



# COCKTAILS

**To the best of my knowledge there is no solid definition of what a cocktail is. To me it is a clever, appropriate & often mystical combination of spirits, liqueurs, fruit, sugars, herbs, milk, eggs, cream and on occasion vegetables. Most of the best are simple, usually using only 3 or 4 key ingredients.**

***The greatest cocktail is one where the whole is greater than the sum of the parts.***

For about 150 years between the late 1700's and prohibition, through to the second World War, we continually expanded our ideas and experimentation and most of the world's great cocktails were invented during this time. However WWII put a huge dent into cocktail culture as the concept of using often expensive & scarce ingredients for cocktails at a time when poverty, sadness and depression were affecting virtually every culture, was seen as elitist and unnecessary. Pretty soon the craze for cocktails all but died out and mass marketing in the 1950's led time poor citizens to buy "ready-made" products. No longer did we have the time for the elaborate ritual of customised cocktail making.

Fortunately during the late 1980's and 1990's a new generation of drinkers discovered the joy of cocktails and the craze was revived. And it seems to have gone from strength to strength. Many of the cocktails in these decades are of fairly dubious nature, but they did trigger a rise in the re-evolution of the art and soon bartenders everywhere were trying to re-create the glory years of cocktail consumption. And the interest does not look like slowing down!

*I am the last barman poet.  
I see America drinking the fabulous cocktails I make.  
Americans getting stinky on something I stir or shake.  
The sex on the beach, the schnapps made from peach,  
The Velvet Hammer,  
the Alabama Slamma!  
I make things with juice and froth: the Pink Squirrel, the 3-Toed Sloth.  
I make drinks so sweet and snazzy:  
The Iced Tea, The Kamikaze, The Orgasm, The Death Spasm,  
The Singapore Sling, The Dingaling.  
America you've just been devoted to every flavor I got.  
But if you want to get loaded,  
why don't you just order a shot?  
Bar is open.*

*- Brian Flanagan*

# APERITIF & APERITIVO

*I like a drink at the best of times, but my favourite of the day is usually an Aperitif. It's a break. A change in mind set as you stop looking back on whatever you day held and start looking forward at the wonderful evening to come. I am unashamedly partial to the Italians on this front (mostly Negronis) although I do sometimes struggle to look past a belting French 75.*

*Here are a couple of our post work / pre dinner tipples to wet the whistle and tickle the appetite.*

## **Aperol Spritz**

**\$14**

Spring in a glass. Forget the cherry blossoms coming though thick and fast my judge of when spring has sprung is when swaths of livid orange wine glasses bloom onto tables everywhere. Aperol, Soda & prosecco. Could not be easier.

## **Garibaldi**

**\$15**

The Garibaldi is traditionally just equal parts Campari and fresh orange juice. But whats life without a little fizz? So we top the whole thing off with a little Prosecco. Breakfast is served.

## **Stay up late**

**\$18**

This is a favourite from the 1946 Stork Club Bar Book. The bar itself is steeped in history, including a rumour that it was where Ernest Hemingway once cashed a cheque worth the equivalent of 1 Million dollars today. Gin, Cognac lemon juice and sugar topped off with soda.

## **Fiorente Fizz**

**\$16**

A classic spritz variation fueled by the iconic elderflower liqueur, embodies this spirit of low-alcohol conviviality prevalent throughout Europe. Light, floral and refreshing, it's a warm-weather go-to, easy in both execution and drinkability. A tipple of equal parts Fiorente elderflower liqueur soda water and sparkling wine.

## **French 75**

**\$16**

Named after a French gun used in World War I—a not-so-subtle nod to the drink's lethality—this Champagne cocktail was made famous at Harry's New York Bar in Paris in the early 1900s. Gin, Lemon juice & sugar topped with Champagne. For a **French 125** trade gin for Cognac. Or for a **French 95** swap the gin for Bourbon.

## **Harry's Pick Me Up!**

**\$16**

Named by the man himself Mr Harry MacElhone of Harry's Bar NYC (1919) rumoured to be his recommended pick me up of choice. Cognac, lemon juice & grenadine topped with sparkling wine.

## **Tom Collins**

**\$17**

You ever been the golden child in the family? Yea me neither. Tom is clearly the most loved of the collins family whilst his siblings loiter in obscurity around a darkened bar. let me introduce you to the "other Collins". **Sandy** prefers Scotch, **Mike** likes Irish Whisky, **Pedro** punches rums and **Pierre** sips on Cognac. So if Gins not your thing it might be time to meet the rest of the family!

