THE CRUISE ROOM
SINCE 1933

DRINKS AND HOW TO MIX 'EM

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THE CRUISE ROOM

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ALFONSO COCKTAIL
1 ½ 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.

HOLLAND HOUSE COCKTAIL
1 ¼ Hollands Gin
1 ¼ French Vermouth
½ Fresh Lemon Juice
¼ 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
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.
COBBLERS, COOLERS & CUPS

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.

CHARTREUSE COBBLER
1  London Dry Gin
1  Green Chartreuse
½  Fresh Lime Juice
¼  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
½  White Rum
¼  Fresh Lime Juice
¼  Simple Syrup

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

OXFORD COOLER
1 ½  Italian Vermouth
½  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
½  Crème Yvette
½  Fresh Lemon Juice
2  Soda Water

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

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.

SLOE GIN SANGAREE
1 ½  Sloe Gin
1 ½  French Vermouth
½  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
½  Benedictine
½  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 ½ Old Tom Gin
½ White Rum
½ Fresh Lemon Juice
½ Simple Syrup
½ Whole Milk
2 Seltzer
Shaken, strained into a collins glass and topped with seltzer.

RUBY FIZZ
2 Sloe Gin
¼ Fresh Lemon Juice
¼ 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
¼ Fresh Lime Juice
½ Maraschino Liqueur
½ Gomme Syrup
1 Seltzer
Stirred, strained into a martini glass and garnished with a twist of orange.

MARTINIS

BRADFORD A LA MARTINI
2 Russian Vodka
1 French Vermouth
Shaken, strained into martini glass, and garnished with olives.

DRY MARTINI
2 ½ London Dry Gin
½ French Vermouth
Stirred, strained into a martini glass, and garnished with a zest of lemon.

GIBSON
2 ½ London Dry Gin
½ 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
¼ 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  
¼ 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  
¼ Lemon  
¼ 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.

ROSE 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
1/4 | 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 ½ | Rye Whiskey |
| ¼   | Fresh Lemon Juice |
| ¼   | 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 |
| ¼    | 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

| 1 ½  | London Dry Gin |
| ¼    | Campari |
| ¼    | Italian Vermouth |
| ½    | 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 |
| ¼    | Fresh Lemon Juice |
| ¼    | 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 |
| ½     | Jamaican Rum |
| ½     | Brandy |
| ¼     | 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 |
| ½    | Simple Syrup |
| 1    | Whole Egg |

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

### Sherry Flip

| 2    | Oloroso Sherry |
| ½    | Simple Syrup |
| 1    | Whole Egg |

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