



The Classics

Name:	Old Fashioned		
Glassware:	Sexy Rocks		
Ice	Cubed		
Method:	Stir & Strain		
	Product	Coun	ml/g Unit
	Demerara Sugar	2	barspn
	Orange Zest	1	1 each
	Bitter Truth Jerry Thomas Bitters	2	dash
	Buffalo Trace	8	60 ml
Garnish:	Orange Zest		1
Contains Allergens:		GP:	0.0%


Allergen:

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Name:	Daiquiri		
Glassware:	Coupe		
Ice	None		
Method:	Shake & Fine Strain		
	Product	Coun	ml/g Unit
	Lime Juice	3	22.5 ml
	BSC Simple 1:1	3	22.5 ml
	Bacardi	8	60 ml
			ml
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			.
Garnish:			1
Contains Allergens:		GP:	

Sensitivity
Allergen:


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Name:	Whiskey Sour		
Glassware:	Sexy Rocks		
Ice	Crushed		
Method:	Shake & Strain		
	Product	Coun	ml/g Unit
	Buffalo Trace	6	45 #N/A
	Lemon Mix	3	22.5 ml
	Bitter Truth Jerry Thomas Bitters	1	1 ml
	Oggs	lig	15 #N/A
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Garnish:	Lemon sq/Sipstraw		1
Contains Allergens:		GP:	

Sensitivity:
Allergen:


Name:	Woo Woo		
Glassware:	Highball		
Ice	Cubed		
Method:	Build		
	Product	Coun	ml/g Unit
	Ketel One	3	22.5 ml
	Briottet Crème De Peche	3	22.5 ml
	Cranberry Juice Eager	6	120 ml
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Garnish:	Lime Sq		1
Contains Allergens:		GP:	

Sensitivity
Allergen:

Name:	Gin/Vodka Martini		
Glassware:	Nick and Nora		
Ice	None		
Method:	Stir & Strain		
	Product	Count	ml/g Unit
	Millers Gin / Dutch Barn Vodka	8	60 ml
	Carpano Dry Vermouth	1	7.5 ml
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			.
Garnish:	Lemon/Lime/Grapefruit Zest or Olive		1
Contains Allergens:		GP:	


Sensitivity	Wet - 7.5ml Vermouth, Dry - 2ml
vermouth Naked - No Vermouth, Dirty - add 5-10ml olive brine	
Allergen:	Milk & Sulphites

History:
Like most classic cocktails, the exact origins of the Gin Martini are murky at best, however it is said to have evolved from another classic - the Martinez. Early versions such as the one printed in Harry Johnson's Bartender Manual in 1888 list the ingredients as old tom gin, sweet vermouth, orange curacao gum, brokers bitters and a lemon twist.
The Gin Martini as we know it or Dry Martini most likely appeared with the emergence of the London Dry gin style - the first written suggestion to the more commonly known drier recipe was found in Tim Daly's 1993 'Bartender's Encyclopedia' where it states "This is


Name:	White Russian		
Glassware:	Rocks		
Ice	Cubed		
Method:	Build & Quick Stir		
	Product	Count	ml/g Unit
	Whole Milk	lig	25 ml
	Whipping Cream	lig	25 ml
	Ketel One	4	30 ml
	Mr Blacks Coffee	4	30 ml
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			.
			.
			.
Garnish:			
Contains Allergens:		GP:	

Sensitivity	
For Black Russian - sub pepsi for milk and cream	
Allergen:	Milk & Cream


History:
A twist on the Black Russian cocktail which first appeared in 1949. Neither drink is actually of Russian origins but are named so due to Vodka (a primarily russian spirit at the time) being the primary ingredient.

Name:	Sex on the Beach			
Glassware:	Highball			
Ice	Cubed			
Method:	Hard Shake and Strain			
	Product	Count	ml/g	Unit
	Ketel One	2	15	ml
	Briottet Peche	2	15	ml
	MK Dark Berries	2	15	ml
	Pineapple Juice	3	60	ml
	Cranberry Juice	3	60	ml
	Lemon Mix	3	22.5	ml
Garnish:	Orange Sq & a cherry	1		
Contains Allergens:		GP:		
Sensitivity				
Allergen:				


**History:**  
A cocktail from the 1980s with multiple different recipes and variations. The red ingredients (chambord and cranberry) are said to represent sex - think red light district - and the peach schnapps, pineapple juice represent the beach.

Name:	Southside			
Glassware:	Nick and Nora			
Ice	None			
Method:	Shake & Double Strain			
	Product	Count	ml/g	Unit
	Lime Juice	3	22.5	ml
	Millers Gin	8	60	ml
	BSC Gomme 1:1	2	10	ml
	Mint Leaves	8	leave	each
Garnish:	Small Mint Sprig	1		
Contains Allergens:		GP:		
Sensitivity				
Allergen:	Float mint sprig			


**History:**  
There are varying accounts of the history of the southside. It has been said that the cocktail could have got its name from either the South Side district of the city of Chicago, Illinois or from the Southside Sportsmen Club on Long Island.  
It is also said to be the preferred beverage of Al Capone, whose gang dominated Chicago's South Side. The gin imported by Capone's rivals on the North side of Chicago was smooth, and usually consumed with Ginger ale. However the gin consumed by Capone's gang had a rougher finish and needed sweeteners, fruit and citrus to make it more palatable and thus


Name:	Dark'n'Stormy			
Glassware:	Tall Highball			
Ice	Cubed			
Method:	Build			
	Product	Coun	ml/g	Unit
	Lime Juice	3	22.5	ml
	Bitter Truth Jerry Thomas Bitters	1	1	ml
	Goslings Black Seal Rum	6	45	ml
	Artisan Ginger Beer	0.5	0.5	#N/A
Garnish:	Lime Wheel		1	
Contains Allergens:	#N/A	GP:		
Sensitivity				
Allergen:				

**History:**  
The unofficial national drink of Bermuda where goslings is produced - Gosling Brothers claims that the drink was invented in Bermuda just after World War I.  
The drink has been a registered trademark of Gosling Brothers Ltd of Bermuda since 1991, Gosling Brothers uses this registration to prohibit US marketing of a drink under the name "Dark 'N Stormy", or a related, confusing name, unless it is made with Gosling Black Seal rum.