## **Bitter French**

**\$17**

Created by Phil Ward during his time at Death & Co. NYC this French 75 riff is a bridge between two of my favourite pre dinner drinks. Gin, Campari, lemon juice & sugar topped with sparkling wine. Bitter but Bubbly.

*"I have taken more out of alcohol than alcohol has taken out of me."*

*- Winston Churchill*

# THE NEGRONI

**Originating in Italy, supposedly in the Caffé Casoni in Florence, almost a century ago. It is claimed a certain Count Camillo Negroni asked his bartender, Fosco Scarcelli to make his favourite Americano cocktail (Campari, Sweet Vermouth, Soda Water) stronger, so the Fosco, being a clever man, replaced the soda water with Gin..naturally.  
And so the Negroni was born!**

**Here at the Dispensary we just love em! Probably our favourite cocktail for its simplicity and ease. So to show our appreciation for this wonderfully simplistic drink we have devoted a whole page to it with a few classics and new varieties.**

## **Classic Negroni**

**\$19**

The greatest cocktail ever made? Well, it's up there. We make ours with a gentle squeeze of a fresh orange, Dry London gin, Campari and sweet vermouth. Simple.

## **White Negroni**

**\$19**

So did you know the Negroni had a cousin? Using Gin, locally made Maidenii Dry Vermouth, French Gentiane flavoured bitters Suze and garnished with lemon peel. A truly inverted Negroni. Traditional bitter taste, herbacious and slightly sweeter.

## **Negroni Jaffa**

**\$19**

Don't feel like a dessert? How about a dessert cocktail?! Gin, Campari and instead of Vermouth we use Dark Creme de Cacao, a chocolate liqueur. Tastes just like Jaffa!

## **Boulevardier**

**\$20**

Erskine Gwynne was an individual of epic reputation across Paris in the 1920s. A true man-about-town and boulevardier in the literal sense of the word, Gwynne ran a magazine of the same name for American ex-pats living in Paris. Mention of this literary-influenced cocktail appears in Harry MacElhone's 1927 book "Barflies and Cocktails", crediting Gwynne as the drink's creator. Depending on its permutation, the Boulevardier can be seen as a whiskey Negroni.

## **Sbagliato Negroni**

**\$16**

The Negroni's spritzzy cousin, the Sbagliato subs prosecco in for gin, creating a buoyantly bitter Italian. The sbagliato addendum translates to "incorrect" or "mistaken." If only all my mistakes turned out this well!

## **Cyn Cin**

**\$19**

Perhaps the most hardcore of all the variants of The Negroni. Here we replace the Campari (God forbid!) with a unique artichoke liqueur called Cynar. It's as brutal as it is tasty. For the true lover of a bitter drink. Quite possibly one of the best aperitifs ever invented.

## **Unusual Negroni**

**\$19**

The same basic concept, just flipped on its head. To me it's a feminine version of the masculine classic. Very pretty indeed, it uses Hendricks Cucumber & Rose Petal Gin, Aperol Aperitivo & Lillet Blanc, with a little orange twist. It's very easy on the eyes and the lips. Superb upgrade of one of the stalwarts of the cocktail scene. As a (extremely) general rule...those of us who like a traditional Negroni, don't like the Unusual version, but those of you who don't traditionally like a Negroni, love the Unusual version.

*"Alcohol may be man's worst enemy, but the bible says love your enemy."*

*- Frank Sinatra*

# POWER OF THE SOUR

**A Sour is a traditional family of mixed drinks, usually containing a base spirit, citrus juice and some type of sweetener. Egg whites are also commonly used in a Sour but are optional.**

**We always use them, so if you don't want it in your - let us know before you order it! The earliest description of a Sour appears in Jerry Thomas 1862 book How To Mix Drinks. They are delicious all year around.**

## **Campo De Encanto Pisco Sour**

**\$17**

Originating in South America 1920's, both Peru and Chile claim this as their national drink, each using their own Pisco (Peruvian/Chilean Pisco). We use Peruvian Pisco, fresh lime juice, sugar syrup, egg white, and bitters as a garnish. It's a very refreshing sour indeed.

## **Absinthe Sour**

**\$19**

Deceptively simple, yet paradoxically perverted...in the best possible way. A lot of intense research has been undertaken by the Distillerie des Terres Rouges to revive the ancient Mythe Absinthe liqueur. Mythe is distilled with aniseed, badiane, vervain, hyssop, and, of course, wormwood which produces a full, layered bouquet that is then followed by a balanced palate. We make an atypical "sour" with it, and once you have one you'll be hooked. The perfect Juxtaposition between 4 ingredients.

