

Ocean House Classic Cocktails – Fourteen Dollars

The Ocean House Cocktail

This is a luxurious spin on a classic sour – destined to become a classic at The Ocean House.

~Luxardo Limoncello, Luxardo Amaretto di Saschira, Luxardo Maraschino Liqueur with Fresh Lemon, and Luxardo Marasche Cherries~

Americano

First served in the 1860's in Gaspare Campari's bar in Milan.

~Campari with Sweet Vermouth, and Soda Water~

Negroni

Named after Count Camillo Negroni who wanted an Americano with a bit more kick.

~Campari, Gin, and Sweet Vermouth topped with Soda Water~

The Martini

The classic cocktail whose origins are shrouded in mystery.

~Gin and Vermouth, garnished with olives~

Manhattan

The origins of the name are unclear – Many say it was created in 1874 at the Manhattan Club when Jennie Jerome Churchill (mother of Sir Winston Churchill) threw a party to celebrate Samuel Tilden's successful run for governor.

~Rye, Sweet Vermouth, and Bitters~

(Tom) Collins

Said to have been created by John Collins, a bartender at Limmer's Hotel London around 1800.

~Gin, Lemon Juice, Sugar, and Soda~

Horse's Neck

The original version of this highball, circa 1910, called for bourbon and ginger ale. Later guides often feature a choice of spirits.

~Bourbon, Ginger Ale, Spiral-cut Lemon Twist~

Old Fashioned

The Old Fashioned is purported to have been created by a bartender at the Pendennis Club in Louisville, Kentucky, for a retired Colonel James E. Pepper.

~Bourbon, Sugar, Bitters and Fruit~

Sidecar

Created by Harry MacElhone at Harry's New York Bar in Paris after the First World War and was named after an eccentric army captain who used to be chauffeur-driven to the bar in a motorcycle sidecar.

~Brandy, Cointreau, Lemon Juice, and Chilled Water with a sugared rim~

Gin Rickey

Named after lobbyist Joe Rickey circa 1890 at Shoemaker's Restaurant in Washington D.C.

~Gin, Lime Juice, Sugar, and Soda Water~

Sazerac

This cocktail was probably created in the 1830s by Antoine A. Peychaud. In the 1850s, and again in 1912 and in the 1930s this cocktail evolved. This is the recipe from the Sazerac Coffeehouse in New Orleans, circa 1930.

~Sazerac Rye, Pernod, Peychaud Bitters, and Lemon~

Gin & It

A perennially favorite lady's drink sipped at around 5pm.
~*Gin, Sweet Vermouth, and Orange Twist*~

Cuba Libre

Created circa 1900 in Havana, Cuba, the year Coca-Cola became available on the island.
~*Bacardi Light Rum, Coke, and Lime*~

Aviation

This gin drink from the 1930s conjures visions of air races, velocity, and sleek, light-winged craft.
~*Gin, Crème de Violette, Lemon Juice, and Maraschino Liqueur*~

Mint Julep

The earliest recorded mention of this southern refresher dates back to 1803, when a British tutor working in the South described it as a drink "taken by Virginians of a morning".
~*Bourbon, Mint, and Simple Syrup*~

Caipirinha

This original Brazilian cocktail is a workingman's tradition that dates well back in time.
~*Cachaca, Sugar and Lime*~

Cosmopolitan

A modern cocktail that will no doubt become a classic.
~*Vodka, Cointreau, Cranberry and Lime Juices*~

Pink Gin

This drink became a favorite in India among British officers who found the food, water, and climate there a little unsettling.
~*Plymouth Gin, Bitters, and a Lemon Twist*~

Pink Lady

A good Plymouth gin-based pre-dinner cocktail named after a successful 1912 stage play, it has a pomegranate flavor.
~*Plymouth Gin, Grenadine, Egg White, and Lemon*~

