

ATTIKO — COCKTAIL SOP

Generated: 07/09/2025, 2:41:41 AM

Identity

Drink Name	MAI TAI
Technique	SHAKE
Glass	SOUR
Ice	CUBED AND CRUSHED
Garnish	SIGNATURE BANANA LEAF;

Main Image



Metrics

Total (ml)	115
ABV (%)	27.8
Ratio	—
pH	0
Brix	0
Kcal	177

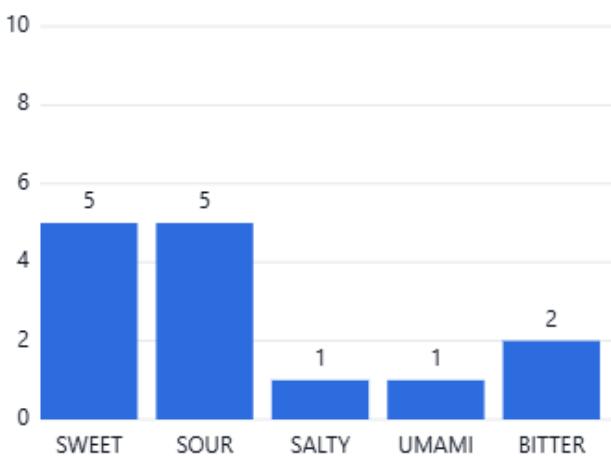
Method (SOP)

Chill SOUR glass. Add ingredients to shaker. Hard shake 10–12s. Strain into SOUR over CUBED AND CRUSHED ice. Garnish: SIGNATURE BANANA LEAF; PICKED CHERRY.

Service Notes

Victor J. Bergeron claimed to have invented the Mai Tai in 1944 at his restaurant, Trader Vic's, in Oakland, California. Trader Vic's rival, Don the Beachcomber, claimed to have created it in 1933 at his then-new bar named for himself (later a famous restaurant) in Hollywood. Don the Beachcomber's recipe is more complex than that of Vic's and tastes quite different. The Trader Vic's story of its invention is that the Trader (Victor J. Bergeron) created it one afternoon for some friends who were visiting from Tahiti. One of those friends, Carrie Guild, tasted it and cried out: "Maita'i roa ae!" (literally "very good!", figuratively "Out of this world! The best!")—hence the name.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BACARDI SUPERIOR	30	ml	RUM	40	
FLOR DE CANA 7	30	ml	RUM	40	
DK TRIPLE SEC	20	ml	LIQUEUR	40	
LIME	20	ml	FRESH JUICE		
ORGEAT	15	ml	SYRUP		

Descriptors

tropical zesty marzipan
almond orange frosty

Allergens

Peanuts Tree Nuts

ATTIKO — COCKTAIL SOP

Generated: 07/09/2025, 2:24:36 AM

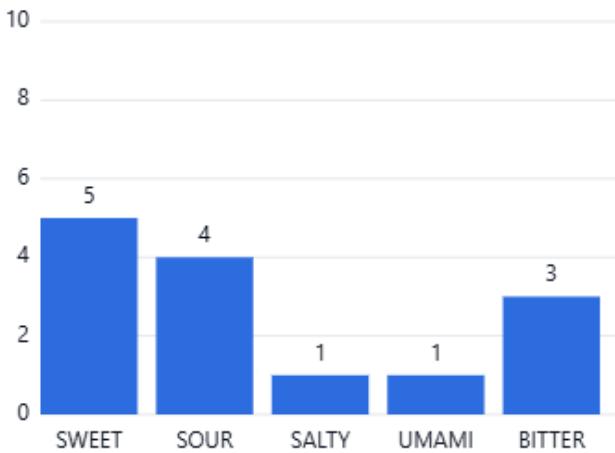
Identity

Drink Name	HEMINGWAY DAIQUIRY
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	PICKED AMARENA CHERRY

Main Image



Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BACARDI SUPERIOR	50	ml	RUM	40	
LUXARDO MARASCHINO	10	ml	LIQUEUR	32	
GRAPEFRUIT	25	ml	FRESH JUICE		
SIMPLE	10	ml	SYRUP		
LIME	5	ml	FRESH JUICE		

Descriptors

aerated tropical spice
cherry molasses

Allergens

None

ATTIKO — COCKTAIL SOP

Generated: 07/09/2025, 2:10:10 AM

Identity

Drink Name	LONG ISLAND
Technique	DRY SHAKE
Glass	HIGHBALL
Ice	CUBED
Garnish	LEMON WEDGE

Metrics

Total (ml)	135
ABV (%)	22.1
Ratio	—
pH	0
Brix	0
Kcal	165

Main Image



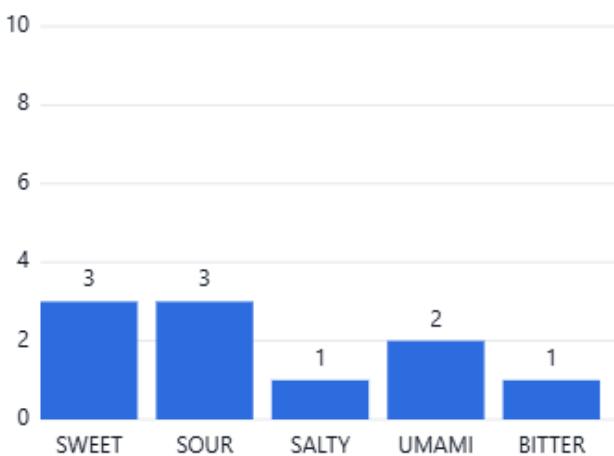
Method (SOP)

Chill HIGHBALL. Add ingredients to shaker. Hard shake 10–12s. Strain into HIGHBALL over CUBED. Garnish: LEMON WEDGE.

Service Notes

The Long Island Iced Tea has a fairly short and uneventful background the cocktail was first served in the late 1970s by Robert (Rosebud) Butt , a bartender at the Oak Beach Inn, in the Town of Babylon, Long Island, New York. The bartender mixed equal parts vodka, gin, rum, tequila and triple sec plus some Coca Cola to give it a tea like color. This cocktail spread quickly, and by the mid 1980s the long Island Iced Tea was a mainstay in many bars around the world.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITO'S	15	ml	VODKA	40	
BULLDOG	15	ml	GIN	41	
BACARDI SUPERIOR	15	ml	RUM	40	
ALTOS BLANCO	15	ml	TEQUILA	38	
DK TRIPLE SEC	15	ml	LIQUEUR	40	
LEMON	10	ml	FRESH JUICE		
PEPSI CAN	50	ml	SODA		

Descriptors

- clean
- crisp
- spice
- floral
- zesty
- peppery
- citrus

Allergens

None

ATTIKO — COCKTAIL SOP

Generated: 07/09/2025, 1:51:27 AM

Identity

Drink Name	WHITE LADY
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	LEMON COIN EXPRESSED

Main Image



Metrics

Total (ml)	85
ABV (%)	28.7
Ratio	—
pH	0
Brix	0
Kcal	135

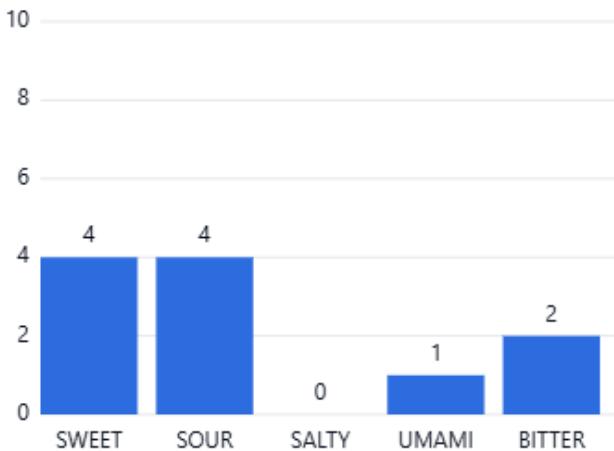
Method (SOP)

Chill NICK & NORA. Add ingredients to shaker. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: LEMON COIN EXPRESSED.

Service Notes

This drink appeared on Harry Craddock's Savoy Cocktail Book published in 1930. Joe Gilmore, former Head Barman at Savoy, says this was one of Laurel and Hardy's favorite

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	40	ml	GIN	41	
DK TRIPLE SEC	20	ml	LIQUEUR	40	
LEMON	20	ml	FRESH JUICE		
SIMPLE	5	ml	SYRUP		
FOAMEE	3	drops	AGENT		

Descriptors

juniper citrus herbal floral
orange zesty

Allergens

Sulfites

Identity

Drink Name	KIR
Technique	BUILD
Glass	FLUTE
Ice	NEAT
Garnish	PICKED RASPBERRY

Main Image**Metrics**

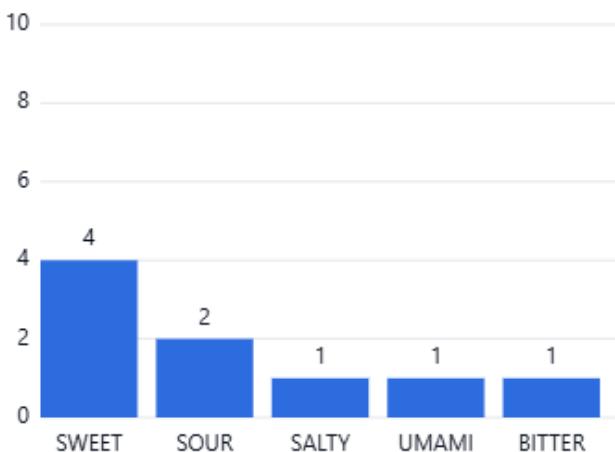
Total (ml)	135
ABV (%)	11.3
Ratio	—
pH	0
Brix	0
Kcal	84

Method (SOP)

Fill FLUTE with CRUSHED ICE - PRECHILL. Build ingredients in the glass. Garnish: PICKED RASPBERRY.

Service Notes

Kir originated in Burgundy, France. It is named after the priest Canon Félix Kir, who was a hero in the French Resistance during the Second World War, and also the Mayor of the Burgundian town Dijon from 1945 to 1968. He was much revered, and history tells us that he was also a big fan of local products and hence created the drink by mixing the local white wine made from the Aligoté grape (bone dry, acidic, with fairly neutral aromas and flavors and unoaked) with the local blackcurrant liqueur 'Crème de Cassis'. Canon Felix's recipe was delicious and a huge success, because the sweetness and flavor of the liqueur provided the perfect foil and balance for the austerity and acidity of the Aligoté wine. So successful was the combination it flourished and became famous not just in Burgundy but all over France, where it was often adapted to include other regional wines and liqueurs, as well as internationally all over the world. Kir Royale, differs from Kir in that it is made using Champagne, rather than the Aligoté white wine. Hence it is more expensive to make and typically reserved for celebrations and special occasions. Variations: Kir Royale: Substitute wine with Champagne

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
CREM DE CASSIS	10	ml	LIQUEUR	15	
GARGOTE CHARDONAY	125	ml	WINE	11	

Descriptors

aperitif refreshing
effervescent berries acidic

Allergens

Sulfites

Identity

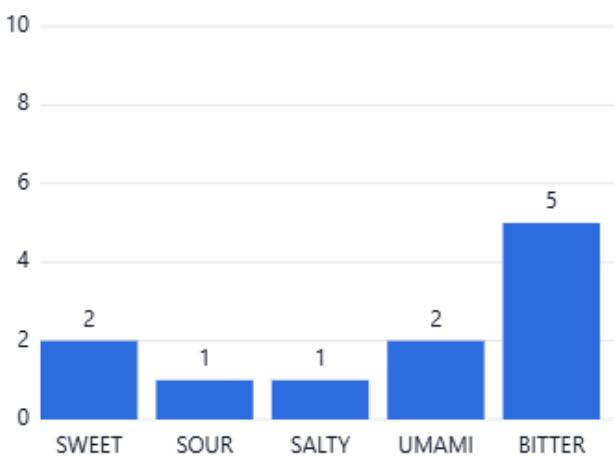
Drink Name	IRISH COFFEE
Technique	BUILD
Glass	SINGLE MALT ROCK
Ice	HOT DRINK
Garnish	3 GOLDEN BEANS; GOLDEN DUST

Main Image**Metrics**

Total (ml)	210
ABV (%)	11.4
Ratio	—
pH	0
Brix	0
Kcal	133

Method (SOP)

Fill SINGLE MALT ROCK with HOT DRINK. Build ingredients in the glass. Garnish: 3 GOLDEN BEANS; GOLDEN DUST.

Taste Bar**Service Notes**

The original Irish coffee was invented by Joseph Sheridan, a head bartender at Foynes, County Limerick. Foynes' port was the precursor to Shannon International Airport in the west of Ireland; the coffee was conceived after a group of American passengers disembarked from a Pan Am flying boat on a miserable winter evening in the 1940s. Sheridan decided to add some whiskey to the coffee to warm the passengers. After being asked if they were being served Brazilian coffee, Sheridan told the passengers that it was Irish coffee.

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
JAMESON	60	ml	WHISKEY	40	
MAPLE	10	ml	SYRUP		
AMERICANO *	90	ml	COFFEE		
CREAM	50	ml	DAIRY		

Descriptors

oak vanilla caramel coffee
roasted creamy acidic

Allergens

COFFEINE Dairy

ATTIKO — COCKTAIL SOP

Generated: 07/09/2025, 12:55:31 AM

Identity

Drink Name	HOT TODDY
Technique	BREW
Glass	TEA POT
Ice	HOT DRINK
Garnish	3 CLOVES; CINAMON STICK;

Main Image



Metrics

Total (ml)	180
ABV (%)	11.1
Ratio	—
pH	0
Brix	0
Kcal	110

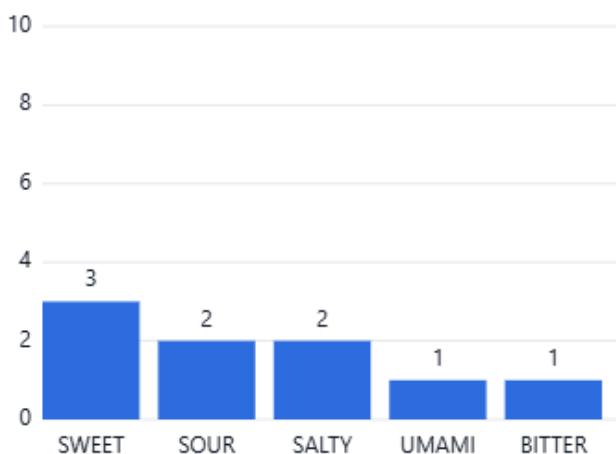
Method (SOP)

Build in TEA POT. Stir to combine. Garnish: 3 CLOVES; CINAMON STICK; ORANGE PEEL.

