

PROHIBITION CLASSICS

The Algonquin cocktail - \$19.5

Named after the Algonquin Round Table, a group of New York writers, actors, and critics that would meet at The Algonquin Hotel, Manhattan, for lunch every day from 1919 to 1929. Over lunch was simply good witty banter between the greats of American literature at the time.
Rye Whisky, Dry Vermouth, and Pineapple Juice.

The Scofflaw - \$14.5

Created in Harry's Bar in Paris in 1924, the 'Scofflaw' was the word given to those who drank during prohibition, when it was illegal. The meaning of the word came from one who would 'scoff' at the law
Rye, Dry Vermouth, Lemon Juice, and Grenadine.

Ward Eight - \$17.5

Ward Eight originated in Boston at Locke-Ober in 1898. However there are various backstories, all politically based. One was the drink was dedicated to a Boston politician who's winning margin in an election came from the Ward Eight ward. Another was rumoured to be from a corrupt area in New York. Either way, I'm voting to keep this bad-boy for another term
Rye Whisky, Lemon Juice, Orange Juice, and Grenadine.

The Income Tax Cocktail - \$17.5

You thought doing your taxes are bad now? It was worse in the 1920's. So bad a drink was created to survive the tax season. And like one's taxes, it starts off smooth with a bitter finish.
Gin, Dry Vermouth, Sweet Vermouth, Orange Juice, and Bitters

The Martinez - \$17.5

First published in 'The Modern Bartender' in 1884, the Martinez was described as a Manhattan but with gin instead of whisky. Popularised at the Occidental Hotel in San Francisco by people traveling to Martinez, it was also the pre-cursor to the infamous dry martini that all gin lovers know and love.

MARY PICKFORD - \$14.5

Created by Fred Kaufman at the Hotel Nacional de Cuba in Havana in the early 20's for actress Mary Pickford, while visiting with her husband Douglas Fairbanks and Charlie Chaplin.

Rum, pineapple, grenadine, maraschino.

CLOVER CLUB - \$17.5

Named after the Philadelphia's mens club of the same name it predates prohibition, appearing in publications around 1910. A distinguished gentlemen drink, it was the mark of distinction in anyone's hand.

Gin, raspberry syrup, lemon juice, egg white.

BLOOD AND SAND - \$17.5

Named after the Rudolph Valentino Bullfighting movie, in 1922, the drink was created for the premier of the movie.

Scotch, Cherry Heering, sweet vermouth, orange juice.

NEW PANSY DRINKS

Twentieth Century Cocktail - \$15.0

Created by C.A. Tuck in 1937, in honour of the Twentieth Century Limited train line that ran from Manhattan to Chicago from 1902 to 1967. The Twentieth Century Limited trains were the exclusive and sophisticated way to travel, with red carpet laid out at each end for the guests arriving and departing (where the term 'Red Carpet Treatment' originated from). If the Art deco of this era had taste, it would be this!

Gin, Americano Cocchi, Lemon Juice, Crème de Cacao.

The Corpse Reviver # 2 - \$19.5

The Infamous Corpse Reviver saw print around the 1930's in the Savoy Cocktail book. Essentially a drink that can 'revive any corpse' or in lay-person's terms, make that hangover possibly tolerable. When researching about the Corpse Reviver, we found the quote "best served the day after your birthday. Even though you're old enough to know better - shame on you"

You can't teach an old dog new tricks I suppose; Corpse Reviver #2 please!

Gin, Cointreau, lemon, egg white.

The Royal Bermuda Yacht Club - \$18.5

Established 1844, the Royal Bermuda Yacht Club is one of three oldest clubs with a Royal warrant outside of the British Isles. Mainly populated by British army 20th regiment, this was the club's official drink

Rum, Lime, Cointreau, and Falernum.

GRASSHOPPER - \$18.5

The Grasshopper's genesis dates back to 1920's New Orleans, a bar called Tujagues. Guichet, creator of the icon drink apparently entered it in a cocktail competition in New York around the late 1920's which ironically is in the thick of Prohibition, and placed second with the Grasshopper. Consisting of Creme de Menthe, Creme de Cacao and cream, it's always been somewhat of a guilty pleasure, even if some won't admit it. 80's was a dark time for this cocktail (like many during that era) and through the use of low quality ingredients or ridiculous garnishes the Grasshopper gained a bit of a bad rap. After a recent trip to Tujagues, we found that a touch of brandy doesn't go astray. At all. Seriously. It's amazing.

