

Imagine if we made a Mad Men themed restaurant! The most exciting part of working out the menu would be the drink list. You never know whether those ad guys are drinking *before* a presentation or *after* it... so why not make a list of cocktails made of of *apéritifs* and *digestifs*? Here are a few cocktails that our mixologist invented. You figure out what to call them.

—————	\$1
Two parts <b>dubonnet</b> and three parts <b>scotch</b> , Your arms will be windmilling after a couple of these!	
A full measure of <b>port</b> is the base of this drink. Add one part each of <b>grappa</b> and <b>lillet</b> , two of <b>cava</b> . Finish off with one part <b>kir</b> and a splash of <b>glenmorangie</b> for a cocktail that's too good to be true. You'll tell your friends, but they'll say the drink is a lie!	\$3
—————— This simple mix of two parts <b>campari</b> , three parts <b>akvavit</b> , and one part <b>chardonnay</b> will satisfy your sweet tooth.	\$2
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One part <b>limoncello</b> and three parts each of <b>vermouth</b> and <b>calvados</b> is a dangerous start; but adding one part <b>glenkinchie</b> makes it nearly fatal. Limit one per customer. Any more than that, and you might have one of these.	\$3
——————  Begin with one part pilfered <b>prosecco</b> , then make off with three parts <b>madeira</b> , one part pinched <b>port</b> , and one of diverted <b>dalwhinnie</b> . Then just relax and enjoy your booty.	\$3
—————  For a taste of New Orleans, try this drink, composed of one part <b>Byrrh grand quinquina</b> , and two parts each of <b>chardonnay</b> and <b>ouzo</b> .	\$3

We're thinking of one final drink, and we need a catchy name for this one as well. We already have a description for it: "This drink can cover up mistakes and make things look perfect." We'll have our bartender come up with the ingredients later, but we need the name right now. Any thoughts?