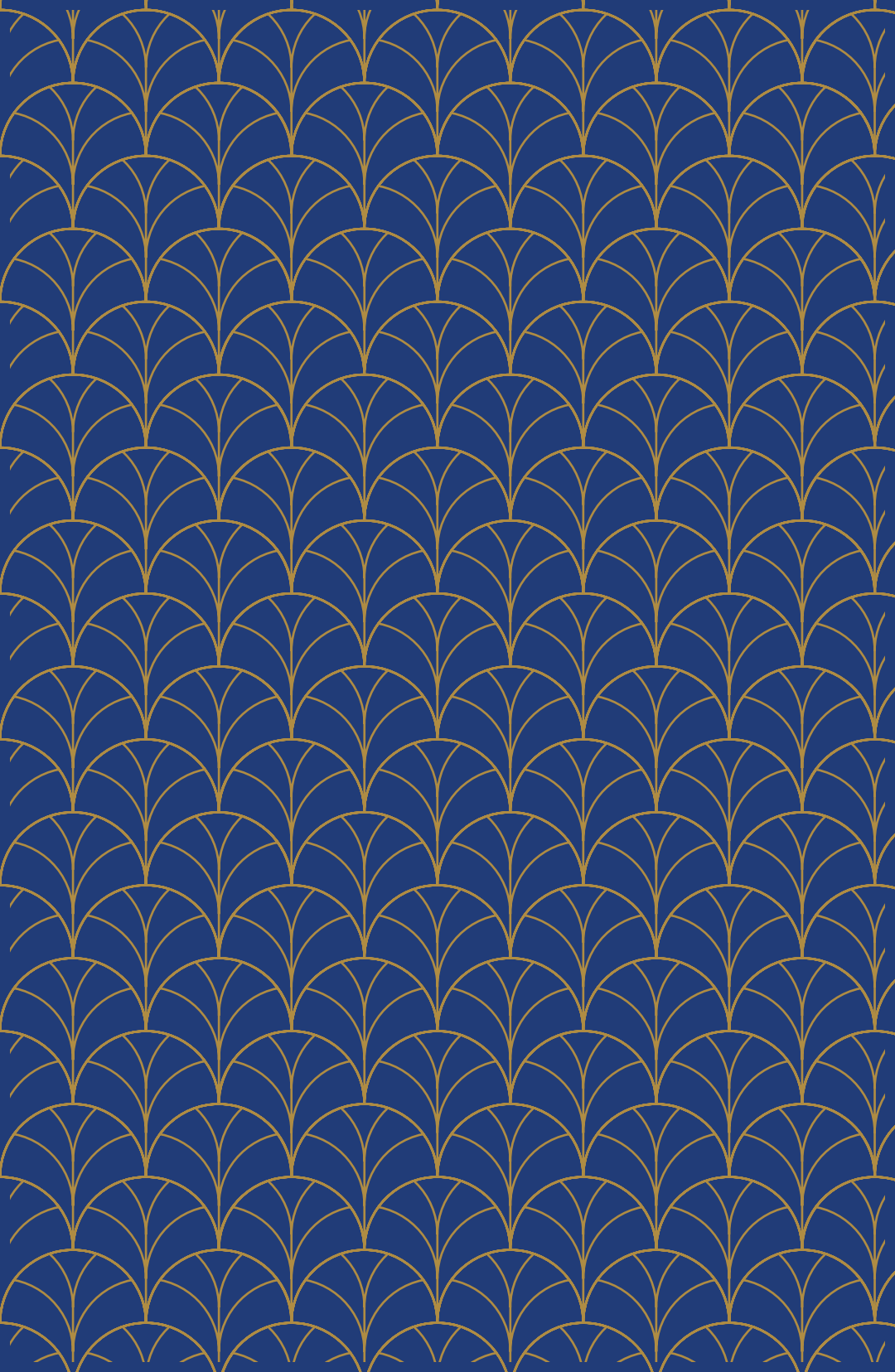


— THE —
CRUISE
ROOM
— SINCE 1933 —

DRINKS
AND HOW
TO MIX 'EM

FIRST ED. SEPTEMBER 2017



THE CRUISE ROOM

**DRINKS
AND HOW
TO MIX 'EM**

First Ed. September 2017

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FANCY COCKTAILS

ALFONSO COCKTAIL

- 4 Champagne
- 1 1/2 Dubbonnet
- 1/4 Simple Syrup
- 2 Dashes Angostura Bitters

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

ARTISTS SPECIAL COCKTAIL

- 1 1/2 Irish Whiskey
- 1 1/2 Oloroso Sherry
- 3/4 Fresh Lemon Juice
- 3/4 Raspberry Syrup

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

CAMPDEN COCKTAIL

- 2 Plymouth Gin
- 1 Lillet Blanc
- 1/2 Cointreau

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

CHRYSANTHEMUM COCKTAIL

- 2 French Vermouth
- 3/4 Benedictine
- 3 Dashes Absinthe

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

CRUISE ROOM COCKTAIL

- 3/4 London Dry Gin
- 3/4 Byrrh
- 3/4 Campari
- 3/4 Oloroso Sherry

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

HOLLAND HOUSE COCKTAIL

- 1 3/4 Hollands Gin
- 3/4 French Vermouth
- 1/2 Fresh Lemon Juice
- 1/4 Maraschino Liqueur
- 1 Handful Pineapple Chunks

Muddled, shaken with ice, strained into a cocktail glass, and garnished with pineapple.

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
- 1/4 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
- 3/4 Italian Vermouth
- 1/4 Cherry Heering
- 2 Dashes Absinthe

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

COBBLERS, COOLERS & CUPS

AMERICA'S CUP

- 1 1/2 New American Gin
- 1/2 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.

