

## 21 Cocktails You Should Learn To Make In Your Twenties

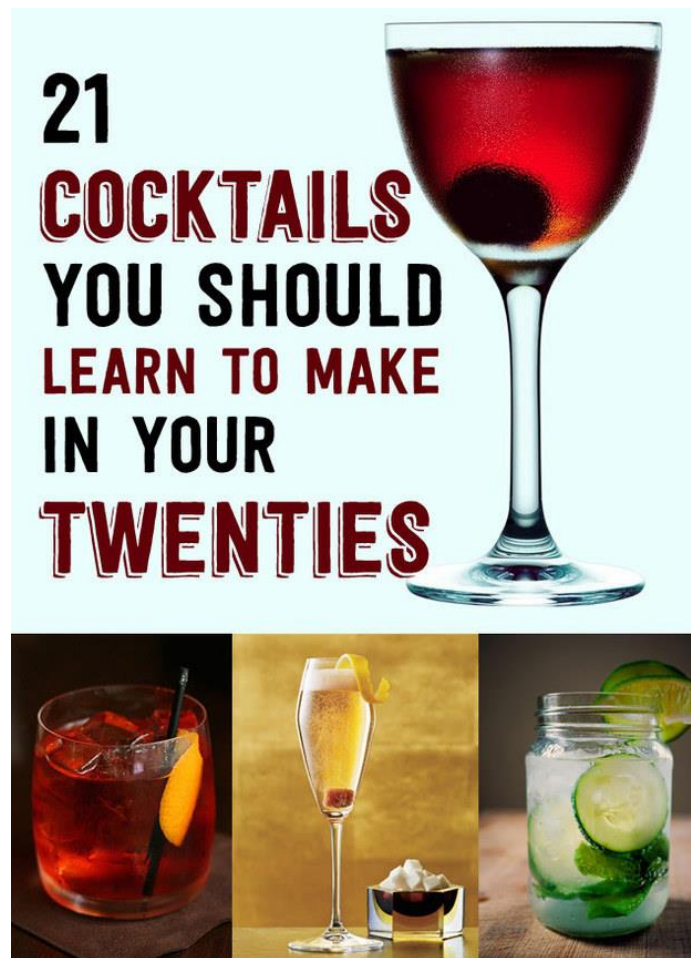
It's time to graduate from gin and tonic.

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## 1. A Delicious Bloody Mary



*buzzfeed.com*

This drink is super versatile (not just for brunch!), and while there are tons of ways to jazz it up with [insane garnish](#), a basic yet delicious Bloody Mary is easy to [make](#).

To learn how to make the Sriracha rim salt in the picture, check [this](#) out.

## 2. A Classic Margarita on the Rocks



*Jennifer Boscacci / Via chow.com*

[Here's](#) the recipe for the classic 2:1:1 ratio. Important here is making sure you use quality orange liqueur, preferably Cointreau.

Once you've perfected this, you can move on to [frozen margaritas](#), which surprisingly, are more complicated than just putting a marg on the rocks in the blender.

### 3. A Sidecar



*Andrew DeVigal / Via seriouseats.com*

Once you perfect your margarita, its cousin [the sidecar](#) (made with brandy) will be a piece of cake.

### 4. An Old-School Manhattan



*Jonathaon Kambouris / Via bonappetit.com*

Made with whiskey, sweet vermouth, and Angostura bitters, this [classic cocktail](#) definitely requires more precision than the sugary, citrus drinks above.

But that's also its greatest virtue: It's all booze.

You can also check out this video for [step-by-step](#) instructions.

## 5. Simple Sangria



*Dana & John Shultz / Via [minimalistbaker.com](http://minimalistbaker.com)*

You can obviously feel free to add more kinds of fruit, but this [five-ingredient recipe](#) will give you an awesome red-wine sangria with minimal effort. Having a good recipe for this in your arsenal is like having a well-curated résumé — it pays off again and again.

## 6. And Also White Wine Sangria



*Lauren Rea / Via [adashofsoul.com](http://adashofsoul.com)*

They say sangria can't buy you [love](#), but...it might.

