



ENDLESS COCKTAILS

➤ AMPLITUDE

A cross-section of intergalactic libations

ENDLESS COCKTAILS



The Endless Universe is a giant melting pot of cultures and races; one inevitable result of this is the vast array of ways in which the various peoples amuse, entertain, and inebriate themselves. With so many disparate civilizations intaking so many different forms of drink, the galactic business of crafting cocktails has become a passion that extends from the glittering palaces and parties of the wealthiest Lumeris to the most isolated and barren Craver settlements on planets that are running low on resources.

The following is a passing glance at the vast list of beverages that the galactic population uses to relax and celebrate. While we give the original recipe, in each case we attempt to add an Earth variation for those who wish to attempt these occasionally dangerous tipples.

Due to the Sophon obsession with intellectual prowess, their cocktail is rich in berry fruits and chemical additives which improve cognitive functions. Note: The traditional version is made with biodegradable sodium capsules encased in ice cubes; if you don't down it quickly enough, the drink explodes.

SOPHONS: THE SOPHON SOPHIS'



INGREDIENTS

VOLUME

- 2 oz (60 ml)
- 1 oz (30 ml)
- 1/2 oz (15 ml)
- 1/2 oz (15 ml)
- 4-6
- Garnish

SOPHON

- Something distilled in the lab
- Any fruit juice with a pH of 2.7
- Super Neurobang "Antico Formula"
- Lux Naaharlam's Elixir
- Bluecap mold buttons
- 1 skewered Proto-spore

EQUIVALENT

- London dry gin
- Lemon juice
- Blue curaçao
- maraschino liqueur
- Blueberries
- 3 Blueberries (garnish)

PREPARATION

1. Add blueberries, blue curaçao, and maraschino liqueur to shaker tin.
2. Muddle them (crush them together with a muddler / spoon / other blunt object).
3. Add gin and ice, shake vigorously 12-15 seconds.
4. Strain into chilled cocktail glass.
5. Garnish with three blueberries on a toothpick.

Note: If using original ingredients, drink rapidly to avoid detonation.

Just as Cravers are known to view pretty much anything as food, they will also view pretty much anything as "distillable into alcohol". Their traditional base spirit, "ghraagh", consists of heating any organic matter with water and adding enough yeast so that something interesting happens. As other uses of ghraagh include stripping paint and building IED's, we prefer (in the interest of public safety) to recommend simple vodka. The drink itself, in its Earth version, brings back the preferred flavors, additives, and colors of the Cravers: smoke, stimulants (sugar, caffeine), and the red of blood.



CRAVERS: PAINKILLER

INGREDIENTS

VOLUME

- 2 oz (60 ml)
- 1/4 oz (7.5 ml)
- 1/4 oz (7.5 ml)
- 2 dashes
- 3 dashes (garnish)
- 3 drops (garnish)

CRAVER

- Ghraagh
- water, ashes, sugar
- medical stim XC4.22
- Any class 3 lube for prosthetics
- Amoeba or sefaloros blood

- Hissho blood

EQUIVALENT

- vodka
- Lapsang soochow syrup *
- coffee liqueur
- chocolate bitters
- Peychaud's bitters

- Grenadine

PREPARATION

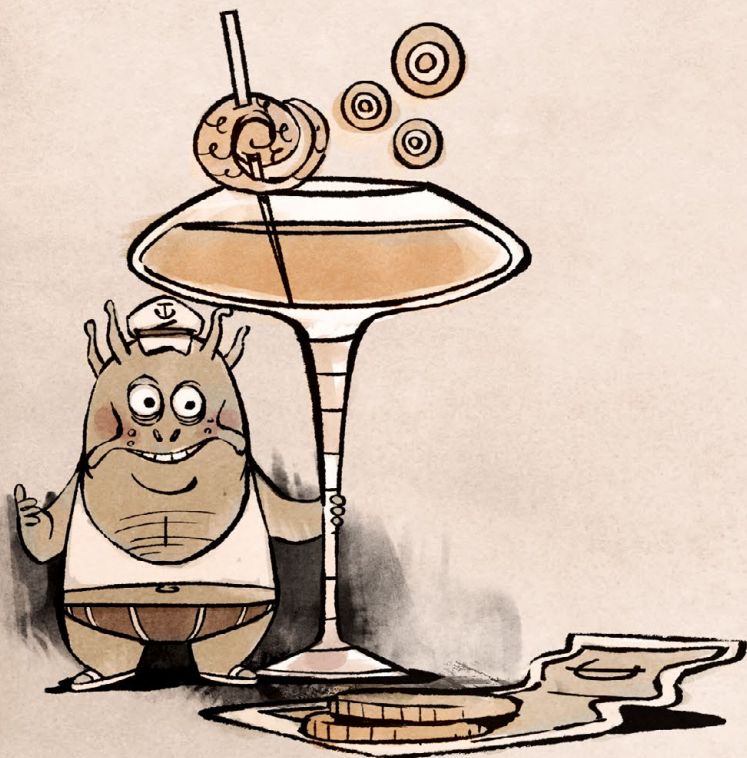
1. Fill glass with large ice cubes.
2. Add 4 first ingredients; stir vigorously until chilled.
3. Add the grenadine, carefully; it should sink to the bottom of the glass.
4. "Float" the Peychaud on the surface.