Service Notes

The perfect winter warmer.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
JW BLACK LABEL	50	ml	WHISKEY	40	
LEMON	15	ml	FRESH JUICE		
HONEY	15	ml	NATURE		
ANGOSTURA	3	drops	BITTER	0.1	
BLACK TEA	100	ml	TEA		

Descriptors

oak vanilla caramel spice
cinnamon

Allergens

COFFEINE

Identity

Drink Name	FRENCH MARTINI
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	3 PICKED RASPBERRIES

Main Image**Metrics**

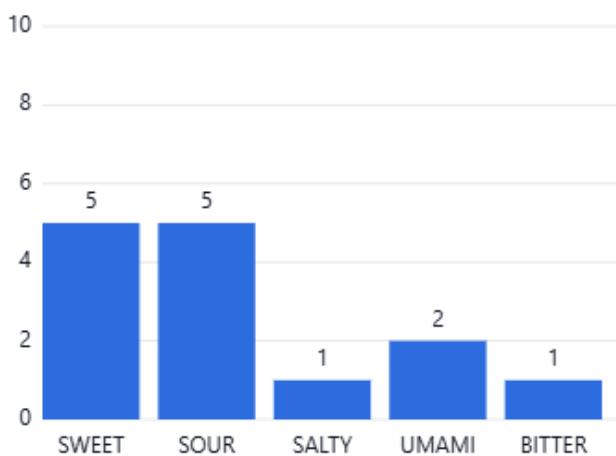
Total (ml)	130
ABV (%)	14.8
Ratio	—
pH	0
Brix	0
Kcal	107

Method (SOP)

Chill NICK & NORA. Add ingredients to shaker. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: 3 PICKED RASPBERRIES.

Service Notes

This cocktail first appeared on a menu in New York at Keith McNally's Pravda, a vodka themed lounge that opened in 1996. According to Dale DeGroff this cocktail is the cocktail that kicked off the flavored martini craze that redefined bar culture in the 90's.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITO'S	40	ml	VODKA	40	
CHAMBOARD	20	ml	LIQUEUR	16.5	
PINEAPPLE	45	ml	FRESH JUICE		
RASPBERRY	10	ml	PURE		
LEMON	15	ml	FRESH JUICE		

Descriptors

crisp tropical juicy

BERRIES

Allergens

None

Identity

Drink Name	FRENCH 75
Technique	ROLL
Glass	FLUTE
Ice	NEAT
Garnish	LEMON TWIST

Main Image**Metrics**

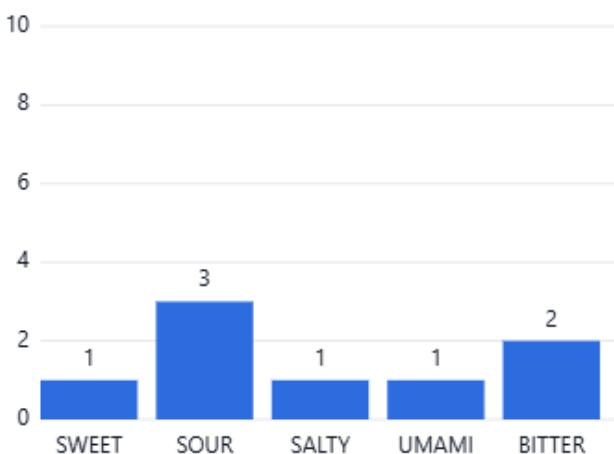
Total (ml)	140
ABV (%)	15.6
Ratio	—
pH	0
Brix	0
Kcal	121

Method (SOP)

Add ingredients to tin with ice. Roll between tins 3–4 times. Dump into FLUTE. Garnish: LEMON TWIST.

Service Notes

The drink with its current name and recipe developed over the 1920s, though similar drinks date to the 19th century. In the 19th century, the Champagne cup was a popular cocktail, consisting of champagne, lemon juice, sugar, and ice. Gin was sometimes added, yielding a drink much like the French 75. The drink was first recorded as the 75 in Harry's ABC of Mixing Cocktails, 1922 edition, by Harry Mac Elhone, and in the same year in Robert Vermeire's Cocktails: How to Mix Them, which credits the drink to Mac Elhone. The recipe took its now-classic form and "French 75" name in Here's How, by Judge Jr. (1927), consisting of gin, sugar, lemon juice, and champagne. This recipe was republished with the name French 75 in The Savoy Cocktail Book (1930).

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	30	ml	GIN	40	
LEMON	15	ml	JUICE		
SIMPLE	5	ml	SYRUP		
CONTE FOSCO	90	ml	SPARKLING WINE	11	

Descriptors

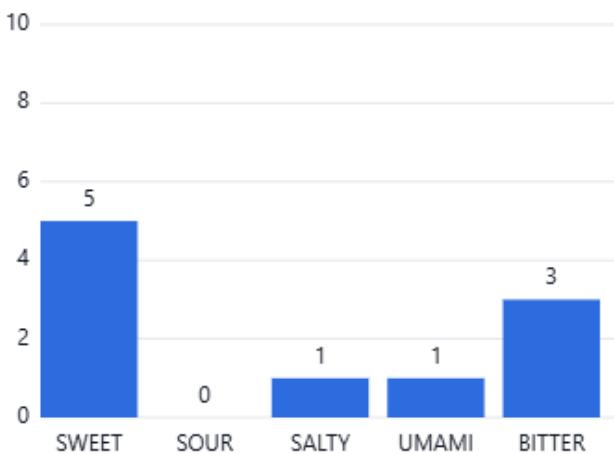
citrus juniper floral herbal
crisp bubbly

Allergens

Sulfites

Identity

Drink Name	ESPRESSO MARTINI
Technique	SHAKE
Glass	EM GLASS
Ice	NEAT
Garnish	3 GOLDEN COFFEE BEANS

Main Image**Taste Bar****Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITO'S	40	ml	VODKA	40	
KAHLUA	20	ml	LIQUEUR	16	
ESPRESSO SHOT	30	ml	COFFEE		

Metrics

Total (ml)	90
ABV (%)	21.3
Ratio	—
pH	0
Brix	0
Kcal	106

Method (SOP)

Chill EM GLASS. Add ingredients to shaker. Hard shake 10–12s. Strain into EM GLASS over NEAT. Garnish: 3 GOLDEN COFFEE BEANS.

Service Notes

There are several claims for the origin of the Espresso Martini. One of the more common claims is that it was created by Dick Bradsell in the late 1980s while at the Brasserie Soho in London for a young lady who asked for something that would, "Wake me up, and then fuck me up.". Bradsell has confirmed this in a widely-circulated video. Bradsell has also been quoted about the circumstances of his invention of the drink, "The coffee machine at the Soho Brasseries was right next to the station where I served drinks. It was a nightmare, as there were coffee grounds everywhere, so coffee was very much on my mind. And it was all about vodka back then – it was all people were drinking.

Descriptors

- coffee
- crisp
- roasted
- vanilla
- caramel
- acidic

Allergens

None

Identity

Drink Name	DARK & STORMY
Technique	BUILD
Glass	HIGHBALL
Ice	CUBED
Garnish	DRIED LIME ; MINT SPRING;

Main Image**Metrics**

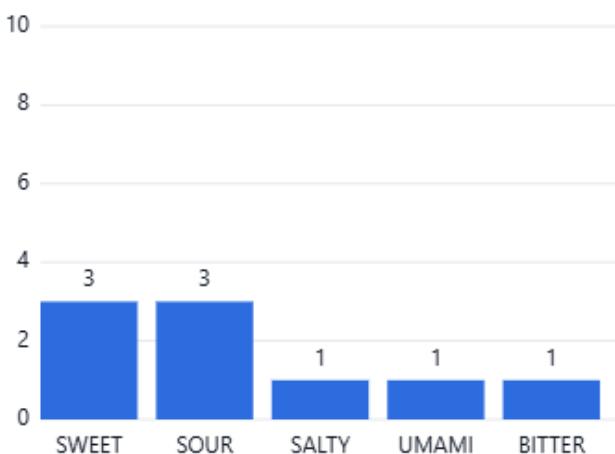
Total (ml)	182
ABV (%)	35.2
Ratio	—
pH	0
Brix	0
Kcal	353

Method (SOP)

Fill HIGHBALL with CUBED ICE. Build ingredients in the glass. Garnish: DRIED LIME; MINT SPRING; ICING SUGAR.

Service Notes

Bermuda, 1860. The Gosling family begins experimenting with rum. The result is a dark, distinct, full-bodied "old rum," which would become Gosling's Black Seal. Elsewhere on the island, the British Royal Navy, satisfied with having conquered the known world, does the next logical thing: they start brewing beer. Ginger beer. It's unclear why exactly, but one theory suggests it may have had something to do with ginger's effectiveness in combating seasickness. Another posits that it was an effort to wean sailors off rum. At around 20 square miles, Bermuda's not a big place so it wasn't long before these two beverages ended up in the same glass. According to a legend, the name Dark 'n' Stormy was coined by a sailor who, while enjoying the cocktail, commented that it was the "colour of a cloud only a fool or a dead man would sail under."

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
FLOR DE CANA 7(GOSLING)	60	ml	RUM	40	
LIME	20	ml	JUICE		
ANGOSTURA	2	dash	BITTER	0.1	
F&S GINGER	100	ml	SODA		

Descriptors

refreshing effervescent
molasses tropical citrus
spice

Allergens

GINGER

Identity

Drink Name	DAIQUIRI
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	BASIL LEAF

Main Image**Metrics**

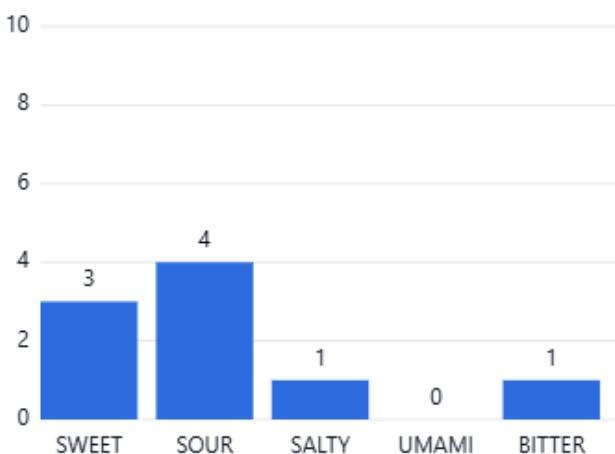
Total (ml)	115
ABV (%)	21.4
Ratio	—
pH	0
Brix	0
Kcal	136

Method (SOP)

Chill NICK & NORA. Add ingredients to shaker. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: BASIL LEAF.

Service Notes

The name Daiquirí is also the name of a beach near Santiago, Cuba, and an iron mine in that area. The cocktail was supposedly invented in about 1905 in a bar named Venus; Jennings Cox invented the drink when he ran out of gin while entertaining American guests, the drink evolved naturally due to the prevalence of lime and sugar and the local spirit, rum. Consumption of the drink remained localized until 1909, when Admiral Lucius W. Johnson, a U.S. Navy medical officer, tried Cox's drink. Johnson subsequently introduced it to the Army and Navy Club in Washington, D.C., and the popularity of the Daiquirí increased rapidly over the space of a few decades. The cocktail was one of the favorite drinks of writer Ernest Hemingway and president John F. Kennedy. The Daiquirí became especially popular in the 1940s. Wartime rationing made whiskey, vodka and other spirits hard to come by, yet because of Roosevelt's Good Neighbor policy (which opened up trade and travel relations with Latin America, Cuba and the Caribbean), rum became easily attainable. The Good Neighbor Policy helped make Latin America seem fashionable.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BACARDI SUPERIOR	60	ml	RUM	41	
LIME	30	ml	JUICE		
SIMPLE	25	ml	SYRUP		

Descriptors

molasses spice tropical
sour sweet

Allergens

None

Identity

Drink Name	COSMOPOLITAN
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	SIGNATURE ORANGE ZEST

Main Image**Metrics**

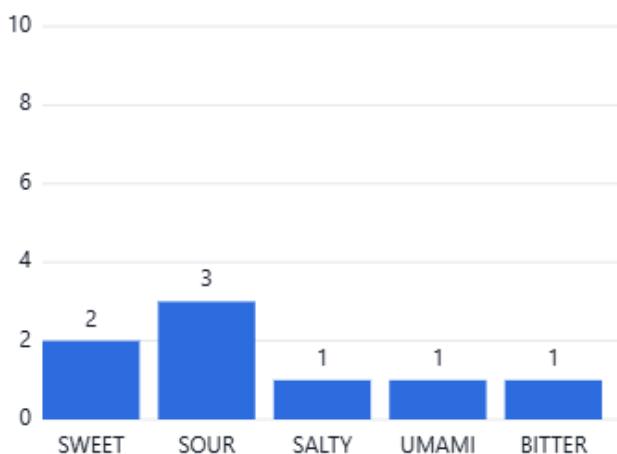
Total (ml)	105
ABV (%)	22.9
Ratio	—
pH	0
Brix	0
Kcal	133

Method (SOP)

Chill NICK & NORA. Add ingredients to shaker with ice. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: SIGNATURE ORANGE ZEST.

Service Notes

The first reference of the Cosmopolitan appears in the 1934 book "pioneers of mixing at Elite Bars". This Cosmopolitan recipe includes triple sec and is very similar to today's drink, only with lemon in place of lime, gin instead of vodka and raspberry syrup in place of cranberry. The raspberry gives the drink a pale pink appearance not dissimilar from its modern day namesake. A likely earlier ancestor of the drink is the Harpoon Cocktail, a drink promoted by Ocean Spray during 1960s. A decade after Cheryl Cook claims to have invented the Cosmopolitan Cocktail while head bartender at the strand on Washington Avenue, South Beach, Miami. She apparently based her drink on the newly available Absolut Citron vodka. The Cosmopolitan became very popular in San Francisco in the late 70s early 80s. In 1996 Dale DeGroff came across the Cosmopolitan, perfected his own recipe, and helped by Madonna and his signature flamed orange zest twist, made the cocktail fashionable.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITO'S	40	ml	VODKA	40	
DK TRIPLE SEC	20	ml	LIQUEUR	40	
LIME	15	ml	FRESH JUICE		
CRANBERRY	30	ml	JUICE		

Descriptors

aerated crisp orange zesty

BERRIES

Allergens

None

Identity

Drink Name	CORPSE REVIVER #2
Technique	STIR
Glass	NICK & NORA
Ice	—
Garnish	SIGNATURE LEMON TWIST

Main Image**Metrics**

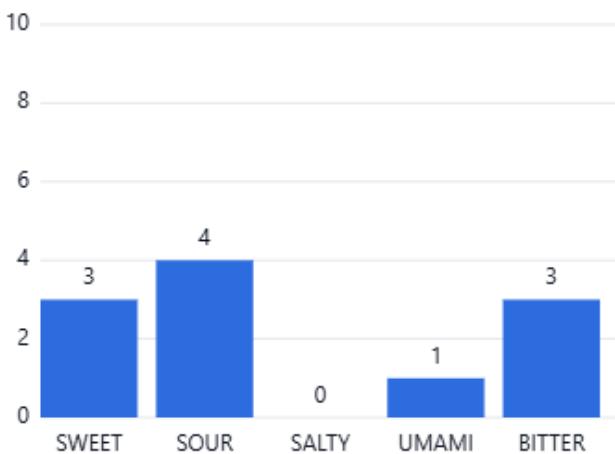
Total (ml)	80
ABV (%)	24.5
Ratio	—
pH	0
Brix	0
Kcal	108

Method (SOP)

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA. Garnish: SIGNATURE LEMON TWIST.

