



10 Cocktails You Should Never Make Sober (But Will Anyway)

A Scotty Boxa survival guide

scottyboxa.com

Read this first

G'day. I'm Scotty Boxa, Australian author, professional bad decision maker, and the bloke who somehow got Google to rank a website for the words 'wet pussy shot.' That last bit was an accident. The rest of this PDF is on purpose.

What follows is ten cocktails I think you should make at least once, ideally with people who will tell the story afterwards. Some of them have rude names. The rude names are a feature, not a bug. The drinks themselves are mostly good and mostly easy and mostly responsible for the kinds of nights that get retold at weddings.

Few rules before we start. One: fresh juice, always. Bottled lemon juice has ruined more drinks than it has saved and we're not entertaining it. Two: cold glasses. Five minutes in the freezer makes everything better. Three: if a recipe asks you to layer something, slow down. Float, don't pour. The whole point of a layered shot is the layer.

That's it. Off you go.

#01

Cocksucking Cowboy Shot

Two ingredients. One unforgettable name. Roughly twelve seconds of preparation.



The Cocksucking Cowboy is the shot that pays the bills around here. Google sends thousands of people a month looking for it, and what they get when they arrive is butterscotch schnapps with a thin layer of Baileys floated on top, in a 2 oz shot glass, looking exactly like the simplest dessert drink ever invented.

It is the shot you order when the bartender already hates you and you decide to lean into it. It is also genuinely delicious. Tastes like a butterscotch caramel that learned to drink. Goes down in one go. Nobody who orders one orders only one.

Ingredients

- 1 oz Butterscotch Schnapps
- 1/2 oz Baileys Irish Cream

Method

1. Pour the butterscotch schnapps into a 2 oz shot glass.
2. Float the Baileys gently on top using the back of a bar spoon. The cream sits on top, the schnapps stays underneath, and you should see two clean layers.
3. Drink in one go. The Baileys hits first, the schnapps follows, and you immediately want another.

Find more dirty-named shots in Cheers Mate.

#02

Wet Pussy Shot

Three ingredients. The bachelorette party shot that always gets ordered twice.



The Wet Pussy is what happens when somebody decides a Sex on the Beach is too long a name to shout across a noisy bar. Same family of flavours, smaller glass, more shock value at the till.

Vodka, peach schnapps, cranberry juice. Pink, sweet, deceptively easy. The kind of shot you order when you are pretending it is your last one of the night and you both know it isn't. There is no clever bartending here. It is genuinely just three ingredients in a shot glass.

Ingredients

- 1/2 oz Vodka
- 1/2 oz Peach Schnapps
- 1/2 oz Cranberry Juice

Method

1. Add all three ingredients to a cocktail shaker filled with ice.
2. Shake hard for ten seconds.
3. Strain into a 2 oz shot glass. The drink will be a clean pink colour.

Cheers Mate has the full bawdy-named-shot menu.

#03

Blue Mother Fucker

Three ingredients. Bright blue. Dangerously drinkable.



The Blue Mother Fucker is the long drink everyone orders when they want everyone else at the table to ask what's in it. The answer is vodka, blue curacao, and lemonade. The follow-up question is always 'is that all?' And the answer is yes, that is all, and that is the entire trick.

It is the same recipe as a Blue Lagoon with the gin swapped for vodka. Bright electric blue, slightly sweet, refreshing on hot afternoons, and named in the kind of bar where the bartender stopped pretending to be sophisticated about three years before you arrived.

Ingredients

- 1.5 oz Vodka
- 1 oz Blue Curacao
- Lemonade or Sprite to top
- Ice cubes
- Lemon wedge to garnish

Method

1. Fill a tall highball glass with ice.
2. Pour in the vodka and blue curacao.
3. Top with about 4 oz of lemonade or Sprite.
4. Stir gently. Garnish with a lemon wedge.
5. Drink slower than you want to. The blue curacao masks the vodka and you will not feel the second one until the third one.

More vodka cocktails in Cheers Mate.

#04

Buttery Nipple Shot

Two ingredients, layered properly. Tastes like a butterscotch candy in liquid form.



The Buttery Nipple is the shot you order when you want dessert but you also want it to be a shot. Butterscotch schnapps with a thin layer of Baileys floated on top.

