

Classic Movie Night

Life's calling.
Should I say
you're busy?

Life can wait.
We've got a date.

When:
Where:

Movie Talk



Which character do you think you are most like? Why?



Why do you think this movie is considered a classic?



What stood out to you the most: lighting, acting, directing, or set?



Which character did you dislike the most? Why?



Do you think this movie holds up today? Why or why not?



How does this movie compare to movies that are made today?



What message is the movie trying to get across? Do you agree?



Did you like the movie? Why or why not?



How does this movie reflect the time in which it was made?



If you were to make a modern remake of this movie, who would you cast in it?

Movie Cocktails

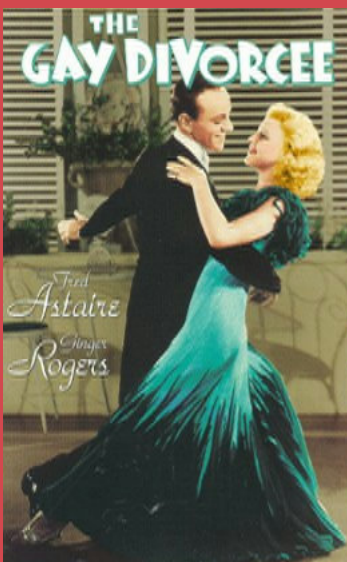


Tequila Sunrise



On the run to Florida in the cold of February a la *Some Like it Hot*? Heat it up with a tequila sunrise.

Pour 1/2 oz tequila and 3 oz orange juice into a tall glass over ice. Add 1/2 oz grenadine and let it sink to the bottom. Don't stir! Garnish with an orange slice and a cherry.



Sidecar



Named after the motorcycle part, the sidecar is perfect for *The Gay Divorcee* because of its string of attachments.

In a cocktail shaker combine 2 oz of Cognac, 3/4 oz of lemon juice, and 3/4 oz of triple sec and shake with ice. Strain and serve with an orange wedge.



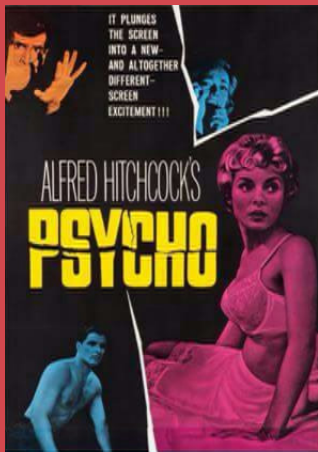
Dark 'n' Stormy



Like the film noir classic *Casablanca*, the dark 'n' stormy is both exotic and mysterious.

In a collins glass combine: 2 oz of dark rum, 3 oz of ginger beer, and 1/2 oz of lime juice. Garnish with lime wedge.

Movie Cocktails



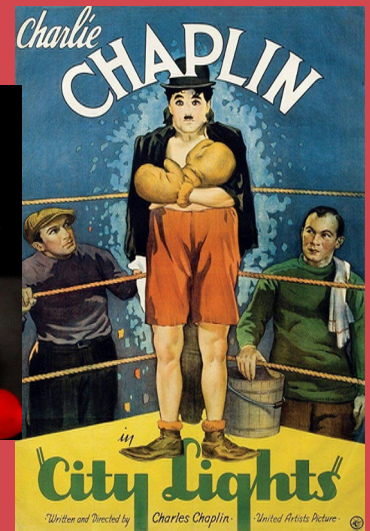
Bloody Mary



The bloody mary is a mix of a lot of crazy ingredients. Plus that name. It's perfect for Psycho. In a tall glass combine 3 parts vodka, 6 parts tomato juice, 1 part lemon juice, 2 to 3 dashes of worcestershire sauce, tabasco, celery salt, and pepper. Garnish with olives, tomatoes, celery, and more!

Manhattan

The iconic city lights of NYC inspired this cocktail choice. In a cocktail shaker stir together a dash of Angostura bitters, 2 oz of rye or whisky, and 3/4 oz of sweet red vermouth with ice. Serve in a chilled glass with a maraschino cherry.



Gin & Tonic

Gin and tonic is subtle, perfectly embodying the transition from silent to sound in Singin' in the Rain.

Plus, it's mostly water!

Fill a tall glass with 1 part to 3 parts gin (to taste), and 3 parts tonic water over ice.

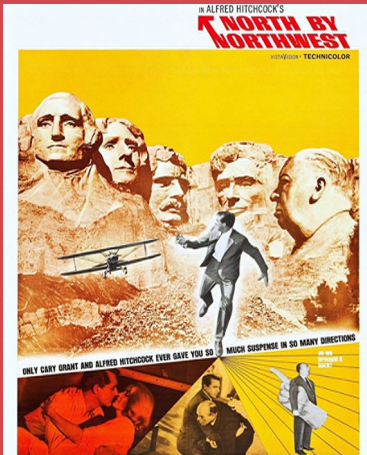


The Mai Tai is tropical and exotic, just what the filmmakers are looking for in King Kong. Shake 1 1/2 oz white rum, 1/2 oz fresh lime juice, 1/2 oz orange curaçao, 1/2 oz orgeat syrup in a shaker with ice. Strain into glass and float 3/4 oz dark rum on top. Garnish with a pineapple wedge.

Mai Tai



Movie Cocktails



White Russian



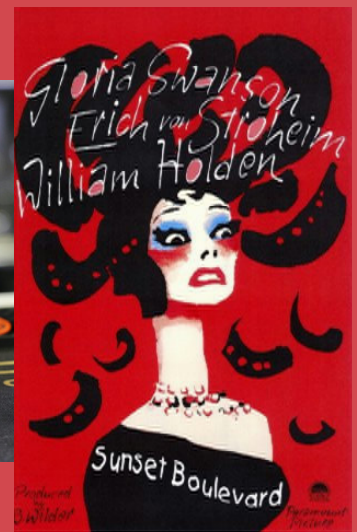
Foreign agents. Espionage. The white russian echos all the adventure of North by Northwest.

Pour 2 parts coffee liqueur and 5 parts vodka over ice in a short glass. Float 3 parts fresh cream on top and stir gently.

Old Fashioned

In Ball of Fire the professors are extremely old fashioned. Just like this drink!

Place sugar cube in old fashioned glass and saturate with 2 dashes angostura bitters, add a dash of plain water. Muddle until dissolved. Fill the glass with ice cubes and add 1 1/2 oz bourbon or rye whiskey. Garnish with orange.



Boulevardier

What could be better for Sunset Boulevard than a Boulevardier?

Stir 1 oz campari, 1 oz rye whisky or bourbon and 1 oz sweet red vermouth with ice. Pour into a short glass. Serve with a lemon wedge or twist.



Irish Coffee

Fast-talking, speedy, hot off the press. His Girl Friday moves so fast you have to keep up with an Irish coffee that's just as peppy. Heat 4 parts coffee, 2 parts whiskey and 1 tsp. sugar; do not boil. Serve hot and top with 1 1/2 parts fresh cream.

