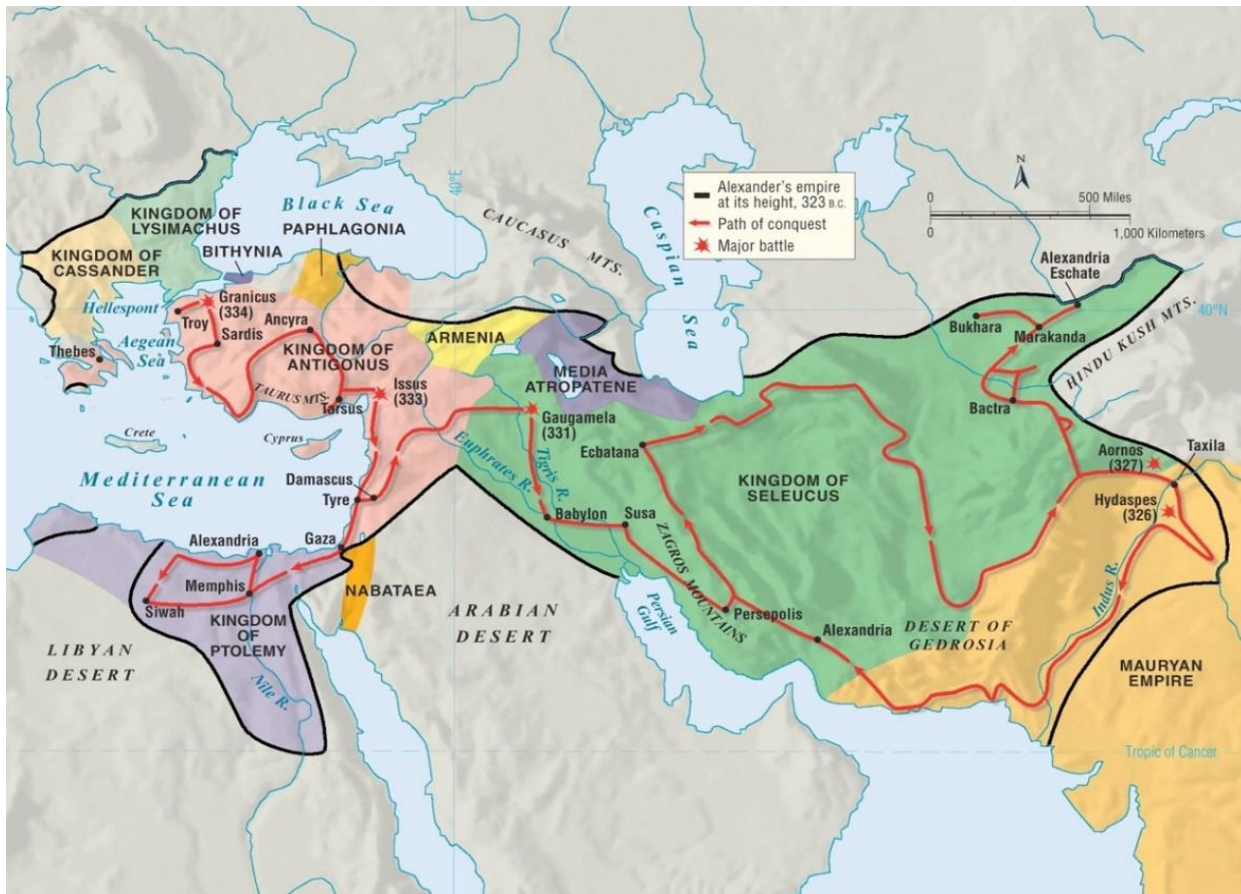




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Bar Program Autumn 2022

The Battles of King Alexander the Great



Cocktail: *Prophecy*
Battle: First battle of Balkans in Thrace
Year: 335 BC
Ingredients: Grey Goose Vodka, Calvados
(apple brandy), peaches, lemon,
angostura bitters
Origin: Thrace
Price: \$ 18.00

Spiel:

Prophecy pays tribute to King Alexander's first conquest in Thrace, and features a flavor profile known to the region. Grey goose vodka, Calvados, peaches & lemon juice. Garnished with house made peach gummies dusted with angostura bitters.



