

# 1886

## Fall Cocktail Menu

By

**Marcos Tello & 1886 Bar Team**

### REGIONAL

#### **Pimm's # 4**

*For the refreshing fifth addition to the 1886 Homemade Pimm's collection, Pimm's #4 was created by the creative force behind 1886, Marcos Tello. Marcos combines Jamaican Rum and his secret Pimm's recipe topped with Ting's Jamaican Grapefruit Soda.*

#### **1886 Kentucky Colonel**

*The Kentucky Colonel was the house drink at Hotel Bel-Air back in the 1980's when Dale DeGroff was the man behind the bar.*

#### **Raymond Hill Smash**

*Using fresh California Oranges, Remy VSOP Cognac and mint over crushed ice, head bartender, Garrett McKechnie, pays homage to the hill behind 1886 where the Raymond Hotel once stood and where punches, not unlike this single serving libation, were once served.*

## SEASONAL

### **Indian Summer**

*California doesn't have much of a "fall", but on the east coast, everyone looks forward to Indian Summer during the Autumn months. Garrett McKechnie's cocktail brings you back to BBQs and the beach with fresh watermelon juice, Blanco Tequila, Agave Syrup, spiced up with a hint of cilantro and jalapeno and topped with chunks of watermelon and chili salt.*

### **Malted Mule**

*Teaming up with our brilliant Pastry Chef Jeff Haines at The Raymond, 1886 mistress Lacey Murillo creates a cocktail from homemade gingersnap ice cream spiked with Lemon Hart 151, Mt. Gay Eclipse Aged rum, a touch of Jamaican rum, and homemade barley malt syrup topped with ginger-ale! Delicious.*

### **1886 Chin Chin**

*Originally created by Sam Ross of Milk and Honey in NYC, this incredible cocktail of bourbon, homemade ginger syrup and fresh apple juice takes on a savory touch at 1886 with cinnamon, and a touch of Indonesian Long Pepper.*

## **SHAKEN**

### **Earl Grey Martini**

*On the 2005 menu at Pegu Club NYC, this delicate Earl Grey infused Gin Sour from Audrey Saunders, is as close to perfection as a drink can get.*

### **Big Mac Cocktail**

*Blackberries, bourbon, Lemon juice and fresh housemade cranberry juice create this crowd-pleasing classic originally created by Damian Windsor.*

### **St. Elmo's Fire**

*Not many barmen are daring enough to mix beer and spirits, but 1886 "Cicerone" Brady Weise does it with taste in this original mix of London Dry Gin, Aperol and fresh lime juice, topped with 90 Minute Dogfish Head IPA. Damn.*

## **STIRRED**

### **The Therapist**

*Inspired by a friend of 1886, this “cure-all” by Garrett McKechnie is made with Highland Park 12 yr. single malt Scotch, Drambuie, Carpano Antica and Chocolate bitters balanced by caramelized orange essence. Thanks Aaron!*

### **El Jimador**

*Reposado Tequila with herbal and vanilla Liqueurs, this aromatic cocktail by Marcos Tello, is simple and perfect.*

### **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. The Vintage Caprice is a 4 month Barrel-Aged Gin Cocktail made with Beefeater London Dry Gin, Dry Vermouth, Benedictine and Orange Bitters. 1886 will be releasing the 8 month Barrel-Aged version of this in one month as well. Marcos Tello and Danny Cymbal barreled this classic to be the first of many aged cocktails at 1886.*