Join us at IFMA’s 40-year Anniversary Celebration and Welcome Reception on Day 1 (Dec. 9) with popular cocktails throughout the decades. Here are some vintage recipes for you to enjoy!

**TEQUILA SUNRISE**

**Ingredients**
- 2 oz blanco tequila
- 3 oz orange juice
- .5 oz grenadine
- orange slice, for garnish
- maraschino cherry

**Instructions**
Pour tequila and orange juice over ice in a highball glass and stir gently with a bar spoon to mix. Drop the grenadine into the glass, allowing it to fall down to the bottom of the cocktail. Garnish with an orange slice and a brandied cherry.

**LONG ISLAND ICED TEA**

**Ingredients**
- .5 oz vodka
- .5 oz rum
- .5 oz gin
- .5 oz tequila
- .5 oz triple sec
- 1 oz sweet and sour mix
- 1 oz cola
- lemon slice

**Instructions**
Fill a cocktail shaker with ice. Pour vodka, rum, gin, tequila, triple sec, and sour mix over ice. Cover and shake. Pour cocktail into a Collins or hurricane glass. Top with splash of cola for color. Garnish with a lemon slice.

**COSMOPOLITAN**

**Ingredients**
- 2 oz vodka
- .5 oz triple sec
- .75 oz cranberry juice
- .5 oz fresh lime juice
- lime wedge for garnish

**Instructions**
Add all ingredients into a cocktail shaker with ice and shake until well-chilled. Strain into a chilled cocktail glass. Garnish with a lime wedge.

**OLD FASHIONED**

**Ingredients**
- 2 oz rye or bourbon
- 2 dashes angostura bitter
- 1 sugar cube
- orange twist

**Instructions**
Muddle the sugar cube and bitters with one bar spoon of water at the bottom of a chilled rocks glass. Add rye or bourbon, stir. Add 3-4 small cubes. Stir until chilled and properly diluted, about 30 seconds. Slip orange twist on the side of the cube.