## **Eldersour**

**\$18**

A tart and refreshing tippie. Citroën vodka, modern bar staple St. Germain Elderflower Blossom liqueur, Elderflower cordial, fresh citrus juice and our own sugar syrup. A lip puckerer!

## **Aperol Sour**

**\$15**

Another perfect cocktail for the warmer weather...or if it's Winter and the heater's on! Aperol is an amazingly flavoured aperitivo from Italy with a real orange character. We add a good measure of lime juice and some gomme. It's a bonafide modern classic.

## **Whisky Sour**

**\$16**

Easily the most popular of all the Sours and rightfully so, it is a fantastic cocktail. Using just enough lemon to make a counterpart to the whisky and just enough sugar to take the edge off the lemon. Addition of egg white tones down the sour taste and gives balance.

## **Tempus Fugit Creme de Noyaux Sour**

**\$18**

With the comeback of the classic 19th century French liqueur, Creme de Noyaux made from cherry and apricot pit kernels along with bitter almonds and other botanicals, we bring you the Noyaux Sour! Thanks to the Switzerland's Tempus Fugit Spirits, the prized liqueur once lost has been recreated after many years of research and tests to represent the classic Creme de Noyaux recipe. Creme de Noyaux, lemon juice, sugar and a touch of egg white for that velvet mouth-feel. Pretty in pink!

## **Amaretto Sour**

**\$17**

Using the legendary Italian liqueur, Disaronno. Dating back to the most romantic and creative periods in Italian history - the Renaissance. In 1525 a Saronno church commissioned artist Benardino Luini, one of Leonardo da Vinci's pupils, to paint a fresco of the Madonna of the Miracles. In need of a model to portray the Madonna, Luini chose a beautiful local innkeeper. As a mark of her gratitude for the artist she prepared a special gift of amber, almond tasting liqueur, fragrant and delicate using apricot kernels and brandy. Her recipe found in 1600, passed down generations to become Amaretto di Saronno, later Disaronno as we know it today. Still produced in Saronno, Italy using the same historic recipe. A beautiful nutty Sour.

*"Here's to alcohol, the rose colored glasses of life."*

*- F. Scott Fitzgerald*

# THE CLASSICS AND RIFFS THEREOF

**Classic cocktails are all about the flavour - the elaborate garnish and weird ingredients are rarely used. They are a celebration of flavour. They are most often served in a simple cocktail glass, coupe . Sometimes they are served in an old-fashioned glass (named after the cocktail) or a hi-ball. And generally they are either stirred very briskly over ice to get them chilled and to combine the ingredients or they are shaken and strained into the cocktail glass.**

## **Naked & Famous**

**\$17**

Joaquín Simó originally created this variation while at New York speakeasy Death & Co. He describes it as “the bastard child born out of an illicit Oaxacan love affair between the classic Last Word and the Paper Plane,” I couldn’t describe it any better myself.

## **Morning Glory Fizz**

**\$18**

from the name, it can be assumed this drink by the late Harry Johnson belongs in the canon of classic hair-of-the-dog hangover remedies. A potent blend of Scotch and absinthe, the Morning Glory Fizz’s rough edges are smoothed over with silky egg white and a splash of soda to quell the pangs of a hangover headache.

## **Southside**

**\$18**

like a mojito but gin! I don’t know what it is but iv’e never really dug Mojitos, maybe because I’m rarely cigar in hand on a Cuban beach. but worry not mint lovers as the Southside is sure to satisfy your needs. Gin, Lime juice, sugar and mint. all shaken together and served up in a coupe. A favourite of our neighbours at Robe.

## **Rob Roy No.3**

**\$18**

it might look incorrect on paper, but this overhaul of a classic scotch whisky cocktail is inspired by the structure of a “perfect” cocktail, harnessing the sweet and savory extremes of both dry and sweet vermouth in a crisp and dry orange peel garnished drink. Equal parts dry and sweet vermouth stirred down with blended whisky.

## **Pegu Club**

**\$19**

As the British colonized their way across continental Asia in the 19th century, they set up outposts for their empire’s wayward explorers in an effort to provide a civilized gathering place after a long day of conquering. Each of these boys’ clubs had their own rituals and drinking rites, and the Pegu Club, located in Yangon, Myanmar, found itself at the center of British social life in 1920s. Gin, Pierre Ferrand dry curaçao, lime and bitters shaken until ice cold.

