

## Straight-up with style

The following offerings are some of the classiest and sexiest drinks that should make the staple of any good bar list! Some have been around for decades, others are recent creations! Each of these tantalizing teasers are either served up in our Martini or our special Marie Antoinette coupe glasses.

All at £9.00

### Manhattan

Created by an unknown bartender at the Manhattan Club in 1874, for a party held in honour of the recently elected mayor of New York – Samuel J Tilden.

**Rye or Bourbon, sweet, dry or perfect, stirred to perfection**

### Margarita

As many variations of this great Tequila cocktail exist as there are stories of who created it, whether it was Margarita Sames, Danny Negrete, Francisco Morales or Carlos Herrera - this great little sipper is an all time classic.

**Cuervo Tradicional tequila shaken with Cointreau and fresh lime juice**

### Daiquiri

Jennings Cox was reportedly the first to create this classic, back in c.1896 when hosting a small gathering at the Venus hotel in Santiago de Cuba. He was an American mining engineer who was staying in a small town which eventually lent its name to one of Cuba's great drinks – The Daiquiri.

**Elements 8 Platinum rum shaken with fresh lime juice and sugar syrup**

### Aviation

The Aviation was created by Hugo Ensslin, head bartender at the at the Hotel Wallick in New York, in the early twentieth century. The first published recipe for the drink appeared in Ensslin's 1916 *Recipes for Mixed Drinks*. Ensslin's recipe called for El Bart gin, lemon juice, maraschino, and crème de violette, which gives the cocktail a pale sky-blue color. It wasn't until Harry Craddock's influential *Savoy Cocktail Book* (1930) omitted the crème de violette.

**Tanqueray gin shaken with maraschino liqueur and fresh lemon juice**

### Bees Knees

Showing the simplicity and style of cocktails produced around the mid 1900's. The Bees Knees combines the rich flavour of honey with the tangy lemon and juniper

**Plymouth gin shaken with honey and fresh lemon juice**

### Bronx No.2 Floridita style

Created in the famous Cuban cradle of the Daiquiri – Floridita, by legendary cantinero Constantino Ribalaigua Vert. This Bronx variant shows how simple drinks were perfectly executed

**Plymouth gin stirred down with Vya sweet and dry vermouths and a splash of orange curacao**

### Clover Club

Reportedly created at the Bellevue-Stratford Hotel in Philadelphia in the early 20<sup>th</sup> century – this like so many other drinks of this era, shows the simplicity and elegance of classic cocktailing

**Tanqueray gin shaken with fresh lemon juice, sugar syrup and fresh raspberries – rounded off with a dash of egg white**

### Cosmopolitan

It was the 1980's, South Beach, Florida was a buzz with life! The story goes, that a man walks into a bar – only this one was carrying the new Absolute Citron vodka! The bartender mixes it with cointreau, lime and cranberry juices and serves one to a guest! Within ten minutes everyone at the bar was drinking them and by the end of the evening the bottle of Absolute was finished and the bartender was infusing their house vodka with lemons!...

**Kettle one Citroen vodka, triple sec and Roses lime cordial shaken with lime and cranberry juices!...**

### Jack Rose

There are various theories as to the origin of the drink, popular in the 1920's and 30's. One theory has the drink being named after, or even invented by, the infamous gambler Bald Jack Rose. Albert Stevens Crockett (*Old Waldorf Bar Days*, 1931) states that it is named after the pink "Jacquemot" (also known as Jacqueminot or Jacque) rose. It has also been posited that the Jack Rose was invented by Joseph P. Rose, a Newark, NJ restaurateur and once holder of the title "World's Champion Mixologist." Who named it in honor of a defendant in a trial then being held at the courthouse in that city. However, the most likely explanation of the name is the fact that it is made with applejack and is rose colored from the grenadine.

**Calvados, lemon juice and grenadine – shaken**

### Tré

This Manhattan style sipper combines perfectly the robustness of the rum, the sweetness of the sugar and the fruitiness of the Chambord - add to that the subtle tart apple and the fresh zesty lemon and viola!...

**Havana Club 3yrs stirred with Chambord, sugar syrup and apple – treated to a lick of lemon**

### Belo Martinez

A great reinvention of a classic – this great little quaffing cocktail with hints of anise, was created in our native blighty by local bartender Dave Belo

**Antica Formula Carpano, Plymouth Navy Strength gin, maraschino liqueur and a hint of lemon. Stirred with a cocktail of bitters and served perfectly cold straight-up**

### Applejack Sidecar

Another twist on a great classic – this snappy tippie combines the fruitiness of pineapple and orange with the spiciness of the Chartreuse rinse and the kick of Calvados

**Calvados and Cointreau shaken with pineapple and lemon juices – served in a sugar crusted and Chartreuse rinsed glass**

## The Long and the Short of it!...

The following selection represents some of the most popular long and short drinks currently found on bar lists – including ours. Whilst many of them differ in their preparation – from the ubiquitous Cuban classic, the Mojito, to the gin lovers favourite, the Negroni – they all have one thing in common – they're all damn good serves!

