

## Cocktail List

### Champagne Cocktail

All at £8.95

#### **Business Brace**

##### **Classic Champagne Cocktail**

*1889 Mr John Dougherty, New York*

Brown sugar cube, treated with orange oils & Bitters, Cognac & Champagne

#### **Grand Mimosa**

*1925 Ritz Hotel, Paris*

Freshly squeezed orange juice, charged with Champagne, then crowned with Grand Marnier

#### **French '75**

*Circa 1925 Harry MacElhone, Harry's New York Bar, Paris*

Gin infused with fresh lemon, sweetened, charged with Champagne

#### **Ritz Fizz**

*Circa 1930, Ritz Hotel, London*

Amaretto & Blue Curacao, topped off with Champagne

#### **Alfonso**

*Circa 1935, named after deposed Spanish King Alfonso X111, during his exile in France*

Sugar cube, Angostura, Dubonnet & Champagne

#### **The Bellini**

*1943 Giuseppi Cipriani, Harry's Bar, Venice*

White peach puree spiked with Crème de Peche & topped off with Prosecco

### Aperitif / Anytime

All at £6.50

#### **The Mint Julep**

*Circa 1815, A sentimental drink of Americas Deep South*

Bourbon or Cognac muddled with fresh Mint over crushed ice, sweetened with a hint of Crème de Peche & rubbed with pineapple

#### **Old Fashioned**

*Circa 1850, popularized at the Pendennis Club, Louisville, Kentucky 1900*

Bulliet Bourbon or Chivas Regal 18 yr old, sugar & Bitters treated with orange oils

#### **Whisky Daisy**

*Circa 1860, A popular style of drink in the Southern States during hot summers*

Chivas Regal 12 yr old, doused in fresh lemon, & apple, then crowned with Framboise liqueur

#### **The Martinez**

*1862, "Professor" Jerry Thomas, Occidental Hotel, San Francisco*

Plymouth Gin, Bitters & Maraschino stirred with French Vermouth

#### **The Manhattan**

*1874, the Manhattan Club, New York, for Lady Randolph Churchill*

Rye Whisky, stirred with Fine Rosso Vermouth & Bitters

#### **The Sazerac**

*Circa 1900, Sazerac House, New Orleans*

Bourbon, sugar & Peychaud Bitters, washed with Pastis

#### **The Martini**

*Circa 1910 Martini di Arma di Taggia, Knickerbocker Hotel, New York*

Traditionally, Plymouth Gin, or Vodka stirred with fine Vermouth until very cold, served any style - Stork Club, Gibson, Roosevelt or Montgomery

#### **Negroni**

*1919 The Casoni Bar Florence, an Americano with a bit more kick*

Gin stirred with Vya sweet Vermouth & Campari with a hint of fresh orange

#### **The Princeton**

A popular twist on the Martini using Port Wine

Gin spiked with orange bitters & stirred with fine Ruby Port

#### **The Bronx**

*1906 Johnny Salon, Waldorf Astoria, New York*

Plymouth Gin, Vya Sweet & Dry Vermouth infused with fresh orange

#### **Blood & Sand**

*Circa 1950, New York City*

Chivas Regal 12yr old shaken with fresh orange, Vya Sweet Vermouth and Cherry Herring

#### **Caesar Snapper**

*A twist on the Bloody Mary using Clamato Juice & Gin, A La Caesar Palace, Las Vegas*

Gin, lemon, spiced Clamato juice, served with a tiger prawn

#### **Bullshot**

Vodka, Beef Bouillion, Worcestershire Sauce, salt & pepper

#### **Volstead Reviver**

Chivas Regal 12 yr old shaken with fresh espresso & Toussaint coffee liqueur

### **Boisdale single malt cocktail** All at £8.90

#### **Scotch mist**

The Glenlivet 12 yr old, over crushed ice with bitters & flamed orange peel

#### **Smoky sour**

10 yr old Ardbeg, shaken with fresh lemon juice, egg white & Maraschino

#### **Re-fashioned**

Highland Park spiked with bitters, honey syrup & Poire William liqueur

#### **Atholl Brose**

12 yr old Oban, shaken with honey & fresh lemon cream

#### **Peat's Manhattan**

10 yr old Laphroaig stirred with fine Rosso Vermouth & bitters, washed with Grand Marnier

#### **Highland Forest Gateaux**

12 yr old Strathisla shaken with dark cacao, Cherry brandy & fresh orange cream

#### **Highland Sling**

Dalwhinnie shaken with fresh lemon and vanilla, topped with ginger ale & crowned with Cherry Herring

### **Flora Macdonald Martini**

Talisker shaken with Drambuie & zested with orange peel

### **Zombie**

*1934 Don Beach, Beachcomber Restaurant, Hollywood*

Light & Gold Rums doused, in apricot & cherry brandy, shaken with fresh lime & exotic juices then capped with overproof dark Rum

### **Mai Tai**

*1944 Victor Bergeron, Trader Vic's Restaurant, Oakland, California*

Aged gold & dark Rums laced with Orgeat, Dutch orange Curacao & fresh lime

## **After Dinner**

**All at £7.50**

### **Ramos Fizz**

*1888 Henrico Ramos, Imperial Cabinet Saloon, New Orleans*

Gin, infused with fresh lemon & orange flower, shaken with fresh cream & topped with soda