CHARTREUSE COBBLER

- 1 London Dry Gin
- 1 Green Chartreuse
- 1/2 Fresh Lime Juice
- 1/4 Simple Syrup
- 1 Handful Pineapple Chunks

Muddled, shaken with ice, strained into a double old fashioned glass filled with pebble ice, and garnished with pineapple and seasonal herbs.

CLARET COBBLER

- 2 Red Bordeaux Wine
- 1/2 White Rum
- 1/4 Fresh Lime Juice
- 1/4 Simple Syrup

Shaken with ice, strained into a double old fashioned glass filled with pebble ice, and garnished with seasonal fruit.

OXFORD COOLER

- 1 1/2 Italian Vermouth
- 1/2 Fresh Lemon Juice
- 3 Ginger Beer
- 2 Dashes Angostura Bitters
- 2 Dashes Orange Bitters
- 2 Soda Water

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

SANGAREES & SLINGS

EAST INDIA SANGAREE

- 2 East India Solera Sherry
- 1 Italian Vermouth
- 1/2 Crème Yvette
- 1/2 Fresh Lemon Juice
- 2 Soda Water

Combined in a collins glass with pebble ice and garnished with seasonal fruit and herbs.

SINGAPORE SLING

- 1 1/2 Gin
- 1 Lime
- 1/2 Cherry Heering
- 1/4 Benedictine
- 2 Dashes Angostura Bitters

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

SLOE GIN SANGAREE

- 1 1/2 Sloe Gin
- 1 1/2 French Vermouth
- 1/2 Acid Phosphate
- 2 Dashes Angostura Bitters
- 3 Soda Water

Combined in a collins glass with pebble ice and garnished with seasonal herbs.

STRAIGHTS SLING

- 2 Plymouth Gin
- 1/2 Benedictine
- 1/2 Cherry Heering
- 1 Fresh Lemon Juice
- 2 Dashes Angostura Bitters

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

DAISIES, FIZZES & RICKEYS

CAMPARI RICKEY

- 2 Campari
- 1 Lime
- 4 Seltzer

Combined in a collins glass with ice and lime.