Service Notes

'Four of these taken in swift succession will unrevive the corpse again.' – The Savoy Cocktail Book Variation: Corpse Reviver No.1: 40ml Cognac, 20ml Calvados, 20ml Sweet Vermouth stirred, strained into chilled Nick & Nora glass, garnished with cherry.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	20	ml	GIN	41	
LILLET BLANC	20	ml	VERMOUTH	17	
DK TRIPLE SEC	20	ml	LIQUEUR	40	
LEMON	20	ml	JUICE		

Descriptors

- silky
- clear
- spirit-forward
- citrus
- herbal
- floral
- orange
- zesty
- juniper

Allergens

- Sulfites

ATTIKO — COCKTAIL SOP

Generated: 06/09/2025, 11:01:00 PM

Identity

Drink Name	CLOVER CLUB
Technique	SHAKE/DRY SHAKE
Glass	ATTINI COUPE
Ice	NEAT
Garnish	THREE PICKED

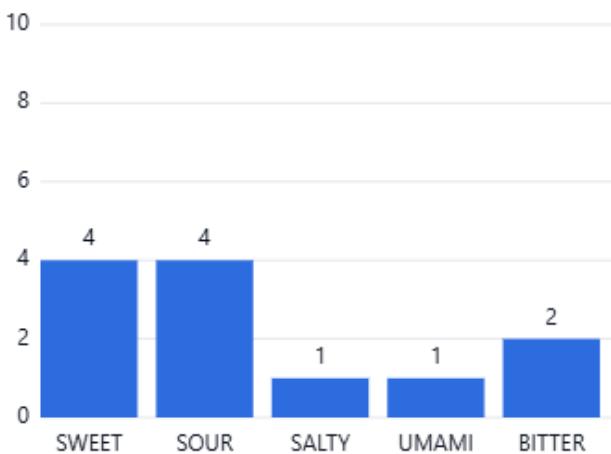
Metrics

Total (ml)	100
ABV (%)	27.5
Ratio	—
pH	0
Brix	0
Kcal	152

Main Image



Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	60	ml	GIN	41	
MARTINI DRY	10	ml	VERMOUTH	15	
MARTINI ROSSO	10	ml	VERMOUTH	15	
LEMON	10	ml	FRESH JUICE		
SIMPLE	10	ml	SYRUP		
FOAMEE	6	drops	AGENT		

Descriptors

floral citrus juniper herbal
dry sweet spiced bracing

Allergens

Sulfites

ATTIKO — COCKTAIL SOP

Generated: 06/09/2025, 10:30:38 PM

Identity

Drink Name	CLASSIC CHAMPAGNE COCKTAIL
Technique	BUILD
Glass	FLUTE
Ice	NEAT
Garnish	DROP IN AMARENA CHERRY

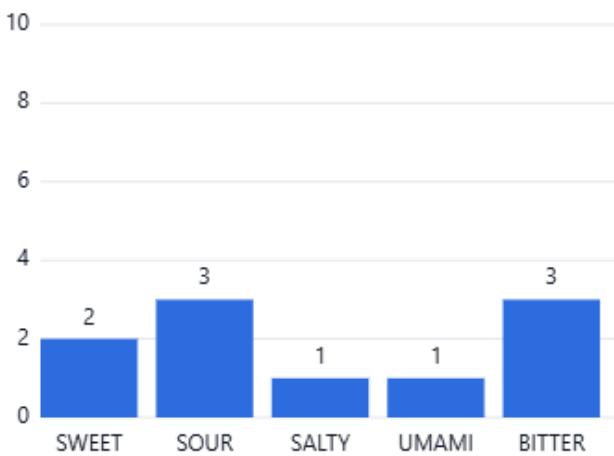
Metrics

Total (ml)	130
ABV (%)	13.6
Ratio	—
pH	0
Brix	0
Kcal	98

Main Image



Taste Bar



Method (SOP)

Fill FLUTE with crushed ice - prechill. Build ingredients in the glass. Garnish: DROP IN AMARENA CHERRY.

Service Notes

This cocktail first appeared in Jerry Thomas's How To Mix Drinks in 1862 and has been carrying the same recipe for nearly 150 years. The only difference is that in those days sugar cubes weren't available, so the recipe was 1 teaspoon of white sugar. Some say a man named John Dougherty made this type of drink famous by adding brandy to a Champagne cocktail and winning a New York cocktail competition in 1889.

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TORRES 10	15	ml	BRANDY	38	
SOLIGO	100	ml	PROSECCO	12	
AGAVE	15	ml	SYRUP		

Descriptors

grape refreshing dried fruit
oak effervescent

Allergens

Sulfites

Identity

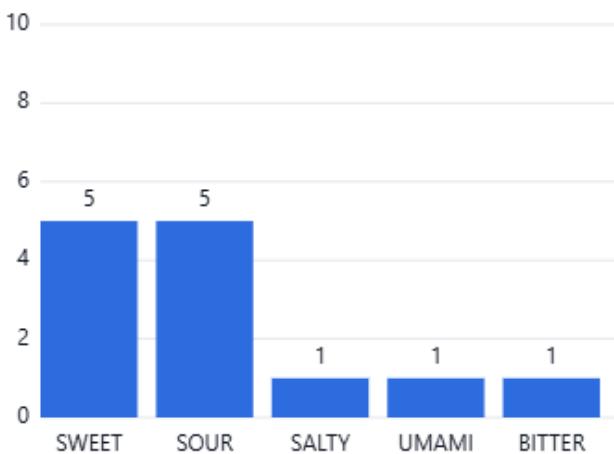
Drink Name	CAIPIRINHA
Technique	SWIZZLE
Glass	SOUR
Ice	CRUSHED
Garnish	LIME WEDGE FAN STYLE

Metrics

Total (ml)	110
ABV (%)	20.7
Ratio	—
pH	0
Brix	0
Kcal	126

Main Image**Method (SOP)**

Pack SOUR with crushed ice. Add ingredients and swizzle until frost forms. Garnish: LIME WEDGE FAN STYLE.

Taste Bar**Service Notes**

The name Caipirinha literally translates as "country little girl" and it emerged from the country side of Sao Paulo state. There are many stories of its origins, one saying that in the early 19th century it was common to consume a mix of cachaça, lime, honey and garlic due to the Spanish flu outbreak in the country. Over time, this medicinal drink arrived at the port of Santos where it came to be called "caipirinha", since the main ingredient, cachaça, usually come from Piracicaba in the countryside of Sao Paulo. Another version recounts that sailors who used to drink citrus juices with spirit to ward against scurvy, adopted cachaça instead of rum when they arrived in Brazil.

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
CACHACA	60	ml	RUM	38	
LIME	30	ml	FRESH JUICE		
AGAVE	20	ml	SYRUP		

Descriptors

tropical frosted
sugar can juice sour spiced
agave

Allergens

None

ATTIKO — COCKTAIL SOP

Generated: 06/09/2025, 9:35:13 PM

Identity

Drink Name	BRUMBLE
Technique	SWIZZLE
Glass	SOUR
Ice	CRUSHED
Garnish	PICKED 3 RASPBERRIES

Main Image



Metrics

Total (ml)	105
ABV (%)	20.4
Ratio	—
pH	0
Brix	0
Kcal	118

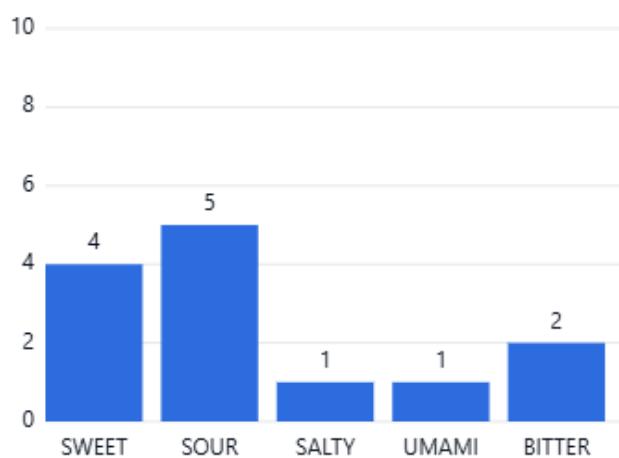
Method (SOP)

Pack SOUR with crushed ice. Add ingredients and swizzle until frost forms. Garnish: PICKED 3 RASPBERRIES.

Service Notes

The Bramble was created in London, in 1984, by Dick Bradsell. At the time, Bradsell worked at a bar in Soho called Fred's Club, and he wanted to create a British cocktail. Memories of going blackberrying in his childhood on the Isle of Wight provided the inspiration for the Bramble. The name of the drink comes from the fact that blackberry bushes are called brambles.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	45	ml	GIN	41	
LEMON	30	ml	FRESH JUICE		
SIMPLE	10	ml	SYRUP		
DK RASPBERRY	20	ml	LIQUEUR	15	

Descriptors

floral citrus juniper frosted
herbal berries

Allergens

None

ATTIKO — COCKTAIL SOP

Generated: 06/09/2025, 9:21:17 PM

Identity

Drink Name	BELLINI
Technique	ROLL
Glass	FLUTE
Ice	NEAT
Garnish	N/A

Main Image



Metrics

Total (ml)	150
ABV (%)	8.8
Ratio	—
pH	0
Brix	0
Kcal	73

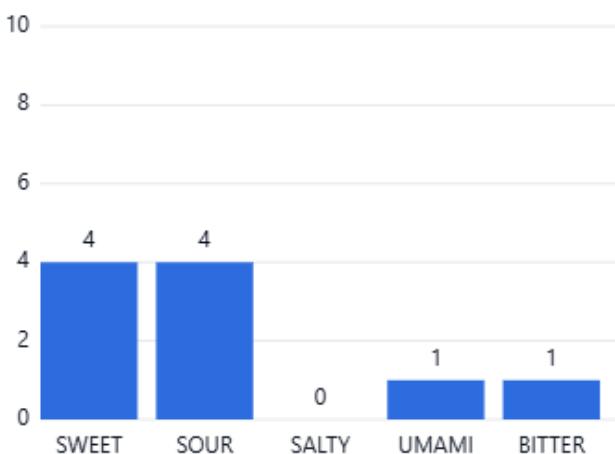
Method (SOP)

Add ingredients to tin with ice. Roll between tins 3–4 times. Dump into FLUTE. Garnish: N/A.

Service Notes

The well loved drink was invented in Italy in 1948 by Giuseppe Cipriani, head bartender and owner of perhaps the most famous bar in the world: Harry's Bar, in Venice. (Carpaccio was also invented there by Cipriani.) The shade of pink of the Bellini reminded Cipriani of the colour of a saint's toga in a painting by Giovanni Bellini, hence the name, "Bellini." The drink became a seasonal specialty at Harry's Bar, an institution since 1931 and a favourite of Ernest Hemingway, Sinclair Lewis, Alfred Hitchcock, and Orson Welles. It later became popular in New York, after a French entrepreneur established a means for transporting white peach puree between Venice and New York Variation: Mimosa: Substitute puree and liqueur with 50 ml Orange juice, built in flute. Buck's Fizz: Mimosa made with Champagne instead of Prosecco

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
PEACH	30	ml	PURE		
CONTE FOSCO	120	ml	SPARKLING WINE	11	

Descriptors

fruity bubbly refreshing

Allergens

Sulfites

Identity

Drink Name	BOULEVARDIER
Technique	STIR
Glass	ROCKS
Ice	BLOCK/CUBED
Garnish	SIGNATURE ORANGE PEEL

Main Image**Metrics**

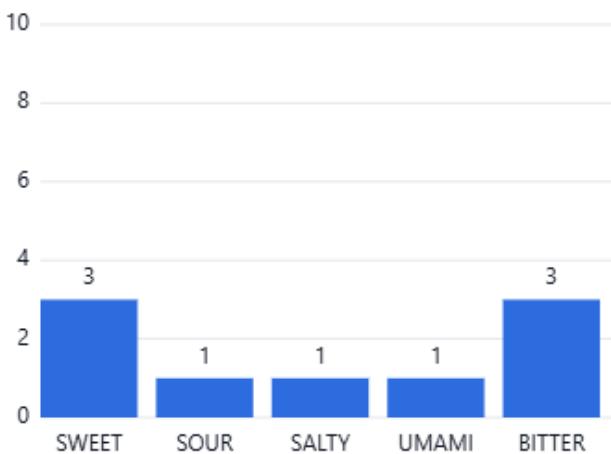
Total (ml)	90
ABV (%)	28.3
Ratio	—
pH	0
Brix	0
Kcal	141

Method (SOP)

Chill ROCKS. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into ROCKS over BLOCK/CUBED. Garnish: SIGNATURE ORANGE PEEL.

Service Notes

The Boulevardier was first published in the 1920's bar book, ABC of Mixing Cocktails by the renowned bartender Harry MacElhone . MacElhone was one of the many American bartenders who fled the United States during Prohibition and he is most famous for his work at the Paris hotspot, Harry's New York Bar. Not only did this exodus of bartenders to Europe promote the fine cocktails being made in the U.S., but it also introduced the expatriates to new spirit. The story goes that MacElhone first mixed this cocktail up for a man named Erskine Gwynne, publisher of the Paris magazine, Boulevardier, a wealthy socialite, and related to the Vanderbilt family. Also an expatriate, it may have been Gwynne who actually came to Harry's with the Boulevardier recipe as MacElhone writes in Barflies and Cocktails: "Now is the time for all good barflies to come to the aid of the party, since Erskine Gwynne crashed in with his Boulevardier Cocktail: 1/3 Campari, 1/3 Italian vermouth, 1/3 Bourbon whisky."

