

REPEAL DAY

DECEMBER 5, 1933

HANKY PANKY

GIN, SWEET VERMOUTH, FERNET BRANCA

THE HANKY PANKY WAS CONCOCTED BY ADA COLEMAN OF THE AMERICAN BAR AT THE SAVOY HOTEL IN LONDON. ADA BECAME THE FIRST AND ONLY FEMALE CUSTODIAN OF THE AMERICAN BAR IN 1903 AND MAINTAINED THEIR LONG HONORED TRADITION OF THE SPECIAL OCCASION COCKTAIL BY DEDICATING THIS TIPPLE TO BELOVED BRITISH ACTOR, SIR CHARLES HAWTREY.

SINGAPORE SLING

GIN, CHERRY HEERING, BENEDICTINE, COINTREAU, PINEAPPLE, LIME, GRENADINE, ANGOSTURA

THE MOST FAMOUS, AND COMMON, OF SLINGS, THIS DRINK IS A GREAT EXAMPLE OF HOW THE EVOLUTION OF MODERN PALATES CAN CHANGE CLASSIC DRINKS INTO SOMETHING UNIQUE. THE ADDITION OF JUICES, GRENADINE AND CHERRY BRANDY MAKE THIS A SWEETER, FRUITIER DRINK AND IS CONSIDERED THE PROGENITOR OF TIKI STYLE DRINKS.

EL DIABLO

SILVER TEQUILA, CREME DE CASSIS, LIME, GINGER ROOT, GINGER ALE

THERE IS LITTLE KNOWN ABOUT THE ORIGIN OF THIS DELICIOUS AND REFRESHING COCKTAIL. INCLUDED IN BARTENDERS GUIDE BY TRADER VIC IN 1947, IT IS NOT NOTED AS AN ORIGINAL. A CLEAR VARIATION OF THE MOSCOW MULE, THIS DRINK IS A GREAT EXAMPLE OF THE RISE IN POPULARITY OF TEQUILA.

EL PRESIDENTE

AGED RUM, DRY VERMOUTH, COINTREAU, GRENADINE

ALTHOUGH THERE ARE SEVERAL COCKTAILS ON ACCOUNT WITH THIS NAME, WE ARE EMPLOYING A RECIPE THAT AROSE IN HAVANA DURING OR JUST PRIOR TO PROHIBITION.

THE DELICIOUS SOUR

APPLEJACK, PEACH LIQUOR, LIME, EGG WHITE, SIMPLE

FROM THE 1892 BOOK, THE FLOWING BOWL, BY WILLIAM SCHMIDT. UNLIKE MOST COCKTAIL RECIPES FOUND AT THAT TIME, MANY OF THESE WERE UNDENIABLY OF HIS OWN CREATION, USING INGREDIENTS THAT WERE NOT COMMON IN COCKTAILS SUCH AS VANILLA ICE CREAM, RED WINE AND RUM.

CHAMPS ELYSEES

COGNAC, GREEN CHARTREUSE, LEMON, SIMPLE, ANGOSTURA

FIRST PRINTED IN THE 1930 SAVOY COCKTAIL BOOK BY HARRY CRADDOCK, THIS COCKTAIL SEEMS TO BE A PLAY ON THE POPULAR SIDECAR, WITH THE ADDITION OF CHARTREUSE AND ANGOSTURA BITTERS. IT IS A BRIGHT, HERBACEOUS COCKTAIL PERFECT TO BEGIN A GREAT EVENING.

DERBY

BOURBON, SWEET VERMOUTH, COINTREAU, LIME JUICE, MINT

THERE ARE MANY VERSIONS OF THE DERBY COCKTAIL, OF WHICH, THE GIN BASED VERSION IS PROBABLY MOST PROMINENT WORLDWIDE. BEING THAT WE ARE IN KENTUCKY, WE CHOSE TO REPRESENT A BOURBON BASED VERSION FROM THE BARTENDERS GUIDE BY TRADER VIC.

BOBBY BURNS

SCOTCH, PUNTE MES, BENEDICTINE

“ONE OF THE BEST WHISKY COCKTAILS!”, HARRY CRADDOCK DECLARED OF HIS SCOTCH LIBATION. VERY CLOSE TO A ROB ROY, THE MIX OF EQUAL PARTS SCOTCH AND PUNTE MES WITH A TOUCH OF BENEDICTINE MAKES THIS A RICH, COMPLEX DRINK ANYONE CAN ENJOY.