Name:	Moscow Mule			
Glassware:	Tall Highball			
Ice	Cubed			
Method:	Build			
	Product	Coun	ml/g	Unit
	Lime Juice	3	22.5	ml
	Bitter Truth Jerry Thomas Bitters	1	1	ml
	Ketel One	6	45	ml
	Artisan Ginger Beer	0.5	0.5	#N/A
Garnish:	Lime Wheel		1	
Contains Allergens:		GP:		
Sensitivity				
Allergen:				

**History:**  
Supposedly born from a collaboration with Sophie Berezinski - a russian copper mug saleswoman and John Martin of The Cock 'n' Bull pub in 1941.  
As Sophie would tell the story, the trio spent hours developing a drink that would bring together the fizzy nature of the ginger beer, the punch of the vodka, and the cold properties of copper to create the next great cocktail. After a number of taste tests and a few failed concoctions, they stumbled upon a recipe for a cocktail that would solve all their problems. The Moscow Mule was born on that day in 1941. The perfect combination of vodka and


Name:	Caipirinha			
Glassware:	Rocks			
Ice	Cubed			
Method:	Muddle Shake & Pour			
	Product	Coun	ml/g	Unit
	Lime Sq	6	5	portion
	Caster Sugar	2	Barspn	g
	Sagatiba Pura	8	60	ml
Garnish:				
Contains Allergens:		GP:		
Sensitivity				
shaking	Muddle limes before adding other ingredients and			
Allergen:				

Name:	Bees Knees			
Glassware:	Nick and Nora			
Ice	None			
Method:	Shake and Double Strain			
	Product	Coun	ml/g	Unit
	Millers Gin	8	60	ml
	Lemon Mix	2	15	ml
	Lemon sq	2	sq	each
	Honey	1lg	15	ml
Garnish:	Lemon Zest		1	
Contains Allergens:		GP:		
Sensitivity				
with ice	Stir to dissolve honey before shaking			
Allergen:				


**History:**  
The Bees knees is a classic that dates back to the prohibition era, during which bartenders had to be more creative with the limited ingredients that they could get a hold of, adding sweeteners and citrus in order to mask the unappealing taste and odour of the illegal hooch.  
The name comes from the famous 1920s saying, along with 'the cats whiskers' meaning something of excellence.

Name:	French Martini				
Glassware:	Coupe				
Ice	None				
Method:	Hard Shake & Double Strain				
	Product	Coun	ml/g	Unit	
	Pineapple Juice Eager	4	80	ml	
	Dutch Barn Vodka	5	37.5	ml	
	MK Dark Berries	2	15	ml	
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Garnish:	Diced Freeze dried Raspberries			3	
Contains Allergens:				GP:	
Sensitivity					
Allergen:					


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Name:	Martinez				
Glassware:	Nick and Nora				
Ice	None				
Method:	Stir & Strain				
	Product	Coun	ml/g	Unit	
	Bitter Truth Orange Bitters	1	2	ml	
	Millers Gin	6	45	ml	
	Martini Rubino Vermouth	2	15	ml	
	Briottet Marasquin	1	7.5	ml	
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				.	
Garnish:	Orange Zest & Cherry				1
Contains Allergens:			GP:		
Sensitivity:					
Allergen:	Sulphites				


**History:**  
The Precursor to the martini, first published in O.H Byron's "The Modern Bartender" in 1884, in which he states "same as a manhattan, only substitute gin for whiskey."

Name:	Aviation				
Glassware:	Coupe				
Ice	None				
Method:	Shake & Double Strain				
	Product	Coun	ml/g	Unit	
	Lemon Sq	2	sq	each	
	Lemon Mix	3	22.5	ml	
	Millers Gin	6	45	ml	
	Briottet Violette	1	7.5	ml	
	Briottet Marasquin	1	7.5	ml	
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			.		
	Lemon zest discard		1		
Garnish:	Luxardo Cherries		1		
Contains Allergens:		GP:			
Sensitivity					
Allergen:					


**History:**  
The aviation cocktail first appears in print in Hugo R. Ensslin's 1916 Recipes for Mixed Drinks. Ensslin was the head bartender at New York's Hotel Wallick and is widely credited for creating the cocktail.  
The cocktail was named due to the crème de violette giving the cocktail and pale sky blue colour, the Aviation dates from the early age of aeronautics when air travel was a glamorous luxury that only the rich could afford.

Name:	Mai Tai			
Glassware:	Rocks			
Ice	Crushed			
Method:	Shake & Strain			
	Product	Coun	ml/g	Unit
	BSC Disco Grenadine	1	5	#N/A
	BSC Orgeat	3	15	#N/A
	Lime Juice	3	22.5	ml
	Appleton Estate 8 Year	5	37.5	ml
	Grand Marnier	2	15	ml
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				.
				.
Garnish:	Mint Sprig, lime sq, cherry/Sipstraw			1
Contains Allergens:	GP:			
Sensitivity				
Allergen:	Almond			


**History:**  
Created by Victor Jules Bergeron - also known as Trader Vic in 1944, the story goes that one evening he tested a new drink on two friends from Tahiti, Ham and Carrie Guild. After the first sip, Carrie is said to have exclaimed, "mai tai-roa ae", which in Tahitian means 'out of this world - the best!'  
Thus, Bergeron or Trader Vic created and named the Mai Tai cocktail.

Name:	Sazerac			
Glassware:	Nick and Nora			
Ice	None			
Method:	Rinse / Stir & Strain			
	Product	Coun	ml/g	Unit
	La Fee Absinthe	1	7.5	ml
				.
	BSC Gomme 1:1	1	5	#N/A
	Bitter Truth Jerry Thomas Bitters	1	1	ml
	Peychaud Bitters	3	3	ml
	Woodford Rye	3	22.5	ml
	Courvoisier VS	3	22.5	ml
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				.
Garnish:	Lemon zest			
Contains Allergens:		GP:	0.0%	
Sensitivity: Fill tumbler glass with crushed ice, add absinthe and top with soda. Stir the rest of the ingredients in a Boston glass				
Allergen:				


**History:**  
The Sazerac was invented by an apothecary named Antoine Amedee Peychaud in New Orleans in the 1830s as a remedy for a variety of his customers' ailments. The original formula included a concoction called Peychaud's Bitters, made mostly of brandy, sugar and water. Over the next two decades, the Sazerac grew in popularity and was officially branded, reportedly becoming the first cocktail invented in America.  
The cocktail was named after Sazerac-de-Forge et Fils, the imported cognac originally used for the cocktail. To accommodate American tastes and because of the difficulty of obtaining

