

VICTORY

MIXED DRINKS

Artists' Special

12

$\frac{2}{3}$ scotch whisky • $\frac{1}{3}$ sherry • $\frac{1}{3}$ lemon juice • $\frac{1}{3}$ grenadine

A variation on the whiskey sour, the original recipe called for groseille syrup (red currant syrup) and Scotch whisky. Commonly made with American whiskey. This was the house cocktail of the Artists Bar on Rue Pigalle in Paris in the early 20th century.

— adapted from Harry MacElhone, *Barflies & Cocktails*, 1927



Death in the Gulfstream

13

$\frac{1}{2}$ genever • $\frac{1}{3}$ lime juice • $\frac{1}{3}$ sugar syrup • angostura bitters

Also known as the Ernest Hemingway Reviver, he took it with no sugar at all, which makes for a bitter & tart drink. "It is reviving and refreshing... inspires renewed interest in food, companions and life."

— adapted from Charles H. Baker Jr., *The Gentleman's Companion*, 1939



Hurricane

13

$\frac{1}{2}$ jamaican, venezuelan & overproof rum • $\frac{1}{4}$ passion fruit syrup • $\frac{1}{4}$ lemon juice • 2 dashes grenadine

A 1940s creation at the famous Pat O'Brien's in New Orleans, the hurricane is now a Bourbon St. cliché. Our version, with funky Jamaican rum & house made passion fruit syrup, brings a little class and respectability to this maligned "tiki" classic.

— Louis Culligan of Pat O'Brien's Restaurant, circa 1940s



Juschu

12

$\frac{1}{2}$ tequila • $\frac{1}{4}$ honey syrup • $\frac{1}{4}$ lime juice • 2 dashes angostura bitters

Everyone's favorite tequila sour they never knew. This is simply a Honeysuckle (daiquiri) substituting tequila for rum and adding bitters. The origin of the name is a mystery.

— adapted from Hyman Gale & Gerald F. Marco, *The How & When*, 1938



Liberal Cocktail

13

$\frac{2}{3}$ rye whiskey • $\frac{1}{3}$ sweet vermouth • $\frac{1}{3}$ amaro ciociaro • 2 dashes orange bitters

A Manhattan variation with the addition of amaro with sweet vermouth. Originally made with Amer Picon, a french bitter liqueur; we use Ciociaro, an Italian amaro that is analogous with bitter chinotto, herb, & spice notes.

— adapted from George J. Kappeler, *Modern American Drinks*, 1895



Maple Leaf

13

$\frac{1}{2}$ bourbon • $\frac{1}{4}$ lemon juice • $\frac{1}{4}$ maple syrup • cinnamon

A whiskey sour variation that was originally made with Canadian whiskey, the maple leaf is good with both bourbon & rye. Swap out the maple for honey & you have a Gold Rush, a modern classic conceived at Milk & Honey, NYC.

— adapted from Frank Meier, *The Artistry of Mixed Drinks*, 1936



Singapore Sling

13

$\frac{1}{4}$ gin • $\frac{1}{4}$ pineapple juice • $\frac{1}{8}$ lime juice • $\frac{1}{8}$ cherry heering • 2 dashes bénédictine • 2 dashes triple sec • 2 dashes grenadine • 1 dash angostura bitters • soda water

There is no historical record available that details the exact recipe of the original Singapore Sling. It most certainly did not involve all the ingredients in this adaptation. This recipe is a mash-up or greatest hits of recipes found in accounts and cocktail books published throughout the 20th century.

— adapted from Ngiam Tong Boon, *Raffles Hotel of Singapore*, ca. 1910



Wardays Cocktail

14

$\frac{1}{3}$ apple brandy • $\frac{1}{3}$ gin • $\frac{1}{3}$ italian vermouth • 2 dashes yellow chartreuse

A cocktail in the spirit of the Manhattan, but with a co-base of gin & apple brandy—two spirits that pair well together in many classic recipes. This is a great, esoteric option for those who like spiritous cocktails in the manhattan / negroni styles.

