

Red Rover “Throwback” at Seven Grand

JULEPS: The world’s most compatible things: Bourbon, Mint, Crushed Ice, and a Silver Cup.

Kentucky Mint Julepo - The original Deep South drink was first written about in 1803. Now the Official drink of the Kentucky Derby. Fresh Mint, house-made mint syrup, and Maker’s Mark.

Blackberry Julepo - The first juleps could be made with rum, brandy, or whiskey, but by 1900, whiskey had become the standard. Fresh Mint, Blackberries, and Jim Beam Bourbon.

Seven-Large Julepo - “I must descant a little upon the mint julep, as it is, with the thermometer at 100 degrees, one of the most delightful and insinuating potations that was ever invented, and my be drunk with equal satisfaction when the thermometer is as low as 70 degrees”. - The Savoy Cocktail Book, Harry Craddock (1930). Fresh Muddled Mint, Basil Hayden Bourbon, and served in a bath of champagne.

COCKTAILS: Originally known as sweetened spirit, with bitters, stirred or shaken

Rye Manhattano - This drink originated at the Manhattan Club in New York City in the early 1870s. It was invented for a banquet hosted Lady Randolph Churchill, Winston’s mother.▪ Jim Beam Rye stirred with Sweet Vermouth and bitters.

Sazeraco - Made popular by Antoine Peychaud in New Orleans to highlight the bitters he created about 1859. When the legendary John H. Handy took over the original recipe, he preferred rye whiskey over Cognac. Rye1 served with a Pernod rinse and a touch of pyrotechnics.

Los Angeles Cocktailo - The most popular drink in the 1940’s at the swanky Hi Ho Club located in Hollywood. Knob Creak Bourbon with a touch of Sweet Vermouth and Fresh Grated Nutmeg.

Grand Apple Cocktailo - A re-invention by our own Marcos Tello of an old classic, pre-prohibition style. A lovely combination of Applejack, Maker’s and fresh grated cinnamon.

FIZZ’S: These Frothy drinks are made and shaken in a frenzy

Ramos Gin Fizzo - Created in 1888 by Henry C. Ramos when he opened his Imperial Cabinet Bar in New Orleans. Gin shaken hard with fresh lemon and lime juices, cream, pasteurized egg white, and orange-flower water, topped with soda.

Apple Blow Fizzo - The Apple Blow Fizz is an obscure classic cocktail that features the quintessential American spirit Applejack. Applejack has been distilled here in America since 1680, making it one of the oldest native distilled spirits. Applejack brandy shaken hard with fresh squeezed lemon juice, egg white and topped with soda.

SOURS: Fresh-squeezed Lemon or Lime juice is essential on these

Aviationo - Dating back to at least 1930, the name of this delicious Depression-era cocktail is supposedly linked to the air travel of the time —a risky venture not for the faint of heart. Gin, maraschino liqueur, and fresh squeezed lemon juice.

Hemingway Daiquirio - In the early 1920’s, invented by the great Constantino Ribailagua of the El Floridita Bar in Havana when he added fresh grapefruit juice and maraschino liqueur to the Daiquiri. The drink originally named Papa Doble, or “Papa’s Double”, after Ernest Hemingway. Cruzan White Rum, Maraschino liqueur, shaken with fresh lime and grapefruit juices.

Tommy's Margaritao - Creator Julio Bermejo, Tequila ambassador and owner of Tommy's Restaurant in San Francisco, is widely regarded as the best mixer of Margaritas in the world. Golden agave syrup shaken with fresh lime juice and El Tesoro Blanco Tequila.

Brock & Co.o - In a quote from history, Minnie was intently window-shopping at Brock & Co Jewelry Store when her friend Charley said, "Surely, Minnie, engagement rings are the last thing you need to concern yourself with!" Drink created by Vincenzo Marinella in honor of the original 1921 building that is our bar's home. Homemade ginger honey-syrup shaken with Knob Creek and Fresh lemon juice.

The Irish Antidoteo - Invented by our own Damian Windsor. This drink will bring out your inner Irish and surely be a temporary cure for all that ails you. Irish Whiskey on the rocks with fresh lemon juice and Homemade Honey Syrup.

Elder Fitzgeraldo - Utilizing an Elderflower cordial that is a traditional Victorian British thirst quencher. It is made from the tiny white flowers which cover the elder bush, a common sight in British hedgerows during the early summer. A Damian Windsor original. Old Fitzgerald 12 year old bourbon and St. Germaine Elderflower liqueur: Simply Beautiful.