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
MAKER'S MARK	30	ml	BOURBON	45	
MARTINI ROSSO	30	ml	VERMOUTH	15	
CAMPARI	30	ml	BITTER	25	
ANGOSTURA ORANGE	2	drops	BITTER	0.1	
SALINE	2	drops	SOLUTION		

Descriptors

silky clear spirit-forward
 oak sweet herbal
 bitter orange

Allergens

Sulfites

ATTIKO — COCKTAIL SOP

Generated: 06/09/2025, 8:27:45 PM

Identity

Drink Name	BLOODY MERRY
Technique	ROLL
Glass	HIGHBALL
Ice	CUBED
Garnish	PICKED LEMON WEDGE/HALF

Main Image



Metrics

Total (ml)	200
ABV (%)	12
Ratio	—
pH	0
Brix	0
Kcal	133

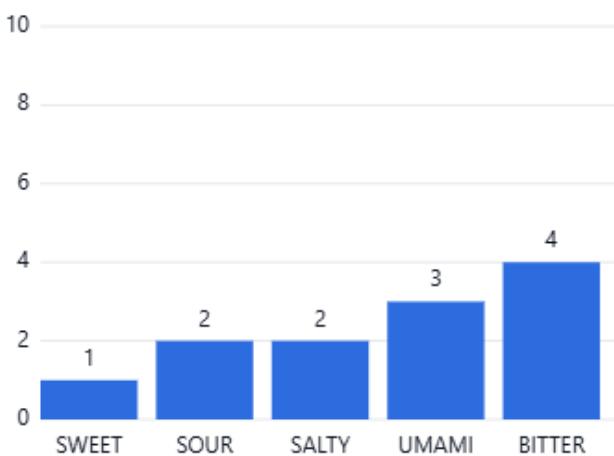
Method (SOP)

Add ingredients to tin with ice. Roll between tins 3–4 times. Dump into HIGHBALL. Garnish: PICKED LEMON WEDGE/HALF TOGARASHI, OLIVE & BASIL LEAF.

Service Notes

Fernand Petiot claimed to have invented the Bloody Mary in 1921, well before any of the later claims, according to his granddaughter. He was working at the New York Bar in Paris at the time, which later became Harry's New York Bar, a frequent Paris hangout for Ernest Hemingway and other American expatriates. The original cocktail is said to have been created on the spur of the moment, according to the bar's own traditions, consisting only of vodka and tomato juice. Chilli salt recipe: 650gr table salt, 150gr mild chilli powder, 100gr smoked paprika, 50gr Ground black pepper, 40 gr Caster sugar, 10 gr Citric acid Variation: Virgin Mary: omit vodka, use 175 ml tomato juice, use lime instead of lemon as garnish.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITOS	60	ml	VODKA	40	
TOMATO	90	ml	JUICE		
LEMON	20	ml	FRESH JUICE		
ATTIKO SPICE MIX	30	ml	PREMIX		

Descriptors

umami spicy bitter sour
crisp

Allergens

Mustard Sesame Soy

ATTIKO — COCKTAIL SOP

Generated: 06/09/2025, 8:08:25 PM

Identity

Drink Name	BLOOD & SAND
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	SIGNATURE ORANGE TWIST

Main Image



Metrics

Total (ml)	110
ABV (%)	21.6
Ratio	—
pH	0
Brix	0
Kcal	131

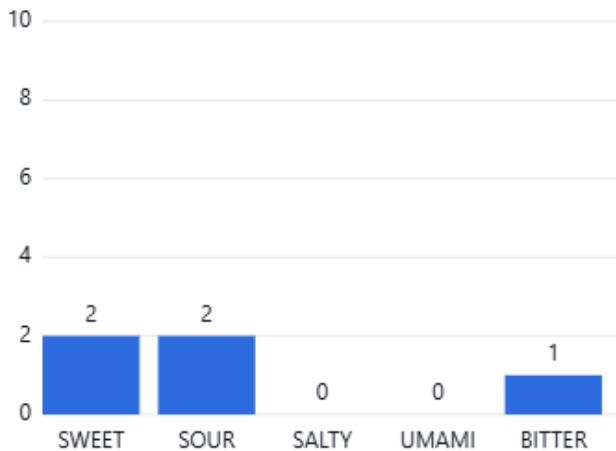
Method (SOP)

Chill NICK & NORA. Add ingredients to shaker. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: SIGNATURE ORANGE TWIST.

Service Notes

It was named for Rudolph Valentino's 1922 bullfighter movie Blood and Sand. The red juice of the blood orange in the drink helped link it with the movie. The recipe is first known to have appeared in the 1930 Savoy Cocktail Book.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
JW BLACK LABEL	40	ml	WHISKEY	40	
MARTINI ROSSO	20	ml	VERMOUTH	15	
DK CHERRY	20	ml	LIQUEUR	24	
ORANGE	30	ml	FRESH JUICE		

Descriptors

dilution oak vanilla
caramel spice sweet
herbal spiced cherry

Allergens

None

Identity

Drink Name	AVIATION
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	CHERRY AMARENA

Metrics

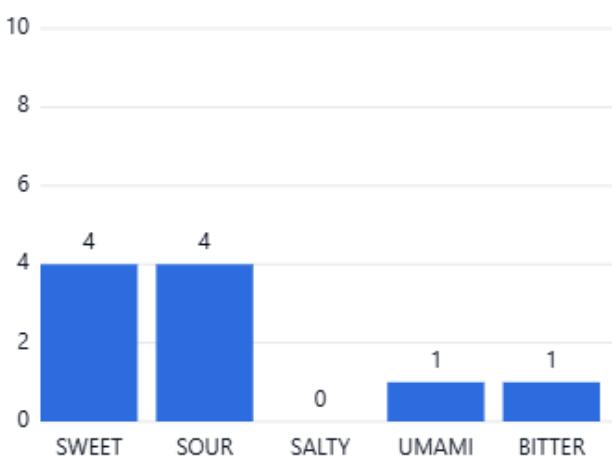
Total (ml)	85
ABV (%)	27.5
Ratio	—
pH	0
Brix	0
Kcal	129

Main Image**Method (SOP)**

Chill NICK & NORA. Add ingredients to shaker. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: CHERRY AMARENA.

Service Notes

The first printed mention of this drink was found in "Recipes for Mixed Drinks"(1916), by Hugo Ensslin, a New York bartender at the Hotel Wallack in Times Square. It became one of the top cocktails during the 1930's and the age of aviation when greats like Lindberg were the Nations heroes. The drink became very well-known from the version in the "The Savoy Cocktail Book", published in 1930 by Harry Craddock of the Savoy Hotel in London.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	40	ml	GIN	41	
BITTER TRUTH VIOLET	10	ml	LIQUEUR	22	
LIME	20	ml	FRESH JUICE		
LUXARDO MARASCHINO O	15	ml	LIQUEUR	32	

Descriptors

- aerated
- dilution
- juniper
- citrus
- herbal
- floral
- cherry

Allergens

- Mustard
- Sesame
- Soy

ATTIKO — COCKTAIL SOP

Generated: 06/09/2025, 7:37:19 PM

Identity

Drink Name	APEROL SPRITZ
Technique	BUILD
Glass	RED WINE GLASS
Ice	CUBED
Garnish	ORANGE WEDGE

Main Image



Metrics

Total (ml)	180
ABV (%)	9.2
Ratio	—
pH	0
Brix	0
Kcal	91

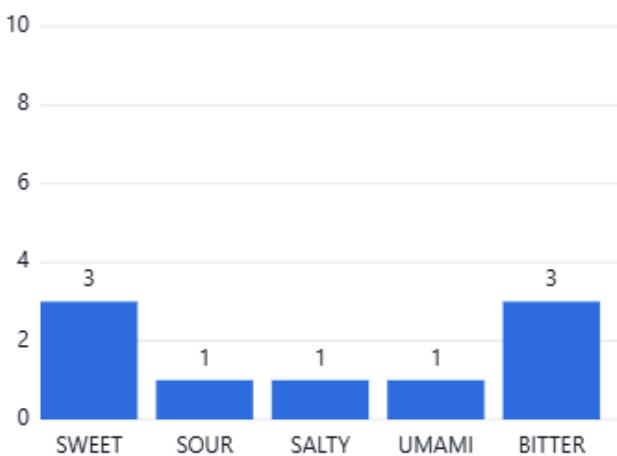
Method (SOP)

Fill RED WINE GLASS with CUBED. Build ingredients in the glass. Top with soda and gently lift. Garnish: ORANGE WEDGE.

Service Notes

History: Aperol was launched in 1919 at the Padua International Fair. Created by the Barbieri brothers, Aperol soon became one of the Italians' favorite liqueur. Aperol Spritz became popular in the 1950s, inspired by the Venetian mix of white wine and soda. The drink incorporates the Italian aperitif Aperol, which originated in Padua, Italy, in 1919 as a light liqueur alternative. In 2003 the Aperol brand was acquired by Gruppo Campari. The group positioned Aperol Spritz as 'the perfect drink for social occasions', increasing sales to four times pre- acquisition levels.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
APEROL	60	ml	APERITIVE	11	
BRITVIC SODA	30	ml	SODA		
SPARKLING W CONTE FOSCO	90	ml	SPARKLING WINE	11	

Descriptors

refreshing effervescent
orange gentle bitter

Allergens

Sulfites

Identity

Drink Name	AMARETTO SOUR
Technique	SHAKE/DRY SHAKE
Glass	SINGLE MALT ROCK
Ice	CUBED
Garnish	3 DROPS ANGOSTURA/3 PICKED AMARENA CHERRIES

Metrics

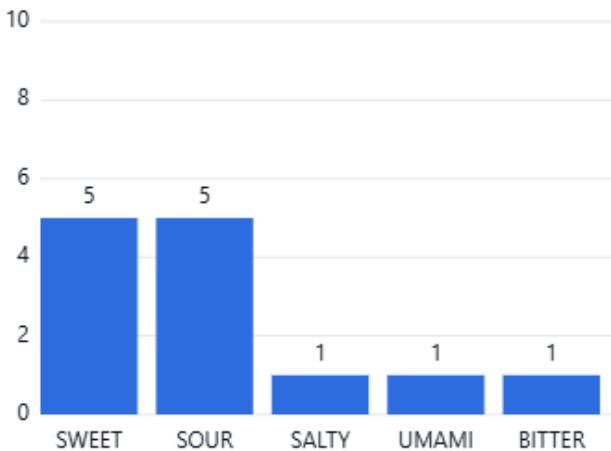
Total (ml)	120
ABV (%)	14
Ratio	—
pH	—
Brix	0
Kcal	93

Main Image**Method (SOP)**

Chill SINGLE MALT ROCK. Add ingredients to shaker. Hard shake 10–12s. Strain into SINGLE MALT ROCK over CUBED. Garnish: 3 DROPS ANGOSTURA/3 PICKED AMARENA CHERRIES.

Service Notes

The nutty sweet'n'sour relative to the Whisky Sour. Always a favorite.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
AMARETTO DISSARONO	60	ml	LIQUEUR	28	
LEMON	30	ml	JUICE		
SIMPLE SYRUP	30	ml	SYRUP		
FOAMEE	3	drops	AGENT		
ANGOSTURA BITTER	3	drops	BITTER	0.1	

Descriptors

SWEET SOUR NUTTY

Allergens

NUTS

Identity

Drink Name	AMERICANO
Technique	STIR
Glass	ROCK
Ice	BLOCK/CUBED
Garnish	ORANGE WEDGE

Metrics

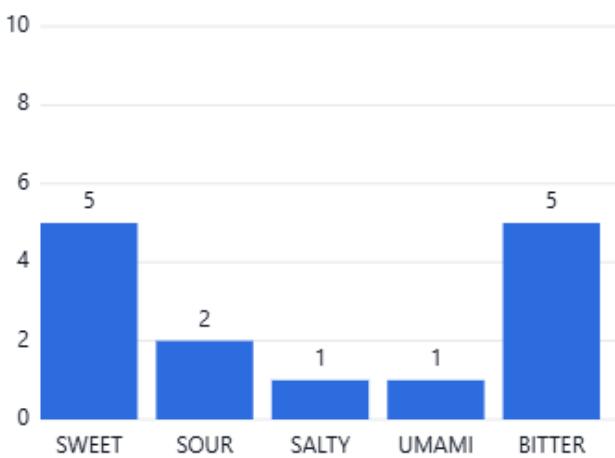
Total (ml)	120
ABV (%)	10
Ratio	—
pH	—
Brix	0
Kcal	66

Main Image**Method (SOP)**

Chill ROCK . In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into ROCK over BLOCK/CUBED. Garnish: ORANGE WEDGE.

Service Notes

The Americano is a gentle introduction to the unusual, bitter taste of Campari. A true classic cocktail, it was first served in the 1860's at Gaspare Campari's bar in Milan, Italy. The Americano was originally named the Milano-Torino because of the origins of its ingredients, but was later renamed because of its popularity amongst American tourists during Prohibition. This cocktail with its acquired taste, was also the first cocktail ordered by James Bond in the first novel.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
CAMPARI	30	ml	BITTER	25	
MARTINI ROSSO	30	ml	VERMOUTH	15	
BRITVIC SODA	60	ml	SODA		

Descriptors

- silky
- clear
- cold
- spirit-forward
- bitter orange
- herbal
- sweet
- spiced

Allergens

None

ATTIKO — COCKTAIL SOP

Generated: 06/09/2025, 7:19:29 PM

Identity

Drink Name	ARMY & NAVY
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	TWO PICKED AMARENA

Main Image



Metrics

Total (ml)	100
ABV (%)	20.5
Ratio	—
pH	—
Brix	0
Kcal	113

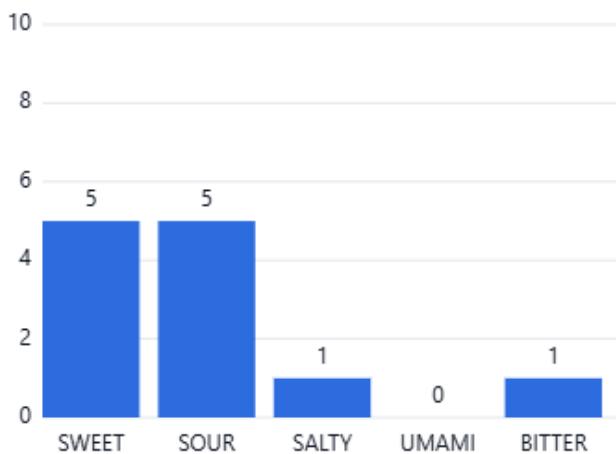
Method (SOP)

Chill NICK & NORA. Add ingredients to shaker. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: TWO PICKED AMARENA CHERRIES.

Service Notes

Tasty riff on the classic Gin Sour, probably originating from the Army and Navy Club in Washington DC.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG GIN	50	ml	SPIRIT	41	
LEMON	30	ml	JUICE		
ORGEAT	20	ml	SYRUP		
ANGOSTURA	2	drops	BITTER	0.1	

Descriptors

- aerated
- chilled
- dilution
- juniper
- citrus
- herbal
- floral
- almond
- marzipan

Allergens

- Peanuts
- Tree Nuts

Identity

Drink Name	VIEUX CARRE
Technique	STIR
Glass	SINGLE MALT ROCK
Ice	BLOCK/CUBED
Garnish	SIGNATURE LEMON PEEL

Metrics

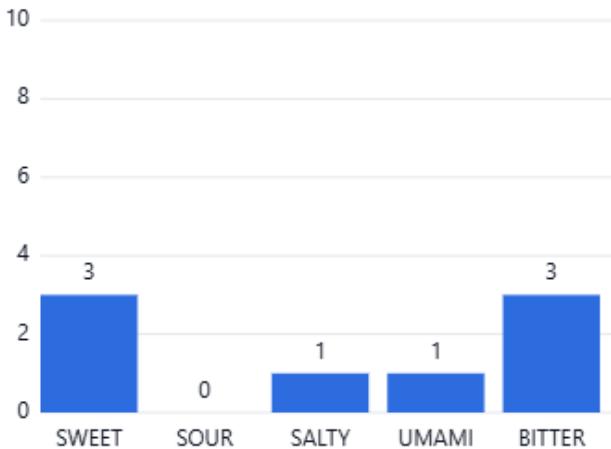
Total (ml)	85
ABV (%)	33.5
Ratio	—
pH	0
Brix	0
Kcal	157

Main Image**Method (SOP)**

Chill SINGLE MALT ROCK. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into SINGLE MALT ROCK over BLOCK/CUBED. Garnish: SIGNATURE LEMON PEEL.

