

CRAFT COCKTAILS

The Old Fashioned 12

Elijah Craig Bourbon, Angostura Bitters, Simple Syrup

History: During Prohibition the quality of alcohol was so terrible that they had to cut this drink with soda water and muddled fruit. That tradition carried on even though the quality got better with time.

The Manhattan 12

Templeton Rye, Carpano Antica Sweet Vermouth, Angostura Bitters

History: A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, mother of Winston) in honor of presidential candidate Samuel J. Tilden.

The Sazerac 12

A Dash of Absinthe, Sazerac Rye, Simple Syrup, Peychauds Bitters, Angostura Bitters,
Lemon Peel

History: Born in the 17th century at the Peychaud's Pharmacy, by 1850, the Sazerac Cocktail, made with Sazerac French brandy and Peychaud's Bitters, was immensely popular, and became the first "branded" cocktail. In 1873, the recipe for the Sazerac Cocktail was altered to replace French brandy with American Rye whiskey, and a dash of absinthe was added.

The Whiskey Sour 12

Elijah Craig Bourbon, Lemon Juice, House-made Simple Syrup, Egg White

History: The recipe itself was first written down in the 1862 book *The Bartender's Guide* by Jerry Thomas. In the 1700s the British Royal Navy realized that a lemon or lime a day, kept the scurvy away. The first man to study the importance of citrus fruit in preventing the illness was James Lind. Lind told the Navy to give lemon or lime juice to its sailors. The sailors, being sailors, mixed in the fruit juice with grog (weak beer and rum). The mix of lemon or lime juice with an alcoholic drink later became known as the 'sour.' The sailors then brought this concept to shore and eventually the basics of the sour cocktail were refined to what we know it as. Gin and Brandy were also substituted in by the English, but the Americans were more fond of the native (and generally easier to obtain) whiskey.

The Gimlet 12

Hendricks Gin, Rose's Lime Juice

History: In the late 19th century the British Navy issued all sailors a ration of preserved lime juice to prevent scurvy. The officers who did not receive the standard rum ration mixed theirs with preferred Plymouth gin. The ice came later.

The Classic Daiquiri 12

(Not Blended)

Rum, Simple Syrup, Lime Juice

History: Daiquiri is also the name of a beach and an iron mine near Santiago de Cuba, and is a word of Taíno *origin*. The drink was supposedly invented by an American mining engineer, named Jennings Cox, who was in Cuba at the time of the Spanish–American War. The story goes that while he was entertaining guests one night, he ran out of the gin everyone was enjoying. He went out and purchased the easiest liquor he could find, which was rum. Adding lemons, sugar, mineral water, and ice to the rum, he turned it into a punch for his guests.

Margarita 12

(Not Blended)

El Jimador Reposado Tequila, Lime Juice, Agave Nectar

History: One of the earliest stories is of the margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarita, Mexico, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.

Sidecar 12

Cognac, Cointreau, Lime Juice

History: The exact origin of the sidecar is unclear, but it is thought to have been invented around the end of World War I in either London or Paris. The drink was directly named for the motorcycle attachment. The Ritz Hotel in Paris claims origin of the drink. The first recipes for the Sidecar appear in 1922, in Harry MacElhone's *Harry's ABC of Mixing Cocktails* and Robert Vermeire's *Cocktails and How to Mix Them*.

The Raspberry Lemon Drop 12

3 Olives Vodka, Simple Syrup, Lemon Juice, Chambord

History: The Lemon Drop was invented sometime in the 1970s by Norman Jay Hobday, the founder and proprietor of Henry Africa's bar in San Francisco. A 1970's San Francisco original made with a little more flavor!

The French 75 12

Boodles Gin, Sparkling Wine, Simple Syrup, Lemon Juice.

History: The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.