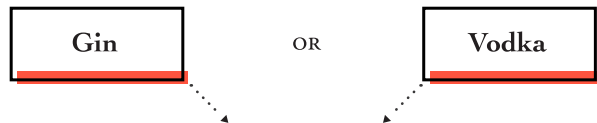
— adapted from Harry MacElhone, *Barflies & Cocktails*, 1927



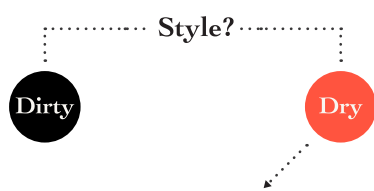
MARTINI

“...would you like to share a martini with me? I think you will find these accommodating, they're quite dry.”

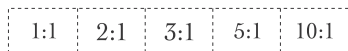
– Hawkeye Pierce



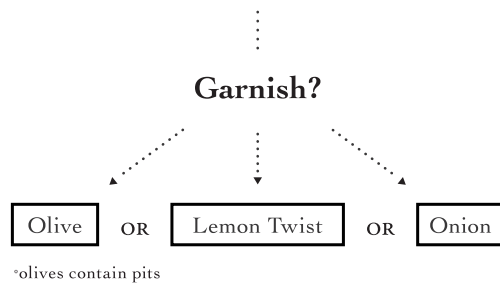
Choose your brand.



Ratio of dryness:



Dryness refers to the amount of dry vermouth, whose opposite is sweet vermouth.



PUNCH

Philadelphia Fish House Punch

60

brandy • jamaican rum • apple brandy • peach liqueur • lemon juice • demerara sugar

One of the oldest examples of a mixed alcoholic beverage in american history, the fish house punch dates back to the State in Schuylkill Fishing Club of Philadelphia ca. 1730s.

– *How to Mix Drinks or The Bon Vivant's Companion*, Jerry Thomas, 1862



Punch Etiquette: Do not remove ice from punch bowl

FROM THE KITCHEN

Charcuterie

7 each | 24 for 4

Chorizo salame of pork & goat with pimento de la vera

Lardo seasoned & cured Iberico de Bellota fat

Mortadella finely ground pork salame with cinnamon & black pepper

Saucisson Rouge coarse ground pork salame with heart & liver, red wine, & chili

Soppresata coarse ground pork salame with black pepper, clove, nutmeg, & ginger

Terrine of rabbit, pork cheek & belly with nutmeg, white pepper & parsley

Ham et al.

Coppa 3-6 mos., pork collar, Ossabaw Smoking Goose | Indianapolis, IN **9**

Kentucky Country Ham 12-19 mos., mixed brd Col. Bill Newsom's Country Ham | Princeton, KY **8**

Prosciutto 12-14 mos., Berkshire La Quercia | Osage Co., MO **10**

Tennessee Country Ham 18+ mos., mixed brd The Hamery | Murfreesboro, TN **10**

Cheese

7 each | 24 for 4

Bay Blue past. cow's milk, Point Reyes Farmstead Cheese Co. | Point Reyes, CA

Bonne Bouche past. goat's milk, ash-ripened Vermont Creamery | Websterville, VT

Cabot Clothbound Cheddar 12-14 mos., past. cow's milk Jasper Hill Farm | Greensboro Bend, VT

Kunik past. goat's milk & cow's cream, soft-ripened Nettle Meadow | Warrensburg, NY

Tomme de Hood raw cow's milk Eagle Mountain | Granbury, TX

Large Format Cheese

30 (serves 4+)

Harbison past. cow's milk, spruce bark-wrapped bloomy rind Jasper Hill Farm | Greensboro Bend, VT

Olives

Lucque, Mantequilla de Murcia & Zorzalena **5**

Nuts

Marcona almonds, cashews, pistachios & peanuts **5**



*All menu items are kept and prepared in an environment that contains nuts, dairy, wheat, meats & shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.