Service Notes

The Vieux Carré Cocktail (named for the old French term for New Orleans's French Quarter – le Vieux Carré, "the Old Square") was invented by Walter Bergeron sometime previous to the publication of Stanley Clisby Arthur's Famous New Orleans Drinks and How to Mix Them in 1937.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
MAKER'S MARK	25	ml	BOURBON	43	
TORES 10	25	ml	BRANDY	40	
MARTINI ROSSO	25	ml	VERMOUTH	15	
DOM BENEDICTINE	10	ml	LIQUEUR	40	
ANGOSTURA	2	drops	BITTER	0.1	

Descriptors

spirit-forward dried fruit oak
spice grape herbal sweet

Allergens

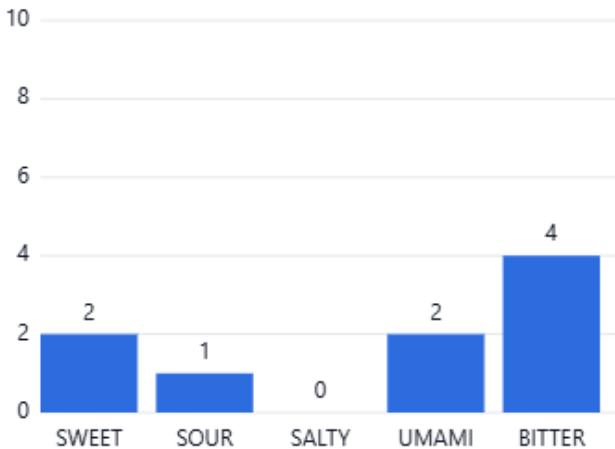
None

Identity

Drink Name	VESPER
Technique	STIR
Glass	NICK & NORA
Ice	NEAT
Garnish	SIGNATURE LEMON ZEST

Metrics

Total (ml)	80
ABV (%)	37.4
Ratio	—
pH	0
Brix	0
Kcal	165

Main Image**Taste Bar****Method (SOP)**

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA over NEAT. Garnish: SIGNATURE LEMON ZEST.

Service Notes

Introduced to the world in 1953 in Casino Royale—the first book in what became Ian Fleming's sprawling James Bond franchise. In the book, Bond spells out the recipe very clearly to a bartender, and the drink he describes is a sort of hybrid between the classic gin martini and the then-upstart vodka martini, with a notable twist: for a flavour modifier, instead of the martini's signature dry vermouth, Bond specifies Kina Lillet. Kina Lillet disappeared from the bar in the mid-1980s, when Lillet reformulated its product and removed "Kina" from the name. Today, Cocchi Americano is the closest substitute to the original Kina.

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITO'S	30	ml	VODKA	40	
BULLDOG	40	ml	GIN	41	
LILLET BLANC	10	ml	VERMOUTH(APERITIF)	15	
ANGOSTURA	1	drops	BITTER	0.1	

Descriptors

juniper crisp neutral clean
spirit-forward citrus herbal
silky

Allergens

Sulfites

Identity

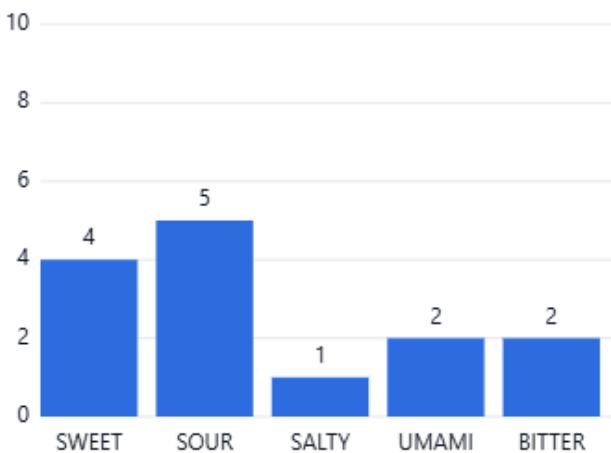
Drink Name	TOM COLINS
Technique	BUILD
Glass	HIGHBALL
Ice	CUBED
Garnish	LEMON WEDGE

Metrics

Total (ml)	175
ABV (%)	14.1
Ratio	—
pH	0
Brix	0
Kcal	136

Main Image**Method (SOP)**

Fill HIGHBALL with CUBED. Build ingredients in the glass. Top with soda and gently lift. Garnish: LEMON WEDGE.

Taste Bar**Service Notes**

The Collins cocktail is thought to have been created by John Collins, a bartender working at Limmer's Hotel, Conduit Street, London in the nineteenth century. However others claim the same creation around the same time in New York, Pennsylvania, New Jersey and elsewhere in the United States. The original Collins was based on gin, but there is a debate as to whether it was Old Tom gin which is a sweeter style, or London Dry. Variation: John Collins: Substitute Old Tom Gin with London Dry Gin Joe Collins: Substitute Gin with Vodka Pierre Collins: Substitute Gin with cognac Gin Fizz: John Collins served with no ice

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	60	ml	GIN	41	
LEMON	25	ml	FRESH JUICE		
SIMPLE	15	ml	SYRUP		
SODA WATER	75	ml	SODA		

Descriptors

floral herbal citrus juniper
effervescent refreshing

Allergens

None

Identity

Drink Name	SINGAPOURE SLING
Technique	SHAKE
Glass	SWIZZLE AVER
Ice	CUBED
Garnish	SIGNATURE BAMBOO LEAF/ 3 PICKED CHERRIES

Metrics

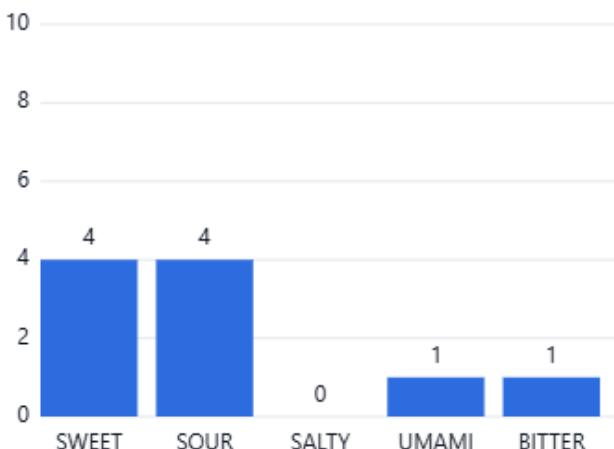
Total (ml)	127
ABV (%)	18.9
Ratio	—
pH	0
Brix	0
Kcal	133

Main Image**Method (SOP)**

Chill SWIZZLE AVER. Add ingredients to shaker. Hard shake 10–12s. Strain into SWIZZLE AVER over CUBED. Garnish: SIGNATURE BAMBOO LEAF/ 3 PICKED CHERRIES.

Service Notes

The Singapore sling is a classic gin-based cocktail that every cocktail connoisseur needs to taste. The story goes that it was developed by Ngiam Tong Boon at the Raffles Hotel in Singapore sometime around 1915. It is a smooth, slow, and semi-sweet cocktail with a complex flavor that has remained a favorite for over 100 years. The problem with the Singapore sling is that few people can agree on the recipe. You'll find many references to the "original" Raffles recipe and few of them are the same. The disparities seem to have begun as early as the drink's first decade and they've only grown over the years. It is really up to each drinker to decide which version of this famous cocktail they prefer most.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	35	ml	GIN	41	
DK CHERRY	15	ml	LIQUEUR	38	
DK TRIPLE SEC	5	ml	LIQUEUR	40	
DOM BENEDICTINE	5	ml	LIQUEUR	40	
PINEAPPLE	45	ml	FRESH JUICE		
LIME	15	ml	FRESH JUICE		
GRENADINE	5	ml	SYRUP		
ANGOSTURA	2	dash	BITTER	0.1	

Descriptors

- orange
- floral
- herbal
- citrus
- juniper
- tropical
- zesty
- juicy

Allergens

None

ATTIKO — COCKTAIL SOP

Generated: 08/09/2025, 5:44:20 AM

Identity

Drink Name	SIDE CAR
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	SUGAR CRASTA

Metrics

Total (ml)	85
ABV (%)	28.2
Ratio	—
pH	0
Brix	0
Kcal	133

Main Image



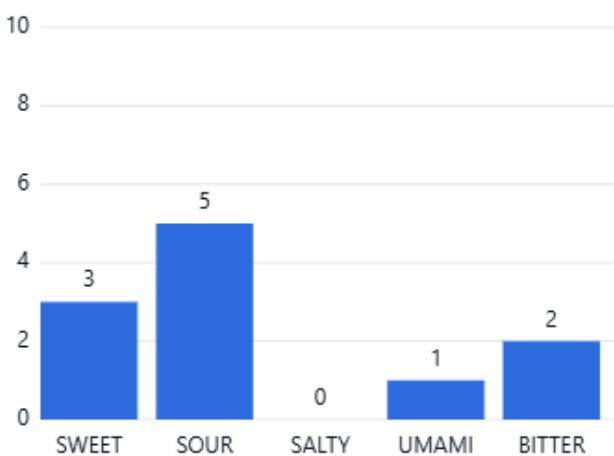
Method (SOP)

Chill NICK & NORA. Add ingredients to shaker. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: SUGAR CRASTA.

Service Notes

Like many cocktails we will probably never know who created the sidecar as it has a slightly lost and jumbled history. In David A. Embury's 1948 *Fine Art of Mixing Drinks*, he mentions the Sidecars origin: "It was invented by a friend of mine at a bar in Paris during World War 1 and was named after the motorcycle sidecar in which the captain customarily was driven to and from the little bistro where the drink was born". It's assumed that the bar was Harry's New York Bar. We believe it appears to have Parisian origins and to have been popularised by Pat MacGarry at London's Bucks Club in early 1900's.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TORES 10	40	ml	BRANDY	40	
DK TRIPLE SEC	20	ml	LIQUEUR	40	
LEMON	20	ml	JUICE		
SIMPLE	5	ml	SYRUP		

Descriptors

orange oak zesty
dried fruit grape aerated

Allergens

None

Identity

Drink Name	SAZERAC
Technique	STIR
Glass	ROCK
Ice	NEAT
Garnish	LEMON ZEST EXPRESSED

Metrics

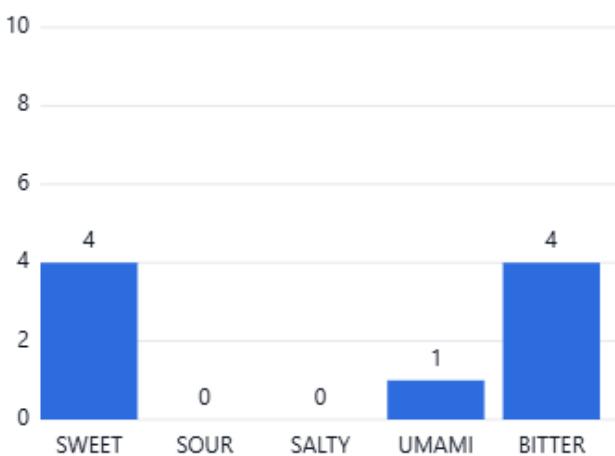
Total (ml)	65
ABV (%)	38.6
Ratio	—
pH	0
Brix	0
Kcal	139

Main Image**Method (SOP)**

Chill ROCK. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into ROCK over NEAT. Garnish: LEMON ZEST EXPRESSED.

Service Notes

Around 1850, Sewell T. Taylor sold his New Orleans bar, The Merchants Exchange Coffee House, to become an importer of spirits, and he began to import a brand of cognac named Sazerac-de-Forge et Fils. Meanwhile, Aaron Bird assumed proprietorship of the Merchants Exchange and changed its name to Sazerac Coffee House. Legend has it that Bird began serving the "Sazerac Cocktail", made with Sazerac cognac imported by Taylor, and allegedly with bitters being made by the local apothecary, Antoine Amedie Peychaud. It is around 1870 when Thomas Handy became owner of the Sazerac Coffee house, that the primary ingredient changed from cognac to rye whiskey, due to the Phylloxera epidemic in Europe that devastated the vineyards of France. At some point before his death in 1889, Handy recorded the recipe for the cocktail, which made its first printed appearance in William T. "Cocktail Bill" Boothby's *The World's Drinks and How to Mix Them* (1908). The creation of the Sazerac has also been credited to Antoine Amédée Peychaud, the Creole apothecary who emigrated to New Orleans from the West Indies and set up shop in the French Quarter in the early 19th Century. He was known to dispense a proprietary mix of aromatic bitters from an old family recipe.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
MAKER'S MARK	30	ml	BOURBOUN	43	
TORES 10	30	ml	BRANDY	41	
SIMPLE	5	ml	SYRUP		
ORANGE	3	drops	BITTER	0.1	
ANGOSTURA	3	drops	BITTER	0.1	

Descriptors

oak dried fruit grape

Allergens

None

Identity

Drink Name	PORNSTAR MARTINI
Technique	SHAKE/DRY SHAKE
Glass	COUPE
Ice	NEAT
Garnish	HALF PASSION FRUIT/ PROSECCO SHOT

Metrics

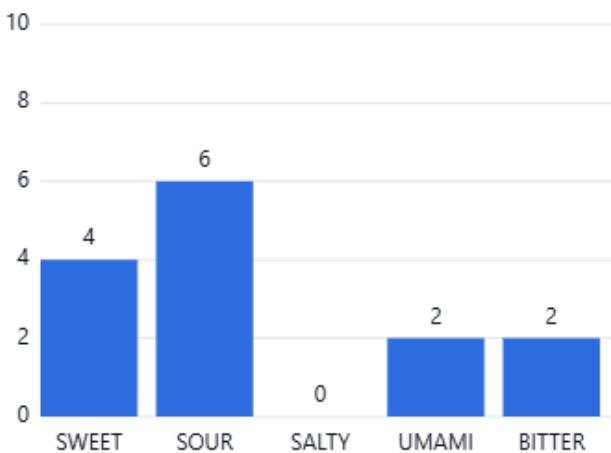
Total (ml)	200
ABV (%)	13.7
Ratio	—
pH	0
Brix	0
Kcal	151

Main Image**Method (SOP)**

Chill COUPE. Add ingredients to shaker. Hard shake 10–12s. Strain into COUPE over NEAT. Garnish: HALF PASSION FRUIT/ PROSECCO SHOT.

