



MARTINI

Gin, French Vermouth, Orange Bitters

SIDECAR

Brandy, Lemon Juice, Orange Curaçao

NEGRONI

Gin, Campari, Italian Vermouth

DAIQUIRI

Rum, Lime Juice, Sugar

TOM COLLINS

Gin, Lemon Juice, Sugar, Seltzer Water

OLD FASHIONED

Rye Whiskey, Sugar, Angostura Bitters

Cocktails
\$14



MANHATTAN

Rye Whiskey, Italian Vermouth,
Angostura Bitters

FRENCH 75

Gin, Lemon Juice, Sugar, Sparkling Wine

GIMLET

Vodka, Lime Juice, Sugar

SAZERAC

Cognac, Sugar, Peychaud's Bitters, Absinthe

MARGARITA

Tequila, Lime Juice, Orange Curaçao

WHISKEY SOUR

Bourbon, Lemon Juice, Sugar, Egg White

Cocktails
\$14

— THE —
CRUISE
ROOM
— SINCE 1933 —

DRINKS
AND HOW
TO MIX 'EM

FIRST ED. SEPTEMBER 2017

FANCY COCKTAILS

ALFONSO COCKTAIL

- 4 Champagne
- 1 ½ Dubbonnet
- ¼ Simple Syrup
- 2 Dashes Angostura Bitters

Combined in a wine glass with ice and garnished with a zest of lemon.

ARTISTS SPECIAL COCKTAIL

- 1 ½ Irish Whiskey
- 1 ½ Oloroso Sherry
- ¾ Fresh Lemon Juice
- ¾ Raspberry Syrup

Shaken with ice, strained into a chilled cocktail glass, and garnished with red currants.

CAMPDEN COCKTAIL

- 2 Plymouth Gin
- 1 Lillet Blanc
- ½ Cointreau

Stirred with ice, strained into a chilled cocktail glass, and garnished with a zest of lemon.

CHRYSANTHEMUM COCKTAIL

- 2 French Vermouth
- ¾ Benedictine
- 3 Dashes Absinthe

Stirred with ice, strained into a chilled cocktail glass, and garnished with a zest of orange.

CRUISE ROOM COCKTAIL

- ¾ London Dry Gin
- ¾ Byrrh
- ¾ Campari
- ¾ Oloroso Sherry

Stirred with ice, strained into a chilled double old fashioned glass with block ice, and garnished with a zest of lemon.

HOOTS MON COCKTAIL

- 2 Scotch Whiskey
- 1 Cocchi Americano
- 1 Italian Vermouth

Stirred with ice, strained into a chilled cocktail glass, and garnished with a zest of lemon.

IMPROVED COCKTAIL

- 2 Spirit
- ¼ Maraschino Liqueur
- 1 Sugar Cube
- 2 Dashes Angostura Bitters
- 1 Dash Absinthe

Stirred with ice, strained into a chilled double old fashioned glass with block ice, and garnished with a zest of lemon.

REMEMBER THE MAINE

- 2 Rye Whiskey
- ¾ Italian Vermouth
- ¼ Cherry Heering
- 2 Dashes Absinthe

Stirred with ice, strained into a chilled cocktail glass, and garnished with a cherry.

TEMPTING TIPPLES

AMERICA'S CUP

- 1 ½ New American Gin
- ½ Fresh Lime Juice
- 1 Strawberry
- 1 Sprig Rosemary
- 1 Sprig Mint
- 3 Ginger Beer

Muddled, shaken with ice, strained into a collins glass filled with pebble ice, and garnished with strawberries, mint and rosemary.

SINGAPORE SLING

- 1 ½ Gin
- 1 Lime
- ½ Cherry Heering
- ¼ Benedictine
- 2 Dashes Angostura Bitters

Shaken, strained into a collins glass with ice, and garnished with seasonal herbs.

BERMUDA HIGHBALL

- 1 Brandy
- 1 Plymouth Gin
- 1 French Vermouth
- 1 Whole Lemon Peel
- 3 Ginger Beer

Combined in a collins glass with ice and garnished with a zest of lemon.