Story & History

This was the initial conquest of Alexander the Great as he received word revolts had begun after the assassination of his father King Philip I. Alexander wanted to safeguard his northern borders before moving to the east to begin his conquest of the Persian Empire. With the help of a Thracian tribe under the command of a friend Langarus, Alexander marched up to Mount Haemus to face the first garrison of Thracian troops. With a swift victory the Thracian troops steadily retreated until Alexander overtook them. This first victory of King Alexander showcased a new approach of allowing civilization to keep their cultures, and blending his within. During these times it was typical of Rulers to overtake cities and implement their own ways of the land, but Alexander has always been known for this diplomatic approach, which would help cement his legacy in history.

Innovation

When curating this cocktail, we felt a need to truly focus on the flavors of Thrace. This was King Alexander's first attack as a ruler, and was a major deciding factor on the type of leader he would become. When researching flavors and ingredients of Thrace we came upon a few ingredients that not only fit the theme, but were perfect in seasonality. Those ingredients are stone fruit and orchard fruit, primarily peaches & apples. In modern day Thrace these fruits tend to be utilized primarily in cobbles, and through that inspiration "Prophecy" was born. The name of the cocktail was decided because while no one knew it yet, King Alexander would go on to have one of the greatest conquests of all time, one only a Prophecy could foretell.

Cocktail: *Gigantomachy*
Battle: Battle of Thebes in Greece
Year: 335 BC
Ingredients: The Botanist Gin, Cucumber,
Mastiha, Honey, Lemon

Origin: Thebes/Greece
Price: \$ 17.00

Spiel:

The Gigantomachy cocktail is comprised of The Botanist Gin infused with cucumber, mastic tears, Greek honey & fresh lemon juice. The cocktail is a representative of flavors coming out of Thebes Greece, and in Greek mythology stands for "Battle of Gods and Giants". This is in reference to the battle between Alexander the Great and the Band of Thebes in Greece.

Story & History

As King Alexander laid siege in Thrace, the exiles of Thebes grew anxious of being under Macedonian control. During the battle word had reach to them the Alexander was killed, and Theban exiles in Athens raced off to the native city of Boeotia and sought to incite a revolt from the Macedonian rule. They received monetary aid from Persia, and used it to purchase weapons to bolster there attack. Partnering with Athen Ecclesia (an alliance within Athens against the Macedonian rule) they attacked Cadmaea, the citadel that was situated upon a hill in Thebes. In that process they killed two Macedonian officers and then declared their independence from Macedonia. While Alexander did have a minor injury in Thrace, his death did not occur. He instantly marched over 200 miles in two weeks to retake the lands. The exiles that had overtaken Cadmaea were known as "The Sacred Band of Thebes" and were considered an elite military unit. Despite their abilities and aid from Persia, they failed to win this battle and it became a pivotal moment for King Alexander to truly take control of Greece.

Innovation

Thebes itself is known as the birthplace of Heracles, Oedipus, Dionysius and Epaminondas. With Greek Mythology being so crucial to the culture, we felt the only name we could use for a cocktail inspired by Thebes had to stand up to this nature. The name "Gigantomachy" is a term in Greek mythology for the struggle of the Gods and Giants, and is meant to signify the battle between Alexander the Great and The Sacred Band of Thebes. With King Alexander solidifying control over Greece, we wanted to feature ingredients known to Greece itself. The island of Thebes has an abundance of cucumbers grown, as well as many aromatic spices like coriander and caraway. In order to mimic these flavor we have taken cucumbers and infused them into The Botanist Gin. Gin is a spirit widely known for an abundance of botanicals in it's infusion process, and The Botanist has these specific botanicals and many more aromatic spices in its mix. The cocktail is then mixed with the Greek liquor Mastic tears made from the Mastiha tree, Nonino aperitivo, lemon juice & honey. Mastiha being a native tree only in Greece, while lemon & honey are also staples in Greek cuisine.



