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# COCKTAILS

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## LONDON CONTEMPORARY CLASSICS

*The following drinks are many of what we consider to be the finest creations from the UK over the last 20 years. Most of them are now recognised the world over in the finest cocktail bars.*



### LORETTO LEMONADE - £9.50

Maker's Mark bourbon shaken with melon liqueur, lime and apple juice, served long and topped with ginger beer.

*Jamie Terrell, winner of 1997 Maker's Mark contest.*



### ELDERFLOWER MARTINI - £8.75

Zubrowka Bison-grass vodka stirred with apple juice and elderflower cordial.

*Henry Besant at Mas Café, 1997.*



### QUIET STORM - £9.50

Absolut vodka shaken with guava, lychee and pineapple juices, coconut cream and a squeeze of lime.

*Jason Fendick at Zeta Bar, 1998.*



### MARKEE - £9.50

Maker's Mark bourbon shaken with cranberry juice, Chambord blackberry liqueur and freshly squeezed lemon juice

*Giovanni Burdi at Match EC1, 1998.*



### ORANGE DAIQUIRI - £9.50

A refreshing libation made with Creole Shrub orange liqueur, a hint of sugar and freshly squeezed lime juice.

*Simon Difford & Ben Reed at The Met Bar, 1998.*



**FUEGO MANZANA - £9.50**

Havana Añejo Especial rum shaken with fresh Granny Smith apple,  
homemade chilli syrup and freshly squeezed lime juice.

*Danny Smith at Che, 2000.*



**JAMAICAN MULE - £9.50**

Captain Morgan's Spiced rum shaken with fresh ginger, lime and vanilla syrup,  
then topped with ginger beer.

*Henry Besant at The Sanderson Hotel, 2001.*



**HEDGEROW SLING - £9.50**

Plymouth Dry and Sloe gins stirred with lemon juice and sugar,  
served over crushed ice and laced with Merlet crème de mure.

*Brian Duell at Che, London, England in 2002.*



**RASPBERRY MULE - £9.50**

Absolut vodka stirred with fresh lime and crushed raspberries, topped with ginger beer.

*Created in the north of England in the late 1990s.*



**BLACK BISON - £9.50**

Zubrowka Bison-grass vodka shaken with fresh blackberries, lime and Chambord blackberry liqueur.

*Henry Besant & Danny Smith at 57 Jermyn Street, 1999.*



**THE GODFREY - £9.75**

Hennessy Fine de Cognac and Grand Marnier shaken  
with fresh blackberries and lemon juice.

*Salvatore Calabrese at the The Library Bar, Lanesborough Hotel, London, England.*



**THE MONARCH - £8.75**

Beefeater gin shaken with elderflower cordial, fresh mint and lemon juice.

*Douglas Ankras at Townhouse, 2003.*



**CARAMEL VANHATTAN - £11.00**

Old Rip Van Winkle 10 year old bourbon shaken with fresh pineapple,  
Vya sweet vermouth, caramel liqueur and Angostura Bitters.

*Nick Strangeway for The Drinks International competition, 2002.*

## DICK'S PAGE

### COCKTAILS FROM THE BARTENDER DICK BRADSELL

*Dick Bradsell is undoubtedly the finest bartender in the UK. He has been responsible for creating the majority of today's 'contemporary classics' and trained many of London's leading bartending lights. We are proud to say that Dick worked behind the bar here at Lonsdale between 2002 and 2004.*



#### ROSE PETAL MARTINI - £9.00

Bombay Sapphire gin stirred with Lanique rose liqueur, lychee juice and Peychaud Bitters.



#### POLISH MARTINI - £9.00

Luksusowa vodka stirred with Zubrowka Bison-grass vodka, Krupnik honey liqueur and apple juice.

*Created for his father in law, Victor Sarge.*



#### WIBBLE - £9.50

Plymouth Dry and Sloe gins, fresh grapefruit juice, Merlet crème de mure, lemon juice and sugar.

*Created in 1999 at the The Player, London, England.*



#### RUSSIAN SPRING PUNCH - £11.00

Stolichnaya vodka stirred with lemon juice and sugar, then topped with Champagne and crowned with Merlet crème de cassis.

