

The Old Testament
pays homage to the
bartenders who started it all.
We delve into the beginning
of recorded mixed drinks
from El Draque in 1586 to
the birth of Tiki in 1934.

Discover your
new old favourite...

COCKTAILS

A BRIEF HISTORY

THE BIRTH OF THE MIXED DRINK

..... 1586

EL DRAQUE

Bacardi Carta Blanca Rum,
Lime Juice, Orgeat,
Mint, Averna Float (N)

10.50

..... 1862

WHISKEY SOUR

The Sexton Whiskey,
Lemon Juice, Bitters,
Egg White Alternative

10.50

..... 1850

SAZERAC

La Fée Absinthe, Hennessy,
Bulleit Rye Whiskey,
Peychaud's Bitters

10.50

..... 1870

MANHATTAN

Bulleit Rye Whiskey,
Averna, Maraschino,
Orange & Whiskey Bitters

10.50

..... 1876

RASPBERRY FIZZ

Lyre's London Dry, Lemon,
Egg White Alternative,
Raspberry Cordial

7.50 (NON-ALCOHOLIC)

1634

MINT JULEP

Hinch 5 Y.O. Whiskey,
Hennessy, Sugar Syrup,
Mint, Bitters

10.50

1789

MEETING HOUSE PUNCH

Dead Man's Fingers
Spiced Rum, Bell's Brewery
North Star Lager, Sugar,
Lemon Juice

39.50 (SERVES 4-6)

1840

BERRY SMASH

Lyre's American Malt, Agave,
Mint, Seasonal Berries,
Homemade Lemonade

7.50 (NON-ALCOHOLIC)

THE GOLDEN AGE OF THE COCKTAIL

1880

OLD FASHIONED

Bushmills Black Bush Whiskey,
Bell's Brewery Black Bull
Stout Syrup, Bitters

10.50

1900

GIN MARTINI

Ice Cold
Tanqueray No. Ten Gin,
Noilly Pratt

10.50

1909

CLOVER CLUB

Bombay Sapphire Premier
Cru Gin, Maraschino,
Lemon Juice, Raspberry Cordial,
Egg White Alternative

10.50

1915

FRENCH 75

Tanqueray Gin,
Lemon Juice, Grenadine,
Prosecco

10.50

1934

COSMOPOLITAN

Grey Goose Le Citron Vodka,
Cointreau, Maraschino,
Cranberry, Lemon Juice

10.50

1920

MARY PICKFORD

Bacardi Carta Blanca Rum,
Maraschino, Raspberry Cordial,
Pineapple

10.50

1934

ZOMBIE PUNCH

Bacardi Rum Blend, Averna,
Lemon, Lime, Orange,
Pineapple Juice

39.50 (SERVES 4-6)

1935

TOOTHLESS SHARK

Lyre's Dark Cane, Lemon,
Orange & Pineapple Juice,
Grenadine

7.50 (NON-ALCOHOLIC)

(N) CONTAINS NUTS, ALTERNATIVE AVAILABLE.

ALL OF OUR COCKTAILS ARE VEGAN.

LET YOUR SERVER KNOW IF YOU HAVE ANY OTHER DIETARY REQUIREMENTS.

◆◆◆◆◆
1916

AVIATION

Bombay Sapphire Premier
Cru Gin, St-Germain Elderflower
Liqueur, Violette, Lemon,
Egg White Alternative

10.50

◆◆◆◆◆
1919

NEGRONI

Ninth Wave Gin,
Cocchi Vermouth Di Torino,
Campari

10.50

◆◆◆◆◆ **AMERICAN PROHIBITION** ◆◆◆◆◆

◆◆◆◆◆
1919

SBALITAGO PUNCH

Martini Rosso,
Campari, Orange Juice,
Prosecco

39.50 (SERVES 4-6)

**THE BIRTH
OF TIKI**

◆◆◆ **1935** ◆◆◆

**PAPA DOBLE/
HEMINGWAY DAIQUIRI**

Double measure of
Bacardi Carta Blanca Rum,
Maraschino, Lime,
Grapefruit, Orgeat (N)

10.50

◆◆◆ **1937** ◆◆◆

MARGARITA

1800 Silver Tequila,
Cointreau, Agave,
Lime Juice, Rock Salt

10.50



COCKTAILS

**10.50
EACH**

EL DRAQUE (1586)

Long, Strong, Refreshing

Bacardi Carta Blanca Rum, Lime Juice, Orgeat, Mint, Averna Float

Widely considered the first true cocktail, this drink was supposedly created by Sir Francis Drake of the Spanish Armada fame.

It's best thought of as the Mojito's grandfather. We add orgeat to enhance the rum and Averna to give bitterness and a beautiful finish.