Cocktail: *Sovereign King*
Battle: Battle of Granicus
Year: 334 BC
Ingredients: Metaxa 5 star, Glenmorangie X
Scotch, Montenegro, Spiced
Apple, Lemon, *Clarified Milk*
Origin: Asia Minor, Greece
Price: \$ 17.11



Spiel:

Sovereign King is one of our most exciting cocktails on this menu. We are using a 300 year old technique called "Clarified Milk Punch" which was created in the year 1711. The base of this cocktail has both Metaxa 5 star and Glenmorangie X scotch, with flavors of Montenegro amaro, spiced apple pie, and a silky finish.

Story & History

The battle of Granicus was the first battle that Alexander had upon leaving Macedonia. This was the first of three battles that took place between Alexander the Great and the Persian Empire, and the beginning of his Legacy in strategizing and conquering. This took place on the road from Abydus to Dascylium at the crossing of Granicus in the Troad Region (now called Biga River in Turkey). The victory forced the Persian forces to retreat back into surrounding towns, and resulted in many Asia Minor towns to surrender upon his arrival. With the Persian forces spread thin, many were unable to hold their forts for a full battle. It is believed that with King Alexander being so young and inexperienced, few troops of the Persian army were sent to Granicus to support. King Darius of Persia believed it would be an easy victory and not worth his time or his superior militants.

Innovation

When reviewing flavors and ingredients of Granicus, there tends to be a blend of flavors between Greece and Asia minor influence through neighboring towns. A major staple in Asia minor towns are warm cooking spices like Clove, Cinnamon, nutmeg & star anise. There is also an abundance of milk based products. Through these blends, the "Sovereign King" was born. The name is in reference to King Alexander being believed as the Sovereign King of this time, and all towns he conquered quickly joined his ranks with little to no revolt. The cocktail features three spirits: the classic Greek Metaxa 5 star, Glenmorangie X scotch and Montenegro – an Italian amaro created by infusing herbs, barks, berries, roots & spices all of which could be found through the spice trade. Those are mixed with a spiced apple syrup utilizing warm cooking spices, lemon, and all are clarified with milk.

Cocktail: *Alexandretta*
Battle: Battle of Issus
Year: 333 BC
Ingredients: Montelobos Mezcal, Yellow Chartreuse, Coriander, Cardamom, Lemon, Toasted Coconut

Origin: Levant
Price: \$ 16.00

Spiel:

Alexandretta is a continuation of our past Ares cocktail. The flavors of this libation fall hand in hand with the levant, the location of the Battle of Issus. Featuring Montelobos Mezcal infused with toasted coconut, Yellow Chartreuse, Coriander, Cardamom & lemon juice.



Story & History

Battle of Issus and the Levant was the second great battle of Alexander's conquest of Asia. This was the first time Alexander faced Darius III in the field of battle. When Alexander won the Battle of Granicus, Darius took personal command over his army. Darius took his troops and reinforcements and lead his men to a surprise march behind the Alexander in order to cut off their line of supply and headed to the seaport town of Issus.

Alexander was forced to countermarch, and the stage was set for the battle of Issus. The goal of capturing all of these Asia Minor areas was in effort to capture the seaports to cut off the naval support of the Persian army. With the area of Issus being so small, Darius was unable to house all of his troops in the same area.

With King Alexander having a smaller army he opted to stay defensive, forcing Darius to send waves of troops towards him. Alexander was constantly able to fend them over, forcing Darius to reconvene and tried to surround Alexander. King Alexander realized Darius was attempting to strategize and marched forward to defeat the unorganized foe and win the battle. This battle was a decisive Hellenic victory and the beginning of the end of Persian power.