*One of the best drinks to emerge in the 1990s.*



#### BRAMBLE - £9.50

Bombay Sapphire gin stirred with lemon juice and sugar served over crushed ice and laced with Merlet crème de mure.

*Created at Fred's Club, Soho, London in the mid-1980s.*



#### CAROL CHANNING - £ 11.00

Raspberry eau de vie and liqueur topped with Champagne.

*Created in 1984 and named after the famously large mouthed American comedienne Carol Channing's appearance in the film 'Thoroughly Modern Millie'.*



**TREACLE - £9.00**

Havana 7 year old rum stirred with apple juice, sugar and bitters.  
*Created at Fred's Club, Soho, London in the mid-1990s.*



**ELDERFLOWER FIZZ - £11.00**

Elderflower cordial, lemon juice and Champagne.  
*Created at Lonsdale in 2004.*



**COWBOY HOOF MARTINI - £9.00**

Beefeater gin shaken vigorously with mint, sugar and orange bitters.  
*Created at Detroit, London, in the early 1990s. "In the West, cowboys drink martinis with mint in it."*



**PHARMACEUTICAL STIMULANT - £9.00**

Absolut vodka shaken with Illy espresso and coffee liqueur, served on the rocks.  
*Invented in 1984 by Dick Bradsell, at Fred's Bar in Soho, London.*

*According to Dick, a rather well known model came into the bar and asked him to mix her a drink that would "wake me up, and then fuck me up." The drink became popular at the famous Pharmacy Restaurant in Notting Hill, where it became known as The Pharmaceutical Stimulant, but has reverted to its original name 'The Espresso Martini' to world-wide acclaim.*



**CORAL FIZZ - £11.00**

Lanique rose liqueur, Peychaud Bitters soaked sugar cube and Champagne.  
*Created at Lonsdale in 2004.*



## LONDON DRINKS



### R.A.C. COCKTAIL - £9.50

Tanqueray gin stirred with Noilly Prat dry and rouge vermouth, a dash of grenadine and orange bitters, garnished with a cherry.  
*This recipe was invented by Fred Fraeck in 1914 at the R.A.C. (Royal Automobile Club) which still exists today on Pall Mall.*



### WHITE LADY COCKTAIL - £9.00

Equal parts Cointreau, white crème de menthe and fresh lemon juice.  
*This was the original brought out by Harry MacElhone at Ciro's Club in London, 1919.*



### WHIZ-BANG - £9.00

Baillie Nicol Jarvie scotch, Noilly Prat dry vermouth and homemade pomegranate syrup stirred with a hint of absinthe and orange bitters.  
*Invented in 1920 by Tommy Burton at The Sport's Club of London.  
This is named after the high-velocity shells, so called by the "Tommys" during the War, because all you heard was a whiz and the explosion of the shell immediately afterwards.*



### MAYFAIR COCKTAIL - £9.50

Beefeater gin shaken with fresh orange and apricot brandy infused with soft spice.  
*Invented it at the The Embassy Club in London, 1921.*



### BLOODHOUND COCKTAIL - £9.50

Equal parts Noilly Prat dry and sweet vermouth, Plymouth gin and fresh raspberries finished with a dash of maraschino.  
*Introduced by the Duke of Manchester in 1922.*



### DEPTH BOMB - £9.50

Hennessy Fine de Cognac and Henry Querville Calvados shaken with freshly squeezed lemon juice and homemade pomegranate syrup.  
*Invented in England circa 1920-1930.*

**DEPTH CHARGE COCKTAIL - £9.50**

Equal parts Tanqueray gin and Lillet Blanc shaken with a dash of absinthe, finished with the zest of an orange.

*This and the Depth Bomb were two war-time favourites. They owed their inspiration to the activities of the famous Motor Launch Submarine Chasers during the hostilities.*



**PERFECT LADY - £9.50**

A variation of the French version of a White Lady, using peach liqueur instead of Cointreau.

This recipe also uses Beefeater gin, lemon juice, sugar and egg white.

