

COCKTAILS

No matter how classic a cocktail – it can get lost over time. We've given new life to some of our most-loved forgotten mixes, reinvigorating them with a contemporary twist to create a truly unique cocktail list. Our cocktails are made using distinctive spirits and sustainable ingredients.

Bee's Sting

Tarquin's gin, lemon juice, honey & lemon thyme syrup 9

The Bee's Knees was a Prohibition-era cocktail, invented as a way to hide the scent and flavour of poor quality homemade spirits. These days, there's no need to hide the beautiful clear taste of Tarquin's Cornish gin – but a touch of lemon puts a satisfying sting in the tail of this classic.

El Viajero

Plantation 3 Stars rum, Dolin French vermouth,
dry curaçao & homemade grenadine 9

First described in a 1919 article in the New York Evening Telegram, El Presidente was a Cuban mixture of "bacardi [sic], granatin [also sic] and French vermouth." It was apparently christened in honor of Mario García Menocal, president of Cuba from 1913 to 1921 – and a man who didn't mind throwing a lip over a cocktail. The name of our twist on the Cuban classic means "the traveller", to pay homage to the Plantation 3 Stars rum we use. It's a blend of rums from three different countries – Jamaica, Barbados and Trinidad.

Fair Mary

Fair quinoa vodka, homemade tomato consommé & lime juice 9.5

In the 1920s, Fernand Petiot, an American bartender at Harry's New York Bar in Paris, mixed equal parts tomato juice and vodka. He had no idea his creation would become world famous when he agreed to name it "Bloody Mary" – a patron said it reminded him of the Bucket of Blood Club in Chicago, and a girl he knew there, called Mary...

The rest is history. Our Fair Mary is a deliciously savoury yet light reimagining.

Old Street Sour

Rittenhouse rye whiskey infused with Granny Smith apples & Earl Grey tea,
lemon juice, sugar syrup & a float of port wine 9.5

According to cocktail authorities, the New York sour is not actually from New York, but rather was invented in Chicago in the 1880s. But it was particularly popular in New York during Prohibition, when the wine, lemon and sugar were a handy disguise for the poor quality whiskey of the era – and at some point, the name stuck. The name of our Old Street Sour marks the location of its own unique creation.

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Oriental 15

Jinzu Japanese gin, lemon juice, sugar syrup & sparkling Choya Japanese plum wine 10
Our take on a French 75, using Japanese spirits. The French 75 dates back to 1915, when an early form was created by Harry MacElhone, the bartender of the New York Bar in Paris – later named Harry's New York Bar. Apparently, the inspiration for the title was a 75mm Howitzer field gun used by the French and Americans in World War One. The gun was known for its accuracy and speed, and the French 75 is said to have had such a kick that it felt like being hit by just such a weapon.

Java's Punch

Nusa Cana tropical island rum, Cartron melon liqueur, Batavia Arrack, mango, earl grey tea, watermelon water, lime & clarified milk 10
Our punch is a twist on the classic Planter's Punch, using flavours and spirits of the island of Java. Planter's Punch actually originated on the rum-producing island of Jamaica. Cocktail historians have traced the recipe back to one published in The New York Times in 1908.

1920s

That Boutique-y Gin Company's spit-roasted pineapple gin, homemade pineapple & banana skin jam, & lime juice 10.5

Our take on a daiquiri, with a fresh twist of pineapple gin. The story goes that in 1898, Jennings Cox, an American mining engineer, created the daiquiri to protect his workers from yellow fever... Although there are also rumours Cox invented the drink when he ran out of gin at a party and began shaking rum cocktails instead.

Fifteen's Highball

Pink pepper gin, Bold London spirit, London Essence grapefruit & rosemary tonic water reduction & London Essence pomelo & pink pepper tonic water 11
The origins of the term "highball" are disputed, but there are several plausible theories. One fun explanation is that it comes from a nineteenth-century railroad signal. On American railroads, if a ball was raised on the signal post, the train could pass without stopping. This inspired a cocktail that could be made and imbibed quickly. At Fifteen, gin is one of the things we do best – so of course we had to have our own Highball on the list.

Kentucky's Boulevard

Buffalo Trace bourbon, homemade campari infused with strawberry jam, Antica Formula & Szechuan buttons 11.5

The Boulevardier appeared in Harry MacElhone's 1927 bar guide, *Barflies and Cocktails*. It was the signature drink of Erskine Gwynne, expatriate writer, socialite and nephew of railroad tycoon Alfred Vanderbilt. Gwynne edited a monthly magazine, a sort of Parisian New Yorker, named *The Boulevardier*. Our Kentucky's Boulevard – named for the home of bourbon – is an elegant twist with innovative ingredients.