



MAINE PRESERVATION

TOURS, POURS
AND LOCKED DOORS -
SECRETS OF THE
JAZZ '20S GALA

COCKTAIL BOOK



MARCH 5TH 2021



VIA VECCHIA COCKTAILS

FIVE POINTS BOULEVARDIER

Ingredients:

1 oz. Green Coffee Infused Four
Roses Bourbon*

0.75 oz. Campari

0.25 oz. Luxardo Amaro Abano

1 oz. Punt e Mes

0.25 oz. Gonzalez Byass Alfonso Dry
Oloroso Sherry

0.25 oz. Maple Syrup

Preparation: Combine all ingredients in a mixing glass and stir for 30 seconds, then strain into a rocks glass and top with fresh ice and garnish with three green coffee beans.

*Green Coffee Infused Four Roses Infused Bourbon: Combine 750 ml of Four Roses Bourbon with 112 grams (4 oz.) of lightly ground unroasted green coffee beans and let rest for 5-7 days, then fine strain through a coffee filter.

VIA VECCHIA COCKTAILS

GIBSON

Ingredients:

2.5 oz. Beefeater Gin
1 oz. Charred Cipollini Onion
Infused Carpano Dry Vermouth*
0.5 oz. Berto Aperitivo
0.5 oz. Gonzalez Byass Vina AB
Amontillado Sherry
4 dashes Bitterman's Celery Shrub
2 drops Bitterman's Scarborough
Bitters

Preparation: Combine all ingredients in a mixing glass and stir for 30 seconds, then strain into a chilled coupe glass and garnish with a vermouth soaked cipollini onion.

*Charred Cipollini Onion Infused Carpano Dry Vermouth:
Torch or broil 5 cipollini onions until lightly blackened and combine with 1 liter of Carpano Dry Vermouth and let rest in a refrigerator for 2-3 days, then strain. Save onions for garnish.

BRAMHALL COCKTAIL

LONE WOLF

Ingredients:

Bourbon

Antiqua Infused Earl Grey Tea

Preparation: Place lavender on fire proof surface and torch, cover with thick old fashioned glass to smoke lavender.

Combine bourbon and Antiqua Infused Earl Grey in a mixing glass and stir for 30 seconds. Place ice in smoked glass, then pour cocktail in.

GIN

THE GIN RICKEY:

History: Invented in 1883 when a Civil War colonel turned Washington lobbyist, Joe Rickey, invented the drink at local dive bar, Shoomaker's. The original likely contained bourbon or whiskey. The gin version was invented around the 1890s and was a favorite for F. Scott Fitzgerald.

Ingredients:

2 oz gin

Half lime squeezed and dropped in the glass

Sparkling mineral water

Preparation: Combine spirit, lime and shell in a highball or wine glass. Add ice, stir and then add sparkling mineral water.

GIN

FRENCH 75:

History: Name for the WWI French 75-mm field gun, the French 75 first appeared in print in 1927, at the height of Prohibition, in a bootlegger-friendly publication Here's How! put out by a New York humor magazine. From there, it got picked up by the 1930 Savoy Cocktail Book. The French 75 was popularized in America at the Stork Club in New York. It appears in the movie Casablanca (1942).

Ingredients:

1 oz gin

2 dashes simple syrup

0.5 oz lemon juice

2 oz Champagne

Preparation: Combine gin, syrup, and lemon juice in a cocktail shaker filled with ice. Shake vigorously and strain into a chilled champagne glass. Top up with Champagne. Stir gently.

GIN

BEE'S KNEES:

History: The Bee's Knees was invented by Frank Meier, an Austrian-born, part Jewish bartender who was the first head bartender at the Ritz in Paris in 1921, when its Cafe Parisian opened its doors.

Ingredients:

2 ounces gin

3/4 ounce lemon juice
freshly squeezed

1/2 ounce honey syrup

Garnish: lemon twist

Preparation: Add gin, lemon juice and honey syrup into a shaker with ice and shake until well-chilled. Strain into a chilled cocktail glass. Garnish with a lemon twist.