White Lady

Created by legendary bartender Harry MacElhone while at Ciro's Club, London in 1919. The perfect balance of sweetness and sharpness makes this an ideal pre-dinner drink.
~*Gin, Cointreau, and Lemon Juice*~

Bronx Cocktail

This pre-dinner drink was inspired by a visit to the Bronx Zoo in 1906 by Johnny Solon, renown bartender at the Waldorf-Astoria in New York.
~*Sweet and Dry Vermouth, Gin, and Orange Juice*~

Gibson

The original Gibson, named for American artist Charles Dana Gibson at the Players Club in New York, predates World War II and has nothing whatsoever to do with cocktail onions. We know this from a foray into Patrick Duffy's 1930s classic, *The Official Mixer's Manual*, which contains this recipe for the original.
~*Gin, Dry Vermouth and a Cherry*~

Whiskey Sour

Essentially a Collins without the fizz, a Sour is one of America's oldest cocktails. By the early 1900s, whiskey had replaced brandy as the spirit of choice for most Sour enthusiasts.
~*Bourbon, Lemon and Lime Juice, Sugar*~

Ramos Fizz

Invented by Enrico Ramos, owner of the Imperial Cabinet Saloon in New Orleans, the formula was a very well-guarded secret until 1920. When the feds shut down the place and padlocked the doors, Enrico's brother Charles became so outraged that he began freely dispensing the recipe he had hitherto kept so jealously.

~Gin, Lemon and Lime Juice, Orange Flower Water, Egg White, Sugar and Cream~

Planter's Punch

This drink was created in Jamaica to celebrate the opening of Myers's Rum distillery in 1879.

~Myers's Dark Rum, Orange Juice, Lime, and Grenadine~

Daiquiri

The Daiquiri was created in 1896 by Jennings Cox, an American mining engineer in Cuba and named for the small town of Daiquiri.

~Light Rum, Sugar and Lime~

Singapore Sling

This most famous of slings was created in 1915 by Ngiam Tong Boon, barman at the famous Raffles Hotel, in Singapore.

~Gin, Lime, Cherry Heering, Benedictine, Cointreau, Pineapple Juice, and Soda~

Long Island Iced Tea

We have no doubt that many a Long Island lady sipped this sassy cooler between rounds of golf and sets of tennis and during afternoons of bridge. Nothing strong for me, please, I'll just have a little more of that lovely iced tea.

~Cointreau, Gin, Vodka, Rum, Tequila, Lime and Coke~

Maiden's Prayer

Created by Harry Craddock at the Savoy in London, perhaps for a sad young lady. Harry's comment accompanying the recipe "If at first you don't succeed, cry, cry again".

~Gin, Cointreau, Orange and Lemon Juices~

Bacardi Cocktail

In 1936, Bacardi won a permanent injunction to restrain the Barbizon-Plaza Hotel and the Winel Restaurant in New York from selling Bacardi Cocktails unless they contained Bacardi rum.

~Bacardi Light Rum, Grenadine and Lime~

Margarita

Few remember Marjorie King, siren of the silent screen, but her allergy lives on. As a guest at Danny Herrera's splendid Rancho La Gloria in Tijuana in the 1930s, Marjorie confessed that she was allergic to virtually every type of liquor except tequila. Her host responded by creating a cocktail to meet the challenge and giving it the Spanish version of his guest's name.

~Tequila, Cointreau, Salt, and Lime~

Clover Club

This pre-Prohibition cocktail was invented at the Bellevue-Stratford Hotel in Philadelphia. The hotel hosted something of a Friar's Club called the Clover Club, from the late 1880s until the First World War.

~Gin, Simple Syrup, Fresh Lemon Juice, Grenadine~

Dark and Stormy

This is the national drink of Bermuda, where ginger beer and Gosling's rum are produced.