Name:	Manhattan (perfect)			
Glassware:	Nick and Nora			
Ice	None			
Method:	Stir & Strain			
	Product	Coun	ml/g	Unit
	Buffalo Trace	8	60	ml
	Carpano Dry Vermouth	1	7.5	ml
	Martini Rubino Vermouth	1	7.5	ml
	Bitter Truth Jerry Thomas Bitters	1	1	ml
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				.
				.
Garnish:	Orange Zest & Cherry			1
Contains Allergens:				GP:
Sensitivity Sweet - 2 Red, no Dry, no orange zest				
Dry - 2 Dry, no Red, no cherry				
Allergen:				

**History:**  
The first known written mention of the Manhattan is in a september 1882 article of the Olean, New York in the Sunday Morning Herald, "It is but a short time ago that a mixture of whiskey, vermouth and bitters came into vogue. It went under various names - Manhattan cocktail, Turf Club cocktail and Jockey Club cocktail.  
However, the first full written recipe for the Manhattan appeared two years later in O.H. Byron's 1884 book, 'The Modern Bartender's Guide'.

Name:	Boulevardier		
Glassware:	Sexy Rocks		
Ice	Cubed		
Method:	Stir & Strain		
	Product	Coun	ml/g Unit
	Buffalo Trace	4	30 ml
	Martini Rubino Vermouth	4	30 ml
	Campari	4	30 ml
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			.
Garnish:	Orange Zest		
Contains Allergens:		GP:	0.0%
Sensitivity			
Allergen:	Sulphites		


**History:**  
Another prohibition classic well known as the signature drink of writer and socialite Erskine Gwynne. Gwynne edited a monthly magazine, a sort of parisian New Yorker, named The Boulevardier - roughly translated to mean 'man about town'.  
Although this seems to be a twist on a negroni using bourbon in lieu of gin, the boulevardier was actually printed in Harry McElhone's bar guide 'Barflies and Cocktails' in 1927, 20 years before the Negroni was ever seen in print.

Name:	Sidecar		
Glassware:	Nick and Nora		
Ice	None		
Method:	Shake & Double Strain		
	Product	Coun	ml/g Unit
	Lemon Mix	3	22.5 ml
	Courvoisier VS	5	37.5 ml
	Cointreau	3	22.5 ml
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			.
			.
Garnish:	Lemon Zest & Sugar Rim		1
Contains Allergens:		GP:	0.0%
Sensitivity			
Allergen:			


**History:**  
In his 1948 'Fine Art of Mixing Drinks', David A. Embury says of the Sidecar's origin: "It was invented by a friend of mine at a bar in Paris during World War I and was named after the motorcycle sidecar in which the good captain customarily was driven to and from the little bistro where the drink was born and christened". Embury doesn't name the bar but it's commonly assumed that he meant Harry's New York Bar and that the cocktail was created by its owner, Harry MacElhone.

Name:	White Lady		
Glassware:	Coupe		
Ice	None		
Method:	Blend 3 cubes & Fine Strain		
	Product	Coun	ml/g Unit
	Lemon sq		3 portion
	Lemon Mix	2	15.0 ml
	Oggs	2	15 #N/A
	Tanqueray	4	30 ml
	Cointreau	2	15 ml
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			.
Garnish:	Lemon Zest		1
Contains Allergens:	#N/A	GP:	#N/A
Sensitivity			
Allergen:	Egg White		


**History:**  
The first known White Lady recipe was apparently created by Harry McElhone from Dundee, Scotland in 1919 - however this version is different to the one we know today - using equal parts of creme de menthe, triple sec and lemon juice. He is said to have changed the recipe in 1929 at Harry's New York Bar in Paris to the one we know today.  
The American Bar at the Savoy Hotel in London also claims that the White Lady was first created there by Harry Craddock and a recipe for the drink appears in his 1930 'The Savoy Cocktail Book'. It is said that F. Scott Fitzgerald's wife Zelda was drinking at the Savoy and

Name:	Hemingway Daiquiri		
Glassware:	Coupe		
Ice	None		
Method:	Shake & Double Strain		
	Product	Coun	ml/g Unit
	Grapefruit Juice	2	15 ml
	Lime Juice	3	22.5 ml
	BSC Gomme 1:1	2	10 #N/A
	Bacardi Carta Blanca	7	52.5 ml
	Briottet Marasquin	2	15 ml
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Garnish:	Grapefruit Zest		1
Contains Allergens:		GP:	0.0%
Sensitivity			
Allergen:			


**History:**  
Created by Constantino (Constante) Ribalaigua Vert, the legendary head bartender of La Floridita, Havana, Cuba for Ernest Hemingway, after the great man wandered into the bar to use the toilet. When Hemingway tried the Floridita's standard frozen Daiquiri, he is quoted as saying 'That's good but I prefer it without the sugar and double the rum' - thus the Hemingway was born, originally called the Heminway Special.  
Hemingway suffered from haemochromatosis - a rare hereditary disease that can lead to diabetes - hence his aversion to sugar.

Name:	Brandy Alexander		
Glassware:	Nick & Nora		
Ice	None		
Method:	Shake & Double Strain		
	Product	Coun	ml/g Unit
	Whipping Cream	jig	25 ml
	Courvoisier VS	4	30 ml
	Briottet Crème De Cacao Brown	4	30 ml
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Garnish:	Cinnamon and Nutmeg Dust		
Contains Allergens:		GP:	0.0%
Sensitivity			
For The Alexander - sub Millers gin for Courvoisier VS and Cacao Blanc for Cacao Brown			
Allergen:	Whipping Cream		


**History:**  
Created at some point in the 1930s and first seen in print in 1937, this mix of brandy, chocolate and cream is based on the original The Alexander which calls for gin as its base instead of brandy - this variation has become even more popular than its original.

Name:	Charlie Chaplin		
Glassware:	Nick and Nora		
Ice	None		
Method:	Shake and Strain		
	Product	Coun	ml/g Unit
	Sipsmith Sloe Gin	4	30 ml
	Briottet Crème d'Apricot	4	30 ml
	Lime Juice	4	30 ml
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Garnish:	Lime Zest		1
Contains Allergens:		GP:	0.0%
Sensitivity			
Allergen:			


**History:**  
Created and originally served at New York's old Waldorf Astoria prior to 1920. The cocktail was printed in Albert Steves Crockett's 1935 'The Old Waldorf- Astoria Bar Book'. The drink is named after Sir Charles Spencer - 'Charlie' Chaplin, the English slapstick comic actor of the silent film era, who was at the height of his career when this cocktail was created.