### **Bosom Caresser**

*A popular late 19th century nightcap*

Cognac, Madeira & Curacao, shaken with grenadine & egg yolk

### **Brandy Alexander**

Cognac, dark Cacao & fresh cream, dusted with nutmeg

### **Brandy Brulee**

Cognac, burnt sugar, with Tuaca & vanilla cream

### **Boisdale House Fizz**

A contemporary twist on the Ramos fizz

Chivas Regal 12 yr old, Tuaca liqueur, shaken with fresh lemon & vanilla cream & topped with ginger ale

## **Restorative**

**All at £6.50**

### **Bloody Mary**

*1921 Fernand "Pete" Petiot, Harry's New York Bar, Paris*

Vodka, fresh tomato juice, spices & all the trimmings

### **Rob Roy**

*The Scotch Manhattan*

Chivas Regal 12 yr old, Bitters, stirred with Vya sweet & dry Vermouth zested with lemon

### **Bobby Burns**

*And ay we'll taste the barley bree!*

Chivas Regal 12 yr old stirred with Vya sweet Vermouth, spiked with Benedictine

## **Sours**

**All at £6.50**

### **Whiskey sour**

*Circa 1850, A traditional way of disguising Harsh spirits*

Chivas Regal 12 yr old or Bulliet Bourbon shaken with fresh lemon, sugar & egg white spiked with bitters

### **Silver Fizz**

*Circa 1870, A traditional Midday Pick me up*

Gin, shaken with fresh sweetened lemon & egg white, topped with soda

### **Almond Rickey**

*Rickey's were a popular style of sours in Washington, Circa 1895*

Amaretto di Sorzano, fresh lime & soda

### **New York Sour**

*Circa 1900, New York City*

Chivas Regal 12 yr old, shaken with fresh lemon, sugar, orange bitters & egg white, then crowned with Claret wine

### **White Lady**

*1929 Harry MacElhone, Harry's New York Bar, Paris*

Gin, Cointreau & Freshly squeezed Lemon

### **Sidecar**

*1931 Harry MacElhone, Harry's New York Bar, Paris*

Cognac, Cointreau & Freshly squeezed Lemon

### **Casino**

*A sweeter version of the White Lady*

Gin, Apricot liqueur, fresh lemon & Maraschino

## **Highballs**

**All at £7.50**

*This terminology for drinks came around at the latter part of the 19th Century, when American railroad practice was to raise a ball high on a pole to urge the locomotive to speed up. Highball became the term for a drink speedily produced.*

### **The Collins**

*Circa 1880, John Collins, Limmers Hotel, London, the original used Old Tom Gin, hence, the Tom Collins, the John Collins has become a Whiskey Collins*

Chosen spirit, stirred with fresh lemon juice & sugar syrup, charged with club soda

### **Horses Neck**

*Circa 1890, An old American term for a long stiff drink*

Any base spirit, lemon peel & Ginger Ale

### **Singapore Sling**

*1915 Ngiam Tong Boon, Raffles Hotel, Singapore*

Gin, cointreau & Cherry Herring, shaken with fresh lemon & pineapple, charged with ginger ale, with a drizzle of Benedictine

### **Prohibition Iced Tea**

*During Prohibition, 1920-1933, this was a popular way of disguising liquor from bureau agents*

Vodka, Gin, Rum & Apricot liqueur, infused with Earl Grey tea, fresh lemon & orange

### **Bulldog**

*Circa 1930, Another way of disguising Bathtub Gin*

Gin, freshly squeezed lemon & orange, Ginger Ale

### **Moscow Mule**

1947 Jack Morgan, Cock'n'Bull Saloon, Los Angeles

Vodka, freshly squeezed lime juice, charged with Ginger Beer over crushed ice

## **Cuba & Latin America**

**All at £6.50**

### **Cuba Libre**

1893, Created by a Cuban Army Lieutenant mixing Rum with a new soft drink, Coca-Cola

Cuban Rum, crushed lime & Coca-Cola

### **Daiquiri's**

1896 Jennings Cox, Santiago, Cuba

Cuban Rum with fresh lime & sugar cane syrup, served any style - Naturale, Hemmingway, La Floradita or Constante

### **Mojito**

Circa 1900, a Cuban mint julep, believed to have been created at the Hotel Florida

A frappe of Gold Rum pounded with fresh mint, lime & sugar

### **Mary Pickford**

Circa 1920, Hotel Sevilla Bar, Cuba

Cuban Rum, fresh pressed pineapple & Grenadine

### **Presidente**

Circa 1920, Vista Alegre Bar, Havana, Cuba in honor of President General Mario Menocal

Cuban Rum, stirred with Vya sweet & dry Vermouth spiked with Grenadine

### **Caipirinha**

A traditional Brazilian drink inspired by the Cuban Daiquiri

Cachaca muddled with whole tender lime & sugar

### **Margarita**

1938 Danny Herrera, Rancho La Gloria, Tijuana, Mexico

Reposado Tequila, Cointreau & fresh lime

## **Swizzles**

**All at £6.90**

### **Planters Punch**

1879 Fred L. Myers, Founder of the Myers Rum distillery, Jamaica

Myers dark Rum, fresh lime & orange, laced with Grenadine & Bitters