*This amazingly subtle and refreshing libation comes from a 1934 book entitled 'Here's How...' which was issued by the Victoria Wine Company, London's leading wine merchants of the era.*



**PRINCESS MARY - £9.50**

A soft mixture of Tanqueray gin, Mozart chocolate spirit and cream with a grated nutmeg garnish.

*Invented in 1922 by Harry MacElhone at Ciro's in London to mark the occasion of the wedding of Princess Mary. It later became known as the Alexander Cocktail.*



**CORPSE REVIVER #2 - £9.00**

Equal parts Beefeater gin, Cointreau and Lillet Blanc with fresh lemon juice and a hint of absinthe to taste.

*Based on Harry Craddock's 1930's Savoy Hotel recipe, about which he noted, "Four of these taken in swift succession will unrevive the corpse again."*



**MILLIONAIRE - £9.50**

Rittenhouse Rye whiskey, orange curacao, homemade pomegranate syrup and a splash of absinthe.

*Well known to the patrons of the The Ritz Hotel, London.*



**JOHN COLLINS - £8.50**

A refreshing long drink made with Beefeater gin, castor sugar and freshly squeezed lemon juice then lengthened with soda and served over crushed ice.

*Thought to be an English invention, this was the brainchild of John Collins, a barman at Limmer's Hotel, London. The recipe features in Charles Dickens' book 'Convivial Dickens: the Drinks of Dickens and His Times', published in 1926.*



THE VESPER - £9.50

"A dry martini," Bond said. "One. In a deep champagne goblet."

"Oui, monsieur."

"Just a moment. Three measures of Gin, one vodka, half a measure of Kina Lillet. Shake it very well until it is ice cold, then add a large thin slice of lemon - peel. Got it?"

"Certainly, monsieur." The barman seemed pleased with the idea.

*Casino Royale, Ian Fleming, 1937.*

*Invented by Gilberto Preti for the author, at Duke's Hotel, London.*



THE GOLDEN DAWN - £9.50

Henry Querville Calvados, Beefeater gin, Cointreau, apricot brandy, fresh orange and pomegranate juices shaken and served with a cherry garnish.

*The Café Royal Bar Book, 1939.*



THE 20TH CENTURY COCKTAIL - £9.50

Plymouth gin, Lillet Blanc, cacao liqueur and freshly squeezed lemon juice.

*The Café Royal Bar Book, 1939.*



THE AVENUE COCKTAIL - £9.50

Woodford Reserve bourbon, Henry Querville Calvados, shaken with passion fruit purée, homemade pomegranate syrup and a few dashes of orange blossom water.

*The Café Royal Bar Book, 1939.*



SPITFIRE COCKTAIL - £8.00

Equal parts Amontillado sherry, Baillie Nicol Jarvie scotch and lime cordial, shaken and served straight up.

*Harry MacElhone, Café de Paris, London, 1941.*



## PUNCHES & CUPS

*This is a family of long drinks that first appeared in the British Antilles pre-1700, probably initially in Barbados. The word punch comes from the Hindustani panch, meaning five, which refers to the number of ingredients used to make it.*



### DRAKE'S MOJITO

As the historical tale goes, pirate Richard Drake, a subordinate of the more famous Captain Francis Drake (pirate and later knight of the British Empire) created the direct ancestor of the mojito as we know it today, in Havana in 1586. The libation was originally known as 'the Drake' and made by combining aguardiente (the crude forerunner of rum), sugar, lime, mint and water and was served with a wooden spoon embellished with a cock's tail (thus cocktail!) in place of a handle. "Mojo" is actually an African word meaning 'to place a spell', the name mojito (basically meaning 'little spell') was then formally adopted.

### OUR SUGGESTED BLEND OF RUMS:

Havana Añejo Especial & Abelha Gold 3 year old - £9.00



### SUMMER GIN PUNCH - £8.50

Fresh raspberries, lemon, orange and pineapple gently stirred over ice with Beefeater gin, maraschino and soda.