**All at £9.00**

### The Long...

#### Mojito

A mojito-like beverage may have existed much earlier than the ones listed in Sloppy Joe's bar manual of 1931, perhaps as far back as the late 1500s. Legend has it that Richard Drake, an English pirate, concocted a beverage similar to the mojito by mixing aguardiente (an unrefined rum), sugar, lime, and mint, and coined the drink "El Draque" after Sir Francis Drake.

**Fresh lime, mint and sugar syrup churned with crushed ice and spiked with Elements 8 Platinum**

#### Dark n Stormy

Bermuda's national drink – this tall refreshing blend of lime, sugar, ginger beer and finally (and most importantly), Goslings rum, has been around since the mid 1800's! thanks to brothers James and Ambrose Gosling.

**Goslings black seal rum, fresh lime and sugar syrup – served long and charged with ginger beer**

#### Collins

The recipe for the Tom Collins appeared in the 1876 edition of Jerry Thomas "The Bartender's Guide". Although references were made to a Tom Collins in several New York newspapers around 1874 – with reference to the sightings of 'the Tom Collins hoax'.

**Tanqueray gin served long with citrus juices and sugar syrup – charged with soda**

#### Marcus Way

Muddled kiwi and blackberries, shaken and spiked with sloe gin and liqueurs. Served long over crushed ice

#### Southern Ginger

Ginger and mint smashed with lime and apple juices, spiked with Elements 8 rum, orange liqueur and cordials

### ...and the short of it!

#### Caipirinha

Simply translated as 'little countryside drink' in Portuguese. The Caipirinha, probably started off as a peasants drink, as workers on Brazil's sugar cane plantations sought for a palatable way to drink the cachaça they were helping to produce.

**Cachaca, churned with muddled limes and sugar. Served short over crushed ice**

#### Negroni

This signature bitter creation has been an international favourite for more than a century. It was invented in the early 1900s by a Florentine aristocrat, Count Camillo Negroni, who asked a bartender to add some bite to his preferred cocktail – the Americano.

**Beefeater gin, Campari and Vermouth**

#### Old Fashioned

Often referred to as the original 'Old Fashioned' cocktail, that now may or may not have derived from the Pendennis Club! This gentleman's tippie shows the sublime differences in profile that each whiskey brings to the glass.

**Bourbon stirred through with sugar, bitters and a lick of orange**

**Sazerac** The Sazerac cites its history in pre-Civil War New Orleans. The original drink is based on a combination of Cognac and bitters reportedly created by Antoine Amédée Peychaud in the 1830s, with a more refined recipe first being served in John Schiller's Sazerac Coffee House in New Orleans around the 1850's.

**Equal measures of Cognac and Bourbon stirred with bitters and sugar. Served in an absinth rinsed glass.**

## The Martini - a.k.a. the silver bullet

Few Cocktails have stirred the emotions of drinkers the world over as the Martini. Debates – both written and oral have raged over its evolution and execution for over a century. This confusion is not helped any more with the extensive lists of different 'Martinis' that so many cocktail bars now parade and with the inclusion of such drinks as the Cosmopolitan and Manhattan being categorized as types of Martinis, its no wonder many people go straight for a beer without ever finding out what a true Martini is...

For your enjoyment, please find below a small and intimate collection of some of the best variants of classic martinis available – in each case we have paired what we believe to be the most comparable Gin with other ingredients!

All our Martinis are served icy cold in small 'sipping' glasses as we believe the last sip of this great tippie should be as enjoyable as the first!

**All at £9.00**

#### Martinez

The forerunner to our bone dry beverage was reputedly invented in the late 19<sup>th</sup> century by the 'Professor' Jerry Thomas whilst he tended bar at the Occidental Hotel in San Francisco.

**A smooth mix of Whitley Neill gin, Martini Rosso, maraschino liqueur and a dash of orange bitters.**

#### Montgomery (15:1)

A super-dry Martini named by Ernest Hemingway after Field Marshal Bernard Law Montgomery – leader of the British Eighth Army during WWII's north African Campaigns. The story goes that Monty would only attack his enemy at a ratio of 15:1

**Tanqueray No10 Gin stirred with Noilly Prat Vermouth**

#### Hoffman House (5:1)

The ubiquitous Martini, the Hoffman House, is named after New York's Hoffman House which was famous for its fantastic Martinis.

**Plymouth gin shaken perfectly with Vya vermouth and lengthened with a few dashes of orange bitters.**

#### Winter Vesper

The original Vesper was created for author Ian Flemming at Dukes Hotel and quoted in infamy as Bond's martini of choice in Casino Royale

**Beefeater 24 gin and vodka shaken - not stirred, with Kina Lillet and Beefeater's 24 bitters - treated to a large lemon zest**

#### House cocktails

Whilst our list of cocktails is small, we feel it perfectly embraces the classic elegance that is Quaglinos – if however there is nothing to your liking, please ask, as we would be more than happy to make you something!

Our spirits are served in 50ml measures

Service is not included

For parties of 8 or more, a discretionary service charge of 12.5% will be added to your bill.

Quaglino's complies with the hospitality industries voluntary code of practise.

All prices are inclusive of VAT at 15%