Name:	Penicillin		
Glassware:	Sexy Rocks		
Ice	Cubed		
Method:	Shake and Strain		
	Product	Coun	ml/g Unit
	Laphroaig	3	22.5 ml
	Johnnie Walker Black	3	22.5 ml
	Kaveri Ginger	1	7.5 ml
	Lemon Mix	3	22.5 ml
	Honey	1	barsp gm
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			.
Garnish:	Lemon zest	1	
Contains Allergens:		GP:	
Sensitivity Stir to dissolve honey and then shake with ice.			
Allergen:			


**History:**  
A failry recent classic created by Sam Ross of Milk and Honey NY in 2005.

Name:	Godfather		
Glassware:	Sexy Rocks		
Ice	Iceball		
Method:	Build over Ice Ball		
	Product	Coun	ml/g Unit
	Johnnie Walker Black	4	30 ml
	Luxardo Amaretto	4	30 ml
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Garnish:	Flamed Orange Zest	2	
Contains Allergens:		GP:	
Allergen:			


**History:**  
The exact origins of the Godfather cocktail are unknown however Disaronno helped popularize the cocktail claiming that the cocktail was a favourite of Godfather actor Marlon Brando, although this was never proved.

Name:	Tom Collins		
Glassware:	Highball		
Ice	Cubed		
Method:	Build and churn		
	Product	Coun	ml/g Unit
	Lemon Zest	3	22.5 ml
	Herno Old Tom Gin	8	60 ml
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			.
	Top Soda		ml
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			.
			.
Garnish:	Lemon Sq	1	
Contains Allergens:	#N/A	GP:	
Sensitivity			
Allergen:			


**History:**  
The first recorded Tom Collins recipe is from the second edition of Jerry Thomas’ book, “The Bartender’s Guide”, published in 1876, in which the Tom Collins is a class of drink, with the type of alcoholic spirit being used specified after the name Tom Collins (e.g. “-brandy”, “-gin”). It was others, who came after Thomas, who changed the Tom Collins from its three main variations into a purely gin drink.  
Tom collins historically uses old tom gin rather than london dry.

Name:	Singapore Sling		
Glassware:	Tall Highball		
Ice	Cubed		
Method:	Shake, strain & top		
	Product	Coun	ml/g Unit
	Tanqueray	4	20 ml
	Briottet Marasquin	2	15 ml
	Lemon Mix	2	15 ml
	Pineapple Juice Eager	3	60 ml
	Benedictine	1	7.5 ml
	Bitter Truth Jerry Thomas Bitters	1	1 ml
	Top Soda	1	20 ml
			.
	BSC Disco Grenadine	1	5 ml
Garnish:	Lemon Sq & Cherry	1	
Contains Allergens:		GP:	
Sensitivity Pour grenadine on top of the drink just before garnishing.			
Allergen:			

**History:**  
The Singapore Sling is a gin-based cocktail from Singapore. This long drink was developed sometime before 1915 by Ngiam Tong Boon, a Hainanese bartender working at the Long Bar in Raffles Hotel, Singapore.

Name:	Vesper Martini		
Glassware:	Nick and Nora		
Ice	None		
Method:	Shake and Double strain		
	Product	Coun	ml/g Unit
	Lillet Blanc	1	7.5 ml
	Dutchbarn Vodka	2	15 ml
	Millers Gin	6	45 ml
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			.
Garnish:	Lemon zest	1	
Contains Allergens:	#REF!	GP:	0.0%
Sensitivity			
Casino royale recipe			
Allergen:	Sulphites		

**History:**  
This variation on the Dry Martini was created by the mind of author Ian Fleming, the result of various influences, and made famous by his including it in his first James Bond novel, Casino Royale, published in 1953.

Name:	June Bug		
Glassware:	Tall Highball		
Ice	Cubed		
Method:	Shake and strain		
	Product	Coun	ml/g Unit
	Pineapple Juice Eager	4	80 ml
	Lemon Mix	3	22.5 ml
	Bacardi Coconut	3	22.5 ml
	Midori	2	15 ml
	Giffard Bem Brasil	2	15 ml
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Garnish:	Banana Leaf	1	
Contains Allergens:		GP:	0.0%
Sensitivity			
Allergen:			


**History:**  
Origins of this cocktail are unknown but despite its lack of history it has become well known as a poolside classic.



Name:	Serious Zombie	
Glassware:	Bremen Beer	
Ice	Cubed	
Method:	Shake & Strain	
	Product	Coun ml/g Unit
	BSC Disco Grenadine	1 5 #N/A
	BSC Passion Fruit	1 5 #N/A
	BSC Gomme	1 5 #N/A
	Pineapple Juice Eager	2 40 ml
	Grapefruit Juice	2 15 ml
	Lime Juice	2 15 ml
	Bacardi Carta Blanca	2 15 ml
	Appleton signature rum	2 15 ml
	Grand Marnier	2 15 ml
	Velvet Falernum Liqueur	1 7.5 ml
	La Fee Absinthe	1 7.5 ml
		.
Garnish:	Banana Leaf	0.5
Contains Allergens:		GP: 0.0%


Sensitivity
Allergen:

**History:**  
The Zombie is a cocktail made of fruit juices, liqueurs, and various rums. It first appeared in late 1934, invented by Donn Beach of Hollywood's Don the Beachcomber restaurant. It was popularized soon afterwards at the 1939 New York World's Fair.

Name:	Screaming Multiple Orgasm	
Glassware:	Highball	
Ice	Ice	
Method:	Shake and strain	
	Product	Coun ml/g Unit
	Whole Milk	1/2 50 ml
	Whipping Cream	1/2 50 ml
	Ketel One	2 15 ml
	Mr Blacks Coffee	2 15 ml
	Baileys	2 15 ml
	Luxardo Amaretto	2 15 ml
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		.
		.
Garnish:	Luxardo Cherries	1
Contains Allergens:		GP: 0.0%


Sensitivity	
Allergen:	Milk & Cream

**History:**  
Born out of the 1980s cocktail culture in which vodka based drinks became all the rage along with sexual innuendo based names.

