

Cocktails \$4.00

SAZERAC

(rye whiskey, absinthe, sugar, Peychaud's bitters, lemon peel)

Often referred to as the oldest known American cocktail, the Sazerac has been credited to Antoine Peychaud, a Creole apothecary from the West Indies who operated out of New Orleans' French Quarter during the early nineteenth century. Many variations have existed since then, with Herbesaint or green Chartreuse replacing the controversial (often illegal) absinthe, but Peychaud's own signature blend of light, floral bitters remains fundamental to classic versions of the drink.

MINT JULEP

(bourbon whiskey, mint leaf, sugar, water)

The Mint Julep originated in the southern United States, most likely during the 18th century. Senator Henry Clay of Kentucky introduced the drink to Washington, D.C. at the Round Robin Bar in the famous Willard Hotel sometime in the 1850s. Churchill Downs has promoted it since 1938 in association with the Kentucky Derby, at which it is estimated that almost 120,000 juleps are served over a two-day period.

ALGONQUIN COCKTAIL

(rye whiskey, dry vermouth, pineapple juice)

Named after the famous Algonquin Hotel in New York, a popular meeting place for writers in the 1920s such as Dorothy Parker, George Kaufman, and other sharp wits of the self-dubbed "vicious circle" who, in their time, would have appreciated the irony of this cocktail's name, seeing as the Algonquin was well-known as a "dry" hotel in its heyday, even before Prohibition.

SIDECAR

(brandy, orange liqueur, lemon juice, sugared rim)

The Ritz Hotel in Paris and London's Buck's Club both claim the origin of this cocktail, the first recipes for which were published in 1922. One account claims its name derives from the preferred mode of transport of its inventor, an unknown American army captain who, deeply committed to celebrating the Allied victory at the end of WWI, was often not capable of driving his own motorcycle through the streets of Paris.

MANHATTAN

(bourbon or rye whiskey, sweet vermouth, bitters)

A popular history has it that this cocktail made its debut in the early 1870s at New York's Manhattan Club, where Dr. Iain Marshall invented it specifically for a banquet held in honor of presidential candidate Samuel J. Tilden that was hosted by Lady Randolph Churchill (Winston's mother). Elegant in its simplicity, the Manhattan is subject to countless variations, often providing an opportunity for the most creative bartenders to show off their talents.

SINGAPORE SLING

(gin, cherry brandy, pineapple juice, orange liqueur)

Developed sometime before 1915 by Ngiam Tong Boon, a bartender at the Raffles Hotel in Singapore, this cocktail's original recipe did not, unfortunately, survive. Attempts to approximate it, however, have led to many tasty variations and perhaps a richer field of discovery and innovation than would have been possible otherwise. We present a classic version.

OLD FASHIONED

(bourbon whiskey, sugar, bitters)

First mixed in the 1880s at the Pendennis Club, a gentleman's lounge in Louisville, KY, the "Old Fashioned" soon found a wider popular acclaim once introduced at the Waldorf-Astoria in New York by Colonel James E. Pepper, a lifelong Pendennis devotee. The cocktail was a favorite of President Harry S. Truman and his wife Bess.

DELICIOUS SOUR

(applejack, peach brandy, apricot brandy, lime juice, egg white, sugar)

Though the sour evolved from lowly origins—the practice of adding lime juice to rum rations helped prevent scurvy among sailors in the British navy in the 1700s—it attained an almost revolutionary level of refinement at the hands of William Schmidt, a Brooklyn native who has been referred to as "The Godfather of Modern Mixology." Featured in Schmidt's popular book *The Flowing Bowl* (1892), the Delicious Sour remains one of his most popular creations.

ABBEY COCKTAIL

(gin, Lillet blanc, orange juice, bitters)

Though somewhat obscure in the United States, the Abbey has remained a British favorite since 1930 when it was included in the *Savoy Cocktail Book*. Its juniper and floral notes render it particularly satisfying as an aperitif.