

### Atomic Cocktail #1

2 oz absinthe  
1 oz gin  
1 oz dry vermouth

*Usually served shaken with ice and strained into a martini glass, it also works well over ice.*

Conspired mere hours after the first A-bomb leveled Hiroshima in 1945. "Poor devils," the barman at the Washington Press Club was quoted as muttering as he mixed the first batch. And for good reason—the absinthe was described as "synthetic" and the war-time gin was condemned as "resembling kerosene." Made with real absinthe and good gin—and perhaps a good deal less vermouth—it's actually quite a fine drink.

### Atomic Cocktail #2

1 oz vodka  
1 oz brandy  
1 tsp sherry  
1 oz brut champagne

*Shake the vodka, brandy and sherry with cracked ice, strain into a highball glass. Top with champagne.*

This version was concocted in Las Vegas, circa 1951, to commemorate the nearby atomic tests, whose flash could be seen from Fremont Street. It's like a mimosa for men.

### Sputnik Cocktail

2 oz vodka  
1 oz apricot brandy  
1 oz champagne

*Shake the vodka and brandy with ice, strain into a highball glass, top with champagne. Garnish with a grape skewered with enough toothpicks to make it appear a satellite.*

Probably the best of the many ver-



sions of the cocktail commemorating the satellite's launch, this variation was served to Soviet President Klementi Voroshilov at the 1958 World's Fair in Brussels.

### Oppenheimer Martini

4 oz gin  
Smidgen of dry vermouth  
Lime juice  
Honey

*Stir the gin and vermouth with ice until well chilled, then strain into a chilled martini glass whose rim has been dipped in a mixture equal parts lime juice and honey.*

The signature cocktail of Robert Oppenheimer, the Father of the Atomic Bomb. Oppenheimer was said to have existed mainly on "martinis, coffee and cigarettes" while directing America's atomic efforts during WWII. Many crucial formulas were scrawled on cocktail napkins by the leading scientists of the Manhattan Project during Oppenheimer's nightly martini parties at his Los Alamos home.

### Atomic Fireball

1 1/2oz Red Stag Black Cherry Bourbon  
1 1/2oz DeKuyper Hot Damn

*Combine in a shot glass and shoot.*

Tastes just like the candy you liked so much as a kid.

### Atom Bomber

3/4 oz vodka  
1/4 oz Bailey's Irish Cream  
3 drops Grenadine

*Pour chilled vodka into a shot glass, then layer with Bailey's. Pour a quick stream of 3 drops of grenadine down the center. Watch the mushroom cloud bloom, then shoot.*

Visually dramatic if executed properly, but expect a lot of misfires before getting it right.

### Duck and Cover

1/2 oz Green Chartreuse  
1/2 oz vodka  
2 oz champagne

*Combine in a shot glass, cover the top with your hand, slam the bottom of the glass on the bar and quickly drink the contained explosion.*

This Modern Drunkard original is as green as Bert the Turtle and as volatile as radioactive isotopes.

### Detente Cocktail

1 oz bourbon  
1 oz vodka  
1/4 oz peach schnapps  
1/4 oz lemon juice

*Shake and serve over two equal-sized ice cubes in an old-fashioned glass.*

Also called an East-West Cocktail, this short but savory libation was reputedly invented by an German diplomat eager to prove the opposing super powers could peacefully coexist.

**Near Misses:** In 1962 a pickled-mushroom concern attempted to start a profitable trend by creating a cocktail called the **Panic Button**. The best minds of their promo department brainstormed for what must have been minutes and came up with... vodka over ice topped with a pickled mushroom. The first version of the **Sputnik Cocktail**, put forth by a Buffalo, NY tavern keeper, demanded "Three beeps vodka, one beep vermouth, stir well in constant orbit, then drop in the satellite—a pearl onion." Unfortunately, the **Vodka Gibson** already existed. Another popular version didn't fare much better, concerned, as it was, with snideness rather than taste: vodka and sour grape juice. "Trader Vic" Bergeron created the **A-Bomb Cocktail** for his pal (and key Manhattan Project physicist) Ernest Lawrence. Combining rum, blue Curacao and dry ice, the smoking concoction was visually impressive but palatably offensive.