Name:	Tommy's Margarita	
Glassware:	Sexy Rocks	
Ice	Cubed	
Method:	Shake & Strain	
	Product	Coun ml/g Unit
	BSC Nogave	3 20 ml
	Lime Juice	3 22.5 ml
	Patron Silver	8 60 ml
		.
		.
		.
		.
		.
		.
		.
		.
		.
Garnish:	Lime Circle x2	1
Contains Allergens:	#N/A	GP: #N/A


Sensitivity
Allergen:

**History:**  
Created in the early 1990s by Julio Bermejo and named after his family's mexican restaurant and bar in San Francisco, the self proclaimed "premier tequila bar on earth".

Name:	Cuba Libre	
Glassware:	Highball	
Ice	Cubed	
Method:	Build	
	Product	Coun ml/g Unit
	Demerara Sugar	2 20 g
	Lime Sq	4 sq each
	Havana 7	6 45 ml
		.
		.
		.
		.
		.
		.
		.
		.
		.
Garnish:	Lime Sq	1
Contains Allergens:		GP: 0.0%

Sensitivity	Muddle limes and sugar
Allergen:	

**History:**  
The exact history of Cuba Libre is uncertain. The generally accepted theory is that the drink was invented in Havana, Cuba around 1900, after Cuba's liberation and when Coke was first introduced to Cuba.

Name:	Paloma	
Glassware:	Highball	
Ice	Cubed	
Method:	Shake and top with soda	
	Product	Coun ml/g Unit
	El jimador blanco	6 45 ml
	Lime Juice	2 15 ml
	Grapefruit Juice	3 23 ml
	BSC Nogave	2 10 ml
		.
	Top Soda Water	75 ml
		.
		.
		.
		.
		.
		.
Garnish:	Grapefruit Sq	1
Contains Allergens:		GP: 0.0%


Sensitivity
Allergen:

**History:**  
Paloma is spanish for 'dove' and this well known cocktail in Mexico was created by the legendary Don Javier Delgado Corona, owner/bartender of La Capilla (The Chapel) in Tequila, Mexico.


Name:	Pisco Sour	
Glassware:	Tubo	
Ice	None	
Method:	Blend 3 Cubes	
	Product	Coun ml/g Unit
	Lime Juice	3 22.5 ml
	BSC Gomme 1:1	2 10 #N/A
	Pisco ABA	6 45 ml
	Oggs	25 #N/A
		.
		.
		.
		.
		.
		.
		.
		.
Garnish:	Angostura Bitters	3
Contains Allergens:		GP: 0.0%

Sensitivity	Blend with 3 cubes but serve straight up Add 3 gentle drops of bitters onto top of drink as garnish after blending
Allergen:	Egg White


**History:**  
The national drink of both Peru and Chile - both countries laying claim to the origins of this cocktail as well as the spirit it is made from. There is many different accounts as to who created the first pisco sour however we do know that it dates back before 1903 and looks to be of peruvian origin.  
It was Joe Baum of La Fonda Del Sol in the 1960s who is attributed to the drinks more recent popularity outside of it's native Peru and Chile.

Name:	West Indian Yellowbird				
Glassware:	Highball				
Ice	Cubed				
Method:	Shake & Strain				
	Product	Coun	ml/g	Unit	
	Fresh Orange Juice	4	80	ml	
	Pineapple Juice Eager	4	80	ml	
	Wray & Nephew Overproof	2	15	ml	
	Giffard Bem Brasil	2	15	ml	
	Galliano	2	15	ml	
				.	
				.	
	Goslings Black Seal Rum	2	15	ml	
				.	
				.	
				.	
Garnish:	Lime Sq				
Contains Allergens:			GP:	0.0%	
Sensitivity					
Float Goslings					
Allergen:					


**History:**  
The Yellow Bird cocktail was probably named after the “Yellow Bird” song, which was first translated from Haitian into English in 1957. And while we have no idea who actually created the Yellow Bird cocktail recipe, many believe that the Yellowbird’s birthplace could’ve been Hawaii.

Name:	Pimms Cup			
Glassware:	Highball			
Ice	Cubed			
Method:	Build			
	Product	Coun	ml/g	Unit
	Lemon Sq		1	porti
	Orange Slice		1	porti
	Cucumber		1	porti
	Pimms No 1	6	45	ml
				.
	Ginger Ale		0.25	each
	Top Lemonade		50	ml
				.
				.
				.
				.
Garnish:	Mint Sprig			
Contains Allergens:		GP:	0.0%	
Sensitivity				
Add fruit, ice and Pimms, then top up with equal parts				
Allergen:				


**History:**  
Not a long history but a british summertime classic.

Name:	Lynchburg Lemonade			
Glassware:	Bremen Beer			
Ice	Cubed			
Method:	Build and churn			
	Product	Coun	ml/g	Unit
	Lemon Mix	3	22.5	ml
	Jack Daniels Black Label	4	30	ml
	Cointreau	2	15	ml
				.
				.
				.
	Top Lemonade		80	ml
				.
				.
				.
				.
Garnish:	Lemon Sq		1	
Contains Allergens:	#N/A	GP:	#N/A	
Sensitivity				
Allergen:				


**History:**  
Created for the Jack Daniels distillery in Lynchburg, Tennessee.

Name:	Tequila Sunrise			
Glassware:	Highball			
Ice	Cubed			
Method:	Build			
	Product	Coun	ml/g	Unit
	El Jimador Blanco	6	45	ml
	Eager Orange Juice	6	120	ml
	BSC Disco Grenadine	2	15	#N/A
				.
				.
				.
				.
				.
				.
				.
				.
Garnish:	Orange Sq & Cherry			1
Contains Allergens:	GP:			0.0%
Sensitivity				
Grenadine last, drizzle				
Allergen:				


**History:**  
Created in 1969 by Bobby (robert) Loxoff while working at the Trident in California. The Trident was popular with rock 'n' roll stars and one Monday night in June 1972, during an intimate Rolling Stones American Tour kick off party, Mick Jagger ordered a margarita. While waiting for his margarita Lozoff asked if he had ever tried a Tequila Sunrise. Jagger loved the drink and due to its simplicity loved that it was easy for the band to make while on tour.  
In chapter nine of Keith Richard's 2010 book Life, he says "The '72 tour was known by other

Name:	Toreador				
Glassware:	Coupe				
Ice	None				
Method:	Shake & Double Strain				
	Product	Coun	ml/g	Unit	
	Lime Juice	3	22.5	ml	
	BSC Gomme 1:1	2	10	#N/A	
	El Jimador Blanco	6	45	ml	
	Briottet D'Apricot	3	22.5	ml	
					.
					.
					.
					.
					.
					.
					.
Garnish:	Grapefruit Zest			1	
Contains Allergens:		GP:	0.0%		
Sensitivity					
Allergen:					


**History:**  
This twist on a Margarita was published in W.J. Tarling's 1937 'Café Royal Cocktail Book', 16 years before the first written reference to the Margarita. He also lists another drink called a Picador which is identical to the later Margarita.