FREE SILVER FIZZ

- 1 1/2 Old Tom Gin
- 1/3 White Rum
- 1/2 Fresh Lemon Juice
- 1/2 Simple Syrup
- 1/2 Whole Milk
- 2 Seltzer

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

RUBY FIZZ

- 2 Sloe Gin
- 3/4 Fresh Lemon Juice
- 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
- 3/4 Fresh Lime Juice
- 1/2 Maraschino Liqueur
- 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 1/2 London Dry Gin
- 1/2 French Vermouth

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

GIBSON

- 2 1/2 London Dry Gin
- 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
- 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.

HIGHBALLS

AMARO HIGHBALL

- 2 Amaro
- 1/4 Pomegranate Syrup
- 4 Seltzer

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

AMERICANO HIGHBALL

- 2 Campari
- 2 Italian Vermouth
- 2 Seltzer

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

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.

DICKENSON HIGHBALL

- 2 Blended Scotch
- 1 Dash Angostura Bitters
- 2 Ginger Ale

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

JAPANESE HIGHBALL

- 2 Japanese Whiskey
- 4 Seltzer

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

TOM COLLINS

- 2 Gin
- 3/4 Lemon
- 3/4 Simple syrup
- 2 Soda

Shaken, strained into a collins glass with ice, and garnished with lemon wheel and a cherry.

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.

PUNCHES

COGNAC MILK PUNCH

- 2 VSOP Cognac
- 1/2 Simple Syrup
- 2 Whole Milk

Shaken, strained into a footed glass or punch bowl with block ice, and garnished with grated nutmeg.

FISH HOUSE PUNCH

- 1/2 Brandy
- 1/4 Peach Brandy
- 1/4 Jamaican Rum
- 1 Fresh Lemon Juice
- 2 Sugar Cubes
- 3 Seltzer

Combined in a footed glass or punch bowl with block ice and garnished with seasonal fruit.

OXFORD PUNCH

- 1 VSOP Cognac
- 1 Aged Rum
- 1/2 Sherry
- 1 1/4 Orange Shrub
- 1 Gomme Syrup
- 2 Water
- 1 Dash Orange Flower Water

Combined in a footed glass or punch bowl with block ice and garnished with lemon and orange.

QUEEN MARY PUNCH

- 1 London Dry Gin
- 1 Red Bordeaux Wine
- 1 Fresh Lemon Juice
- 1/2 Curacao
- 3 Champagne

Combined in a footed glass or punch bowl with block ice and garnished with seasonal fruit.

SMASHES

CLARET SMASH

- 2 Red Bordeaux Wine
- 1 Sugar Cube
- 1/2 Of One Lemon Cut Into 1/4 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
- 1/2 Of One Lemon Cut Into 1/4 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
- 1/2 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

- 1 1/2 VSOP Cognac
- 3/4 Grand Marnier
- 1/2 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

- 1 1/2 Rye Whiskey
- 3/4 Fresh Lemon Juice
- 3/4 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
- 3/4 Benedictine
- 1/4 Simple Syrup
- 1 Egg White
- 1 Dash Angostura Bitters

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

NEGRONI SOUR

- 1 1/2 London Dry Gin
- 3/4 Campari
- 3/4 Italian Vermouth
- 3/4 Fresh Lemon Juice
- 1/2 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
- 3/4 Fresh Lemon Juice
- 3/4 Simple Syrup
- 1 Egg White

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

FLIPS & NOGS

BALTIMORE EGG NOG

- 1 Madeira
- 1/2 Jamaican Rum
- 1/2 Brandy
- 1/4 Simple Syrup
- 4 Whole Milk
- 1 Whole Egg

Shaken, strained into a footed beer glass and garnished with grated nutmeg.

