



# 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*

# 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.**

## **The Last Word**

**\$19**

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**

**\$20**

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.

## **Classic Negroni**

**\$20**

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.

## **Insanely Good Gin & Tonic**

**\$17**

We love a G&T here. honestly maybe too much, our list of gins creeps ever larger and we show no signs of stopping. So how do you improve the already excellent? Well this is how. Bump up the gin add a little Suze and a dash of bitters. Fun in the sun.

## **Flor de Caña 7 Old Fashioned**

**\$20**

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.

## **Brass Monkey**

**\$19**

Dispensary Classic. Tastes like grape hubba bubba.

## **Easy Street**

**\$19**

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."

## **Negroni Jaffa**

**\$20**

Last time I had Jaffas I was politely, but firmly asked to Bendigo cinemas for piffing them at my mates a few rows down. You won't be chucking these anywhere but down your gullet. Gin, Campari and instead of Vermouth we use Dark Creme de Cacao, a chocolate liqueur. Tastes just like Jaffa!

## **Stay up late**

**\$19**

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.