This contains nuts – substitute available

MINT JULEP (1634)

Short, Strong, Sweet

Hinch 5 Y.O. Whiskey, Hennessy, Sugar Syrup, Mint, Homemade Bitters

Originally from Persia, this drink was brought to Europe where rose petals were swapped out for mint. First recorded in a poem by John Milton (author of Paradise Lost), it would have been made with whiskey, rum or brandy but soon became a whiskey cocktail after its move to the Americas.

SAZERAC (1850)

Strong, Short

La Fée Absinthe, Hennessy, Bulleit Rye Whiskey, Peychaud Bitters

Created in New Orleans in the Exchange Coffee House, the cognac was provided by a businessman on an adjoining street, Sazerac Forge de Fils Cognac, and the Bitters was created by a pharmacist across the road (Aintoine Peychaud, of Peychaud's Bitters). A simple brandy or later rye cocktail (due to its abundance at the time). We find a combination of the two rounds out the flavour.

WHISKEY SOUR (1862)

Short, Sour

The Sexton Whiskey, Lemon Juice, Bitters, Egg White Alternative

Sours were originally made with brandy and without egg white, and generally with a splash of red wine (now known as a Chicago Sour). Egg white was added sometime in the 1920s, and quickly became the standard as it adds a velvety texture. The New York Sour incorporates both red wine and egg white.

We've come full circle by removing the egg white and replaced it with a vegan alternative. Splash of red available on request.

MANHATTAN (1870)

Short, Boozy

Bulleit Rye Whiskey, Averna, Maraschino, Orange & Whiskey Bitters

Created in the Manhattan Bar in New York, this is another drink that came about due to mass availability of rye whiskey, with its distinctive smokiness pairing with the sweetness of vermouth to create a boozy yet moreish drink.

We substitute vermouth for Averna to give it a savoury quality, with a little maraschino to sweeten it.

OLD FASHIONED (1880)

Short, Boozy

**Bushmills Black Bush Whiskey,
Bell's Brewery Black Bull Stout Syrup, Bitters**

Known from the 1840s as simply the 'whiskey cocktail', the old fashioned follows the classic formula of cocktails – spirit, sugar, water and bitters, and has remained one of the most popular cocktails of all time, perhaps because of its simplicity.

**10.50
EACH**

GIN MARTINI (1900)

Short, Boozy

Ice Cold Tanqueray No. Ten Gin, Noilly Prat

The Gin Martini is simplicity itself; vermouth and quality dry gin. A wet martini is a martini heavy on vermouth, whereas a bone-dry martini has very little. Noel Coward famously claimed the perfect martini was bone-dry, made by “filling a glass with gin then waving it in the general direction of Italy”. We keep our gin and vermouth in the freezer then pour into an ice-cold glass – served to your taste.

CLOVER CLUB (1909)

Sweet, Fruity

**Bombay Sapphire Premier Cru Gin, Maraschino, Lemon Juice,
Raspberry Cordial, Egg White Alternative**

Created in the Bellvue-Stratford Hotel in Philadelphia, a popular hang-out for the movers and shakers of the day. This drink was largely lost to the mists of time, until Julie Reiner created the Clover Club bar in Brooklyn, bringing this wonderful little drink to a new audience.

FRENCH 75 (1915)

Short, Refreshing

Tanqueray Gin, Lemon Juice, Grenadine, Prosecco

Named after the ‘Soixante Quinze’ (75) model of French field gun used throughout the First World War, this drink was known to ‘knock you flat’ as the cannon would. The publication of the 75 in Harry Craddock’s *The Savoy Cocktail Book* led to the establishment of this as the premier gin and bubbly drink.

AVIATION (1916)

Short, Sweet

**Bombay Sapphire Premier Cru Gin, St-Germain Elderflower Liqueur,
Violette, Lemon, Egg White Alternative**

Invented by German Expat Hugo Enslinn in New York, Hugo probably wrote the final Cocktail Book 'Recipes for Mixed Drinks' to come out in the US before prohibition. The Aviation was named after his interest in the Wright Brothers and the Kitty Hawk.

NEGRONI (1919)

Strong, Savoury

Ninth Wave Gin, Cocchi Vermouth Di Torino, Campari

This Italian classic is all about balance. The alleged story is this was named after Count Camillo Negroni, who asked a bartender for 'a bit more kick' to his Americano, to which the bartender responded by swapping out the soda for gin. This became known as 'The Count's Drink' by locals, and then by the wider world as the Negroni.

MARY PICKFORD (1920)

Sweet, Fruity

Bacardi Carta Blanca Rum, Maraschino, Raspberry Cordial, Pineapple

Named after actress Mary Pickford, whilst she was filming in Cuba with her husband and Charlie Chaplin. Considered as a precursor to the Tiki movement, with rum and fruit juices becoming the norm in years to follow. This drink never achieved the stardom of its namesake and was overshadowed by the French Martini from the 1980s.