## **Easy Street**

**\$18**

A recipe of San Diego bartender Anthony Schmidt calls for gin, elderflower liqueur, lemon juice and sugar syrup all topped off with soda and cucumber. “The world is but a treat when you’re on easy street.”

## **Bramble**

**\$17**

Dick Bradsell’s 1984 classic London cocktail. A refreshing glass of crushed ice loaded with quality Gin, fresh lemon juice, gomme and berry liqueur bleeding over the surface.

## **The Last Word**

**\$18**

A classic pre-prohibition cocktail invented at The Detroit Athletic Club - Gin, lime juice, Maraschino liqueur and green Chartreuse all shaken in equal measures. Monster flavours. Pretty as a picture and a tantalising tippie to be sure. Gives an almighty big bang for your buck!

## **Burnt Orange & Vanilla Bean Margarita**

**\$18**

A healthy shot of burnt orange & vanilla bean syrup shaken till icy with two shots Silver Tequila and a shot of fresh lime juice. Served in a martini glass with a flamed orange twist garnish. Salt not necessary.

# THE CLASSICS AND RIFFS THEREOF CONT..

## **Brandy Crusta**

**\$18**

Invented by an Italian bartender named Joseph Santini in New Orleans, the Brandy Crusta was one of the city's first true calling-card cocktails; originally mixed in the 1850s, it predates even the rye whiskey-based Sazerac. Cognac, lemon juice, orange Curaçao, maraschino liqueur and a solid lick of Angostura. A southern classic.

## **Hanky Panky**

**\$17**

Ada "Coley" Coleman (who preceded legendary bartender Harry Craddock at the Savoy Hotel) had, like any great bartender, a following of devoted regulars. One of them, English stage actor Sir Charles Hawtrey, often came in following a long day requesting "something with a bit of a punch." On one occasion, Coleman responded with a sweet Martini livened with a splash of Fernet Branca which Hawtrey called, "the real hanky-panky." To this day, the drink remains Coleman's most famous invention and something of a bartender's cult classic.

## **Flor de Caña 7 Old Fashioned**

**\$18**

One of the more frequent substitutions for Bourbon in an old fashioned is Rum. Of the rum riffs that we've tried this is a winner. Bitters and sugar stirred down with A spectacular 7yo nicaraguan rum with a lick of Grand Marnier.

## **Ginger Spice**

**\$14**

A classic pre-prohibition cocktail invented at The Detroit Athletic Club - Gin, lime juice, Maraschino liqueur and green Chartreuse all shaken in equal measures. Monster flavours. Pretty as a picture and a tantalising tippie to be sure. Gives an almighty big bang for your buck!

## **Sazerac**

**\$19**

Many consider this to be America's first cocktail. Originally made with Cognac, but it soon evolved to be Rye Whiskey based. We use both. We add some Cognac to rye whiskey and stir it over ice with a muddled, Peychaud's Bitters soaked sugar cube, then strain it into a chilled old fashioned glass that has been dangerously laced with absinthe.

## **Millionaire**

**\$19**

Little is known about this Prohibition-era cocktail except that it was a popular name for cocktails of that time. A tantalising mix of dark rum, sloe gin, apricot brandy and lime. Ripping.

## **Brass Monkey**

**\$16**

Invented right here in 2013 to showcase a new bubblegum styled French liqueur called Pavan. We use Pavan, Frangelico, Zubrowka Bison Grass Vodka, lime juice and housemade sugar syrup to create a tumbler loaded with rocks and flavours that range from mastic sweetness, apple pucker, nutty cream to brisk delectable moorish shithottedness... Fun and frisky, easy going and named after a Beastie Boys song - what more could one want?

## **Sloe Gin Fizz**

**\$17**

Sloe gin is a mixture of English blackthorn sloe berries (a more petite relative of the plum) macerated in gin. We balance this a little dry London gin, lemon juice, sugar syrup and egg white for that silky texture.

## **Highlander Highball**

**\$18**

From another time comes a drink with great power, a drink of incredible strength, a drink fit for Connor McCloud himself, HIGHLANDER! in this instance I'm not referring to the 1986 Masterpiece but to this ripping highball. Scotch (obviously) all shook up with lemon juice, pineapple juice & sugar syrup topped with a splash of soda. In the end there can be only one.

## **Aviation**

**\$17**

Gin, lemon juice, Maraschino liqueur and Crème de Violette. So deceptively simple, so perfectly formed. This cocktail disappeared from the planet for nearly 100 years and only resurfaced again at the end of the last decade. This is cocktail porn. Try before you fly!!!