JULEPS

CHAMPAGNE JULEP

- 3 Champagne
- 1 Sugar Cube
- 1 Small Handful Of Mint

Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

CHARTREUSE JULEP

- 2 Green Chartreuse
- 1 Small Handful Of Mint
- 1 Whole Lemon Peel
- 1 Sugar Cube

Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

GEORGIA MINT JULEP

- 1 Peach Brandy
- 1 VSOP Brandy
- 8-10 Mint Leaves
- 1 Sugar Cube
- 1 Pineapple Wedge

Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

PLYMOUTH JULEP

- 2 Plymouth Gin
- 1 Small Handful Of Mint
- 1 Whole Lime Peel
- 1 Sugar Cube

Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

GRAND JULEP

- 2 Grand Marnier
- 1 Small Handful Of Mint
- 1 Whole Lemon Peel
- 1 Sugar Cube

Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

DAISIES, FIZZES & RICKEYS

CAMPARI RICKEY

- 2 Campari
- 1 Lime
- 4 Seltzer

Combined in a collins glass with ice and lime.

RUBY FIZZ

- 2 Sloe Gin
- $\frac{3}{4}$ Fresh Lemon Juice
- $\frac{1}{4}$ Raspberry Syrup
- 1 Egg White
- 2 Seltzer

Shaken, strained into a collins glass and topped with seltzer.

ST CROIX RUM DAISY

- 2 St Croix Rum
- $\frac{3}{4}$ Fresh Lime Juice
- $\frac{1}{2}$ Maraschino Liqueur
- $\frac{1}{2}$ Gomme Syrup
- 1 Seltzer

Stirred, strained into a martini glass, and garnished with a zest of lemon.

MARTINIS

BRADFORD A LA MARTINI

- 2 Russian Vodka
- 1 French Vermouth

Shaken, strained into martini glass, and garnished with olives.

DRY MARTINI

- $2\frac{1}{2}$ London Dry Gin
- $\frac{1}{2}$ French Vermouth

Stirred, strained into a martini glass, and garnished with a zest of lemon.

GIBSON

- $2\frac{1}{2}$ London Dry Gin
- $\frac{1}{2}$ French Vermouth
- 1 Barspoon Champagne Vinegar

Stirred, strained into a martini glass, and garnished with pearl onions.

MARTINEZ

- 2 Old Tom Gin
- 1 Italian Vermouth
- $\frac{1}{4}$ Maraschino Liqueur
- 2 Dashes Orange Bitters

Stir, strained into martini glass and garnished with a twist of orange.

50/50 MARTINI

- 1.5 London Dry Gin
- 1.5 French Vermouth
- 1 Dash Orange Bitters

Combined in a collins glass with ice and garnished with a zest of lime.

SMASHES

CLARET SMASH

- 2 Red Bordeaux Wine
- 1 Sugar Cube
- ½ Of One Lemon Cut Into ¼ s
- 1 Small Handful Of Mint

Muddled, shaken, served in a double old fashioned glass with pebbled ice, and garnished with a sprig of mint.

IRISH WHISKEY SMASH

- 2 Irish Whiskey
- 1 Sugar Cube
- ½ Of One Lemon Cut Into ¼ s
- 1 Small Handful Of Mint

Muddled, shaken, served in a double old fashioned glass with pebbled ice, and garnished with a sprig of mint.

ROSÉ SMASH

- 2 Lillet Rosé
- 1 Sugar Cube
- ½ Lemon, sliced
- 1 Small Handful Of Mint

Muddled, shaken, served in a double old fashioned glass with pebbled ice, and garnished with a sprig of mint.

SIDECAR SMASH

- 1½ VSOP Cognac
- ¾ Grand Marnier
- ½ Of One Lemon, Sliced
- 1 Small Handful Of Mint

Muddled, shaken, served in a double old fashioned glass with pebbled ice, and garnished with a sprig of mint.

SOURS

BRUNSWICK SOUR

- 1½ Rye Whiskey
- ¾ Fresh Lemon Juice
- ¾ Simple Syrup
- 1 Red Wine

Shaken, served in a double old fashioned glass filled with ice, and topped with a float of red wine.

FRISCO SOUR No. 2

- 2 Rye Whiskey
- 1 Fresh Lemon Juice
- ¾ Benedictine
- ¼ Simple Syrup
- 1 Egg White
- 1 Dash Angostura Bitters

Shaken, served in a cocktail glass, and garnished w several drops of angostura.

NEGRONI SOUR

- 1½ London Dry Gin
- ¾ Campari
- ¾ Italian Vermouth
- ¾ Fresh Lemon Juice
- ½ Simple Syrup
- 1 Egg White

Shaken, served in a double old fashioned glass with ice, and garnished with an orange slice.

WHISKEY SOUR

- 2 Bourbon Whiskey
- ¾ Fresh Lemon Juice
- ¾ Simple Syrup
- 1 Egg White

Shaken, served in a double old fashioned glass with ice, and garnished with an orange & cherry.