Innovation

The was the first time a Persian army had been defeated with the presence of the King (Darius III). As a result Alexander also was able to capture Darius wife, mother and two daughter (one of which he married later). We opted to continue featuring Ares and felt the transition of names was meant to be. Ares is the Greek God of war, and it had become clear with this decisive victory that King Alexander was on another level when it came to his war tactics and abilities. To commemorate this victory King Alexander renamed the town Alexandretta. While the town no longer carries this name, the story is meant to live on through the "Alexandretta" cocktail. The flavors of this beverage are comprised through notes of the levant like Cardamom and Coriander, and the liqueur yellow chartreuse – which has primary notes of honey, saffron and anise. There is a touch of the classic Greek Mastiha liqueur infused with lemons and completed with a base spirit of Mezcal. The mezcal is infused with coconut, which was called "The Pharaoh's nut" in Egypt for centuries and an exclusive item on the Asian Silk Roads.

Cocktail: *Mole of Alexander*
Battle: Siege of Tyre
Year: 332 BC
Ingredients: Buffalo Trace Bourbon, Aperol,
Allspice, Quince, Aqua Faba

Origin: Syria, Lebanon, Greece
Price: \$ 16.00

Spiel:

Mole of Alexander is a whiskey sour rendition meant to mimic the flavors of the Mediterranean. Featuring Buffalo Trace Bourbon, Aperol, Allspice Dram, Quince & Aqua Faba. The garnish is edible ink representing the Siege of Tyre and the pathway Alexander built to conquer it.

Story & History

This was one of the few battles that Alexander the Great truly needed to develop a strategic plan before attempting any attack. The fortress was on the Mediterranean sea and had walls built directly on the rocks of the shoreline. Alexander responded by first blockading and besieging Tyre for seven months, before deciding to build a causeway – a pathway on low tide. This was the only foreseeable way that he could bring his troops to the fortress gates and breach the fortifications. The causeway was a kilometer long and two hundred feet wide, but no more than two meters deep. It is still there to this day as it was made of stone! As he drew near to the city the water became much deeper, and Alexander constructed two towers 160 ft. high. The towers had catapults on top to lay siege on the wall, but were destroyed by boats full of oil and set aflame. While all hope seemed lost, due to his previous victories he was able to attain ships and allies from the cities, and with their help was able to overrun Tyre.

Innovation

The causeway that King Alexander built later became known as the “Mole of Alexander” . We are featuring major flavors found throughout Tyre due to its historical history in the battle, and still being a city frequented today. Some of the most common ingredients native to Tyre are chickpeas, allspice, nutmeg, clove and orchard fruit. We combined all of those ingredients in the mixture and feature Buffalo Trace bourbon to represent the vast amount of grains consumed at the time. Aperol, Quince syrup (one of the original orchard fruits grown), Allspice Dram (an alcohol derived of allspice and winter spices), and aqua faba (chickpea water) all combine to create an autumn tinged whiskey sour.



Cocktail: *Heir of Pantheon*
Battle: Siege of Gaza
Year: 332 BC
Ingredients: Weller MINA Full Proof, Amaro,
Sour Cherry, Ana Spice

Origin: Egypt
Price: \$ 42.00
Spiel:

Heir of Pantheon features a very special bourbon, Weller Full Proof Mina barrel select. Barrel #21 is only available at NorCal Mina properties, and is considered one of the premier bourbons in the world. This is blended with sour cherry liqueur, and ana spice infused amaro nonino.



Story & History

The Siege of Gaza paved way to total control of Egypt. The city of Gaze was much like Tyre, in which it had high walls that rose over 60 feet in the desert. This was a formidable obstacle to overcome, and took three unsuccessful siege attempts before Alexander utilized the same machines from the Siege of Tyre (tall towers with catapults). Upon breaching the walls The Persian General Batis attempted to hang onto the satrapy of Egypt (military control) and garrisoned a force along the eastern shores. This battle resulted in Alexander injuring his shoulder, which caused extreme anger and resulted in a pretty brutal and prolific death to Batis, similar to how Achilles treated Hector during the Trojan war. Batis refused to kneel to Alexander and was dragged behind a chariot beneath the walls of the city until he was killed. The result of this battle allowed Alexander to march unimpeded into Egypt and conquered the territory without much issue. Although this battle was not the easiest for Alexander, due to the brutality he ensued, most of Egypt feared Alexander from this victory and considered him to be a son of an Egyptian Patheon (god).