Note: The Cravers will often place the entire glass in their mouth and chew for extra texture.

* Lapsang soochow syrup: Mix equal parts strong Lapsang soochow tea and sugar; stir or shake until sugar has dissolved.

The primary interest in this cocktail for the Lumeris is the garnish; opulence and wealth are indicated by the value of that which is casually thrown away after the drink is finished. In fact, though adamantian toothpicks and jewel-encrusted swizzle sticks are common, intergalactic cocktail expert Sira Ninpere advises that the traditional lemon twist is far more practical—for both presentation, and flavor.

LUMERIS:



DOLLOP OF DUST

INGREDIENTS

VOLUME

- 1.5 oz (45 ml)
- 1 oz (30 ml)
- 1/2 oz (15 ml)
- 1/4 oz (7.5 ml)
- 2 dashes
- Garnish

LUMERIS

- most expensive Raveilo cognac you can find
- most expensive sorreni "mosta" you can find
- most expensive maralxia you can find
- most expensive solera-aged "scutti" you can find (maceration of bug parts)
- most expensive monilu fruit bitters you can find
- something garish and insanely expensive

EQUIVALENT

- Reposado tequila
- Cocchi Americano or Lillet Blanc
- Triple sec (Cointreau)
- Yellow chartreuse
- Grapefruit bitters
- Lemon twist

PREPARATION

1. Add all ingredients to the most expensive mixing glass you can find, and add the most expensive ice you can find.
2. Stir until cold (25-30 seconds), using the most expensive barspoon you can find.
3. Strain into the most expensive cocktail glass you can find.
4. Garnish, please, with just a lemon twist (express over drink, then drop in).

Though the church forbids overindulgence, the main reason most vodyanis are non-drinkers is that they do not have mouths or digestive systems. As a result, this cocktail tends to be the one drunk by diplomats and guests when visiting with vodyani or being visited by them.

INGREDIENTS

VOLUME

- 1.5 oz (45 ml)
- 1 oz (30 ml)
- 3/4 oz (22.5 ml)
- 1 oz (30 ml)
- Garnish

VODYANI

- Blessed ethanol
- Hydroponic fruit juices (any species)
- Transvine juice
- Essence of Essence, carbonated
- Caramelised virtual icons

EQUIVALENT

- Black vodka
- Simple syrup*
- Lime juice
- Ginger beer
- Orange twist

PREPARATION

1. Shake first three ingredients with ice 12-15 seconds until well chilled.
2. Strain into tall glass filled with ice cubes (Dust-impregnated ice, if possible).
3. Top with ginger beer.
4. Cut large piece of orange rind and shape into ark-shaped triangle.
5. Express orange twist over drink, push down side of glass so it remains visible.

* simple syrup: combine equal weights of sugar and water; heat or shake until sugar is dissolved.

VODYANI: ETHEREAL ESSENCE



A drink to salute the finest heroes of the glorious United Empire—the Sheredyn military. With Emperor Zelevas' fine enjoyment of the cocktail making it an empire favorite regardless of setting, it should be noted that the manner in which one toasts and drinks this tippie can often be an indicator of a citizen's patriotic fervor.



INGREDIENTS

VOLUME

- 2 oz (60 ml)
- 3/4 oz (22.5 ml)
- 1/2 oz (15 ml)
- 2 tablespoons

- 2 dashes
- Garnish

UNITED EMPIRE

- Zelevas' XO Finest Gin
- Zelevas' 25-Year Finest Sherry
- Dustwater (Zelevas-approved source)
- Dissidents' Dreams (crushed)

- Rebels Tears (available on Raia only)
- Sheredyn Poppies

EQUIVALENT

- Dry gin
- Oloroso sherry
- Grenadine
- Crushed pomegranate seeds
- Rhubarb bitters
- Brandied cherries

PREPARATION

1. Add first three ingredients to shaker tin.
2. Add ice and seeds, shake for 12-15 seconds as if rallying an elite Sheredyn unit fighting insurmountable odds.
3. Strain into chilled cocktail glass while laughing maniacally.
4. Top with bitters, feeling smug.
5. Garnish with cherries on a gold toothpick.