**10.50
EACH**

COSMOPOLITAN (1934)

Sweet, Fruity

Grey Goose Le Citron Vodka, Cointreau, Maraschino, Cranberry, Lemon Juice

A drink with roots in pre-war New York, originally made with gin and raspberry. It disappeared for much of the century and was revived by bartenders in the 1980s with the assistance of Ocean Spray, the cranberry juice people. Cheryl Cook of The Strand (NY) brought it back in its current form, adding Absolut Citron and a splash of cranberry juice. Popularised by Dale De Groff and Carrie Bradshaw in the 1990s, it was hard to escape from.

PAPA DOBLE / HEMINGWAY DAIQUIRI (1935)

Strong, Sour

**Double measure of Bacardi Carta Blanca Rum,
Maraschino, Lime, Grapefruit, Orgeat**

The Daiquiri traces back to 1898, created in the mining town of Daiquiri, Cuba by engineer Jennings Cox, and quickly became a favourite of the miners. Ernest Hemingway was said to have tried one in the Floridita Hotel, Cuba and was reported to say, 'not bad, but I'd prefer it with no sugar and double the rum'. The bartender took this to task, adding grapefruit to round out the drink, and the Papa Doble was created. Dry, with sour notes on the aftertaste.

This contains nuts – substitute available

MARGARITA (1937)

Strong, Sour

1800 Silver Tequila, Cointreau, Agave, Lime Juice, Rock Salt

The Margarita was first mentioned in a late 19th century journal as a 'Tequila Daisy' with just 3 classic ingredients – tequila, Cointreau and lime. Renamed the Picador in 1937, it was later renamed again in 1953 as the Margarita in the December issue of Esquire with the line, 'she is lovely to look at, exciting and exotic'. With a name that finally stuck, it became one of the most iconic drinks of the 20th century.



PUNCHES

SERVES 4-6

Punches are probably the first cocktails.

Long before individual drinks would be created they would be made in large volumes, be it for sailor's, gatherings or town meetings.

Originating from the Hindi word for five, they typically followed the five-ingredient rule of spirit, fruit juice, sugar, spices and water.

**39.50
EACH**

MEETING HOUSE PUNCH (1789)

Boozy, Sweet

**Dead Man's Fingers Spiced Rum, Bell's Brewery North Star Lager,
Sugar, Lemon Juice**

Created in the years following the signing of the Declaration of Independence, this drink was made in massive volumes. The original recipe was for the entire town of Medfield, MA and included 4 whole barrels of beer and over 50 gallons of rum. Ours is slightly smaller than this but will happily serve 4-6 people.

SBALITAGO PUNCH (1919)

Sweet, Refreshing

Martini Rosso, Campari, Orange Juice, Prosecco

Based on the Negroni Sbagliato, which translates as 'Mistaken Negroni' as apparently the bartender who created this did so by mistake, lifting a bottle of sparkling wine instead of gin. The rest is history.

ZOMBIE PUNCH (1934)

Sweet, Fruity

Bacardi Rum Blend, Averna, Lemon, Lime, Orange, Pineapple Juice

Created by Don the Beachcomber, one of the two founders of the Tiki movement, Don's drinks capitalized on the new influx of fresh fruit and spirits from Cuba. Bars would try to outdo each other with the most extravagant garnishes and presentation.



NON-ALCOHOLIC COCKTAILS

**7.50
EACH**

BERRY SMASH (1840)

Short, Fruity

**Lyre's American Malt, Agave, Mint,
Seasonal Berries, Homemade Lemonade**

Smashes are closely related to Juleps and would have been typically made with berries and brandy muddled through flaked ice with mint.

We swap brandy for Lyre's American Malt and agave, giving this a deep and rich flavour.

RASPBERRY FIZZ (1876)

Sweet, Fruity

**Lyre's London Dry Spirit, Lemon,
Egg White Alternative, Raspberry Cordial**

A Gin Fizz made without the boozy kick but every bit as light, fluffy and fruity.

Henry Ramos made his signature Ramos Fizz in 1888, which became one of the most popular mixed drinks in New Orleans, so much so he would have an assembly line of up to 20 bartenders creating these at once in his bar.

TOOTHLESS SHARK (1935)

Sweet, Fruity

**Lyre's Dark Cane, Lemon, Orange,
Pineapple Juice, Grenadine**

Modelled after a drink made famous by Don the Beachcomber, one of the founding fathers of Tiki cocktails – The Shark Bite. The original recipe would have included a strong navy rum, hence the bite! Our toothless variant is remarkably bright and easy to drink.

BLESSED
ARE THE
PURE IN
HEART