~Gosling's Black Rum, Fever Tree Ginger Beer, and a wedge of Lime~

Blood & Sand

Created for the premiere of the 1922 Rudolph Valentino movie, Blood and Sand. This equal parts formula comes from the 1930 edition of 'The Savoy Cocktail Book'.

~Scotch, Cherry Heering, Sweet Vermouth, and Orange Juice~

Bobby Burns

This cocktail, named for the Scottish poet, was created at the Big Brass Rail, the famous pre-Prohibition bar at the original Waldorf Hotel in New York City.

~Scotch, Sweet Vermouth, Benedictine and a Shortbread cookie to garnish~

Bloody Mary

Lore has it that M. Fernand "Pete" Petiot created the modern Bloody Mary at Harry's American Bar in Paris where he began bartending in 1916. He served the drink to a lady named Mary who sat at the bar for long hours pining for a boyfriend who rarely showed up for his dates with her.

~Vodka, Tomato Juice, Tabasco, Worcestershire, Salt, Pepper, Fresh Lemon Juice~

Red Snapper

This version of the Bloody Mary was served by Pete Petiot at the St. Regis Hotel's King Cole Bar because vodka was practically impossible to find in New York City in the 1930's

~Gin, Tomato Juice, Tabasco, Worcestershire, Salt, Pepper, Fresh Lemon Juice~

Mary Pickford

This cocktail was created at the Hotel Nacional de Cuba in Havana during Prohibition for the film star.

~White Rum, Pineapple Juice, Grenadine, Luxardo Maraschino Liqueur~

Hemingway Daiquiri (Papa Doble)

In about 1921, Constantino Ribailagua of the El Floridita Bar in Havana added fresh grapefruit juice and maraschino liqueur to the Daiquiri. The drink was made as a frozen drink at the famous Floradita and was named Papa Doble after Ernest Hemingway. The original recipe didn't call for any sugar, just a touch of maraschino liqueur and is always reprinted that way out of respect to Papa; Hemingway had an aversion to sugar although you can be sure that the average guest at the Floridita had a bit of Simple Syrup added to their drink.

~White Rum, Luxardo Maraschino Liqueur, Fresh Grapefruit Juice, Fresh Lime Juice (Simple Syrup)~

Corpse Reviver No. 1

This drink was created by Frank Meier at the Ritz Bar, Paris. This recipe is adapted from Harry Craddock's 1930 The Savoy Cocktail Book, where he writes, "To be taken before 11am, or whenever steam and energy are needed."

~Hennessy V.S. Cognac, Calvados, Sweet Vermouth, and Chilled Water~

Corpse Reviver No. 2

This cocktail is taken from Harry Craddock's 1930 The Savoy Cocktail Book, where he says of the drink, "Four of these taken in swift succession will unrevive the corpse again".

~Tanqueray Gin, Cointreau, Lillet Blanc, Fresh Lemon Juice, and Herbsaint~

Millionaire

Created at the Hotel Ritz, London, no later than 1922.

~Rye, Grenadine, Egg White, and Cointreau~

Jack Rose

A.S. Crockett, author of the 1931 *Old Waldorf Bar Days*, notes that the Jack Rose was not named for an infamous person, but was in fact named for a pink rose called the Jacquemot rose.

~Applejack, Simple Syrup, Fresh Lemon Juice, Grenadine and Marasche Cherries~

Ward Eight

This cocktail was created in Boston at the Locke-Ober Café by Tom Hussion on Election Eve, 1896 to celebrate the impending victory of Democrat Martin Lomasney to the Massachusetts General Court.

~Rye, Simple Syrup, Fresh Lemon Juice, Grenadine, Marasche Cherries~

Cobblers

Cobblers comprised a broad category of drinks in the nineteenth century, when they were made with wine and spirits and fresh fruits. They were decorated with fresh fruit of the season, sweetened with sugar, and served over ice in large glasses. Making a cobbler called for shaking, ushering in the use of the modern-day cocktail shaker.

