

VINTAGE COCKTAILS

VODKA

- MOSCOW MULE** (2.5 oz) 14
RUSSIAN VODKA, GINGER JUICE, ½ LIME & CLUB SODA
Mule by name mule by inception, the cocktail was the result of 2 people having rotten luck selling their products to the American public. John G Martin had acquired the rights to Smirnoff vodka & Jack Morgan a friend and owner of Hollywood's famous British pub the Cock & Bull saloon on sunset strip was trying to sell ginger beer. Bar tender Wes Price created the drink to rid the bar of excess stock and served it to actor Broderick Crawford and the drink took off from there as well as vodka sales in the US.
- OCEAN'S ELEVEN** (2.5 oz) 16
LAPSANG SOUCHONG (SMOKED TEA) INFUSED VODKA, BLACKBERRY LIQUEUR, FERNET BRANCA, MINT LEAVES, APPLE JUICE, GINGER BEER
- PALM SPRINGS** (2.5 oz) 16
HOPS & GRAPEFRUIT INFUSED VODKA, BENEDICTINE, ANTICA FORMULA VERMOUTH, LEMON JUICE AND APPLE JUICE

GIN

- FRENCH 75 (JUDGE JR'S 1927 VERSION)** (2.5 oz) 16
PLYMOUTH GIN, FRESH LEMON JUICE, CHAMPAGNE – SERVED TO THE ORIGINAL STANDARD, TALL OVER ICE.
Taken from the 1927 bartenders book "here's how by Judge Jr..." this recipe called for 2 jiggers of "Gordon Water", lemon, sugar & champagne served long over ice, the result is a dangerously quaffable & refreshing start to dinner. The drink was originally created during WW1 & named after the French 75mm field gun due to the similarity of its kick!
- THE CHAIRMAN** (2.5 oz) 21
LEATHER RESTED BOMBAY GIN, STEAK SPICE POIRE WILLIAM, ODD SOCIETY BITTERSWEET VERMOUTH, HOUSE MADE SWEDISH PUNCH, ANTIQUE BITTERS – SMOKED BEFORE YOUR EYES.
- STRAITS SLING** (2.5 oz) 16
LONDON DRY GIN, BENEDICTINE, KIRSCH, LEMON JUICE, ORANGE BITTERS, CLUB SODA.
The Straits Sling is believed to be the original name for the Singapore sling and can be found in the 1922 book "Cocktails and How to mix them" by Robert Vermeire. This early version is clean, strong and very dry without all the juice and fluff that came as the drink evolved.
- ALASKA #1** (2.5 oz) 18
MARTIN MILLERS, PLYMOUTH & BULLDOG GIN, YELLOW & GREEN CHARTREUSE, SHERRY & HOUSE ORANGE BITTERS
A more exciting cousin to the martini, in fact one sip and you'll wonder why you wasted all those years. As with many cocktails (for good reason) no one can remember why it was named the Alaska, Harry Craddock wrote in 1930 "so far as can be ascertained this delectable potion is NOT the staple diet of the Esquimaux. It was probably first thought of in South Carolina – hence it's name" how many had Harry drank when he wrote that?
- MARMALADE SKIES** (2.5 oz) 16
BOMBAY GIN, LEBLON CACHACA, TANGERINE & SAFFRON SYRUP, WHITE PORT, CAMPARI, LEMON JUICE, PINEAPPLE JUICE

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SCOTCH

- BOBBY BURNS** (2.5 oz) 20
GLENMORANGIE 10YR, ARDBEG 10YR GLENFARCLAS 17YR, CARPANO ANITCA FORMULA 1786, BENEDICTINE, DRAMBUIE, HOUSE MADE ORANGE BITTERS & A WHISPER OF ABSINTHE.
Two similar cocktails were named Bobby & Robert Burns within a year of each other one in London the other in NYC. The 1930 Savoy American bar version claims to honor the Scottish poet, whilst the Waldorf-Astoria version was perhaps named after cigar salesmen who frequented the bar. Ours pays homage to both by carefully marrying both recipes in a white oak barrel.
- EASTERN SIN (CAFE ROYAL)** (2.5 oz) 19
BOWMORE 15 DARKEST, BLACK BOTTLE SCOTCH, CHERRY HERRING, GIFFARD PREMIUM TRIPLE SEC, ITALIAN VERMOUTH.
Another "Contemporary" creation (1937!) from the forward thinking head bartender W.J Tarling of the Café Royal in London.

