

# COCKTAIL LIST

AH... THE 1920'S, LONDON WAS BOOMING AND THE STREETS WERE ABUZZ WITH THE SOUND OF LUXURY CARS, JAZZ MUSIC AND SOCIALITES. A WIND OF CHANGE WAS SWEEPING THROUGH SOCIETY AND THE CAPITAL BEGAN TO FEEL LESS TRADITIONAL.

It was the end of World War I, and nowhere was it more evident in the unblushing emergence of the Golden Age, than in our Capital. Entrepreneurs opened nightclubs and dance halls for London's Bright Young Things to dance the night away in, and by the end of the decade London had over 50 licensed nightclubs operating within its perimeter.

The 20's changed London's West End by transforming its nightlife at a time that combined much of what was both lurid and attractive. The most successful clubs, some patronised by upper class socialites, prided themselves on their exclusivity, and were popular haunts for nobility and celebrities alike. It truly was a Golden Age.

What better time then for Giovanni Quaglino to open the door to his very own establishment. Opened in 1929 with the goal of providing fantastic food with outstanding service, Quaglino's quickly became one of the hottest spots in London and was frequented by the royalty of stage, screen and music, and of course, actual Royalty. It has been a place to see and be seen for over two decades and has more than stood the test of time. Today there is no contemporary restaurant quite so indulgent that nods so deeply and lavishly to the glamour of its roots. So join us as we walk you through our rich history, era by era, drink by drink... After all, what better way to celebrate the history of such an iconic venue than with a great drink!

**Everyone has a Quaglino's story!**

## **PAST - ALL £12.50**

Quaglino's opened in 1929, at the height of when America was enduring prohibition, which ran from 1920 to 1933. Regardless of the restrictions, some of the longest standing classics were created during this time, a large portion of which were fashioned in the States. So below is a list of drinks that no doubt adorned the menus and tables of Quaglino's at a time of great change and growth.

### **BAMBOO**

This classic cocktail might have a reputation as a bit of masculine drink due to its drier notes; however we promise it to be pleasing to all pallets. Dry Sherry, Nolly Prat and Antica Formula vermouth stirred with both orange and Angostura bitters, finished with a lemon zest.

### **CORPSE REVIVOR #2**

A cocktail born sometime before the 1900's, it was intended as a "hair of the dog" hangover cure, hence the name. Tanqueray gin shaken with lemon juice, Cocchi Americano and Cointreu. A few sips of this classic, and we'll have you back on your feet again in no time!

### **HANKY PANKY**

Sir Charles Hawtrey was the man for whom Ada Coleman, head bartender at The Savoy Hotel between 1903 and 1926, created the Hanky Panky cocktail. He was a Victorian and Edwardian actor who mentored Noël Coward. A sweet Martini style drink with a distinctive touch of Fernet Branca.

### **SAZERAQ**

The classic sazerac is sometimes referred to as the oldest known American cocktail, with origins in pre-civil war New Orleans. With our in house twist however, we do it slightly differently; Hakushu distiller's reserve, Maraschino liquor, sugar syrup and Peychaud bitters stirred over ice and served in an Absinthe rinsed glass, and there we have it, a Sazeraq.

## **PAST - ALL £12.50**

### **TWISTED MINT JULEP**

Our twist on the classic Mint Julep, which was originally believed to have healing properties and appears in literature as early as 1784! A generous helping of Buillet Bourbon with Drambuie, Green Chartreuse, sugar syrup and fresh mint leaves. Built over crushed ice and served in a traditional julep cup.

### **SOUTH SIDE DELUX**

This classic fizz was traditionally served without ice; however, over the years ice has been added to lengthen it into a long and refreshing sipper. Hendricks gin, fresh lime juice, and mint shaken and served tall over cubed ice with a fizz top.

### **CLASSIC MARGARITA**

Invented in 1938 by Carlos "Danny" Herrera at restaurant Rancho La Gloria located halfway between Tijuana and Rosarito, Mexico. El Jimador tequila, Cointreau and fresh lime juice shaken over ice and served the old fashioned way with black salt rim.