UNITED EMPIRE: SHERRY DYN

While the drink called "The Perfect" can be ordered in any cocktail bar, lounge, or club anywhere in the empire, these same establishments have live menus as the drink changes every few minutes depending on what is in fashion in terms of color, style, flavor, shape of glass, etc. etc. etc. This particular recipe is noteworthy for having stayed in style for over eighty consecutive minutes, during which he drank it twice.

HORATIO: THE PERFECT



INGREDIENTS

VOLUME

- 1 oz (30 ml)
- 3/4 oz (22.5 ml)
- Whole leaves
- 1.5 oz (45 ml)
- 2 dashes
- 2 oz (60 ml)
- Garnish

HORATIO

- Kalgeros joy juice ("Nelly's Choice" if you can find it)
- Transvine juice, pH adjusted to 2.2
- 2, Eden Incense
- Aged Haroshem sugar cane juice (at least 28 years, preferably "Znof Toik")
- Extract of Niris halamangat kelp
- Omokor prossca "Cuvada Magnata"
- Dusting of crushed Eden Incense

EQUIVALENT

- Simple syrup
- Lime juice
- 6, Mint
- Aged rum
- Angostura bitters
- Champagne
- Mint leaves, gold flake

PREPARATION

1. Add first three ingredients to cocktail shaker and muddle to release leaf oils.
2. Add next two ingredients and ice; shake 12-15 seconds until well chilled.
3. Fine-strain (use a very fine sieve) into cocktail glass.
4. Top with champagne.
5. Garnish with mint leaves and gold flake.

Note: Every step must be executed perfectly.

What can one say? Adrift in a dimension that tortures them, cut off from their society and their history... The Riftborn cocktail is necessarily strong, and melancholy.



RIFTBORN: MORTINI

INGREDIENTS

VOLUME

- 2 oz (60 ml)
- 1/4 oz (7.5 ml)
- 1/4 oz (7.5 ml)
- 1 Dash
- Garnish

RIFTBORN

- Distilled tears of 200 forlorn Riftborn*
- Vanguard grapes, slightly moldy, squeezed dry
- Vanguard flowers, crushed, like their hopes
- A bitter concoction scraped from the scorchmarks on their flagship
- A dessert from home, that now tastes of acid and salt

EQUIVALENT

- Vodka
- Dry Vermouth
- Yellow Chartreuse
- Lemon bitters
- Cocktail onions

PREPARATION

1. Add first four ingredients to a mixing glass
2. Stir, while sighing in a melancholy manner. Should extra tears fall in the glass, that is a plus.
3. Strain into a chilled cocktail glass
4. Top with 1 to 3 onions. The onions should be skewered, like your dreams

* Okay, it's actually condensation, but "tears" sounds so much better.

Not being a culture of flamboyance or excess or, frankly, even alcoholic-infused occasions, the closest the Unfallen come to a cocktail is the fiery concoction that marks an Unfallen's transition from immobile First to uprooted second. Upon experiencing the intense burning sensation—a symbolic reprisal of the original fire that led to life—the second is considered ready to leave their home grove.



UNFALLEN: FIRE THAT RENEWS

-----INGREDIENTS-----

VOLUME

- 3/8 oz (11.25 ml)
- 3/8 oz (11.25 ml)
- 3/4 oz (22.5 ml)
- 1 tablespoon
- Garnish