## 7. A Gin Fizz



Joanne Gallagher / [inspiredtaste.net](http://inspiredtaste.net)

So easy that you can probably guess the [recipe](#) if you've ever tried one.

## 8. A Tom Collins



Joanne Gallagher / [Via inspiredtaste.net](http://Via inspiredtaste.net)

Despite seeming like a country-clubbing dad drink, a [Tom Collins](#) is definitely something you should learn to make in your twenties because it's quick and delicious. It's *almost* the same as a gin fizz, but with additional citrus flavor from the orange slice, and the delightful bonus of a maraschino cherry.

If you're up for it, learn how to make [delicious homemade maraschino cherries](#), without all of the [creepy](#) chemicals.

## 9. A Refreshing Mojito



*Flickr Creative Commons / Via Flickr: cierah*

This is a great party trick to have up your sleeve. It's also a great thing to make at home, since bartenders will give you so much side-eye if you order a mojito on a busy night (fresh mint requires serious muddling). Get the recipe [here](#).

## 10. A Whiskey Sour



*chow.com*

A delicious [whiskey sour](#) requires good whiskey (Bourbon or Tennessee Whiskey) and fresh citrus — NOT sour mix from a bottle. If you're a thrill-seeker, you can even add egg white for froth.

## 11. A Moscow Mule



*recipe.com*

For this drink, just mix 1 part vodka with 2 parts ginger beer, a squeeze of lime, and ice in a collins or highball glass. That is, unless you have an authentic copper Moscow mule mug.

## 12. A Basic Lime Daiquiri



*James Ransom / food52.com*

Not the smoothie-esque beach resort kind of daiquiri, but a simple, stripped-down version like [this](#).

## 13. A Negroni



*Geoff Peters / Flickr Creative Commons / Flickr: gpeters*

The [negroni](#) is extremely easy to make, has high alcohol content, and extremely yummy if you like the bittersweet taste of Campari.

Be warned: This cocktail has a very impassioned [cult following](#) (and a [backlash](#) to go with it).

## 14. A Gimlet



*aviationgin.com*

This one is 3 parts gin or vodka, 2 parts fresh squeezed lime juice, and 2 parts simple syrup on ice. These look really impressive with a [lime wheel](#) as garnish. Instructions [here](#).



## 15. An Old-Fashioned



*Nina Gallant / Via Flickr: aloha75*

For, like, when your dad visits.

## 16. A Classy Champagne Cocktail



*Lucas Allen / foodandwine.com*

**This** is the perfect classy drink to serve at your grown-up functions/New Year's Eve parties.

Soak a sugar cube with two or three dashes of Angostura bitters and drop it into a glass of brut champagne. Top it off with a fancy little **lemon twist**.

## 17. A Dark and Stormy



*Jennifer Boscacci / Via chow.com*

One part dark rum (technically the “Dark ‘N Stormy” is trademarked by Gosling’s Black Seal Rum), 2 parts ginger beer, lime juice, and ice. The trick to a really great dark and stormy is adding a bit of raw ginger or sweetened ginger syrup for an extra kick.

Recipe [here](#).

## 18. A Mint Julep



*Jennifer Hess / Via drinks.seriousseats.com*

This one you should learn to make at home because if you order them at a bar, or on [Kentucky Derby Day](#), you’re likely to get a gross, pre-mixed impostor.

A [real Mint Julep](#) is slightly labor-intensive, but totally worth it.

## 19. A White Russian



*liquor.com*

Mixing cream and liquor tends to creep a lot of people under the age of 40 out, but so what, [the Dude](#) drinks [these](#).

## 20. A Martini



*Don LaVange / Flickr: wickenden*

You should probably know how to *make* a Martini even if you don't enjoy *drinking* them, because you will inevitably be asked to make one should you ever invite friends over for drinks.

A helpful recipe that distinguishes normal from "dry" from "bone-dry" [here](#).

## 21. A Batch of Jello Shots



*Flickr Creative Commons / Via Flickr: tmab2003*

For when you need to prove you're still [fun](#).

**Note:** You will need a [cocktail shaker](#) to make a lot of these drinks properly (but if you just stir them instead, we won't tell).