

# 1886

## Summer Cocktail Menu

### REGIONAL

#### **Zombie**

This drink's first version was created at Don the Beachcomber of Hollywood in 1934 by Don Beach, creator of the "Tiki" movement. Limit 2 per customer.

*(A blend of three rums, passion fruit, Demerara syrup, fresh lemon, lime & pineapple juice)*

#### **QB Cooler**

"QB" stands for Quiet Birdmen, a drinking fraternity of aviators founded by seven WWI pilots in 1921. However, this particular little drink was created by Don Beach at his Hollywood bar in 1937, and was rumored to be the inspiration for a famous drink created by Tiki legend Trader Vic.

*(Another blend of three rums, Falernum, honey & ginger syrups, fresh lime & orange juice)*

#### **Pimm's Cup No. 3**

Back in the 1880's there were many different variations of Pimm's Bottled Cocktails, most of which have been lost through the ages. The last season we re-created the Pimm's Cup with Tequila & Bourbon....This one is housemade with Remy Martin Cognac per Greg Gertmenian and Marcos Tello.

*(Remy Martin Cognac based on Pimm's No. 3, with citrus juices, mint, cucumber & tonic)*

#### **Media Park Swizzle**

Created in traditional swizzle format and inspired by a park of the same name in Culver City. Thanks Matt!

*(Bols Genever, sherry, Ginger, Falernum & Lime)*

## **SEASONAL**

### **Piña Colada**

The earliest mention of the Pina Colada is a pirate story set in the 1800's. A Puerto Rican pirate, Robert Cofresi, also known as El Pirata Cofresi, is attributed with mixing a beverage that contained coconut, pineapple and white rum for his crew, hoping to boost their morale...We hope our version boosts yours as well.

*(White rum, Coco Lopez, bitters, pineapple & lime)*

### **Bourbon Peach Smash**

The "Smash" category was the "it" drink of the 1850's. This was basically a julep on a short plan, however, the modern version throws some lemon wedges into the mix. Our version, includes a seasonal take on this category utilizing peaches.

*(Bourbon, peach, mint & lemon)*

### **Cherry Daiquiri**

The "Daiquiri" was created in 1898 by an American engineer working in Cuba near a town by the same name as the drink. Our twist on this simple mixture of rum, lime, and sugar has fresh cherries in it.

*(White Rum, lime, sugar & cherries)*

### **Field's of Aberdine**

This Scotch takes on a traditional "Planter's Style" punch actually utilizes our own "house blended malt". Lacey Murillo spins Macallan Fine Oak, Highland Park 18 & Laphroaig into an ambrosia of flavors, and swizzled into perfection.

*("House Blended Malt", Curacao, Orgeat, bitters & lime)*

## **SHAKEN**

### **Barbacoa**

A cocktail created by mix master Julian Cox of Rivera, Sotta and Picca. Garnished properly with Beef Jerky.

*(Mescal, chipotle, agave, ginger & lime)*

## **Loop Tonic**

A lovely “tonic” invented by drink professor Phil Ward of Mayahuel, NYC.

*(Tequila, Dry Vermouth, Green Chartreuse & lime)*

## **Pisco Punch**

The most well known version of this recipe was originally created at the Bank Exchange in San Francisco. This lovely version is inspired by drinks expert Julie Reiner of Clover Club, NYC.

*(Strawberry infused Pisco, cloves, Cane syrup, lemon & pineapple juice)*

## **Yellow Jacket**

A delicious little summer libation created by Head Bartender, Garrett McKechnie.

*(Aged rum, Orgeat, Yellow Chartreuse & lime juice)*

## **STIRRED**

### **Gardoni**

This creation was brought to us by cocktail legend Francesco Lafranconi – his “garden variety” take on a negroni.

*(Cucumber, sun dried tomato infused vodka, Amaro Nonino, Campari & celery bitters)*

### **Thai Iced Tea**

Our version of the refreshing iced tea cooler was created by our own cocktailian bartender, Garrett McKechnie.

*(Thai Tea infused Cachaca, Demerara Syrup, and hand whipped cream)*

### **Vintage Caprice**

Just like a classic car sometimes classic cocktails need a bit of time to come into their own. The Caprice is one of those whose potential was recognized by 1886 barman Danny Cymbal.

*(Beefeater Gin, Dry Vermouth, Benedictine, & Orange Bitters – Aged for 4 Months in a Bourbon Barrel)*

## **Soyer au Champagne**

This first appeared in the 1949 Esquire's Handbook for Hosts.

*(Remy Martin Cognac, Curacao, Maraschino, Piper Sonoma Champagne & vanilla ice cream....Yes, Ice Cream!)*