



The classic Martini, circa 1860, began as a 2:1 ratio of gin and vermouth and generally garnished with an olive or lemon peel. Over the years the ratio has changed and variations have developed.

### **Dry Martini**

60ml [NB London Dry Gin](#)

20ml Dry Vermouth

Garnish: Lemon peel or an olive

## The Martini - Gin (B,C)

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Add ingredients to a shaker with ice and stir. Strain into a chilled martini glass and garnish with lemon peel, or an olive.

*Tip: Twist and squeeze the peel gently about 1 inch over the top of the glass before dropping it in. This helps release the oils.*

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### Wet Martini

50ml NB London Dry Gin

30ml Dry Vermouth

Garnish: Lemon peel or an olive

Add ingredients to a shaker with ice and stir. Strain into a chilled martini glass and garnish with lemon peel, or an olive.

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Dirty Martini

60ml NB London Dry Gin

10ml Dry Vermouth

10ml Olive Brine

Garnish: 1-3 olives

Add ingredients to a shaker with ice and stir. Strain into a chilled martini glass and garnish with olives.

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Perfect Martini

50ml NB London Dry Gin

15ml Dry Vermouth

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## The Martini - Gin (B,C)

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15ml Sweet Vermouth (red)

Garnish: Lemon peel or orange peel

Add ingredients to a shaker with ice and stir. Strain into a chilled martini glass and garnish with Lemon or orange peel

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## Gibson Martini

70ml NB London Dry Gin

10ml Dry Vermouth

Garnish: Cocktail onion

Add ingredients to a shaker with ice and stir. Strain into a chilled martini glass and garnish with cocktail onion