Service Notes

Douglas Ankrah, of The Townhouse in Knightsbridge, first called this drink the Maverick Martini, named after a dodgy club in Cape Town. The name by which we know it today is apparently down to the usage of passion fruit in the cocktail (or as we prefer because of the amount of passion Douglas Ankrah put into this cocktail).

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITO'S	60	ml	VODKA	40	
VANILLA	20	ml	SYRUP		
LEMON	20	ml	JUICE		
PASSION FRUIT	40	ml	PURE		
PINEAPPLE	30	ml	FRESH JUICE		
CONTE FOSCO	30	ml	SPARKLING WINE	11	

Descriptors

juicy tropical crisp neutral
clean

Allergens

Sulfites

ATTIKO — COCKTAIL SOP

Generated: 08/09/2025, 5:22:15 AM

Identity

Drink Name	PALOMA
Technique	SHAKE
Glass	NUDE HIGHBAL
Ice	LONG ICE
Garnish	HALF SALT RIM/ GRAPEFRUIT

Metrics

Total (ml)	190
ABV (%)	12.6
Ratio	—
pH	0
Brix	0
Kcal	133

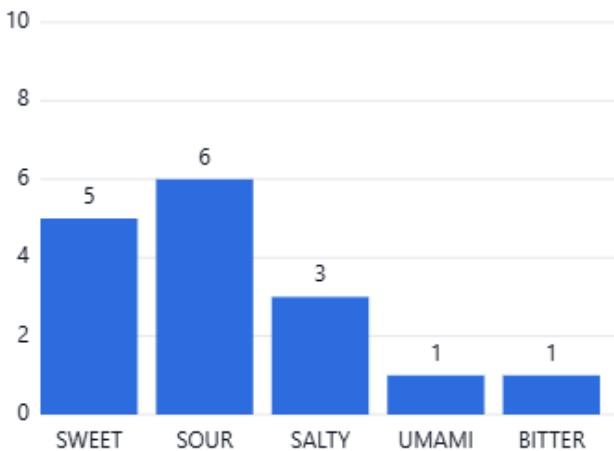
Main Image



Method (SOP)

Chill NUDE HIGHBAL. Add ingredients to shaker. Hard shake 10–12s. Strain into NUDE HIGHBAL over LONG ICE. Top with soda. Garnish: HALF SALT RIM/ GRAPEFRUIT.

Taste Bar



Service Notes

The history of the drink is obscure no one knows for sure who invented the Paloma. Some credit the legendary Don Javier Delgado Corona, owner of the beloved La Capilla bar in the aptly named town of Tequila in Jalisco, Mexico. Since Corona is also ascribed to creating another soda based tequila cocktail, the Batanga (Coca Cola, tequila and lime juice), this story seems plausible. According to various sources, bartender Evan Harrison was the first to introduce the Paloma to a U.S. audience with a pamphlet, "Popular Cocktails of The Rio Grande," referring to the region in Texas where mass grapefruit production has given the citrus the title, "the pride of the Rio Grande".

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
ALTOS BLANCO	60	ml	TEQUILA	40	
GRAPEFRUIT	40	ml	FRESH JUICE		
LIME	20	ml	FRESH JUICE		
AGAVE	20	ml	NECTAR		
BRITVIC SODA	50	ml	SODA		

Descriptors

earthy citrus peppery
agave

Allergens

None

Identity

Drink Name	WHISKEY SOUR
Technique	SHAKE/DRY SHAKE
Glass	SOUR
Ice	CUBED
Garnish	PICKED AMARENA CHERRY/ANGOSTURA

Metrics

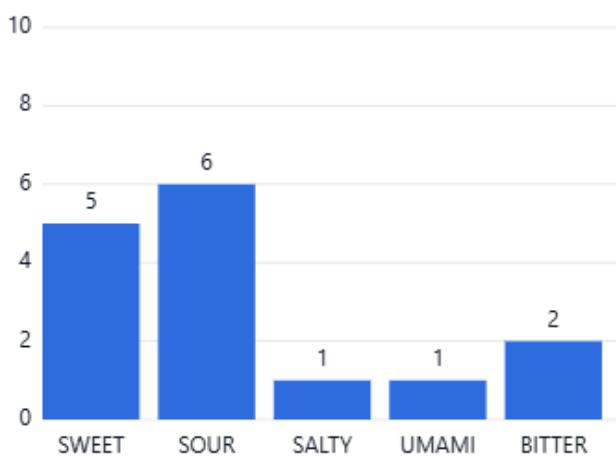
Total (ml)	114
ABV (%)	22.6
Ratio	—
pH	0
Brix	0
Kcal	143

Main Image**Method (SOP)**

Chill SOUR . Add ingredients to shaker. Hard shake 10–12s. Strain into SOUR over CUBED. Garnish: PICKED AMARENA CHERRY/ANGOSTURA.

Service Notes

The oldest historical mention of a whiskey sour was published in the Wisconsin newspaper, Waukesha Plain Dealer, in 1870. In 1962, the Universidad del Cuyo published a story, citing the Peruvian newspaper El Comercio de Iquique, which indicated that Elliott Stubb created the "whisky sour" in 1872. (El Comercio de Iquique was published by Modesto Molina between 1874 and 1879. The recipe wasn't written down until 1862 by Jerry Thomas in The Bartender's Guide, "sours" were a basic recipe for centuries. According to Brian Petro of The Alcohol Professor, "Vice Admiral Edward Vernon of England began mixing a few ingredients together to serve to his crew," to help combat sea-sickness, malnutrition, and scurvy. But because they didn't want an entire ship of intoxicated sailors, they began to water it down with lemon or lime juice. While the British used Gin and Brandy, Americans favoured Whiskey, and thus the Whiskey Sour was born. Variation: New York Sour: Float 15 ml red wine before garnish Stone Sour: Add 15 ml orange juice

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
MAKER'S MARK	60	ml	BOURBON	43	
LEMON	30	ml	FRESH JUICE		
SIMPLE	20	ml	SYRUP		
FOAMEE	2	dash	AGENT		
ANGOSTURA	2	dash	BITTER	0.1	

Descriptors

- oak
- vanilla
- caramel
- spice
- sour
- sweet

Allergens

None

Identity

Drink Name	PINA COLADA
Technique	SHAKE
Glass	SWIZZLE AVER
Ice	CUBED/CRUSHED
Garnish	SIGNATURE BAMBOO LEAF/PICKED CHERRY

Metrics

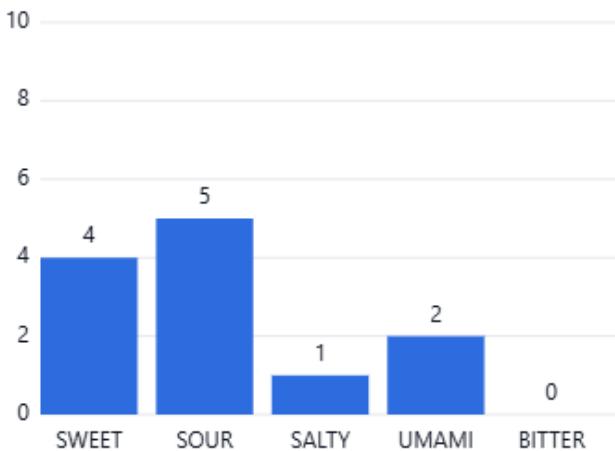
Total (ml)	185
ABV (%)	10.8
Ratio	—
pH	0
Brix	0
Kcal	110

Main Image**Method (SOP)**

Chill SWIZZLE AVER. Add ingredients to shaker. Hard shake 10–12s. Strain into SWIZZLE AVER over CUBED/CRUSHED. Garnish: SIGNATURE BAMBOO LEAF/PICKED CHERRY.

Service Notes

In 1957 Ramon Marrero, a bartender at Puerto Rico's Caribe Hilton, combined coconut cream with rum, pineapple juice and ice in a blender to create this famous drink. Victor Bergeron (Trader Vic) borrowed Marrero's recipe in his later cocktail books and called it the Bahia.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
PINEAPPLE	90	ml	FRESH JUICE		
BACARDI SUPERIOR	50	ml	RUM	40	
LEMON	15	ml	FRESH JUICE		
COCO LOPEZ	30	ml	PURE		

Descriptors

tropical molasses coconut
creamy aerated

Allergens

None

Identity

Drink Name	DIRTY MARTINI
Technique	STIR
Glass	NICK & NORA
Ice	NEAT
Garnish	PICKED 3 GREEN SEEDLES OLIVES

Metrics

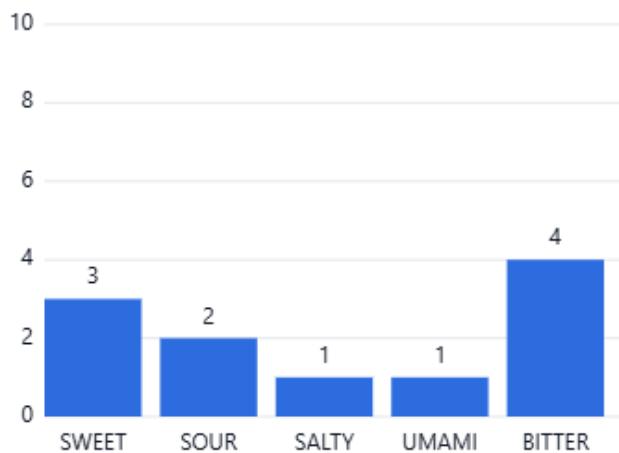
Total (ml)	90
ABV (%)	29
Ratio	—
pH	0
Brix	0
Kcal	144

Main Image**Method (SOP)**

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA over NEAT. Garnish: PICKED 3 GREEN SEEDLES OLIVES.

Service Notes

The Dirty Martini is a renowned variation of the classic Martini, distinguished by its addition of olive brine, which imparts a savory and slightly salty flavor. Gibson: Dry Gin Martini with 2 pickled silver onions as garnish Naked Martini: Rinse chilled glass with vermouth, discard vermouth, pour preferred spirit straight from freezer

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	60	ml	GIN	41	
MARTINI DRY	10	ml	VERMOUTH	15	
OLIVE BRINE	20	ml	BRINE		

Descriptors

juniper citrus herbal floral
bracing spiced sweet
umami salty

Allergens

Sulfites

Identity

Drink Name	WET MARTINI
Technique	STIR
Glass	NICK & NORA
Ice	NEAT
Garnish	GREEN SEEDLES OLIVE PLACED ON RIM

Metrics

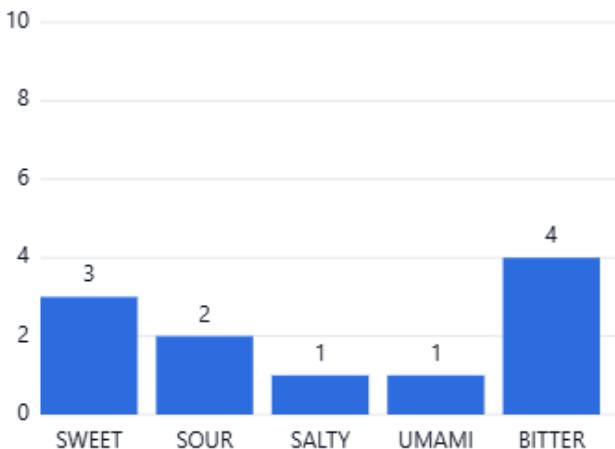
Total (ml)	85
ABV (%)	33.4
Ratio	—
pH	0
Brix	0
Kcal	157

Main Image**Method (SOP)**

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA over NEAT. Garnish: GREEN SEEDLES OLIVE PLACED ON RIM.

Service Notes

Enhance the sweetness and umami mouthfeel of a renowned martini classic.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	60	ml	GIN	41	
MARTINI BIANCO	25	ml	VERMOUTH	15	

Descriptors

juniper citrus herbal floral
bracing spiced sweet

Allergens

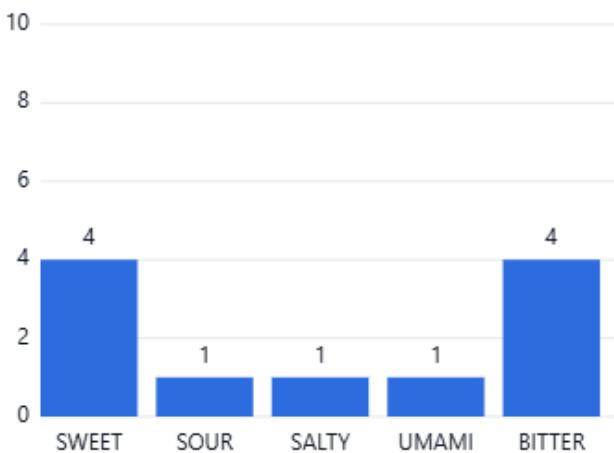
Sulfites

Identity

Drink Name	MARTINEZ
Technique	STIR
Glass	NICK & NORA
Ice	NEAT
Garnish	SIGNATURE LEMON ZEST

Metrics

Total (ml)	90
ABV (%)	34.2
Ratio	—
pH	—
Brix	0
Kcal	170

Main Image**Taste Bar****Method (SOP)**

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA over NEAT. Garnish: SIGNATURE LEMON ZEST.

Service Notes

We can safely assume that the Martini and the Martinez emerged at about the same time. More specifically, they were developed in the late 1860s and into the 1870s, when vermouth became a common ingredient in American cocktails. Still, there will always be room for debate on the origins of these cocktails. According to historian David Wondrich, theories surrounding the Martini/Martinez fall into two camps: the "martinez" group claims the drink(s) were invented in or near San Francisco, while the "Martine/Martini" theories call New York the home of the Martini. Wondrich has ruled out Jerry Thomas, the famed bartender of the late 1800s, as the inventor of the Martinez, noting that it appeared two years after his death in a later 1887 edition of his Bar tenders Guide. The Martinez first appears, says Wondrich, in O.H. Byron's 1884 Modern Bartender's Guide, though without any mention of its origins. The first Martinez was almost definitely made with sweet vermouth and Old Tom gin, a sweeter, aged gin prevalent in the 1800s.