It has been on every cocktail menu since approximately 1989, named in the era when shot names were either food-themed or rude and this one is somehow both. The name is unfortunate. The drink is excellent. Order them by description if the wait staff seems uncomfortable.

Ingredients

- 1 oz Butterscotch Schnapps
- 1/2 oz Baileys Irish Cream

Method

1. Pour 1 oz of butterscotch schnapps into a shot glass.
2. Slowly layer 1/2 oz of Baileys on top using the back of a bar spoon. The Baileys floats above the schnapps in a clean white cap.
3. Shoot in one go.

Cheers Mate has the rest of the layered-shot family.

#05

Baby Guinness

Looks like a tiny pint of Guinness. Is not Guinness. Is, in fact, dessert.



A Baby Guinness is a bar trick that also happens to be drinkable. Coffee liqueur on the bottom, a thin float of Baileys on top, and the whole thing looks exactly like a comically small pint of Guinness with the head on it.

It is not actually Guinness. There is no stout in it, no beer of any kind, no Irish brewery involvement. It is coffee liqueur with a thin layer of Irish cream on top that pretends to be the foam. The whole thing is a visual gag with about 75 calories and a lot of charisma.

Ingredients

- 1 oz Coffee Liqueur (Kahlua or similar)
- 1/4 oz Baileys Irish Cream

Method

1. Pour 1 oz of coffee liqueur into a sherry glass or 2 oz shot glass, filling about three-quarters of the way up.
2. Slowly float 1/4 oz of Baileys on top using the back of a bar spoon. The cream sits on the dark coffee liqueur and looks exactly like a Guinness head.
3. Shoot in one go.

Cheers Mate has more layered classics.

#06

Pink Lady Cocktail

Prohibition-era classic. Drinks like a posh dessert. Hits like four cocktails.



The Pink Lady is what people drank in the 1920s when they wanted to look sophisticated while quietly demolishing four cocktails before dinner. Gin, applejack, grenadine, lemon, and an egg white shaken until it foams like a pink cappuccino.

It looks delicate and arrives in a coupe glass with a maraschino cherry. Then you sip it and discover it is essentially two shots of liquor wearing a ballgown. The trick to a great Pink Lady is the dry shake. You shake everything without ice first to whip the egg white into foam, then you add ice and shake again to chill it.

Ingredients

- 1.5 oz Gin
- 1/2 oz Applejack (or apple brandy)
- 1/2 oz Fresh lemon juice
- 1/4 oz Grenadine
- 1 Egg white
- Maraschino cherry to garnish

Method

1. Add gin, applejack, lemon juice, grenadine, and egg white to a cocktail shaker (no ice). Shake hard for 15 seconds. This whips the egg white into foam.
2. Add ice and shake again for 15 seconds until cold.
3. Double-strain into a chilled coupe glass.
4. Drop a maraschino cherry on top. Drink slowly because the foam is the entire point.

More 1920s-era cocktails in Cheers Mate.

#07

Espresso Martini

Vodka, coffee liqueur, fresh espresso. Order coffee at midnight, pretend it's dinner.



The Espresso Martini exists because in 1983, in a Soho bar, a young model walked up to Dick Bradsell and asked him to make something that would 'wake me up and then mess me up.' He combined vodka, fresh espresso, and Kahlua, shook it hard until it foamed, and accidentally invented one of the defining cocktails of the next forty years.

The trick everyone misses: the espresso has to be hot. Not warm, not cold, hot. The temperature shock when it hits the ice in the shaker is what makes the foam. Use cold espresso and you get a flat brown drink with no head.

Ingredients

- 2 oz Vodka
- 1/2 oz Kahlua (or coffee liqueur)
- 1 oz Fresh espresso, hot
- 1/4 oz Simple syrup, adjust to taste
- 3 coffee beans to garnish

Method

1. Pull a single shot of espresso. Use it hot.
2. Add vodka, Kahlua, simple syrup, and the hot espresso to a shaker filled with ice.
3. Shake hard for 15 to 20 seconds. The foam comes from aggressive shaking.
4. Double-strain into a chilled coupe glass. The crema on top should be thick and tan-coloured.
5. Float three coffee beans on the foam in a triangle. Tradition.

More vodka classics in Cheers Mate.

#08

Mojito

Cuba's national cocktail. Most commonly ruined by aggressive muddling.