Brandy Cobbler

~Fresh Pineapple, Lemon, and Orange, Chambord, and Cognac~

Gin Cobbler

~ Fresh Pineapple, Lemon, and Orange, Peter Heering Cherry Heering, and Gin ~

Port Cobbler

~ Fresh Pineapple, Lemon, and Orange, Cointreau, and Ruby Port ~

Sherry Cobbler

~ Fresh Pineapple, Lemon, and Orange, Luxardo Maraschino Liqueur, Fino Sherry, Fresh Lemon and Orange Juices ~

Whiskey Cobbler

~ Fresh Pineapple, Lemon, and Orange, Cointreau, and Whiskey ~

Champagne Cobbler

~ Fresh Pineapple, Lemon, and Orange, Luxardo Maraschino Liqueur, and Champagne ~

Ocean House Modern Cocktails – Fourteen Dollars

Ocean House Southside

This is the classic cocktail of Watch Hill
~*Mt. Gay, Fresh Lemon, Mint, Simple Syrup, Fever Tree
Bitter Lemon, with a float of Myers's Dark rum*~

Dirty Earl Grey Martini

Created at the Bar Vendome in the Ritz Hotel in Paris by
Alain Willaumez in 1999.
~*Freshly Infused Earl Grey and Grey Goose Vodka*~

Indochine Tonic

A ginger collins
~*Tito's Vodka, Domaine de Canton, Fever Tree Tonic, and
Lemon*~

The Hoozawhatzit

Named for Best Young Sommelier National Champion
2010, Michael Meagher, whose last name is actually
pronounced "Mahr".
~*Gin, Cointreau, Lillet, Fever Tree Bitter Lemon*~

Chuck Puggles

Named for sommelier Charles Puglia at the Best Young
Sommelier Regional Competition in Boston, 2010.
~*Bernheim Wheat Whiskey, Cointreau, Lemon Juice,
Fever Tree Bitter Lemon*~

Traditional Elderfashioned

The Old Fashioned with a twist.
~*St. Germain, Elijah Craig, Sugar, Bitters and Fruit*~

Orange Daiquiri

Créole Shrub is an unusual liqueur made by infusing orange
peel in casks of mature Martinique rum.
~*Clément Créole Shrub, Fresh Lime, and Water*~

The Elder Aviator

Fans of the classic Aviation may appreciate this floral twist.
~*Tanqueray Gin, St. Germain, Maraschino Liqueur, and
Fresh Lemon Juice*~

La Coloniale

Gin and ginger
~*Hendrick's Gin, Domaine de Canton, Cucumber*~

Eclipse

This muddled cocktail is the perfect Summer refresher.
~*Fresh Raspberries, Woodford Reserve, Chambord,
Cranberry, and Fresh Lime Juice*~

Clément Sidecar

This spin on the classic Sidecar uses an agricole rum from
Martinique and Clément Créole Shrub, an orange flavored
Rhum liqueur
~ *Clément Créole Shrub, Clément V.S.O.P., and Lemon
Juice with a sugared rim* ~

Rude Cosmopolitan

Don't let the pink appearance of this drink fool you into
thinking it's a fluffy cocktail. It's both serious and superb.
~*Don Julio Reposado, Cointreau, Cranberry, Orange Bitters,
and Fresh Lime Juice*~

Ocean House Champagne Cocktails – Fourteen Dollars

Champagne Cocktail

Sipped in New York even before the turn of the century, this may have been the first cocktail deemed appropriate for women of society.

~Champagne, Bitters, Sugar and Lemon Twist~

Kir Royale

Cassis was added to Aligote wine by farm workers in Burgundy, France, to make it more drinkable. They named the drink after the war hero and Mayor of Dijon, Canon Felix Kir (1876-1968). When the wine was replaced by champagne the Kir was given a more fitting regal name.