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	60	ml	GIN	41	
MARTINI ROSSO	20	ml	VERMOUTH	15	
LUXARDO MARASCHINO	10	ml	LIQUEUR	32	
ANGOSTURA	3	drops	BITTER	0.1	

Descriptors

- silky
- clear
- spirit-forward
- juniper
- cherry
- herbal
- sweet

Allergens

- Sulfites

ATTIKO — COCKTAIL SOP

Generated: 08/09/2025, 3:03:33 AM

Identity

Drink Name	MARGARITA OTR
Technique	SHAKE
Glass	ROCK
Ice	CUBED
Garnish	LIME DRIED COIN/ HALF SALT RIM

Metrics

Total (ml)	100
ABV (%)	30.5
Ratio	—
pH	—
Brix	0
Kcal	168

Main Image



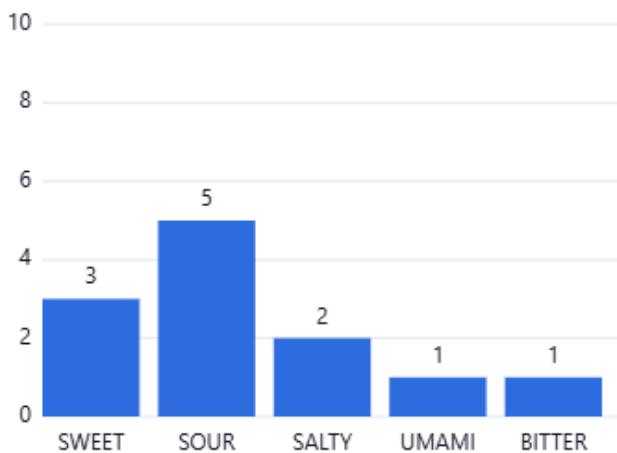
Method (SOP)

Chill ROCK. Add ingredients to shaker. Hard shake 10–12s. Strain into ROCK over CUBED. Garnish: LIME DRIED COIN/ HALF SALT RIM .

Service Notes

Variation: Tommy's Margarita: replace Cointreau with 15ml Agave syrup, and 1 dash of saline solution, serve over cubed ice in rocks glass, garnish with a lime wedge, no salt. Spicy Margarita: add two dashes of red tabasco and use chilli salt for garnish Chilli salt recipe: 650gr table salt, 150gr mild chilli powder, 100gr smoked paprika, 50gr ground black pepper, 40 gr caster sugar, 10 gr citric acid

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
ALTOS BLANCO	50	ml	TEQUILA	41	
DK TRIPLE SEC	25	ml	LIQUEUR	40	
LIME	25	ml	FRESH JUICE		

Descriptors

zesty orange agave
peppery citrus earthy
dilution chilled

Allergens

None

Identity

Drink Name	DRY MANHATTAN
Technique	STIR
Glass	NICK & NORA
Ice	NEAT
Garnish	SIGNATURE LEMON ZEST

Metrics

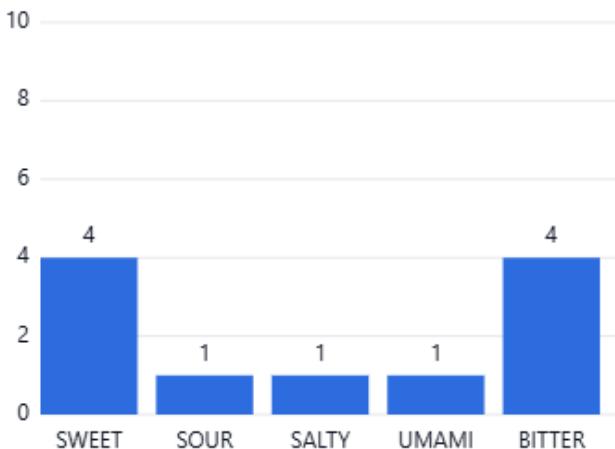
Total (ml)	85
ABV (%)	36.1
Ratio	—
pH	—
Brix	0
Kcal	170

Main Image**Method (SOP)**

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA over NEAT. Garnish: SIGNATURE LEMON ZEST.

Service Notes

A drier, crisper mouthfeel, globally renowned as one of the variations on a well-known classic.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
MAKER'S MARK	60	ml	BOURBON	45	
ANGOSTURA	3	drops	BITTER	0.1	
MARTINI DRY	25	ml	VERMOUTH	15	

Descriptors

- aerated
- chilled
- spiced
- oak
- vanilla
- caramel
- sweet
- dry
- bracing
- spirit-forward
- herbal

Allergens

- Sulfites

Identity

Drink Name	PERFECT MANHATTAN
Technique	STIR
Glass	NICK & NORA
Ice	NEAT
Garnish	SIGNATURE ORANGE ZEST

Metrics

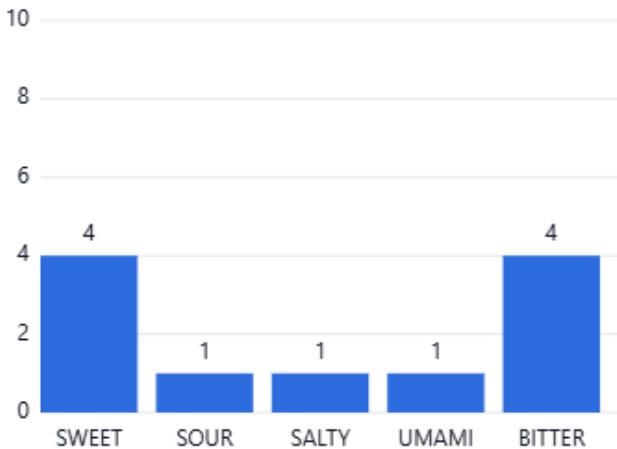
Total (ml)	90
ABV (%)	34.9
Ratio	—
pH	—
Brix	0
Kcal	174

Main Image**Method (SOP)**

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA over NEAT. Garnish: SIGNATURE ORANGE ZEST.

Service Notes

The Perfect Manhattan is a distinct, yet closely linked, cocktail; the term “Perfect” in its name doesn’t indicate a flawlessly crafted drink, although that is certainly the goal, but rather the use of two different types of vermouth in equal amounts.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
MAKER'S MARK	60	ml	BOURBON	45	
ANGOSTURA	3	drops	BITTER	0.1	
MARTINI ROSSO	15	ml	VERMOUTH	15	
MARTINI DRY	15	ml	VERMOUTH	15	

Descriptors

- aerated
- chilled
- spiced
- oak
- vanilla
- caramel
- sweet
- dry
- bracing
- spirit-forward

Allergens

- Sulfites

ATTIKO — COCKTAIL SOP

Generated: 08/09/2025, 3:01:52 AM

Identity

Drink Name	MARGARITA
Technique	SHAKE
Glass	NICK & NORA
Ice	NEAT
Garnish	LIME DRIED COIN/ HALF SALT RIM

Metrics

Total (ml)	100
ABV (%)	30.5
Ratio	—
pH	—
Brix	0
Kcal	168

Main Image



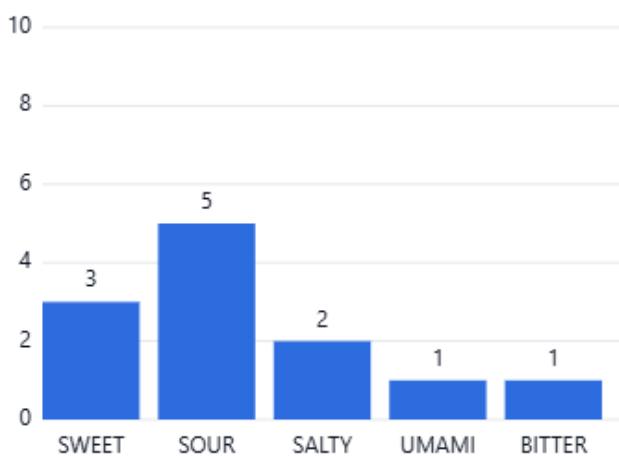
Method (SOP)

Chill NICK & NORA. Add ingredients to shaker. Hard shake 10–12s. Strain into NICK & NORA over NEAT. Garnish: LIME DRIED COIN/ HALF SALT RIM .

Service Notes

One story goes that the drink was first concocted by Mexican Carlos (Danny) Herrera in 1938 for gorgeous Ziegfeld showgirl Marjorie King who was allergic to all forms of alcohol except tequila, but didn't like to drink the stuff straight. Herrera supposedly solve the problem by adding salt and lime and creating the world's first margarita. Another claims that it was the brainchild of Texas socialite Margaret (a.k.a. Margarita) Sames, who first mixed one up at a house party in Acapulco in 1948. According to cocktail historian David Wondrich, author of *Imbibe!*, best guess is that the margarita as we know and love it evolved from a cocktail known as the "daisy." This, a mix of alcohol, citrus juice, and grenadine served over shaved ice, was popular during the 1930s and 40s. There were gin daisies and whiskey daisies and, eventually, inevitably, tequila daisies, the original recipe for which called for tequila, orange liqueur, lime juice, and a splash of soda. At some point, this Mexican-influenced daisy became known by its Spanish name, margarita, which means daisy in Spanish. According to the Oxford English Dictionary, margarita—"meaning 'a cocktail made with tequila and citrus fruit juice'"—first appeared in print in English in 1965, though other sources point out that margaritas were popping up in Jose Cuervo ads as early as 1945.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV
ALTOS BLANCO	50	ml	TEQUILA	41
DK TRIPLE SEC	25	ml	LIQUEUR	40
LIME	25	ml	FRESH JUICE	

Descriptors

zesty orange agave
peppery citrus earthy

Allergens

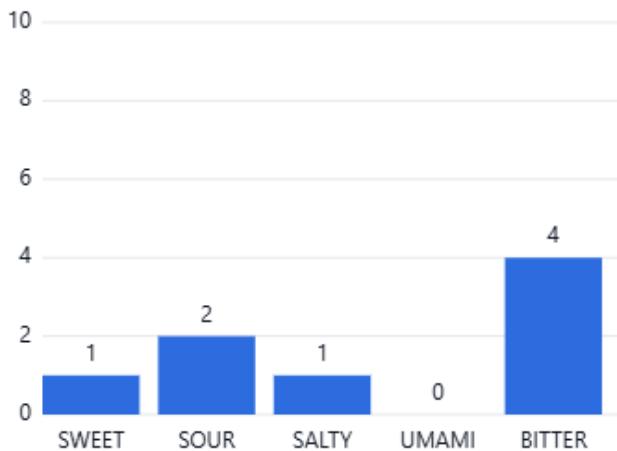
None

Identity

Drink Name	DRY MARTINI
Technique	STIR
Glass	NICK & NORA
Ice	NEAT
Garnish	SIGNATURE LEMON ZEST

Metrics

Total (ml)	85
ABV (%)	33.4
Ratio	—
pH	0
Brix	0
Kcal	157

Main Image**Taste Bar****Method (SOP)**

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA over NEAT. Garnish: SIGNATURE LEMON ZEST.

Service Notes

No one really knows the Martini's origins, but the widely accepted theory is that it evolved from the Martinez, which in turn evolved from the Manhattan. The first recipe for the Martinez appears in O.H. Byron's 1884 *The Modern Bartender* as a variation of the Manhattan. In the second edition of the book Harry Johnson included the first known recipe for a Martini listing its ingredient as gin vermouth orange curacao, gum and bitters. Someone says the Martini is simply a renamed Marguerite, after the brand of vermouth used to make it. The first Marguerite cocktail appears in Harry Johnson's *Bartender Manual*. The drink then turns drier and few years later recipe f drinks start mentioning only gin and vermouth. . The "Dry Martini" most likely appeared with the emergence of the London Dry gin style. By the beginning of the 20th Century the first recipes of "Dry Martini cocktail start to be published.

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BULLDOG	60	ml	GIN	41	
MARTINI DRY	25	ml	VERMOUTH	15	

Descriptors

juniper citrus herbal floral
dry bracing

Allergens

Sulfites

Identity

Drink Name	PASSION FRUIT MARTINI
Technique	SHAKE/DRY SHAKE
Glass	COUPE
Ice	NEAT
Garnish	HALF PASSION FRUIT DROPPED IN

Metrics

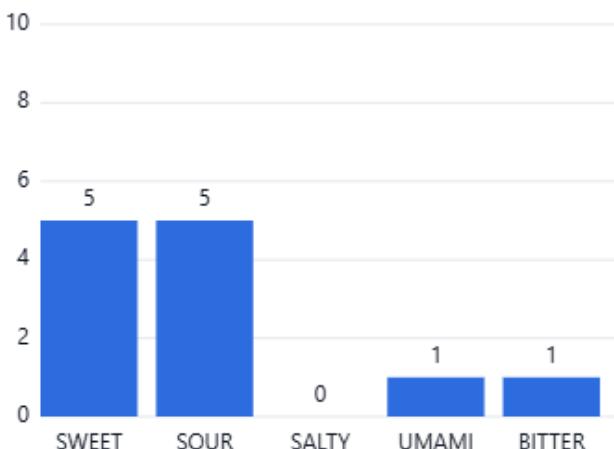
Total (ml)	170
ABV (%)	14.1
Ratio	—
pH	0
Brix	0
Kcal	133

Main Image**Method (SOP)**

Chill COUPE. Add ingredients to shaker. Hard shake 10–12s THEN DRY SHAKE. Strain into COUPE over NEAT. Garnish: HALF PASSION FRUIT DROPPED IN.

Service Notes

Common variations: Lychee, apple, passionfruit

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITO'S	60	ml	VODKA	40	
PASSION FRUIT	40	ml	PURE		
PINEAPPLE	30	ml	FRESH JUICE		
LIME	20	ml	FRESH JUICE		
SIMPLE	20	ml	SYRUP		

Descriptors

tropical juicy crisp neutral
citrusy

Allergens

Sulfites

Identity

Drink Name	MOJITO
Technique	SWIZZLE
Glass	HIGHBALL
Ice	CRUSHED
Garnish	MINT SPRING/LIME WEDGE

Metrics

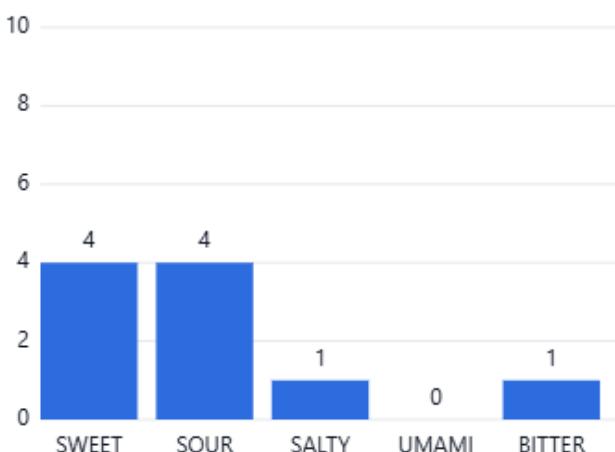
Total (ml)	365
ABV (%)	6.6
Ratio	—
pH	0
Brix	0
Kcal	133

Main Image**Method (SOP)**

Pack HIGHBALL with crushed ice. Add ingredients and swizzle until frost forms. Top with soda. Garnish: MINT SPRING/LIME WEDGE.