Innovation

Through this battle we created "Heir of Pantheon". Featuring a proprietary Egyptian spice blend of Sumac, Rose Pedal & Sesame infused into amaro, Sour Cherry Liqueur – Sour cherries are a staple in Greek beverages, and MINA Weller Full Proof. We selected Chef Mina's private label of Weller to showcase a historic whiskey that can be considered a "God" in the spirits world. In addition, this bourbon is famous for pioneering the concept of a wheated mash bill, which was the main diet of Alexanders army throughout his siege – porridge of wheat.

Cocktail: *Tears of Darius*
Battle: Battle of Gaugamela
Year: 331 BC
Ingredients: DeLeon Reposado Tequila, Dimmi,
Prickly Pear, Blood Orange Bubbles

Origin: Babylon, Greece, Mediterranean
Price: \$ 17.00
Spiel:

Tears of Darius features DeLeon Reposado Tequila, Dimmi, Prickly pear, and blood orange bubbles. Prickly pear is a staple amongst Greek fruit, and grown throughout the middle east. We opted to feature blood orange bubbles to introduce the Greek citrus in a fun way to represent the tides of the sea.



Story & History

Battle of Gaugamela (Babylon) set the stage for the fall of Mesopotamia in 331 B.C. This was the decisive and final major battle between Alexander the Great and Darius III of the Achaemenid Empire. It was clear by now that while Alexander was young, he had proved to be superiors in all ways of battle. Darius had one final attempt to be victorious and collected an immense army and advanced to meet the Macedonians in person. He utilized people of all his nations and even brought on Greek mercenaries to attempt to be victorious. Alexander's victory was a result of many decisions leading up to the initial battle. The two met in Gaugamela, a large field that allowed Darius' entire army to be present. While this benefited Darius, it allowed enough space for Alexander to strategize the best possible plan of attack. While Alexander was vastly outnumbered, due to his decisive and precise attacks he was able to overcome Darius' army and defeat the King. Utilizing multiple flanking techniques and superior planning, he was able to break through Darius line resulted in Darius fleeing once his royal guard was defeated. It is believed Darius fled to try to rally more troops, but Bessus (one of Darius royal council members) murdered him for fleeing. Alexander did not believe this was a proper way for a king and great warrior to die, and gave Darius a royal burial.

Innovation

The city of Babylon is located in modern day Iraq. When reviewing flavors or the region, there is one specific ingredient that we could not resist from featuring for its long standing cultivation in the deserts of the middle east, and its love affair in Greece itself – the prickly pear. "Tears of Darius" features Reposado Tequila – agave is one of the few plants that can grow in a desert climate, prickly pear known throughout the middle east and an iconic Greek flavor, and topped with blood orange bubbles. Blood orange is an ingredient that is not only a staple amongst Greek citrus, but grows throughout the Mediterranean.

Cocktail: *Besieged*
Battle: Battle of the Persian Gates
Year: 330 BC
Ingredients: Dos Hombres Mecal, Ayuuk
Empirical, Roasted Pineapple,
Falernum, *Maple Smoke*

Origin: Persia, Middle East

Price: \$ 28.00

Spiel:

Besieged is our final stop on Alexander the Great's conquest.