RUM FLIP

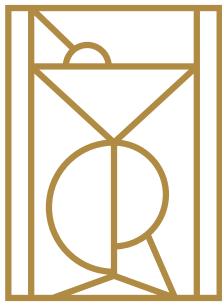
- 2 Aged Rum
- 1/2 Simple Syrup
- 1 Whole Egg

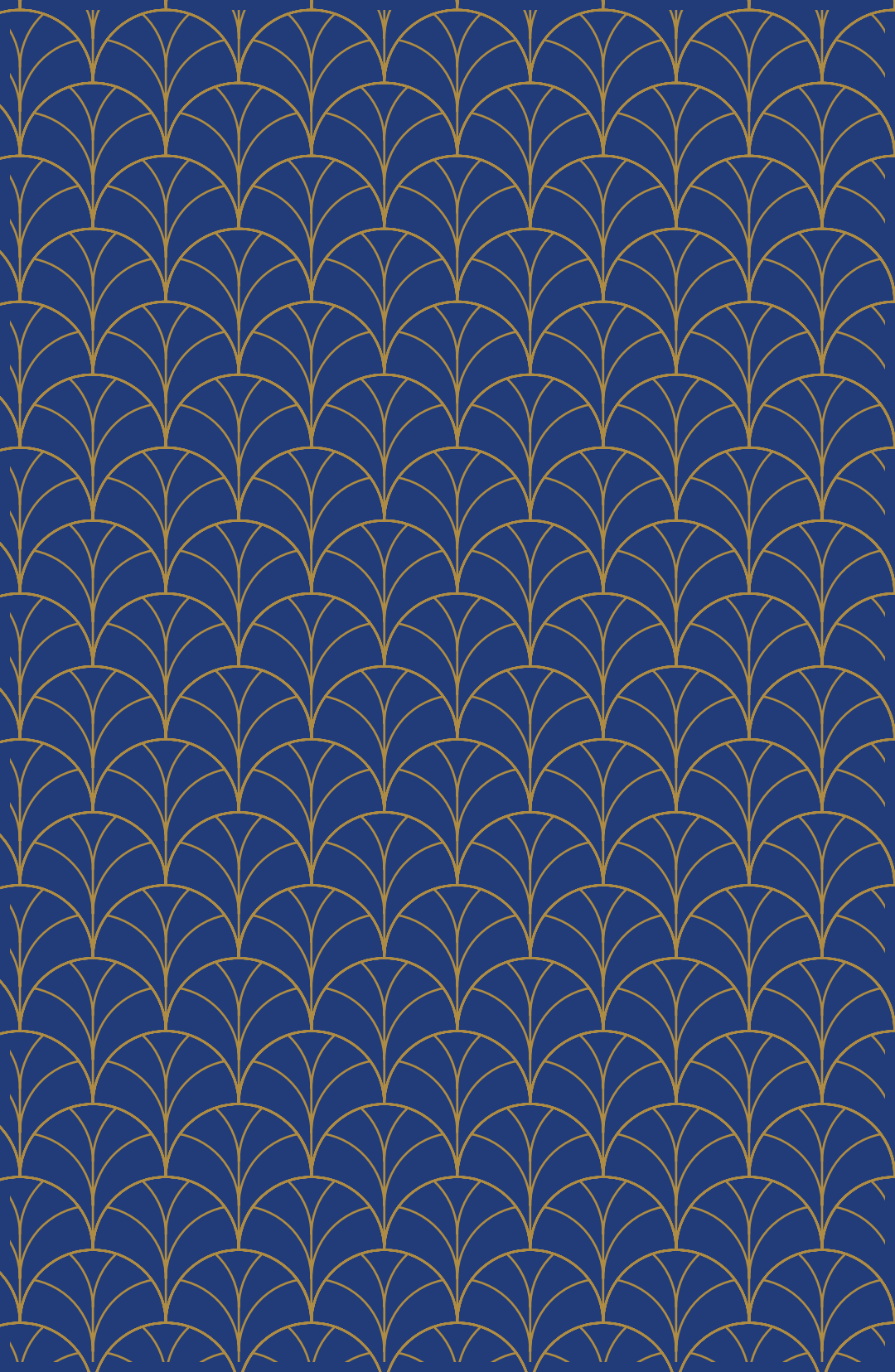
Shaken and strained into a footed beer glass and garnished with grated nutmeg

SHERRY FLIP

- 2 Oloroso Sherry
- 1/2 Simple Syrup
- 1 Whole Egg

Shaken, strained into a footed beer glass, and garnished with grated nutmeg.







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