~Champagne and Crème de Cassis~

Bellini

The warm, delicate glow of Bellini's paintings aroused such admiration in Giuseppe Cipriani, bartender at Harry's Bar in Venice in the 1940s, that he decided to concoct a drink of the same entrancing hue.

~Champagne and White Peach Puree~

Buck's Fizz

Mr. McGarry, bartender at Buck's Club, London, created this combination in 1921, the beginning of the Roaring Twenties.

~Champagne and Fresh Orange Juice~

Mimosa

A classic cocktail from 1925, created at the Ritz Hotel, Paris, it is named after the tropical flowering shrub.

~Champagne, Grand Marnier and Fresh Orange Juice~

French 75

This cocktail was named after one of the field guns used during World War I. A young Lieutenant named Harry S. Truman was noted as saying, he would rather be alongside his troops with their French 75s than be President of the United States.

~Champagne, Tanqueray Gin, Sugar, and Lemon Juice~

French 75 No. 2

This variation using Cognac in place of the Gin is the more popular version of this excellent classic cocktail.

~Champagne, Hennessy V.S., Sugar, and Lemon Juice~

Ritz Cocktail

This was the first drink Dale DeGroff ever received national press for in 1985. It was created as a tribute to the Ritz hotels of London, Paris, and Madrid.

~Hennessy V.S., Cointreau, Luxardo Maraschino Liqueur, and Champagne~

Midnight Moon

Created at Le Bar St. Laurent in the Hotel Scribe in 1982 as a cocktail for the end of the evening.

~Hennessy V.S., Luxardo Amaretto, Crème de Cacao, and Champagne~

St. Germain Cocktail

St. Germain elderflower liqueur adds a refreshing, sweet, floral twist to the Champagne in this cocktail.

~St. Germain, Soda, and Champagne~

Ocean House Dessert Cocktails – Fourteen Dollars

Stinger

Invented around 1900, the Stinger hit its peak of popularity during Prohibition, perhaps because the menthe overrode the taste of counterfeit booze.

~Cognac and Crème de Menthe~

Brandy Alexander

A sophisticated after-dinner drink that is very popular with cocktail drinkers.

~Cognac, Crème de Cacao and Cream~

Grasshopper

This cocktail, with a creamy, mint flavor, is a good after-dinner drink. Hopefully, you will not leap after drinking one.

~Crème de Menthe, Crème de Cacao, and Cream~

Velvet Hammer

Softly, softly into the night with this after-dinner drink – to sip it is to caress the palate with velvet.

~Tia Maria, Cointreau, and Cream~

Black Russian

A short after-dinner drink, it is vodka with a dark finish. Although it reached the height of its popularity in the 1950s, it is still popular.

~Vodka and Kahlua~

White Russian

The only difference between this and a Black Russian is that this contains cream, hence the whiteness.

~Vodka, Kahlua, and Cream~

Irish Coffee

The original recipe was created shortly after World War II by Joe Sheridan, head bartender at Shannon Airport, near Ireland's Atlantic Coast. The late Stanton Delaplane, a columnist for the San Francisco Chronicle, brought the recipe for Irish coffee to his favorite bar – the Buena Vista at Fisherman's Wharf in 1952.

~Irish Whiskey, Sugar, Coffee, Whipped Cream~

Irish Coffee Variations:

Mexican Coffee

~Don Julio Reposado, Kahlua, Sugar, Coffee, Whipped Cream~

Jamaican Coffee

~Tia Maria, Rum, Sugar, Coffee, Whipped Cream~

Keoke Coffee

~Kahlua, Crème de Cacao, Hennessy V.S. Cognac, Sugar, Coffee, Whipped Cream~

Calypso Coffee

~Kahlua, Rum, Sugar, Coffee, Whipped Cream~

Café Amore

~Luxardo Amaretto di Saschira, Sugar, Coffee, Whipped Cream~

Spanish Coffee

~Gran Duque d'Alba Brandy, Kahlua, Sugar, Coffee, Whipped Cream~