Service Notes

There are several stories about how the mojito was invented. One story says that it is similar to a 19th-century drink called "El Draque", after Francis Drake. This drink is said to have been given to the crew of Drake's ships when they came to Cuba in the 16th century. Many in the crew were suffering from dysentery and scurvy. They were told that the Native Americans had remedies for various tropical illnesses. They went ashore on Cuba and were given ingredients for a remedy: a kind of rum, lime, sugarcane syrup and mint. While this drink was not called a mojito at this time, it is the same combination of these ingredients. Variation: Fruit mojitos: Muddle requested fruit on bottom of glass, follow classic recipe. Virgin Mojito: Substitute rum with soda, add mint and lime wedge as garnish. Can also replace rum with fruit juice for fruity virgin mojitos.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
BACARDI SUPERIOR	60	ml	RUM	40	
LIME	30	ml	FRESH JUICE		
SIMPLE	225	ml	SYRUP		
MINT LEAVES	12	pc	GREENS		
BRITVIC SODA	50	ml	SODA		

Descriptors

- crushed ice
- frosted
- layered
- molasses
- tropical
- refreshing

Allergens

- Sulfites

Identity

Drink Name	MOSCOW MULE
Technique	SWIZZLE
Glass	MULE
Ice	CRUSH
Garnish	MINT SPRING /ANGOSTURA/LIME WEDGE

Metrics

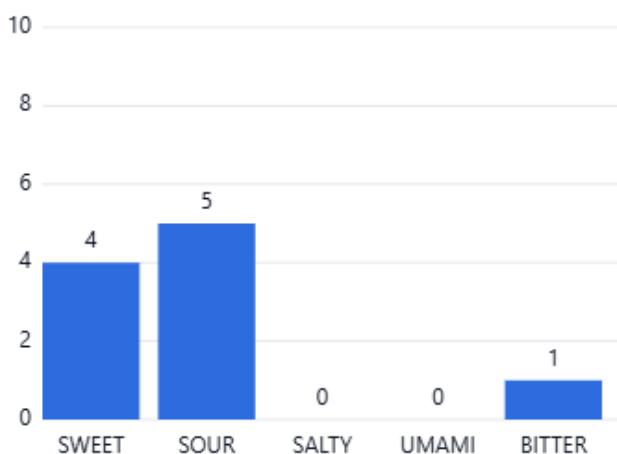
Total (ml)	162
ABV (%)	32.1
Ratio	—
pH	0
Brix	0
Kcal	287

Main Image**Method (SOP)**

Pack MULE with crushed ice. Add ingredients and swizzle until frost forms. Top with soda. Garnish: MINT SPRING /ANGOSTURA/LIME WEDGE.

Service Notes

George Sinclair's 2007 article on the origin of the drink quotes the New York Herald Tribune from 1948: "The mule was born in Manhattan... The birthplace of "Little Moscow" was in New York's Chatham Hotel. That was back in 1941 when the first carload of Jack Morgan's Cock 'n' Bull ginger beer was railing over the plains to give New Yorkers a happy surprise, three friends were in the Chatham bar, one John A. Morgan, known as Jack, president of Cock 'n' Bull Products and owner of the Hollywood Cock 'n' Bull Restaurant; one was John G. Martin, president of G.F. Heublein Brothers Inc. of Hartford, Conn., and the third was Rudolph Kunett, president of the Pierre Smirnoff, Heublein's vodka division. Martin and Kunett had their minds on their vodka and wondered what would happen if a two- ounce shot joined with Morgan's ginger beer and the squeeze of a lemon. Ice was ordered, lemons procured, mugs ushered in and the concoction put together. Cups were raised, the men counted five and down went the first taste. It was good. It lifted the spirit to adventure..." This story was well known for years, however in 2007 a new version of the invention of the Moscow mule cocktail was published. In this version the cocktail's inventor was Wes Price, Morgan's head bartender and the drink was born out of a need to clear the bar's cellar that was packed with unsalable goods such as Smirnoff Vodka and ginger beer.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV
TITO'S	60	ml	VODKA	40
LIME	30	ml	FRESH JUICE	
ANGOSTURA	2	dash	BITTER	0.1
GINGER	20	ml	SYRUP	
GINGER SODA	50	ml	SODA	

Descriptors

- crushed ice
- frosted
- neutral
- crisp
- citrus
- herbal
- floral

Allergens

- Sulfites

Identity

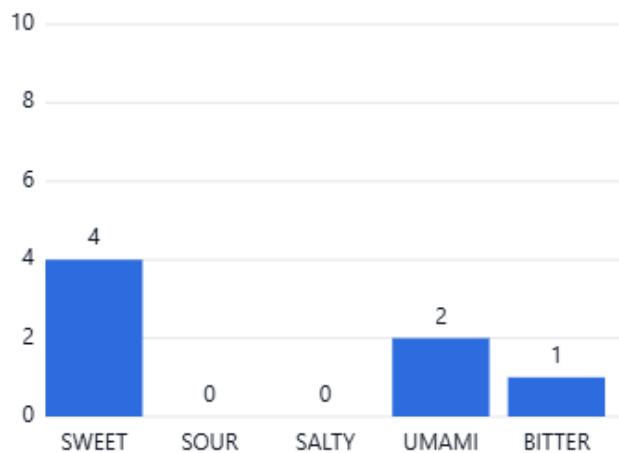
Drink Name	WHITE RUSSIAN
Technique	BUILD
Glass	ROCK
Ice	CUBED
Garnish	N/A

Metrics

Total (ml)	120
ABV (%)	23.3
Ratio	—
pH	0
Brix	0
Kcal	155

Main Image**Method (SOP)**

Fill ROCK with CUBED. Build ingredients in the glass. Garnish: N/A.

Taste Bar**Service Notes**

The first printed mention of this drink was found in "Recipes for Mixed Drinks"(1916), by Hugo Ensslin, a New York bartender at the Hotel Wallack in Times Square. It became one of the top cocktails during the 1930's and the age of aviation when greats like Lindberg were the Nations heroes. The drink became very well-known from the version in the "The Savoy Cocktail Book", published in 1930 by Harry Craddock of the Savoy Hotel in London.

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
TITO'S	60	ml	VODKA	40	
KAHLUA	20	ml	LIQUEUR	20	
CREAM	40	ml	DAIRY		

Descriptors

refreshing neutral crisp
silky creamy vanilla
caramel

Allergens

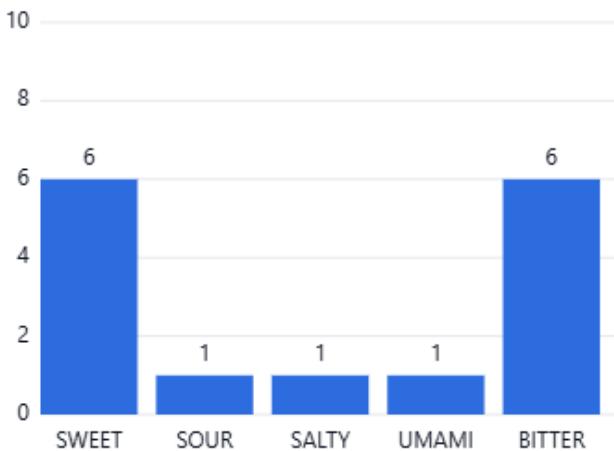
Dairy

Identity

Drink Name	NEGRONI
Technique	STIR
Glass	ROCK
Ice	BLOCK/CUBED
Garnish	PICKED SIGNATURE OLIVE/ ORANGE EXPRESSION

Metrics

Total (ml)	90
ABV (%)	27
Ratio	—
pH	0
Brix	0
Kcal	134

Main Image**Taste Bar****Method (SOP)**

Chill ROCK. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into ROCK over BLOCK/CUBED. Garnish: PICKED SIGNATURE OLIVE/ORANGE EXPRESSION.

Service Notes

While the drink's origins are unknown, the most widely reported account is that it was first mixed in Florence, Italy, in 1919, at Caffè Casoni (formerly Caffè Giacosa), located on Via de' Tornabuoni and now called Caffè Roberto Cavalli. Count Camillo Negroni concocted it by asking the bartender, Fosco Scarselli, to strengthen his favourite cocktail, the Americano, by adding gin rather than the normal soda water. The bartender also added an orange garnish rather than the typical lemon garnish of the Americano to signify that it was a different drink.

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
CAMPARI	30	ml	BITTER	25	
MARTINI ROSSO	30	ml	VERMOUTH	15	
BULLDOG	30	ml	GIN	41	

Descriptors

spirit-forward herbal sweet
 juniper citrus floral
 bitter orange

Allergens

Sulfites

Identity

Drink Name	OLD FASHIONED
Technique	STIR
Glass	ROCK
Ice	BLOCK/CUBED
Garnish	PICKED AMARENA CHERRY/ EXPRESSED ORANGE

Metrics

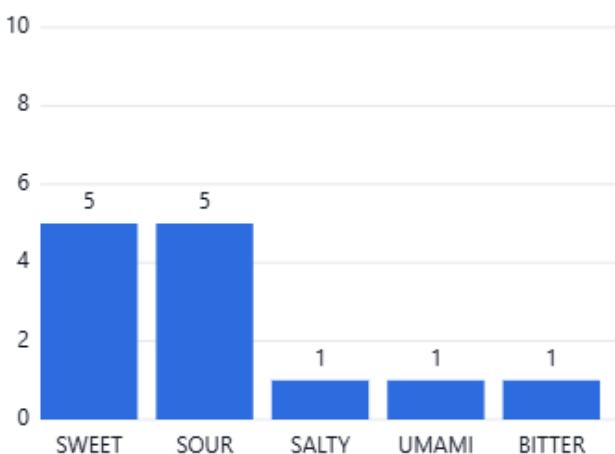
Total (ml)	70
ABV (%)	38.4
Ratio	—
pH	—
Brix	0
Kcal	149

Main Image**Method (SOP)**

Chill ROCK. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into ROCK over BLOCK/CUBED. Garnish: PICKED AMARENA CHERRY/EXPRESSED ORANGE .

Service Notes

The recipe was said to have been invented by a bartender at the Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky in honour of Colonel James E. Pepper, a prominent bourbon distiller, who brought it to the Waldorf-Astoria Hotel bar in New York City. With its conception rooted in the city's history, in 2015 the city of Louisville named the Old Fashioned as its official cocktail. Each year, during the first two weeks of June, Louisville celebrates "Old Fashioned Fortnight" which encompasses bourbon events, cocktail specials and National Bourbon Day which is always celebrated on June 14.

Taste Bar**Recipe**

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
MAKER'S MARK	60	ml	BOURBON	45	
ANGOSTURA	3	drops	BITTER	0.1	
ORANGE	3	drops	BITTER	0.1	
MAPLE	10	ml	SYRUP		
SALINE	2	drops	SOLUTION		

Descriptors

oak spirit-forward caramel
spice vanilla clear

Allergens

None

ATTIKO — COCKTAIL SOP

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Identity

Drink Name	PENICILIN
Technique	SHAKE
Glass	ROCK
Ice	CUBED
Garnish	SIGNATURE ORANGE ZEST

Metrics

Total (ml)	110
ABV (%)	23.8
Ratio	—
pH	—
Brix	0
Kcal	144

Main Image



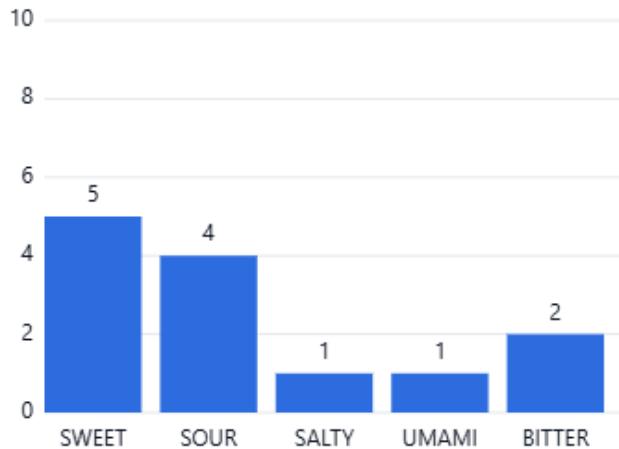
Method (SOP)

Chill ROCK . Add ingredients to shaker. Hard shake 10–12s. Strain into ROCK over CUBED. Garnish: SIGNATURE ORANGE ZEST.

Service Notes

Adapted from a 2005 recipe by Sam Ross at Milk & Honey in New York.

Taste Bar



Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
JW BLACK LABEL	60	ml	SCOTH	40	
LAPROAIG	5	ml	SCOTCH	43	
HONEY	15	ml	NECTAR		
AGAVE	15	ml	NECTAR		
LEMON	15	ml	FRESH JUICE		

Descriptors

aerated oak vanilla
caramel spice

Allergens

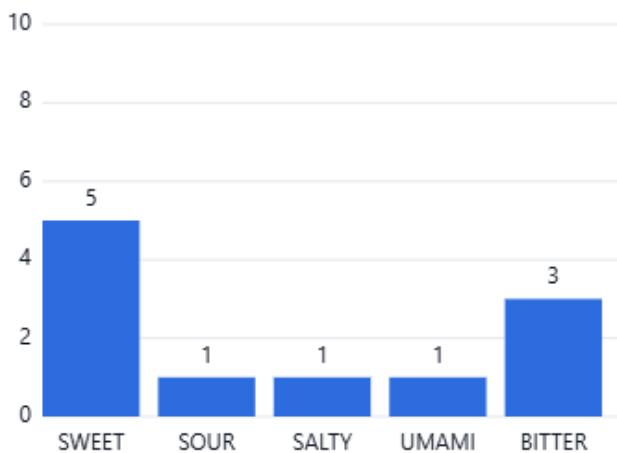
None

Identity

Drink Name	WET MANHATTAN
Technique	STIR
Glass	NICK & NORA
Ice	NEAT
Garnish	AMARENA CHERRIE DROPED IN EXPRESSED ORANGE ZEST

Metrics

Total (ml)	85
ABV (%)	36.1
Ratio	—
pH	—
Brix	0
Kcal	170

Main Image**Taste Bar****Method (SOP)**

Chill NICK & NORA. In a mixing glass add ingredients with cubed ice. Stir 20–30s until chilled and diluted. Strain into NICK & NORA over NEAT. Garnish: AMARENA CHERRIE DROPED IN EXPRESSED ORANGE ZEST.

Service Notes

There's a chance that was invented at the Manhattan Club in New York. According to popular legend, the recipe was created there for a party thrown in 1874 by Jennie Jerome (AKA Lady Randolph Churchill), Winston Churchill's mother. As David Wondrich pointed out in his book *Imbibe!*, Lady Randolph was in England about to give birth to little Winnie at the time she was supposed to be partying in the Big Apple. The best lead we have on the true birth of the drink is from a story written by William F. Mulhall, a bartender who plied his trade at New York's famed Hoffman House for more than 30 years, starting in the early 1880s. "The Manhattan cocktail was invented by a man named Black, who kept a place ten doors below Houston Street on Broadway in the [eighteen --] sixties probably the most famous drink in the world in its time," Mulhall wrote. Variation: Rob Roy: Substitute Rye with Scotch (garnish with lemon zest)

Recipe

INGREDIENT	AMOUNT	UNIT	TYPE	%ABV	NOTES
MAKER'S MARK	60	ml	BOURBON	45	
MARTINI ROSSO	25	ml	VERMOUTH	15	
ANGOSTURA	3	drops	BITTER	0.1	

Descriptors

aerated chilled spiced oak
vanilla caramel sweet

Allergens

Sulfites