

The Safari Cocktail Menu



Bee's Knees \$7.00

60 ml Tanqueray London Dry Gin
25 ml Lemon Juice
25 ml Honey syrup

Shaken with ice and strained into a chilled coupe, No garnish.
(Frank Meier, *The Artistry of Mixing Drinks*, 1937)

Cosmopolitan \$10.00

60 ml Grey Goose Vodka
25 ml Cointreau
12.5 ml Triple Sec
30 ml Cranberry Juice
12.5 ml Simple Syrup

Shaken with ice and strained into a chilled coupe, garnished with an orange twist. (Cheryl Cooke, Miami, 1985)

Daiquirí \$7.00

60 ml Bacardi Superior Rum
30 ml Lemon Juice
30 ml Simple syrup

Shaken with ice and strained into a chilled coupe, garnished with a lemon wheel.
(Jacques Straub, *Drinks*, 1914)

Gin & Tonic \$7.00

60 ml Tanqueray Gin
120 ml Tonic Water

Served in a chilled Collins glass; filled with ice and stirred.
Garnished with a lemon wedge.

Margarita \$9.00

60 ml Jose Cuevo Tequila
30 ml Cointreau
30 ml Lemon Juice

Shaken with ice and strained into a chilled coupe, garnished with a lemon wheel.
(W.J Tarling, *Cafe Royal Cocktail Book*, 1937)

Martini \$7.00

60 ml Tanqueray Gin
15 ml Dry Vermouth

Stirred with ice and strained into a chilled coupe, garnished with three olives on a pick.
(Frank Newman, *American Bar*, 1904)

Moscow Mule \$8.00

45 ml Smirnoff Red Vodka
30 ml Simple syrup
30 ml Lemon Juice

Shaken with ice and strained into a chilled rocks glass, filled with ice. Topped with Ginger beer. Garnished with a lemon wheel. (Lucius Beebe, *The stork club bar book*, 1946)

Mojito \$8.00

60 ml Bacardi Superior Rum
30 ml Simple Syrup
25 ml Lemon Juice
8 Mint Leaves

Shaken and fine-strained into a chilled Collins glass; filled with ice. Topped with soda and garnished with the mint sprig. (Listed as the rum mojo in Juan A. Lasa's *Libro de Cocktail*, 1929)

Old-Fashioned Whiskey Cocktail \$8.00

60 ml Bulleit Kentucky Straight Bourbon
1 Teaspoon Sugar
2 Dashes Angostura bitters

Muddled, stirred with ice and strained into a chilled rocks glass. Garnished with an orange twist.
(Theodore Proulx, *The Bartenders manual*, 1888)

Pimms Cup \$8.00

60 ml Pimms
20 ml Lemon Juice
5 ml Simple Syrup
3 Cucumber slices

Ingredients are shaken with ice and strained into a chilled Collins glass filled with ice. Topped with ginger beer and garnished with a cucumber wheel.
(Lucius Beebe, *The Stork Club Bar Book*, 1946)

Side Car \$9.00

60 ml Brandy
20 ml Cointreau
20 ml Lemon Juice
7 ml Simple Syrup

Shaken with ice and strained into a chilled, half sugar-rimmed coupe. No garnish.
(Robert Vermeire, *cocktails: How to mix them*, 1922).