Creme de Menthe, Creme de Cacao, cream, cognac.

The Blinker - \$18.5

A 'Blinker' was another term for a blinder, the object you would outfit a horse or mule to keep its eyes on the road. I love how during prohibition people dedicated drinks to everything!

Rye Whisky, Grapefruit Juice, and Raspberry Syrup.

Chatham Hotel Special - \$18.5

The signature drink of the Chatham Hotel in New York during the 1920's. Being hailed as an amazing dessert drink by cocktail aficionados, we are very inclined to agree

Cognac, Roby Port, and Dark Crème de Cacao.

Sidecar - \$17.5

There are various backstories to the Sidecar. The famous being Harry's New York Bar, Paris, in the 1920's. An American army captain, who had a motorcycle with a sidecar, enjoyed a warming drink before dinner but drinking cognac neat was frowned upon so early in the evening. So he mixed it with Cointreau and Lemon Juice. Hence the Sidecar was born!

Cognac, Lemon Juice, and Cointreau



TWENTY FIRST AMENDMENT LIST

The Amendment that ended prohibition and signals our more modern take on drinks. our Cocktail Maestro, Charles' concoctions.

Snowdrop Fizz - \$19.5

Take the spices and flavours of winter, add vodka and top with sparkling wine. A must for surviving winter
Vodka, Rosemary Syrup, Grapefruit, and Sparkling Wine

Phoenix Flower Tea - \$15.5

Gin and Tropical tea with accentuating flavours that come to life through heat. Best cuppa you'll have in a long while, served hot.
Gin, Tropical Tea, and Agave Nectar

Cavalier's Cup - \$18.5

The Poplar Social Club's twist on the negroni. Rye whisky based with subtle orange and herbaceous notes.
Rye Whisky, Aperol, Tamarillo Syrup, and Sweet Vermouth.

Southern Buttered Rum - \$17.5

Take a hot buttered rum and add cocoa notes to play well with the molasses in the rum. Served hot

SUFFERING BASTARD - \$18.5

In 1947 bartender Joe Scialom came up with this drink as an epic hangover cure. Consisting of cognac, gin, lime cordial and ginger beer it did exactly that, cured the hangover and almost started the next night out. the Second World War, with good whisky being scarce, and cheap whisky being more available, it's rumoured that the English asked Joe to make 8 gallons of Suffering Bastard in his bar, which at the time was The Shepherds Hotel in Cairo, Egypt, and send it to the front line to help the soldiers with their savage hangovers so they could continue to function. if last night was a big night, this is sure to help you soldier on. Trust us. Tested extensively.

It works a treat.

Cognac, gin, lime, ginger beer, bitters.



CUBAN DAZE - \$19.5

A drink that pay homage to drinking in Cuba during Prohibition.
Rum, Coffee, lime, Orgeat, vanilla smoke, egg white

Solaa - Oneness

A drink based on the band Solaa, formed right here in our garden city in 1997. Solaa are a band that combine jazz improvisation with hip-hop and R & B. Their debut album 'Steps Through Time' was a long time coming, but well worth the wait

This drink combines dark rum, citrus, hibiscus, vanilla, and cantabrian red wine, with a soda top. Refreshing and warming at the same time.

Dark Rum, Grapefruit, Hibiscus, Citrus, Honey and Canterbury Red Wine, Soda to top.

86 THE DRINK!

In kitchen terms to '86' something is to be out of it, or have none left, or in bar terms – to get rid of. It dates back to the Prohibition era, to a bar in New York City called Chumleys. Chumleys had a 'monetary agreement' with the police, so before raids were to happen, the police would ring beforehand and tell the bartender to get everyone out of the bar on the 86 Bedford St doo, while they came in another entrance on Pamela Court. In this case it's the cocktail special of the night. Or the 'surprise me' drink, if you will.

JUST BLAZE - \$15.5

Any bartender worth their salt will tell you how Jerry Thomas is the Godfather of bartending, and how the most famous picture is of him is doing a Blue Blazer. Pouring fire from one cup to another. Surprise, surprise we like fire too!

O.P rum, cocoa liqueur, old fashioned bitters