The Mojito is Cuba's gift to the cocktail world and the most commonly ruined drink at any bar that is not specifically a Cuban bar. White rum, lime juice, sugar, mint, ice, soda. Six ingredients, all of them cheap.

What goes wrong is muddling. Bartenders attack the mint like it owes them money, smashing the leaves into a green pulp at the bottom of the glass. That pulp tastes bitter and chlorophyll-heavy and nothing like a Mojito should. The whole point of muddling is to bruise the leaves enough to release the oil, not to commit a crime against herbs.

Ingredients

- 2 oz White rum
- 1 oz Fresh lime juice (about half a lime)
- 2 tsp white sugar
- 8-10 fresh mint leaves, plus a sprig to garnish
- Club soda to top, about 2 oz
- Crushed ice

Method

1. Add 8-10 mint leaves and the sugar to a tall glass. Press gently with a muddler 5-6 times. You are bruising the mint, not pulverising it.
2. Add the lime juice and rum. Stir to dissolve the sugar.
3. Fill the glass with crushed ice.
4. Top with about 2 oz of club soda.
5. Stir from the bottom up. Slap a fresh mint sprig between your palms (releases the oil) and tuck it into the top of the glass.

More rum cocktails in Cheers Mate.

#09

Mudslide

What happens when somebody decides a White Russian is not committing hard enough.



The Mudslide is what happens when somebody decides a White Russian is not committing hard enough. Same ingredients, same vibe, but blended with ice cream into something closer to a chocolate milkshake that is also approximately three drinks deep.

It was invented at a Cayman Islands bar in the 1970s, allegedly. By 1985 it was on every TGI Fridays menu in North America and a generation of people decided dessert was a beverage. Calorie-wise it is a small lunch. Worth every one.

Ingredients

- 1 oz Vodka
- 1 oz Kahlua
- 1 oz Baileys Irish Cream
- 1 cup Vanilla ice cream
- 1 cup Ice
- Chocolate syrup for the glass and garnish
- Whipped cream to top

Method

1. Drizzle chocolate syrup around the inside of a hurricane or pint glass in a swirl pattern.
2. Add vodka, Kahlua, Baileys, ice cream, and ice to a blender. Blend on high for 20-30 seconds until completely smooth.
3. Pour into the prepared glass.
4. Top with whipped cream and a final drizzle of chocolate syrup.

More dessert cocktails in Cheers Mate.

#10

Smith and Kearns

A Midwest supper-club special. Coffee liqueur with a soft fizz.



The Smith and Kearns is a Midwest supper-club special. Coffee liqueur, half-and-half, and soda water in a tall glass over ice. Drinks like a creamy coffee soda with a kick.

It was invented in the late 1950s at the Bull and Bears Lounge in Minot, North Dakota by a bartender named Oscar Walter Mathiason, who named it after two oil-drilling engineers he was serving that night. If you have never had one, picture an iced coffee that decided to be a dessert and then forgot to take itself seriously. That is the closest available comparison.

Ingredients

- 1.5 oz Kahlua (or coffee liqueur)
- 2 oz Half-and-half (or whole milk + cream)
- Club soda to top, about 2 oz
- Ice cubes
- Freshly grated nutmeg, optional

Method

1. Fill a tall highball glass with ice.
2. Add Kahlua and half-and-half.
3. Top with about 2 oz of soda water.
4. Stir gently with a bar spoon to combine without breaking up the carbonation.
5. Optional: a tiny dusting of freshly grated nutmeg on top.

More cream-based cocktails in Cheers Mate.

What now?

Right then. Ten cocktails, four hangovers, one questionable life choice. If this PDF made you laugh, you'll like the rest of what I do.

I write books. Cookbooks (Cheers Mate is the cocktail one), comedic memoirs (Hold My Ducks, What The Duck, Duck Yeah), and travel disasters from years of hauling myself around the world looking for a story (Travel Fails & Epic Tales). They are mostly true. They are mostly funny. They are all on the website at scottyboxa.com/books.

If you want more cocktails like these, the website has hundreds of them, properly written, properly photographed, and properly named. Some politely. Most not.

If you want to be the first to know when the next book lands, I run a list called the Inner Circle. Free chapters before launch, ARC reader spots, occasional rant. Sign up at scottyboxa.com/newsletter.

Thanks for reading. Now go make something blue and regret it tomorrow.

Scotty