Name:	Clover Club			
Glassware:	Coupe			
Ice	None			
Method:	Blend 3x Cubes & Fine Strain			
	Product	Coun	ml/g	Unit
	Lemon Mix	3	22.5	ml
	Oggs	jig	15	ml
	BSC Raspberry syrup	4	20	ml
	Tanqueray	6	45	ml
	Peychaud bitters	2	2	ml
				.
				.
				.
				.
				.
				.
Garnish:	Whole Freeze Dried Raspberries			3
Contains Allergens:		GP:	0.0%	
Sensitivity				
Allergen:				


**History:**  
The Clover Club pre-dates Prohibition and takes its name from the Philadelphia men’s club with which it shares a name. It was something of an old boys club, established by lawyers and bankers in the Bellevue-Stratford Hotel in the 1880s.  
It is unknown when and by whom the drink was originally made, but by 1910 it was being sold far outside the city of Philadelphia, in hotels like the Plaza in New York City.


Name:	Picante		
Glassware:	Sexy Rocks		
Ice	Cubed		
Method:	Shake & Strain		
	Product	Coun	ml/g Unit
	Patron Silver	6	45
	Lime Juice	3	22.5
	BSC Nogave	3	
	Red Chili	1	1
	Corriandor Sprigs	3	
Garnish:	Chili stem	1	1
Contains Allergens:		GP:	0.0%
Sensitivity:			
50 chili from the kitchen. Cut off the stem, then shake with the rest of liquid ingredients			
Allergen:			

**History:** Created by Chris Ojeda at Soho House, West Holliwod, USA. It is the best selling cocktail across the Soho Houses around the world


Name:	Naked & Famous		
Glassware:	Coupe		
Ice	None		
Method:	Shake & Fine Strain		
	Product	Coun	ml/g Unit
	Aperol		25
	Mezcal Verde		25
	Chartreuse Yellow		25
	Lime Juice		25
Garnish:	Grapefruit zest		
Contains Allergens:		GP:	#N/A
Sensitivity			
Allergen:			

**History:**  
New era classic created in 2011 by Joaquin Simo at the Death & Co, NY.


Name:	Mint Julep		
Glassware:	Rocks		
Ice	Crushed		
Method:	Build & Churn		
	Product	Coun	ml/g Unit
	Mint	10	1 portion
	BSC Gomme 1:1	3	15
	Buffalo Trace	8	60
Garnish:	Mint Sprig	1	
Contains Allergens:		GP:	0.0%
Sensitivity			
Allergen:			
History:			
The origins of the mint julep are the subject of a heated debate, however it is closely identified with America's Deep South, and is famously served at the Kentucky Derby.			

Name:	Corpse Reviver No. 2		
Glassware:	Nick and Nora		
Ice	None		
Method:	Shake & Double Strain		
	Product	Coun	ml/g Unit
	Lemon Mix	3	22.5
	Millers Gin	3	22.5
	Cointreau	2	15
	Carpano Bianco	2	15
	La Fee Parisian Absinthe	bsp	2
Garnish:	Luxardo Cherries		1
Contains Allergens:		GP:	0.0%
Sensitivity: Eyes on absinthe portions			
Allergen:	Sulphites		

**History:**  
This recipe is adapted from 1930 'The Savoy Cocktail Book' where Harry Craddock says of this drink, "Four of these taken in quick siccession will unrevive the corpse again"

Name:	Jungle Bird		
Glassware:	Highball		
Ice	Cubed Ice		
Method:	Shake & Strain		
	Product	Coun	ml/g Unit
	Appleton Signature	3	22.5
	Goslings Black Seal	3	22.5
	Lime Juice	2	15
	Pineapple Juice	3	40
	BSC Simple 1:1	2	10
	Campari	1	7.5
Garnish:	Banana Leaf		1
Contains Allergens:		GP:	0.0%
Sensitivity			
Allergen:			

**History:** This Tiki Style cocktail was created at the Kuala Lumpur Hilton where it was created as welcome drink for the hotel opening on 6th of July 1973 by the beverage manager, Jeffrey Ong.

Name:	Americano		
Glassware:	Sexy Rocks		
Ice	Cubed		
Method:	Stir & Strain		
	Product	Coun	ml/g Unit
	Campari	4	30
	Martini Rubino Vermouth	4	30
	Top Soda		50
Garnish:	Lemon Zest		1
Contains Allergens:		GP:	0.0%
Sensitivity Edited to please all the Italian bartenders in St Martins Lane			
Allergen:	Sulphites		
History:			
First served in the 1860s in Gaspare Campari's bar in Milan, this was originally known as the 'Milano-Torino' as Campari came from Milano (Milan) and sweet vermouth from Torino (Turin). It was not until prohibition that the Italians noticed an influx of American who enjoyed the drink and so dubbed it Americano.			




Name:	Long Island Iced Tea		
Glassware:	Tall Highball		
Ice	Cubed		
Method:	Build		
	Product	Coun	ml/g Unit
	Lemon Mix	3	22.5 ml
	Ketel One	2	15 ml
	Bacardi Carta Blanca	2	15 ml
	Tanqueray	1	7.5 ml
	Cointreau	1	7.5 ml
	El Jimador	1	7.5 ml
	Top Coke Zero		100 #N/A
Garnish:	Lemon Sq	1	
Contains Allergens:		GP:	0.0%

**Sensitivity**

**Allergen:**

History: There are two competing origin stories for the Long Island iced tea, one from Long Island, Tennessee and one from Long Island, New York.

Robert "Rosebud" Butt claims to have invented the Long Island iced tea as an entry in a contest to create a new mixed drink with triple sec in 1972 while he worked at the Oak Beach Inn on Long Island, New York. A slightly different drink is claimed to have been invented in the 1920s during Prohibition in the United States by an "Old Man Bishop" in a local community named Long Island in Kingsport, Tennessee.


