



The Vintage Bar and Lounge

116 N. West Street Raleigh, NC 27603

(919) 833-2823

www.thevintagebarandlounge.com

Vintage Cocktails

Old Fashioned

Sugar, bitters and soda muddled, then topped with ice and Maker's Mark Bourbon and served with a cherry and orange slice

Once referred to as a 'palate-paralyzer' the Old Fashioned is quite possibly the first drink to be called a 'cocktail'. This bourbon whiskey concoction is said to have been invented by a bartender at the Penderris Club (Louisville, Kentucky) in the 1880's. It was popularized when a bourbon distiller, Colonel James E. Pepper brought it to the Waldorf-Astoria Hotel Bar (New York, NY).

Martini

Plymouth Gin and Dry Vermouth shaken and served up with an olive

It is uncertain where the Martini originated, but by the first World War it was the most popular American cocktail. Thomas Stuart's Fancy Drinks and How to Mix Them (1896) included a recipe using Plymouth Gin, French Vermouth & orange bitters. While bitters are rarely mixed in this classic cocktail anymore, Stuart's version very much resembles what we know as the modern Martini.

Manhattan

Knob Creek Bourbon, Sweet Vermouth and a dash of bitters shaken and served up with a cherry

The Manhattan is rumored to have been created in 1874 at the Manhattan Club (NY) for a banquet hosted by Lady Randolph Churchill in honor of politician Samuel J. Tilden. People began requesting 'the Manhattan cocktail', in reference to the club, after that event.

Daiquiri

Cruzan White Rum, fresh lime juice and sugar shaken and served up

Although Daiquiris are more commonly known as frozen cocktails these days, this version dating back to 1905, is not. The daiquiri was supposedly invented in Santiago, Cuba by an American engineer, Jennings Cox, when he ran out of gin while entertaining guests. This rum-based cocktail became popular in the 40's when wartime rationing made other spirits hard to come by and Roosevelt's Good Neighbor Policy made rum easily obtainable.

Side Car

Christian Brothers Brandy, Grand Marnier and fresh lemon shaken and served up with sugared rim

While the exact origin of the Sidecar is unclear it is believed to have been invented in either London or Paris around the end of World War I. The Sidecar recipe first appeared in 1922 and again in 1948. David A. Embury's The Fine Art of Mixing Drinks gives credit to an American Army captain in Paris "and [is] named after the motorcycle sidecar in which the good captain was driven to and from the little bistro where the drink was born and christened."

Jack Rose

Applejack, lemon juice and grenadine shaken and served up

The Jack Rose is rumored to have been named after numerous people including the infamous gambler Bald Jack Rose however the most likely explanation is the combination of ingredients. The cocktail became popular in the 1920's and 30's and appeared in Ernest Hemingway's 1926 classic, The Sun Also Rises.

Kir Royal

Champagne topped with Chambord

The Kir Royal is a variation of the Kir a popular French cocktail made with White Wine instead of Champagne. Originally called blanc-cassis, the drink was re-named after Félix Kir (1876-1968) the mayor of Dijon in Burgundy, France who often served the cocktail to guests at receptions. In France the Kir is typically drunk as an aperitif before a meal.

Planter's Punch

Cruzan White, Myers, grenadine, orange and pineapple juice served over ice

The Planter's Punch, believed to have originated in Kingston, Jamaica, is a rum-based punch with many variations. The August 8, 1908 edition of the New York Times contained this poem which is believed to be the first print appearance of the Planter's Punch: This recipe I give to thee, Dear brother in the heat. Take two of sour (lime let it be) To one and a half of sweet, Of Old Jamaica pour three strong, And add four parts of weak. Then mix and drink. I do no wrong - I know whereof I speak.

Mint Julep

Makers Mark Bourbon, mint and sugar served over ice

The Mint Julep's first print appearance was in a John Davis book published in London in 1803. The cocktail is believed to have originated in the southern United States in the 1700's and has been the traditional beverage of the Kentucky Derby since 1938.

Cosmopolitan

Smirnoff Citrus Vodka, Triple Sec, cranberry and lime juice shaken and served up

In one form or another, the Cosmopolitan has been around since the 1970's. Although the origin is unclear, some credit has been given to a South Beach, FL bartender. While no one knows for sure who invented this glamorous cocktail, it was certainly popularized by the TV show Sex and the City.

Long Island

Vodka, Tequila, Gin, Rum, Triple Sec, sour and Coca-Cola served over ice

As the name suggests, the cocktail is said to have originated in the 1970's in Long Island, New York. However, there are rumors that the drink first surfaced during prohibition, in a community called Long Island in Kingsport, Tennessee, as a cocktail that appeared to be non-alcoholic.



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Cocktails

Apple Martini

Vodka, Apple Pucker and sour shaken and served up

Cherry Cola

Cruzan Black Cherry Rum and Red Bull Cola served over ice

Raspberry Sweet Tea

Sweet Tea Vodka, Raspberry Liqueur and sour served over ice

Gold Margarita

Jose Cuervo Gold, Grand Marnier, lime, sour and a splash of orange juice on the rocks

Bloody Mary Martini

Absolut Peppar, Bloody Mary mix and fresh lime shaken and served up

Sweet and Salty Dog

Vodka, grapefruit and lime juice served over ice with a salted rim

Al Fresco

Luccio Moscato d'Asti topped with St. Germain Elderflower liqueur and soda , served over ice.

Mimosa

Champagne topped with orange juice

Spanglish

Patron XO, Vodka and half & half served over ice

Mudslide

Smirnoff Vanilla Vodka, Irish cream, coffee liqueur and half & half shaken and served up

Chocolatini

Vanilla Vodka, Crème de Cacao Dark and White, half & half shaken and served up

Shooters

Scooby Snack

Cruzan Coconut Rum, Crème de Banana, Midori, pineapple juice and half & half

Lift-Off

Drop a shot of Tuaca vanilla liquere into Aviator BoneHead India Brown

Chocolate Cake

Frangelico & Absolut Citron served with a sugared lemon.

Abuelita

Jose Cuervo Silver and Grand Marnier with a sugared orange

Swedish Fish

Black Haus Blackberry Schnapps, sour and cranberry juice

Alabama Slammer

Southern Comfort, Amaretto, Sloe Gin and orange juice