

# 1886

## Winter Cocktail Menu

By

**Marcos Tello & 1886 Bar Team**

### SEASONAL

#### **Con Abuelita**

A palate pleasing deconstruction of traditional Mexican Hot Chocolate – Just like grandma (abuelita) used to make. Served Hot...Thanks Jeff!

*Ancho-Chile infused Reposado Tequila, 1886 Hot Chocolate Mix, & Ancho-Chile Marshmallow*

#### **Grog Logged**

Groggy Greg Gertmenian's interpretation of traditional "grog" - utilizing ale, sugar, & lime. We serve it piping hot (and in keeping with 1756 Naval Code) "*in the presence of the Lieutenant of the Watch*", all wrapped up in an ancient mariner koozie (wink, wink).

*Black Rum & 1886 Grog*

#### **Chic(ory) Flip**

In the 1700s Flips were made with ale, spirit, whole eggs, and sugar...We'd like to offer you up this coffee infused version. Served Cold!

*Chicory-Coffee infused Rye Whiskey, Yeti Stout, One Whole Egg, & Caramelized Chicory-Coffee Sugar*

## REGIONAL

### **Pimm's Cup No. 2**

Back in the 1880's there were many different variations of Pimm's Bottled Cocktails, most of which have been lost through the ages. This season we bring you yet another re-created Pimm's Cup....This one is housemade with Scotch.

*Scotch based Pimm's No. 2, citrus juices, ginger, mint, cucumber, & soda water*

### **Oak Knoll Manhattan**

With so many spirit forward cocktails named after New York neighborhoods these days...Native New Yorker Danny Cymbal has decided to craft one for the 'Dena! Creating a housemade mulled wine vermouth utilizing a lot of spices and botanicals originally grown in this area, we bring you this very special spirituous winter cocktail.

*Bonded Bourbon, Dry Vermouth, and 1886 Mulled Vermouth*

## SHAKEN

### **Holland Daze**

Dazing and delighting the senses, cocktail conjurer Kate Grutman from Sotto has lent us this enchanting recipe for the season.

*Bols Genever, Housemade Pistachio Orgeat, Maraschino Liqueur, Lemon & Housemade Sambuca Bitters*

### **Per-Sin-Amen Cocktail**

Head Barman Garret McKechnie's vision of: Sinful Cinnamon and Sexy, Smoky Mescal tied together by seasonal Persimmon. Now try saying that 10 times fast!

*Mescal, Fresh Persimmons, Housemade Cinnamon Bark Syrup, Lime, & Chocolate-Creole Bitters*

## STIRRED

### **The Smoking Jacket**

Lacey Murillo transports you to a land of cigar smoke & whiskey – a complete multi-sensory experience. Dare to don “the smoking jacket”!

*Pot Still Irish Whiskey, 1886 Tobacco Bitters, Maplewood Smoke, & Orange Vanilla Ash*

***SURGEON GENERAL WARNING: Tobacco Use Increases The Risk Of Infertility, Stillbirth, And Low Birth Weight.***

### **Coffee & Cigarettes**

Brady Weise, a master of fermented beverage, brings you this song to an age old cliché. Served with an edible cigarette, meant to be eaten not smoked, along with your beverage...Thanks Mikey!

*Vodka, Dark Crème de Cacao, Yeti Stout, Hand Whipped Cream, & Vanilla Paper Rolled Cigarette*

### **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 8 Months in a Bourbon Barrel*