

IT'S ABOUT TIME, BENNY; MY CLOTHES ARE GOING OUT OF STYLE!—medium-spicy pineapple margarita-like cocktail with ginger and clove flavors from the falernum

Falernum is a sweet syrup used in Caribbean and tropical drinks. It contains flavors of almond, ginger, lime, and sometimes vanilla, cloves, and allspice. It is used in cocktails in a manner similar to orgeat syrup or can be drunk on the rocks

YOU'RE KILLIN' ME, SMALLS!-lavender bee's knees, a prohibition-era cocktail-

A Bees Knees is a Prohibition Era cocktail made with Gin, fresh lemon juice, and honey. It is served shaken and chilled, often with a lemon twist. The name comes from prohibition-era slang meaning "the best."

FOR-EV-ER... FOR-EV-ER... FOR-EV-ER-strawberry-rhubarb bourbon sour (or lemonade, if that sounds more manageable)

THE GREAT BAMBINO! THE SULTAN OF SWAT! THE KING OF CRASH! THE COLOSSUS OF CLOUT!-cucumber-elderflower vodka gimlet

St-Germain is a liqueur flavored with elderflowers. It was created in 2007; the brand is owned by Bacardi Ltd.

THIS KID IS AN L7 WEENIE!-its daiquiri-like

-Cachaça is a distilled spirit made from fermented sugarcane juice. Also known as aguardente, pinga, caninha and other names, it is the most popular spirit among distilled alcoholic beverage in Brazil

-Grand Marnier Cordon Rouge is an orange-flavored liqueur created in 1880 by Alexandre Marnier-Lapostolle. It is made from a blend of Cognac brandy, distilled essence of bitter orange, and sugar. Grand Marnier Cordon Rouge is 40% alcohol.

WENDY PEFFERCORN-a floral rye old-fashioned

The Old Fashioned is a cocktail made by muddling sugar with bitters, then adding alcohol, originally whiskey but now sometimes brandy, and finally a twist of citrus rind.

A tincture is typically an alcoholic extract of plant or animal material or solution of such, or of a low volatility substance. To qualify as an alcoholic tincture, the extract should have an ethanol percentage of at least 25–60%.

YOU PLAY BALL LIKE A GIIIIIIIIIRRRRL!-its a beer-tail with bitter negroniish/tropical aspects, looks sunrise-y.

Campari is an alcoholic liqueur, considered an apéritif, obtained from the infusion of herbs and fruit in alcohol and water. It is a bitters, characterised by its dark red colour. Apéritifs and digestifs are drinks, typically alcoholic, that are normally served before or after a meal.

The passion fruit is the fruit of a number of plants in the Passiflora family. Edible passion fruits can be divided into three main types: purple ones, yellow ones, and giant granadilla.

A **bitters** is traditionally an alcoholic preparation flavored with botanical matter such that the end result is characterized by a [bitter](#), [sour](#), or bittersweet [flavor](#). Numerous longstanding [brands](#) of bitters were originally developed as [patent medicines](#), but now are sold as [digestifs](#), sometimes with [herbal](#) properties, and [cocktail](#) flavorings. Cocktail bitters are typically used for flavoring cocktails in drops or dashes. In the United States, many cocktail bitters are classified as alcoholic non-beverage products ('non-beverage' meaning not consumed like a typical beverage).

Angostura bitters (English: /ˈæŋɡəˈstjʊrə/) is a concentrated [bitters](#), or botanically infused [alcoholic](#) mixture, made of water, 44.7% ethanol, [gentian](#), herbs and spices,^[1] by [House of Angostura](#) in [Trinidad and Tobago](#).

Peychaud's Bitters is a [bitters](#) distributed by the American [Sazerac Company](#).^{[1][2]} It was originally created around 1830 by Antoine Amédée Peychaud, a [Creole apothecary](#) from the French colony of [Saint-Domingue](#) (now [Haiti](#)) who settled in [New Orleans, Louisiana](#) in 1795.^{[3][4]} It is a [gentian](#)-based bitters, comparable to [Angostura](#) bitters, but with a lighter body, sweeter taste, and more floral aroma.^[citation needed] Peychaud's Bitters is the definitive component of the [Sazerac cocktail](#).