

# 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).

