



# 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.

## **Amaro Montenegro spritz**

**\$15**

We've drank more Aperol Spritzes than most people have had hot dinners. Nothing wrong with a Aperol Spritz on a warm spring day, But we're hankering for something new. Amaro Montenegro Is a rounder smoother orange and vanilla amaro from Bologna Italy. Served with prosecco, soda and a slab of orange. The king is dead. Long live the king.

## **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.

## **Bouzy persian Lemonade**

**\$16**

A spectacular, yet elegantly simple concoction from the notorious drink trend setter Finn Vedelsby. house made honey and rosewater soda wrapped around a double dose of dry London gin topped with scorched rosemary. A new Dispensary classic.

## **Toffee Apple Switchel**

**\$20**

Like a drinkable ginger and apple pie. Finno has struck again with a house made ginger and toffee apple switchel, dose that with a good lick of Zubrowka Bison grass vodka and some apple juice and you're in business!

## **#17 Rum Punch**

**\$20**

Cast your mind back to the lawless times of the 90's, the silver #17 tag across a black shirted chest struck fear and awe into the heart of many a late night reveller. #17 has been retired, but it's notoriety lives on. An homage to our silent protector we've prepared a honey and orange tea infusion applied to a classic rum punch. If you know. You know.

## **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.

## **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.

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

*- F. Scott Fitzgerald*