Name:	The Last Word		
Glassware:	Nick and Nora		
Ice	None		
Method:	Shake & Double Strain		
	Product	Coun	ml/g Unit
	Lime Juice		25 ml
	Millers Gin		25 ml
	Chartreuse Green		25 ml
	Briottet Marasquin	1	7.5 ml
Garnish:	Cherry		
Contains Allergens:	#N/A	GP:	#N/A

**Sensitivity**

**Allergen:**

**History:**

Last Word (cocktail) The Last Word is a gin-based prohibition-era cocktail originally developed at the Detroit Athletic Club. While the drink eventually fell out of favor, it enjoyed a renewed popularity after being rediscovered by the bartender Murray Stenson in 2004 during his tenure at the Zig Zag Café and becoming a cult hit in the Seattle area.


Name:	Harvey Wallbanger		
Glassware:	Highball		
Ice	Cubed		
Method:	Build		
	Product	Coun	ml/g Unit
	Ketel One	4	30 ml
	Eager Orange Juice	6	120 ml
	Galliano	2	15 ml
Garnish:	Orange Sq	1	
Contains Allergens:		GP:	0.0%

**Sensitivity** Float Galliano

**Allergen:**

**History:**


The Harvey Wallbanger is one of the most famous cocktails from the 1970s - basically a screwdriver with a Galliano Float. It was a huge drink in its era but fell out of fashion due to changes in fashion, packaged juice and changes to Galliano.

Name:	Paper Plane		
Glassware:	Nick & Nora		
Ice	None		
Method:	Shake & Fine Strain		
	Product	Coun	ml/g Unit
	Buffalo Trace	3	22.5 ml
	Aperol	3	22.5 ml
	Amaro Averna	3	22.5 ml
	Lemon Mix	3	22.5 ml
Garnish:			
Contains Allergens:		GP:	0.0%

**Sensitivity**

**Allergen:**

History: Created in 2007 by Sam Ross at the Violet hour, Chicago, USA. The name comes from the song from M.I.A. the recipe is a riff on the classic Last Word.


Name:	Rusty Nail		
Glassware:	Sexy Rocks		
Ice	Cubed		
Method:	Stir & Strain		
	Product	Coun	ml/g Unit
	Johnnie Walker Black	5	37.5 ml
	Drambuie	3	22.5 ml
Garnish:	Lemon Zest	1	
Contains Allergens:		GP:	0.0%

**Sensitivity** discard lemon zest

**Allergen:**

**History:**

Created in 1942 at a Hawaiian bar for the artist Theodore Anderson and then popularized in the 1950s at Club 21 bar in NY. The combination of Drambuie—"the world's most distinguished Scotch-based liqueur"—and the whisky it is made from first appears in 1937 in the form of the B.I.F., credited to one F. Benniman and ostensibly named after the British Industries Fair.


Name:	Painkiller		
Glassware:	Highball		
Ice	Cubed		
Method:	Shake & strain		
	Product	Coun	ml/g Unit
	Pineapple Juice Eager	4	80 ml
	Eager Orange Juice	1	20 ml
	ODK Coconut	Jig	25 gm
	Goslings Black Seal	6	45 ml
Garnish:	Cinnamon & Nutmeg	2	
Contains Allergens:		GP:	0.0%

**Sensitivity**

**Allergen:** sulphur dioxide,


**History:**

The Painkiller got its start in the British Virgin Islands at a quaint bar called the Soggy Dollar. Our recipe is an adaptation on the classic recipe which usually calls for Pusser's rum - claiming it as their signature drink.

Name:	Vieux Carré		
Glassware:	Sexy Rocks		
Ice	Ice Ball		
Method:	Stir & Strain		
	Product	Coun	ml/g Unit
	Peychaud Bitters	1	2 ml
	Bitter Truth Jerry Thomas Bitters	1	1 ml
	Woodford Reserve Rye	3	22.5 ml
	Martini Rubino Vermouth	3	22.5 ml
	Courvoisier VS	3	22.5 ml
	Benedictine	1	7.5 ml
			.
			.
			.
Garnish:	Luxardo Cherries & Lemon Zest	1	
Contains Allergens:		GP:	0.0%


Sensitivity	
Allergen:	Sulphur Dioxide

**History:**  
Pronounced 'Voo-Ka-Ray', this cocktail was created in 1938 by Walter Bergeron - the Head Bartender of what is now Carousel bar at the Monteleone Hotel, New Orleans. It is named after the French term for New Orlean's French Quarter and literally translates to 'Old Square.'

Name:	Gimlet		
Glassware:	Nick and Nora		
Ice	None		
Method:	Stir & Strain		
	Product	Coun	ml/g Unit
	Britvic Lime Cordial	2	15 ml
	Millers Gin	8	60 ml
			.
			.
			.
			.
			.
			.
			.
Garnish:	Lime Zest		1
Contains Allergens:		GP:	0.0%


Sensitivity	
Allergen:	

**History:**  
The Gimlet was born through navy sailors adding lime cordial to their daily gin rations to ward off scurvy.

Name:	Blood & Sand		
Glassware:	Coupe		
Ice	None		
Method:	Shake & Double Strain		
	Product	Coun	ml/g Unit
	Eager Orange Juice	1	
	Johnnie Walker Black	4	30 ml
	Briottet Marasquin	2	15 ml
	Martini Rubino Vermouth	2	15 ml
			.
			.
			.
			.
			.
Garnish:	Luxardo Cherries		1
Contains Allergens:		GP:	0.0%


Sensitivity	
Allergen:	Sulphites

**History:**  
Created in 1922, this cocktail is named after Rudolph Valentino's bullfighter movie Blood and Sand which was released the same year. It is unknown who was inspired by the movie to create the cocktail, but it did appear in Harry Craddocks 'The Savoy Cocktail book' in 1930. The deep amber red cherry brandy is said to represent the blood and the orange juice the sand.


Name:	Breakfast Martini		
Glassware:	Nick & Nora		
Ice	None		
Method:	Shake & Double Strain		
	Product	Coun	ml/g Unit
	Alchemist Marmalade	bsp	2 each
	Lemon Mix	3	22.5 ml
	Tanqueray	5	37.5 ml
	Cointreau	2	15 ml
			.
			.
			.
			.
			.
Garnish:	Orange Zest		1
Contains Allergens:		GP:	0.0%

Sensitivity:	
Add gomme to taste, marmalade sweetness can vary	
Allergen:	


**History:**  
The Breakfast Martini was created by Salvatore Calabrese in 1996,. Being of Italian descent, Salvatore usually has little more than a swift espresso for breakfast, however one morning, Sue - his english wife, insisted he sit down for breakfast and served up toast and marmalade.  
While enjoying the tangry preserved covered toast, Salvatore came up with the idea for his breakfast martini and took the jar with him to work. It was later that day at London's Library bar in the Langborough Hotel that he perfected his signature cocktail.