*Founded in 1831, The Garrick was London's most important club devoted to "the patronage of the drama." As a member in good standing, Dickens may have enjoyed the club's famous summer gin punch, which was reputed to have been invented by his friend, Albert Smith.*



### BADMINGTON CUP - £7.50

Freshly diced cucumber stirred gently over ice with orange curacao, Lillet Rouge vermouth and soda.

*This recipe features in Charles Dickens' book 'Convivial Dickens' published in 1926.*



## BUCKS

*This family of drinks was invented in London, supposedly in the 1920s and possibly at The Buck's Club. They are prepared directly in a sling glass from ice, spirit, freshly squeezed lemon wedges and then lengthened with ginger ale.*



### WEST LONDON BUCK - £8.50

Beefeater Crown Jewel gin and Pimm's No. 1 cup.



### THE CANTERBURY - £8.50

Plymouth Navy Strength gin, Green Chartreuse and elderflower cordial.



### THE LONSDALE BUCK - £7.50

Beefeater gin, elderflower cordial and Poire William eau de vie.



### WINTER BUCK - £7.50

Hennessy Fine de Cognac, Pimm's winter cup and Tawny Port.



## SOURS

*A sour is made in a shaker and served in a rocks or wine glass. It contains spirit, lemon juice, bitters, sugar and pasteurised egg white, for a nice silky-smooth texture. These short drinks originated in England, where they appeared around the middle of the 1700's. One of the best known, of course is the whiskey sour.*



### STAIRS SOUR - £9.50

Henry Querville Calvados and Poire William eau de vie finished with Angostura and orange bitters and orange zest.



### QUINCE SOUR #2 - £7.50

1919 Angostura rum, quince jam and eau de vie, garnished with a cherry and an orange twist.



### PISCO SOUR - £8.50

Aba Pisco gently frothed and served in a wine glass.



### WESTBOURNE SOUR - £8.50

Millers Westbourne Strength gin gently blended with fresh raspberries and served in a wine glass..



## FROM BARTENDERS TO BARTENDERS (FRIENDS & FAMILY)

*These are a selection of drinks that we have created for those of you with an adventurous palate. They include some authentic original global classics as well as some brand new creations. These are the cocktails that many of today's London bartenders choose to drink when they are (not) working!*



### ORIGINAL DAIQUIRI

"Most of them worked in the Daiquiri mines, the superintendent of which was a gentleman named Cox-Jennings Cox. One morning in The Venus Bar, Cox said: "Boys, we've been drinking this delicious little drink for some time, but we've never named it. Let's christen it now!" The boys milled around a bit and finally Cox said: "I'll tell you what, lads - we all work at Daiquiri and we all drank this drink first there. Let's call it a Daiquiri!" The Daiquiri is now the best-known drink in Cuba. The recipe for the real Daiquiri was given to me by Don Facundo Bacardi Masso and confirmed by one of the men present at the christening: half one lime, squeeze onto one teaspoonful of sugar; pour in one whiskey-glassful of rum; plenty of ice; shake until shaker is thoroughly frosted outside. Meanwhile, chill a tall wine-glass of the kind known as a flute, fill it with shaved ice, and pour in the mixture. Must be drunk frozen or is not good."

*When It's Cocktail Time in Cuba; 1928 Basil Woon.*

Havana 3 year old rum, lime juice and sugar. - £8.50



### TOMMY'S - £8.50

The Tommy's margarita is probably one of the most commonly drunk cocktails by bartenders the world over. Invented by our friend, Julio Bermejo - *Ambassador of Tequila to the United States*. Simply take two parts Arette Blanco, one part lime juice and 3 spoons of &Jones Concentrado de agave.



### TEQUILA SAZERAC - £9.75

Chill a rocks glass and leave it on the side. Meanwhile in a mixing glass packed with ice cubes, pour 10ml of agave nectar, four dashes of Peychaud Bitters and 50ml of Arette Reposado tequila. Stir gently until perfect dilution and temperature. Drop the crushed ice off the rock glass and coat it with absinthe by spinning it up in the air and scream: TEQUILA SAZERAC! Pour the mix into the glass and garnish with a lime twist. Enjoy.