Featuring Dos Hombres Tequila infused with roasted
Pineapple, Ayuuk spirits, Falernum, lime juice & smoked
with maple bark



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Story & History

The final great battle we wanted to showcase was that of the Persian Gates in 330 BC. This was the final moment before Alexander was able to fully infiltrate the Persian empire, and where we conclude our cocktail journey. With the death of Darius, the Persian empire had begun to self-implode, and Alexander began splitting his troops up to attack multiple areas at once. This tactic proved to be futile at first and resulted in King Alexander losing many troops when storming the gates of Persia. The entranceway had tall cliffs on both sides, and the Persian Empire had higher ground that could reign fire down onto Alexander's troops. After a month of attacking, Alexander strategized a pincer movement to attack the gate from both flanks while moving up the cliff and was able to overcome his obstacles. With Alexander successfully pushing through these gates, the only real resistance after that tended to be in gorilla warfare and led by small forces of the new Persian King Bessus.

Innovation

There truly was no way Bessus would be able to hold Alexander off, and for that we wanted to feature a cocktail that visually represented the aftermath of all of these battles. "Besieged" features Dos Hombres Mezcal, Ayuuk by Empirical, falernum, lime juice, Roasted Pineapple & Maple smoke. We wanted to feature Ayuuk due to its unique nature hitting the world of liquor, which is a new spirit by Empirical that has a slight smokey quality and a mixture of dried peppers in its botanical mix. This is considered a free form spirit and does not fall under any specific category. With is being so unique we felt that it was comparable to Alexander's conquest. King Alexander will always be known as "The Great" because due to his unique approach in conquering throughout his reign, and we wanted a spirit able to mimic that mindset. Dos Hombres being a mezcal features a plant that not only thrive in desert climate, but is also smoked to continue the battles theme. We selected maple as a sweetener plus the bark to smoke the cocktail because it is a tree grown throughout Greece and the sap, like mastiha, is an ingredient that was utilized in trade throughout the spice trail.

Prophecy	Btl. Size/oz.	Recipe/oz.	Price/btl.	Price/oz.	Price/recipe
Grey Goose	33.81	1	\$ 31.50	\$ 0.93	\$ 0.93
Christian Drouin Calvados	25.56	0.75	\$ 34.50	\$ 1.35	\$ 1.01
Jacoulot Crème de peche	25.56	0.25	\$ 28.67	\$ 1.12	\$ 0.28
Peach Syrup	40	0.5	\$ 5.62	\$ 0.14	\$ 0.07
Lemon Juice	1.5	0.75	\$ 0.22	\$ 0.15	\$ 0.11
Angostura Bitters					
Total Cost per Recipe					\$ 2.40
Proposed Price					\$ 18.00
Total Cocktail Cost %					13%

Gigantomachy	Btl. Size/oz.	Recipe/oz.	Price/btl.	Price/oz.	Price/recipe
The Botanist (infused with cucumber)	33.81	1.5	\$ 37.80	\$ 1.12	\$ 1.68
Mastic Tears Dry	25.56	0.25	\$ 23.00	\$ 0.90	\$ 0.22
Nonino Aperitivo	25.56	0.25	\$ 41.00	\$ 1.60	\$ 0.40
Lemon Juice	1.5	0.5	\$ 0.22	\$ 0.15	\$ 0.07
Honey Syrup	32	0.5	\$ 16.50	\$ 0.52	\$ 0.26
Total Cost per Recipe					\$ 2.63
Proposed Price					\$ 17.00
Total Cocktail Cost %					15%

Sovereign King	Btl. Size/oz.	Recipe/oz.	Price/btl.	Price/oz.	Price/recipe
Metaxa 5 star	25.56	3.5	\$ 20.25	\$ 0.79	\$ 2.77
Glenmorangie X	25.56	7	\$ 19.75	\$ 0.77	\$ 5.41
Montenegro	33.81	1	\$ 34.00	\$ 1.01	\$ 1.01
Spiced Apple Syrup	40	6	\$ 10.92	\$ 0.27	\$ 1.64
Lemon Juice	1.5	6	\$ 0.22	\$ 0.15	\$ 0.88
Milk	128	6	\$ 2.65	\$ 0.02	\$ 0.12
Total oz. in Recipe		29.5			
Total Cost per Recipe					\$ 11.83
Total oz. in cocktail		3			
Total Cost per cocktail					\$ 1.20
Proposed Price					\$ 17.11
Total Cocktail Cost %					7%