WHISKEY

- BROOKLYN COCKTAIL** (2.5 oz) 17
RYE WHISKEY, ROAST ORANGE INFUSED AVERNA AMARO, DRY VERMOUTH, MARASCHINO
Four of the five New York boroughs had cocktails of the same name (pity poor Staten Island) today the Brooklyn is the rarest of the bunch due to the scarcity of its key ingredient Amer Picon. To make ours this good we infused amaro with the rich flavour of roasted oranges.
- ALGONQUIN** (2.5 oz) 17
FORTY CREEK BARREL SELECT RYE, DRY FRENCH VERMOUTH, PEACH BRANDY LIQUEUR, CLOVES, ANTIQUE BITTERS.
One of several classic cocktails accredited to New York City's Algonquin Hotel in the 1930's, it's true origins are lost in time.
- THE AVENUE** (2.5 oz) 17
BULLEIT BOURBON, BOULARD CALVADOS XO, PASSION FRUIT NECTAR, FRESH GRENADINE, ORANGE BLOSSOM
In 1937, the United Kingdom Bartender Guild (UKBG) was just 4 years old as Britain celebrated the coronation of king George the VI. Café Royal's head bartender W.J Tarling published this book of contemporary cocktail to raise money for the UKBG's sickness fund to support bartenders unable to work. That worth raising a glass to!
- BROWN DERBY** (2.5 oz) 17
MAKER'S MARK BOURBON, LAVENDER BLOSSOM HONEY, FINO SHERRY, GRAPEFRUIT JUICE, ANGOSTURA BITTERS
Named after the Brown Derby chain of restaurants in Los Angeles, California. The original restaurant opened in 1926 at 3427 Wilshire Boulevard and was iconic due to the building itself being shaped like a man's derby hat. The chain was a hotspot for movie stars and was started by Herbert Somborn (a former husband of film star Gloria Swanson)

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RUM

FOG CUTTER #1 (2.5 oz) 17
J WRAY WHITE RUM, ST REMY BRANDY, BULLDOG GIN, ORGEAT SYRUP, FRESH ORANGE, LEMON JUICE SHERRY
Some say that Tony Ramos (arguably the finest tropical bartender ever) invented it, but Mr Ramos remembers seeing the drink in the Hollywood bar Edna Fogcutter's at La Brea & Hollywood Boulevard where it was the signature drink. But apparently no one made it quite like Tony at Madame Wu's, until now perhaps.

HEMINGWAY'S MOJITO (2.5 oz) 17
HAVANA 7YR RUM, WRAY & NEPHEW OVERPROOF RUM, SPEARMINT, RAW CANE SUGAR, LIME JUICE, BITTERS.
The Mojito can trace its roots back some 400 years. The modern Mojito is an evolution of a drink made for Sir Francis Drake and used brown molasses sugar, spearmint and Grog. We use a secret sugar blend that captures a hint of molasses for flavor, spearmint tincture and add bitters to the top, a secret only a handful of bartenders know, is how Ernest Hemingway drank his.

EAU DE VIE

GEORGIA MINT JULEP (2.5 oz) 17
HENNESSEY VERY SUPERIOR, GIFFARD PECHE LIQUEUR, FRESH MINT, CRUSHED ICE.
"I once overheard two ladies talking in the room next to me, and one of them said; "Well, if I have a weakness for any one thing it is for a mint julep" – a very amiable weakness, and proving her good sense and good taste. They are, in fact, like the American ladies, irresistible!" – Frederick Marryat, A Diary in America (1839)

GOLDEN DAWN (2.5 oz) 17
BOULARD CALVADOS XO, STAR OF BOMBAY GIN, GIFFARD APRICOT BRANDY, FRESHLY SQUEEZED ORANGE JUICE, GRENADINE
It was judged "World's finest Cocktail" in the United Kingdom bartender's guild in 1930. Its author was teetotaler, Thomas Buttery, head barman of London's swanky Berkeley Hotel.

HONEYMOON COCKTAIL (2.5 oz) 17
BOULARD CALVADOS, BENEDICTINE, PIERRE FERRAND DRY CURACAO, LEMON JUICE
A second honey moon perhaps! The Brown Derby restaurant claimed to invent this drink & sold it as one of their signatures, but history tells a different story as it was printed in Hugo Ensslin's 1917 book 'Recipes for mixed drinks' some 9 years before the restaurant opened, cheeky!

TEQUILA

CHAIRMAN'S MARGARITA (2.5 oz) 15
ALTOS REPOSADO TEQUILA, ORGANIC ORANGE OIL, AGAVE SYRUP, NUTTY SOLERO SHERRY, LIME JUICE, VANILLA SALT RIM
Margarita is the Spanish word for 'daisy'. The daisy was a category of cocktail made using lime juice, liqueur to sweeten and fortified with a base spirit that dates back to the victorian era. Incidentally daisy is thought to be a corruption of 'day's eye' due to the flower opening in the day & closing at night.