Name:	Bramble		
Glassware:	Rocks		
Ice	Crushed		
Method:	Build and Churn		
	Product	Coun	ml/g Unit
	Tanqueray	5	37.5 ml
	Lemon Mix	3	22.5 ml
			.
	Crushed Ice & Churn		
	Cap with crushed ice		
			.
	Briottet Crème De Mure (Drizzle over top)	2	15 ml
			#N/A
			.
Garnish:	Lemon Sq & Cherry		
Contains Allergens:		GP:	0.0%

Sensitivity	
Allergen:	Sulpher Dioxides
Allergen:	


Name:	Japanese Slipper		
Glassware:	Nick & Nora		
Ice	None		
Method:	Shake & Fine Strain		
	Product	Coun	ml/g Unit
	Midori	4	30 ml
	Cointreau	4	30 ml
	Lemon Mix	4	30 ml
			.
			.
			.
			.
			.
			.
Garnish:	Luxardo Cherry		1
Contains Allergens:		GP:	0.0%

Sensitivity	
Allergen:	

Name:	Basil Smash		
Glassware:	Rocks		
Ice	Cubed		
Method:	Hard Shake & Fine Strain		
	Product	Coun	ml/g Unit
	Tanqueray	8	60 ml
	Lemon Mix	3	22.5 ml
	BSC Gomme 1:1	1	7.5 ml
	Basil Leaves	8	.
			.
			.
			.
			.
			.
Garnish:	Basil Leaf		1
Contains Allergens:		GP:	0.0%

Sensitivity	
Allergen:	

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Name:	Irish Coffee		
Glassware:	Amber Coffee Glass		
Ice	None		
Method:	Build & Stir		
	Product	Coun	ml/g Unit
	Jamesons	6	45 ml
	Demerera Sugar	1	barspn ml
	Hot Water		125 ml
	Espresso	1	ml
			.
	Whipping Cream		30 ml
			.
			.
			.
Garnish:	1/2 Cinnamon/Nutmeg & Hammered Spoon		1
Contains Allergens:		GP:	0.0%


Sensitivity	Add ingredients and stir, whisk cream and layer on top
Allergen:	

--

Name:	Champagne Cocktail		
Glassware:	Chilled Flute		
Ice	None		
Method:	Build		
	Product	Coun	ml/g Unit
	Demerera sugar	1	10 g
	Bitter Truth Jerry Thomas Bitters	3	2 ml
	Courvoisier VS	2	15 ml
			.
	Moet Champagne		110 ml
			.
			.
			.
			.
Garnish:			
Contains Allergens:	YES	GP:	0.0%


Sensitivity	Sugar first and bitters on sugar
Build other ingredients	
Allergen:	Sulpher Dioxide

History:	One of the oldest cocktails dating back at least to the mid 1800s.
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Name:	Grass Hopper		
Glassware:	Nick & Nora		
Ice	None		
Method:	Shake & Fine Strain		
	Product	Coun	ml/g Unit
	Whipping Cream		25 ml
	Briottet Cacao Blanc	4	30 ml
	Briottet Menthe Green	4	30 ml
			.
			.
			.
			.
			.
			.
Garnish:	Half Cinammon Nutmeg		
Contains Allergens:		GP:	0.0%


Sensitivity	
Allergen:	Sulphites

--

Name:	Sangria		
Glassware:	Wine Glass		
Ice	Cubed		
Method:	Build		
	Product	Coun	ml/g Unit
	Any Open Red		175 ml
	Eager Orange Juice	2	40 ml
	Lime Sq	1	1 porti
	Orange Slice	1	1 porti
	Cointreau	2	15 ml
			.
			.
			.
			.
Garnish:			
Contains Allergens:		GP:	0.0%


Sensitivity	
Allergen:	Sulpher Dioxides

History:	The term sangria dates to the 18th century. It is generally believed to have been taken from the Spanish sangre (blood). Sangaree, a predecessor drink to sangria that was served either hot or cold, likely originated in the Caribbean (West Indies),[3][4] and from there was introduced to mainland America, where it was common beginning in the American colonial era but "largely disappeared in the United States" by the early twentieth century.[3] Sangria as an iced drink was reintroduced to the U.S. by the late 1940s through Hispanic Americans and Spanish
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Name:	French 75		
Glassware:	Chilled Flute		
Ice	None		
Method:	Build		
	Product	Coun	ml/g Unit
	Lemon Mix	2	15 ml
	Tanqueray	4	30 ml
			.
	Moet Champagne		80 ml
			.
			.
			.
			.
			.
Garnish:	Lemon Zest		1
Contains Allergens:	YES	GP:	0.0%

Sensitivity	
Allergen:	Sulpher Dioxide

History:	Named after the French 75- millimetre light field gun that was the mainstay of the French army during the first world war. Although exact origins are unknown, it was probably Henry Tepe of Henry's Bar, Paris who named the cocktail 'Soixante-Quinze" (Seventy five) after the gun in 1914/15 or maybe even earlier.
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Name:	Bucks Fizz			
Glassware:	Chilled Flute			
Ice	None			
Method:	Build			
	Product	Coun	ml/g	Unit
	Eager Orange Juice	2	40	ml
	Alchemist Prosecco		85	ml
				.
				.
				.
				.
				.
				.
				.
				.
				.
Garnish:				
Contains Allergens:	YES	GP: 0.0%		
Sensitivity				
Allergen:	Sulphur Dioxide			

History:

Name:	Kir Royale			
Glassware:	Chilled Flute			
Ice	None			
Method:	Build			
	Product	Coun	ml/g	Unit
	Briottet Cassis (Blackcurrant)	2	15	ml
	Moet Champagne		110	ml
				.
				.
				.
				.
				.
				.
				.
				.
				.
Garnish:				
Contains Allergens:	YES	GP: 0.0%		
Sensitivity				
Allergen:	Sulphur Dioxide			

History:  
The origins of the Kir are said to date back to 1904 when a waiter named Faivre first had the idea of mixing white wine with crème de cassis at the Café George.