### **CASINO ROYAL**

First poured for Ian Fleming by Gilberto Preti circa 1930. Tanqueray Gin and Belvedere Vodka shaken with Lillet Blanc, pure and simple. The name is Bond, James Bond.. served with a lemon twist over a hand crafted ice ball.

## **PRESENT - ALL £12.50**

Since 1929 Quaglino's has stood the test of time. 'Everyone has a Quaglino's story' is a phrase we have been privileged enough to hear echo through the years, and not without reason. This page has been reserved for the cocktails of today; striking the perfect balance between our love for our unrivalled past, with our passion for today's craft. Expect show, and definitely some flare!

### RAF

Originally created by Hugo Ensslin at the Hotel Wallich in Times Square. Botanist Gin, freshly squeezed lemon juice, Maraschino liquor and egg white, shaken and served straight up with a lemon zest and lavender sprig.

### MAI TAI

"Maita'i roa ae!" are the words of the first who tasted the original cocktail and they mean literally "very good!", and figuratively "Out of this world! The best!" in Tahitian. Our version with barrel blended rums will make you scream.

### FRESH AS A DAISY

Hendricks Gin shaken with muddled cucumber, elderflower liquor, apple juice and mint served long over ice. Refreshing!

### MAYFAIR LADY

This recipe has been adapted from the original 1934 luxurious cocktail created at Harry's Bar, Venice. Zybrowka Vodka, St Germain, lychee juice and fresh lemon juice, shaken hard and topped up with house fizz.

## **PRESENT - ALL £12.50**

### THE NEW YORK SOUR TWIST

A twist on the classic American Whiskey sour, treated with rich Ratafia. Marquis Vodka shaken with fresh lemon juice and sugar syrup served over cubed ice with a Ratafia float.

### THE TOT

Created for the Taste of London 2006. If you love the taste of Tequila this one is sure to put a smile on your face. Patron reposado Tequila smashed with fresh pineapple then shaken with lemon juice, almond syrup and a dash of orange bitters, served straight up.

### LYNCHBURG LEMONADE

Created and given its name by Alabama restaurant and lounge owner Tony Mason in 1980. Jack Daniels Honey, Cointreau and lemon juice shaken over ice. Served long with a lemonade top.

### NEW WORD

A drink that was rediscovered by Murray Stenson and is now being served with our twist. Tanqueray gin, Kamm & Sons aperitif, Maraschino liquor and fresh lime juice shaken over ice and served straight up.

## **FUTURE - ALL £12.50**

The Legend that is Quaglino's has returned to London! Drinks below are specially made to celebrate our spectacular re-launch. Sit tight and enjoy the ride!

### **BLACK BARREL PUNCH**

There really isn't much that we can say for a drink that speaks for itself! Mount Gay Black Barrel rum, lime juice, sugar syrup, passion fruit puree, pineapple juice and a dash of Angostura bitters. Shaken and served over crushed ice, we finish it off with a sprig of mint, and a light dusting of grated nutmeg. A seriously tasty drink!

### **GRAPPA IS THE WORD**

People might be scared of grappa's taste but they would change their mind after tasting this lovely combination of lime, fresh mandarin and elderflower with a Pedro Ximenez float. Served straight up.

### **ROSARITO**

An Italian influence on a Mexican favourite. Patron Silver Tequila shaken with Patron Citronge, lime juice, egg white and Campari. Served straight up with a dehydrated orange salt rim.

### **THE FISHERMAN**

This cocktail will compete in the World Class Diageo 2015 competition. Talisker 10 year old and sage infused Cocchi Americano, a touch of Pedro Ximenez and bitters to finish.

## **FUTURE - ALL £12.50**

### DILL AND TONIC

Our in house take on a classic G&T. Dill infused Tanqueray Gin shaken with lime juice and absinthe sugar syrup. Served long over ice with Tonic water.

### ORIENTAL SOUR

Hakushu distiller's reserve, Mathca green Tea and Yuzu juice are the ingredients of this "all Japanese" concoction. Gently smoky and sour with its crisp and vibrant flavours, it will enliven and liberate your senses.