UNFALLEN

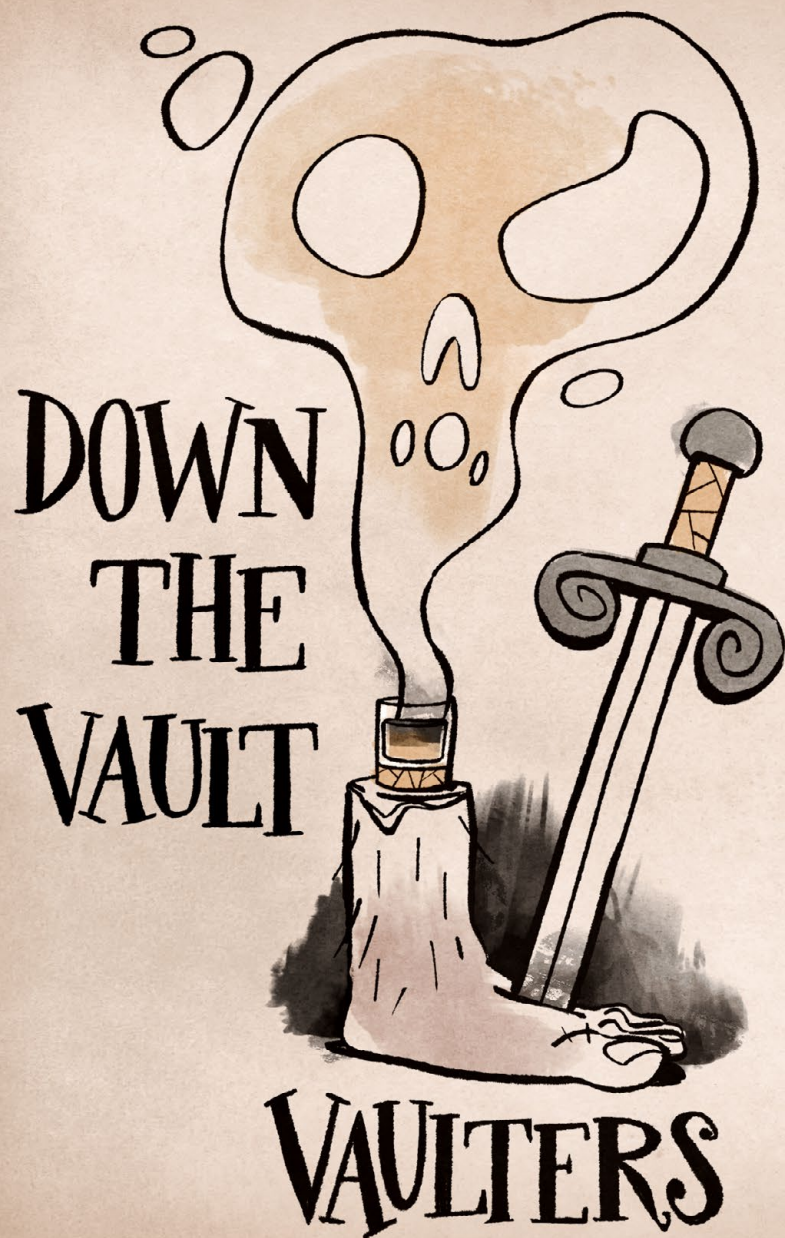
- Fire water
- Ash rain
- Spiked mercury
- self-immolating Dust crystals
- Charcoaled fire-lizards

EQUIVALENT

- scotch
- Islay scotch
(smoky, peaty)
- cynar
- Grated chilli chocolate
- Burnt rosemary twig

-----PREPARATION-----

1. Add first three ingredients to cocktail shaker.
2. Shake, in a peaceful manner, for 12-15 seconds until well mixed.
3. Pour into cocktail glass while reflecting on galactic harmony.
4. Carefully—very carefully—sprinkle with the tablespoon ingredient.
5. Garnish with burnt rosemary twig.



DOWN
THE
VAULT

VAULTERS

The vaulters are not a people to get involved in elaborate ceremonies and fancy, gussied-up drinks. When they don't drink, they are hard at work; when they drink, they take it seriously. This is one of the favorites of the vaulter crews: A stiff shot, likely the first of many.

INGREDIENTS

VOLUME

- 1 oz (30 ml)
- 1 oz (30 ml)

VAULTER

- Distilled spirit, colored with black "shösh" lichens from Auriga
- Homemade liqueur of stone fruits marinated in sugar and spice

EQUIVALENT

- Black vodka
- Peach liqueur or Drambuie

PREPARATION

1. Layer them in a shot glass and drink it.
2. Repeat until unable to pour.



HISSHO: PURE AS HONOR.

The HissHo do not particularly enjoy strong drink; they do not like to be out of control or feel that they have lost their edge or are unprepared. For this reason, even their "let your feathers down" drinking evenings tend to center around lower ABV concoctions. This one, a pure, colorless combination of traditional alcohols, is served and enjoyed formally and with great decorum.

INGREDIENTS

VOLUME

- 2 1/2 oz (75 ml)
- 1 oz (30 ml)
- 1 teaspoon (5 ml)
- Garnish

HISSHO

- Traditional rice wine
- Distilled superspud extract with spices
- Kapuli liqueur
- slice of kapuli

EQUIVALENT

- saké
- London dry gin
- maraschino liqueur
- Dried cherry slice

PREPARATION

1. stir first three ingredients in a mixing glass with ice.
2. Pour into chilled cocktail glass.
3. Garnish with a blood-red slice of dried cherry.