### NYL-KOORB - £9.75

Chill a coupette glass and leave it on the side. In a mixing glass packed with ice cubes, pour two dashes of orange bitters, 10ml of Amber Picon, 5ml of maraschino liqueur, 50ml of Noilly Prat Ambré and 25ml of Wild Turkey rye whiskey. Stir gently until perfect dilution and temperature. Drop the crushed ice off the coupette glass and pour the mix into the glass and garnish it with a lemon twist. Enjoy.

### VIC'S MAI TAI - £9.50

I was at the service bar in my Oakland restaurant. I took down a bottle of 17-year-old rum. It was J. Wray Nephew from Jamaica; surprisingly golden in colour, medium bodied, but with the rich pungent flavour particular to the Jamaican blends. The flavour of this great rum wasn't meant to be overpowered with heavy additions of fruit juices and flavourings. I took a fresh lime, added some orange curacao from Holland, a dash of rock candy syrup, and a dollop of French orgeat syrup, for its subtle almond flavour. A generous amount of shaved ice and vigorous shaking by hand produced the marriage I was after. Half the lime shell went in for colour... I stuck in a branch of fresh mint and gave two of them to Ham and Carrie Guild, friends from Tahiti, who were there that night. Carrie took one sip and said, "Mai Tai - Roa Ae".

In Tahitian this means "Out of This World - The Best". Well, that was that.

I named the drink "Mai Tai".

*Victor Bergeron, 1944.*



### JAYCO - £9.50

In San Miguel de Allende, there is an antique store called Jayco. Once we went out to the restaurant with the owner of the store. The restaurant was a casual place. And one of Jayco people said to me. "Make me a drink." So I looked around at the bottles behind the bar and made up this drink. It's a damn good drink, too. For me the best sweet & sour, bitter balance around Tequila...

*Trader Vic's, Bartender's guide, Revised, 1947.*

Arette Reposado, Amer Picon, lemon juice and grenadine topped with soda



### PICON BIERE - £4.50

Also called the Blue Collar Kir, but better known as Picon Biere. It's simply a tall pilsner served with an ounce of Amer Picon, a French aperitif bitter made from cinchona bark, cucacao orange, gentian, and some other assorted medieval-sounding ingredients.

Sea captain Jim used to drink his with a squeeze of citron pressé.



### MARTINIS AT LONSDALE - FROM £9.50

At Lonsdale we believe in flavours. We also believe that vermouth in a martini is a crucial ingredient and that's why we choose a ratio of 7-1 spirit to vermouth. We can stir it in a thermos (which gets the temperature down to -5/6C degrees) stir it in a mixing glass, shake it or throw it. We recommend la crème de la crème of spirits to express flavours in a martini. Please try it with Belvedere vodka or Beefeater Crown Jewel gin and the delicious Dolin dry vermouth served with a twist or an olive or two for love.

Otherwise, we encourage you to experiment with different vermouths, and indeed, an alternative base spirit.



### A&A'S NEGRONI - £10.00

A twist on the original recipe.

According to popular belief, the Negroni was invented in Florence, Italy in 1919, at Caffè Casoni. It was named after Count Camillo Negroni, the man who created it by asking a bartender (Fosco Scarselli) to add gin to an Americano, his favourite drink. In this version Campari, Beefeater 24 gin and Carpano Antica Formula vermouth are mixed together...Enjoy!



## COCKTAILS SUITABLE FOR A PROHIBITION COUNTRY



### STAIR MOJITO - £4.75

Cloudy apple juice shaken with mint,  
lime and sugar, served over cubed ice in a hi-ball glass.



### METHYPHOBIA - £4.75

Fresh passion fruits stirred with apples, lime and sugar then  
topped up with soda water. Served in a sling glass over crushed ice.



### MONSOON - £4.75

Guava juice shaken with pineapple juice and fresh lemon juice,  
then balanced with Grenadine.



### COLD SPICE - £4.75

Muddled Cucumber and strawberries with lime,  
homemade chilli syrup and pineapple juice - shaken and served straight up.



### APPLEBERRY - £4.75

Sweet berries crushed with vanilla syrup, apple and cranberry juices and a  
squeeze of lime - served long over crushed ice.