### Q CUMBER

This cocktail is truly a beautifully balanced drink. We combine the bitterness of Fernet Branca and the mild and refreshing taste of cucumber, then round it all off with the botanicals from Tanqueray gin and the floral notes from our house fizz.

### IT'S CALLED COSMO

Another in house twist on a great classic! Ketel One Citron shaken with freshly muddled grapes, Kummel, Campari and lime juice. Served straight up.

## **PRESTIGE & VINTAGE**

Prestige, derived from the Latin word 'praestigium' meaning 'illusion' or 'conjuring tricks', this word is more commonly known to mean 'dazzling influence' by today's standards. While this page is dedicated to the drinks we deem 'prestigious' they are in no way illusions or tricks... they are simply drinks made using only the very rare and very special spirits and champagne.

### **SAMURAI OLD FASHIONED £25.00**

Our twist on one of the greatest and oldest drinks.

Hibiki 17yo stirred with demerara sugar syrup and Angostura bitters. Served over a hand crafted ice ball.

### **ROYAL DAIQUIRY £40.00**

This drink may very well be the classic of all classics!

Ron Zacapa 23 rum and freshly squeezed lime juice, all perfectly balanced with sugar cane syrup. Simply delicious!

### **TEQUILA NEW FASHION £30.00**

An Old Fashioned made with Tequila, need we say more? Patron Anejo Tequila stirred down lovingly with a touch of agave nectar and a splash of Angostura bitters, served on the rocks with both orange and lemon twists.

### **PRINCE OF WALES £40.00**

Originally composed by Albert Edward, Prince of Wales, who later became King Edward VII. A brown sugar cube soaked in Hennessy XO cognac with a dash of Angostura bitters served with an Absinthe spray and topped with champagne.

### **THE EL PRESIDENTE £50.00**

Diplomatico Ambassador Rum stirred down with Antica Formula, orange liquor and a dash of Angostura bitters, served over a hand crafted ice ball.

### **VIEUX CARRE £40.00**

Named for the French Quarter in New Orleans (a.k.a. the Vieux Carré), this sophisticated, spirit-driven cocktail is a lot like the Big Easy itself: a fun and potent blend of diverse elements. Sazerac Rye and Remy Martin XO stirred to perfection with DOM Benedictine, Antica Formula vermouth and bitters.

## **PRESTIGE & VINTAGE**

### **HONEYMOON COCKTAIL £25.00**

This cocktail was found in a book that was published 1917 but it has since seen different variations depending on the brandy used. We present it today however with Lecompte 18 Calvados, Orange Curacao and DOM Benedictine. Perfect.

### **VOWEL £80.00**

This cocktail combines a 1990's Ardbeg, vintage Martini Kummel bottled in 1950, and vintage Carpano, shaken with freshly squeezed orange juice and bitters. It is unseemingly uncommon but a very tasty cocktail none the less.

### **VINTAGE MARTINEZ £80.00**

One of the oldest Martini style drinks, perhaps the forerunner of the Dry Martini, this drink is found in publication as early as 1884. Original Vintage Carpano from 1980, original vintage maraschino and vintage Gordon's gin both from 1970, stirred down with a touch of Angostura bitters.

### **BROOKLYN £50.00**



This drink largely fell into obscurity after the end of Prohibition, but experienced resurgence in the 1990's. We bring to you this version with one of the best bourbon whiskey on the market, George T Stagg.

**VINTAGE NEGRONI £80.00**

Gordon's gin and Campari from 1970, Carpano sweet vermouth from 1960 in equal parts for this real classic concoction.

**BRANDY CRUSTA £100.00**

This cocktail is the predecessor of more recent cocktails such as the Sidecar. Its classic sugar 'crusta' created an entire new category of drinks. What makes it special however is the Hennessy Paradis that we use which makes this drink perfect for Cognac connoisseurs.

**THE DERBY £30.00**

This drink marries Booker's Cask Straight bourbon with sweet vermouth, Grand Marnier and lime juice. The resulting drink is complex, delicious, and utterly satisfying. Peppery, dry but fruity, tart, and very mildly herbal. This, for a bourbon lover, is an essential cocktail.