

PRE-PROHIBITION

1884: TURF CLUB 14.25

plymouth navy strength gin, dry vermouth
maraschino liqueur, absinthe, orange bitters

Taking its name from the famous New York City gentleman's club, the Turf Club was perhaps the first cocktail to combine gin with vermouth, predating the Martini. First codified in George Winter's 1884 guide: 'How to Mix Drinks-Bar Keeper's Handbook', the Turf Club is a considered alternative for the Martini drinker.



1902: BOBBY BURNS 14.75

johnnie walker gold label, sweet vermouth, benedictine
cacao nibs, lemon zest

Originally known as the Baby Burns and later as the Robert Burns, the first appearance of the Bobby Burns was in 'Recipes for Mixed Drinks' in 1917. One of the few great Scotch whisky cocktails, this is a great alternative for a Manhattan drinker. We further elevate the drink with well-aged Johnnie Walker Gold and the addition of cacao nibs for a bitter-sweet finish.



1916: CHRYSANTHEMUM 11.75

Dry vermouth, benedictine
absinthe

Invented by the prolific, if underappreciated, New York bartender Hugo Ensslin in his 1916 book 'Recipes for Mixed Drinks', the low-proof Chrysanthemum was later popularised by Harry Craddock in his famous 'Savoy Cocktail Book', where he notes its popularity in the American Bar on board the SS Europa cruise liner.



1916: AVIATION 14.50

tanqueray gin, crème de violette
maraschino liqueur, lemon juice

Another Hugo Ensslin invented cocktail - this time from his time running the bar at the Hotel Wallick in New York. The addition of crème de violette gives this drink its distinctive pale sky-hued colouring. In recent years, the Aviation has seen a contemporary resurgence, and is not too dissimilar to a gin sour.

A full range of classic cocktails are available on request

PROHIBITION

1922: BLOOD AND SAND 15.00

redbreast 12 yo irish whiskey, cherry heering,
sweet vermouth, orange juice

Named after the 1922 bullfighter movie Blood and Sand, featuring famed silent star Rudolph Valentino, this classic serve gained popularity in the following years. While traditionally made with Scotch whisky, we commit a bit of heresy by using Irish whiskey instead, with the richness and sweet spice of Redbreast 12 year elevating the drink.

1930: HOTEL NACIONAL 11.75

light rum blend, apricot brandy
pineapple juice, lime juice, sugar

Taking the namesake of The Hotel Nacional Du Cuba in Havana, which opened its doors during the depths of American Prohibition, this cocktail was popularised in pre-revolution Cuba and has seen a recent resurgence amongst cocktail aficionados. A fruity take on the classic Daiquiri, The Hotel Nacional offers tropical flavours with a dry finish.

1930: CORPSE REVIVER NO. 1 15.75

sassy fine calvados, cocchi barolo chinato
plum sake

Dating back to the 1870s, Corpse Revivers were often prescribed as a hangover cure. The No.1 is another classic recipe from Harry Craddock at The Savoy's American Bar, which he suggests should "be taken before 11 a.m., or whenever steam and energy are needed".

1930: WHITE LADY 14.75

sipsmith gin, triple sec blend, lemon juice
aquafaba, sugar

Immortalised in Harry Craddock's 'Savoy Cocktail Book' in 1930, although it is often said Harry McElhone (of Harry's New York Bar in Paris fame) invented this classic gin cocktail years previously at Ciro's Club in London. The White Lady is something of a cousin to the classic sidecar.

1930: AIRMAIL 14.95

havana club 7yr rum, champagne
lime juice, honey

Regular Airmail service began in Cuba in 1930, and that same year Bacardi rum featured the Airmail cocktail in a promotional pamphlet, complete with an actual postal stamp as a garnish!

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POST PROHIBITION

1934: COSMOPOLITAN 14.25

genever, lemon juice, triple sec
sour raspberry, orange bitters

The original Cosmopolitan recipe dates back to 1934 and calls for juniper-rich Dutch genever instead of vodka, and raspberry rather than cranberry. Immortalised in Charles Christopher Mueller's 'Pioneers of Mixing at Elite Bars', it is reminiscent of a Clover Club.

1937: BRANDY ALEXANDER 12.50

martell vsop cognac, crème de cacao
double cream, spices

"Smooth as cream, delicate as dew, and easily prepared is the Alexander" is how author Stanley Clisby Arthur described the Brandy Alexander in his 1937 book 'Famous New Orleans Drinks and How to Mix 'em'. A timeless after-dinner cocktail.

1939: REMEMBER THE MAINE 14.25

high west double rye whiskey, sweet vermouth
absinthe, cherry heering

Named for the press slogan which helped provoke the 1898 Spanish-American War, Remember the Maine is immortalised in Charles H. Baker Jr.'s 1939 book 'The Gentleman's Companion'. A great alternative for a Manhattan or Vieux Carré drinker.

1941: MOSCOW MULE 14.25

ketel one vodka, spiced orange cordial
lime juice, ginger beer, bitters

Created in 1941 on Sunset Boulevard at the Cock N' Bull by bartender Wes Price, in an era where gin and whisky proved more popular with Americans, the Moscow Mule was made with the intention of using up stagnant stock of Smirnoff vodka and ginger beer. Later, the iconic copper mug was introduced by Sophie Berezinski – a Russian who immigrated to America and whose father owned the Moscow Copper Co. – as a suggestion to help keep the drink colder for longer.

1948: ARMY & NAVY 12.75

tanqueray gin, lemon juice, orgeat, campari

First published in David Embury's 1948 book 'The Fine Art of Mixing Drinks', the Army & Navy cocktail most likely originated at the Washington D.C. club bearing its name. A classic gin daisy that is made richer with the addition of orgeat, an almond and orange blossom flavoured syrup. In our version we swap out the bitterness from Angostura and replace it with a dash of Campari for colour and bitter citrus notes.

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