RUM

MARY PICKFORD:

History: Named for Canadian-American film actress Mary Pickford (1892–1979), it is said to have been created for her in the 1920s by either Eddie Woelke or Fred Kaufmann at the Hotel Nacional de Cuba on a trip she took to Havana with Charlie Chaplin and Douglas Fairbanks.

Ingredients:

- 1 1/2 ounces white rum
- 1 1/2 ounces pineapple juice
- 1 tsp grenadine
- 6 drops maraschino liqueur

Preparation: Add all the ingredients to a cocktail shaker and fill with ice. Shake, and strain into a chilled cocktail glass.

RUM

THE BACARADI COCKTAIL

History: The Bacardi, described as ‘The Cosmopolitan of the 1930s,’ is a derivative of the basic Daiquiri with the syrup swapped out for grenadine. It was invented in post-Prohibition New York by bartenders keen to serve drinks that appealed to women. In 1936 the Bacardi Company took the Barbizon-Plaza Hotel to court for their use of other rum in their “Bacardi Cocktail”. The Company won, and anyone serving a Bacardi Cocktail these days must use Bacardi rum.

Ingredients:

1.5 Oz of 1 Bacardi Carta Blanca

0.66 Oz of 1 fresh lime juice

0.3 Oz grenadine

Preparation: Pour all ingredients into shaker with ice cubes, shake well, strain into chilled Martini glass.

RUM

THE CHICAGO FIZZ:

History: The Chicago Fizz has its roots in the Windy City although when and who invented the drink has been lost to time. What is clear is that sometime before Prohibition it traveled the country and was served in the bar at the Waldorf-Astoria and the cocktail was included in the 1935 cocktail book, “The Old Waldorf Astoria Bar Book”. Today the drink is an obscure cocktail found in only a handful of bar books.

Ingredients:

1 ounce rum

1 ounce ruby port

1/2 ounce lemon juice (fresh)

1/2 teaspoon superfine sugar

Club soda (to top off)

1 egg white

Preparation: Pour all ingredients (except the soda) into a cocktail shaker filled with ice. Shake vigorously (at least 30 seconds). Strain into a chilled collins glass. Top with club soda

WHISKEY

WHISKEY HIGBALL:

History: There are many rivals for the fame of mixing the first highball, including the Adams House in Boston. New York barman Patrick Duffy claimed the highball was brought to the U.S. in 1894 from England by actor E. J. Ratcliffe.

Ingredients:

2 ounces whiskey
4 to 6 ounces ginger ale
(or club soda; enough to fill)

Preparation:

Fill a highball glass with ice, pour whiskey in glass, top with ginger ale or club soda.

WHISKEY

BOURBON MINT JULEP

History: The mint julep originated in the southern United States, probably during the eighteenth century. The earliest known mentions come from 1770 and include a satirical play by Robert Munford, *The Candidate*, (where a drunkard character “Mr. Julip” appears). Since 1938, the julep has been promoted as the drink of choice of the Kentucky Derby

Ingredients:

4 to 5 mint sprigs (leaves only)
2 sugar cubes (or 1/2 ounce simple syrup)
2 1/2 ounces bourbon whiskey
Garnish: mint sprig

Preparation: Place the mint leaves and sugar or simple syrup into a Julep cup, Collins glass, or double old-fashioned glass. Muddle well to dissolve the sugar and release the oil and aroma of the mint. Add the bourbon. Fill the glass with crushed ice and stir well until the glass becomes frosty. Garnish with a mint sprig. Serve with a straw and enjoy.

WHISKEY

OLD FASHIONED

History: By the 1860s, it was common for orange curaçao, absinthe, and other liqueurs to be added to cocktails. As cocktails became more complex, drinkers accustomed to simpler cocktails began to ask bartenders for something akin to the pre 1850's drinks. The most popular of the in-vogue "old-fashioned" cocktails were made with whiskey.

Ingredients:

2 oz. rye or bourbon

2 dashes Angostura bitters

1 sugar cube and Club soda

Preparation: Place sugar cube in old fashioned glass and saturate with bitters, add a dash of plain water. Muddle until dissolved. Fill the glass with ice cubes and add whiskey.
Garnish with orange slice, and a cocktail cherry.