

The
Cocktail
Book

The Cocktail

Over time cocktails have had their ups and downs in popularity, during the 50's with the boom of Hollywood movies you would not be mistaken to think that almost every home in America had a mini bar and every night when the husband arrived from work he was met by his lovely wife with a fresh Martini, Manhattan or White Lady. Maybe that is small exaggeration but by the amount of cocktail junk swimming at antique shops there must be a small amount of truth to it.

The 70's saw the birth of disco and also taller, fruitier and creamier drinks. These drinks took away the skill required from a barman to know the subtleties of the real flavour of the spirits and turned the art into cheap ingredient based, profit driven, alcoholic milkshake fiasco.

While that type of cocktail sold by the millions this is what almost killed the art of the classic cocktail. Lucky for us a few establishments that refused to give in to the craze and thanks to Harry's Bar in Paris, The American Bar in at the Savoy in London, and The Rainbow Bar in New York, just to name a few, we have come to a new era of cocktail making where classic flavours and mixes have had themselves twisted and tweaked but still retain the integrity of the spirit to create a whole new range of exotic drinks.

The Martini

Martini you say...

Well that 100% depends on you, There are no wrong or right answers when it come to the combinations of the Martini and thanks to the famous Mr Bond, James Bond, The Martini will die another day.

Olives, 1,2 or 3? As the story goes within the bartender ranks even numbers are bad luck and one is cheap so there is no question really. The answer is 3.

How do you like yours?

1. Gin or vodka?

Gin:

VI Parts Plymouth	\$16
VI Parts South	\$20
VI Parts Tanqueray 10	\$24

Vodka:

VI Parts Absolut	\$16
VI Parts 42 Below	\$20
VI Parts Grey Goose	\$24

2. Dry, Wet or Sweet?

Dry: 1 part Dry Vermouth

Wet: 1 ¼ part Dry Vermouth (¼ with spirit)

Sweet: 1 part Sweet (red) Vermouth

3. Shaken Stired?

4. Olive, Onion or Twist?

Yes to the olive or onion? Then:

- 4a. Dirty?

Decisions decisions...Enjoy

The Manhattan: \$16

A close relative of the Martini is the Manhattan. This drink has its roots in 1874 Manhattan where Jennie Jerome (Mother of the famous Winston Churchill) threw a party for politician Samuel J. Tilden at the Manhattan Club. The bartender was asked to create a special drink for the occasion.

III parts Rye whiskey
II part Sweet Vermouth
I splash Bitters

The Cosmopolitan: \$18

Although the Cosmopolitan is classed as a Martini it also relies on the balance found in the Margarita, Cointreau and Lime Juice.

III parts Vodka
II part Cointreau
I part Lime juice
I part Cranberry juice

The Daiquiri

As the story goes two mining engineers in eastern Cuba, Mr Pagliuchi and Mr Cox invented this drink with the only local ingredients they could find at the time, limes, sugar and Cuban rum. This created a smooth, sweet and sour concoction that made their Cuban life a little less boring. They christened the drink the Daiquiri after the local mines.

The Original: \$13

III parts Cuban White rum
I part Lime juice
I ½ Part sugar syrup

Cuban Honey: \$15

III parts Cuban Anejo Rum
I Part Lime Juice
I Part maple syrup

Pineapple Daiquiri: \$15

III Parts Cuban White rum
I Part Pineapple juice
½ Part Lime juice
I Part Sugar Syrup

The Margarita

There are three great stories that argue the creation of the Margarita. What is not in dispute is the three great ingredients, Cointreau, Tequila and Lime juice.

Story one goes like this: One night in 1942, a bartender by the name of “Pancho” Morales was asked to make a Mangolia. For the life of him he could only remember that it was made up of Cointreau, Morales then took it on himself to add Tequila and Lime Juice. He liked his version so much he called it the Margarita.

Story two is set in 1938 when Carlos Herrera was asked to create a drink for actress Majorie King. Majorie was allergic to all alcohol except for Cointreau and tequila, with the Spanish version of her name being... Margarita, a new drink was born.

And story three is in 1934 at the Garci Crespo Hotel in Puebla were owner Daniel Negrete created a drink for his brother’s wife-to-be, Margarita out of... you guess it Cointreau, Lime Juice and Tequila. The drink was to celebrate their wedding.

The Classic Margarita: \$16

III parts	Tequila blanco
I part	Lime Juice
I part	Cointreau

Top Shelf Margarita: \$18

III part	Tequila anejo
I part	Lime Juice
I part	Grand Marnier

Margarita Stick Drink: \$18

III parts	Tequila blanco
I part	Lime
I part	Cointreu
I pinch	Salt

The Mojito:

This is one of the hardest drinks to find the history for as it is so old. Many claim it was crafted in Cuba in the late 1800s. Others elaborate on this theory saying that the mojito was the preferred beverage of Sir Francis Drake as early as the 1500s. There are stories of African slaves in Cuba creating their spirit from sugar cane as they couldn't create a drink from their homeland, made from corn and yucca.

The classic: \$20

V parts	White rum
I part	Lime Juice
I½ parts	Sugar syrup
V	Mint leaves

Mint Julep: \$16

III parts	Rye whiskey
I part	Sugar syrup
V	mint leaves
I splash	Bitters

Ginger Mojito: \$20

V parts	White rum
I part	Lime juice
I½ part	Sugar syrup
III slices	Ginger

Contemporary Drinks

18sixtyfive Fruit Punch \$22

II parts	Peach Vodka
II part	Kurant Vodka
II parts	Vanilia Vodka
III Parts	Pineapple Juice
III Parts	Apple Juice
III Parts	Cranberry

Vanilia Mudslide \$20

II part	Vanilia Vodka
II part	Kahlua
II part	Baileys

Passion Bay Breeze \$16

III part	Passion fruit vodka
III Parts	Cranberry Juice
III Parts	Pineapple Juice