Alexandretta	Btl. Size/oz.	Recipe/oz.	Price/btl.	Price/oz.	Price/recipe
Montelobos - coconut infused	25.56	1.5	\$ 30.70	\$ 1.20	\$ 1.80
Lemon Mastiha	25.56	0.25	\$ 26.00	\$ 1.02	\$ 0.25
Yellow Chartreuse	25.56	0.25	\$ 47.50	\$ 1.86	\$ 0.46
Cardamom Syrup	24	0.5	\$ 2.94	\$ 0.12	\$ 0.06
Lemon Juice	1.5	0.75	\$ 0.22	\$ 0.15	\$ 0.11
Total Cost per Recipe					\$ 2.69
Proposed Price					\$ 16.00
Total Cocktail Cost %					17%

Mole of Alexander	Btl. Size/oz.	Recipe/oz.	Price/btl.	Price/oz.	Price/recipe
Buffalo Trace Bourbon	25.56	1.5	\$ 18.10	\$ 0.71	\$ 1.06
Aperol	33.81	0.25	\$ 30.71	\$ 0.91	\$ 0.23
St. Elizabeth Allspice Dram	25.56	0.25	\$ 26.08	\$ 1.02	\$ 0.26
Quince Syrup	40	0.5	\$ 5.84	\$ 0.15	\$ 0.07
Lemon Juice	1.5	0.75	\$ 0.22	\$ 0.15	\$ 0.11
Aqua Faba		0.75			
Total Cost per Recipe					\$ 1.73
Proposed Price					\$ 16.00
Total Cocktail Cost %					11%

Heir of Pantheon	Btl. Size/oz.	Recipe/oz.	Price/btl.	Price/oz.	Price/recipe
Weller Full MINA	25.56	2	\$ 34.99	\$ 1.37	\$ 2.74
Mina-Spiced Nonino	25.56	0.25	\$ 36.67	\$ 1.43	\$ 0.36
Sour Cherry Liqueur	25.56	0.5	\$ 24.50	\$ 0.96	\$ 0.48
Angostura Bitters	16	0.042	\$ 21.00	\$ 1.31	\$ 0.06
Peychauds	10	0.042	\$ 6.68	\$ 0.67	\$ 0.03
Total Cost per Recipe					\$ 3.66
Proposed Price					\$ 42.00
Total Cocktail Cost %					9%

Tears of Darius	Btl. Size/oz.	Recipe/oz.	Price/btl.	Price/oz.	Price/recipe
DeLeon Reposado	25.56	1.75	\$ 29.00	\$ 1.13	\$ 1.99
Dimmi	25.56	0.25	\$ 23.80	\$ 0.93	\$ 0.23
St. Elder Blood Orange	25.56	0.25	\$ 14.00	\$ 0.55	\$ 0.14
Lemon Juice	1.5	0.75	\$ 0.22	\$ 0.15	\$ 0.11
Prickly Pear Syrup	30	0.5	\$ 20.25	\$ 0.68	\$ 0.34
Blood Orange Bubbles					
Total Cost per Recipe					\$ 2.80
Proposed Price					\$ 17.00
Total Cocktail Cost %					16%

Besieged	Btl. Size/oz.	Recipe/oz.	Price/btl.	Price/oz.	Price/recipe
Pineapple-infused Dos Hombres	25.56	1	\$ 44.67	\$ 1.75	\$ 1.75
Empirical Ayuuk	25.56	1	\$ 60.00	\$ 2.35	\$ 2.35
Velvet Falernum	25.56	0.25	\$ 19.84	\$ 0.78	\$ 0.19
Maple Syrup	24	0.25	\$ 0.83	\$ 0.03	\$ 0.01
Lime Juice	1	0.75	\$ 0.25	\$ 0.25	\$ 0.19
Total Cost per Recipe					\$ 4.49
Proposed Price					\$ 28.00
Total Cocktail Cost %					16%

Average Cocktail Cost %

13%