In modern usage, “cocktail” has become synonymous with “alcoholic mixed drink.” This was not always the case. The first recorded use of the word cocktail in the United States was in 1803 in a publication called The Farmer’s Cabinet. These early drinks were exclusively a mix of spirits, sugar, water, and bitters. Importantly, these were not the only mixed drinks at the time. Cocktails were originally just one category of drink among many such as punches, sours, slings, cobbler, juleps, shrubs, toddies and flips.

The origin of the word “cocktail” is shrouded in mystery. The drinks were originally designed to be sipped in the morning as part of a regimen to recover from the previous night’s over-imbibing. As such, they gained a reputation as something that decent folks avoided. Despite their less-than savory reputation, cocktails grew more and more popular. These popular drinks with a bad reputation began attracting attention they didn’t want. Because of the perceived bad behavior by those who drank alcohol to excess, various groups that sought to limit the drinking of alcohol in the United States started organizing into the Temperance movement in the 1840’s.

By the 1880’s members of the Temperance movement were calling for an amendment to the U.S. Constitution banning alcohol. Meanwhile, the popularity of bars and saloons across the country meant that business was booming for distillers and brewers. With this boom came an increase in public drunkenness, and the Temperance movement gathered strength.

By the turn of the last century, some localities had started to pass laws against alcohol. Then in 1919, the 18th Amendment to the U.S. Constitution was ratified by 36 states and every brewhouse, distiller, vintner, wholesaler, and retailer of alcoholic beverages lost their business license. Prohibition of alcohol in the United States lasted until 1933 when it was repealed by the 21st Amendment. During this time, alcohol consumption dropped to half its pre-Prohibition levels, however, many chose to ignore the new laws.

Speakeasies, illegal clubs where alcohol was still served, began to pop up everywhere. Some estimates place the number of such clubs in New York City alone at over 30,000. Since formal alcohol production was now illegal, the Speakeasies had to get their liquor wherever they could. Some distilled their own, but organized crime was more than happy to step in and supply most. Since the alcohol of the time was generally of a low quality and very harsh, Speakeasies often mixed it with various other ingredients to improve the taste. By this point, “Cocktail” had taken on its broader and more modern definition, and thus cocktails survived Prohibition.

Cocktails remained popular through the 40’s and 50’s, but lost their luster in the counter-culture 60’s and 70’s because they were seen as the drinks of choice for the establishment. The 1980’s saw a resurgence of cocktails with the Vodka Martini hitting its high point. In the 2000’s up until present day bartenders, mixologists, and hobbyists have started reviving the art of the cocktail. Many techniques and ingredients that had been all but lost have slowly been revived.

It is in this spirit that we offer you our cocktail list.
PROHIBITION COCKTAILS

BEE’S KNEES Maybe more than any other drink listed here, the Bee’s Knees has its roots firmly planted in the American Prohibition era. Because commercial production of alcohol was illegal at the time, many drinks made during the Roaring Twenties were mixed with homemade alcohol. These liquors were notoriously harsh. Consequently, a mix of honey and lemon juice became popular as a way to mask the flavor of “Bath-tub Gin.” The drink appealed to the stylish young flappers of the time who deemed it the height of excellence, or in their words, the Bee’s Knees.

CINNAMON MANHATTAN Though there is some controversy regarding the first appearance of the Manhattan as a cocktail, the drink almost unquestionably got its name from the Manhattan Club in New York City. According to this version of history, the cocktail was invented at a banquet for Winston Churchill's mother, and immediately became quite popular. Since the drink didn’t have a name at the time, people would ask for “that Manhattan cocktail.” Over the years, many variations of the Manhattan have appeared as bartenders seek to create their own unique spin on the classic, and in keeping with this tradition, we give you the Cinnamon Manhattan.

GRAND FASHION The first documented use of the term “Old Fashioned” in reference to a Bourbon Cocktail was in the 1880’s in Louisville, KY where the drink debuted at the Pendennis Club before being brought to the Waldorf-Astoria Hotel bar in New York City by a prominent bourbon distiller. This contemporary version features Grand Marnier as a formidable substitute to the classic Bourbon base which highlights the flavor profile of the cocktail and still has enough backbone to make a proper drink.

MOSCOW MULE Originally, a Mule (which, on a side note, pre-dates the term “cocktail”) was any drink made with a base liquor, lime juice and ginger beer. This version of a Mule was born in 1941 in New York’s Chatham Hotel. Because of the perception of vodka as a Russian product, the name Moscow Mule lent the drink an exotic flair, and a certain air of forbidden fruit. While it was invented in New York City, it migrated west by the mid 1940’s and planted its roots in Los Angeles where it became a drink of choice among movie industry insiders.

SOUTHSIDE In Chicago, at the center of gang wars between North and South city gangs, the North gangs were importing bootlegged liquor from Canada while those South city guys were stuck making bathtub gin. Later, mint and citrus were added to make it go down a bit smoother. Said to have been a favorite drink of Al Capone and his gang, next time you sip a Southside, put a little swagger in your step.
**PROHIBITION COCKTAILS**

**DARK ‘N’ STORMY** A classic mix of Gosling’s Black Seal rum and ginger beer, this cocktail traces its origin to the British Royal Navy. By 1920, the Royal Navy, as a temperance measure, added an allowance of ginger beer to the sailors’ daily rum ration. The swabbies, however, given the choice between rum and “temperance beverage” said, “Fanks gov, we’ll take both!” We’re with them.

**ELDERFLOWER FIZZ** Many wonderful liqueurs have been lost over the years as their makers have gone out of business, or changed their recipes. An exception to this trend, St. Germain, began production in 2007. Each spring, thousands of elderflower blossoms are hand-harvested to produce the batch for the year. The result is a beautiful liqueur that has a flavor profile that has been compared to pear, grapefruit, lemon, and passion fruit. Just as the makers of St. Germain are reviving the tradition of naturally-made liqueurs, we are taking advantage of the opportunity to experiment with new cocktail ingredients.

**RAMOS GIN FIZZ** Two things to know if you order a Ramos Gin Fizz: 1. This drink is not easy to make. It will take some time. 2. This drink contains raw egg white. Still with me? Good, then read on... Henry C. Ramos is considered to be cocktail royalty based on his invention of this drink in 1888 in New Orleans. Ramos’ bar, The Stag, became famous during Mardi Gras for employing a “corps of shaker boys” whose sole purpose was making this drink. At the 1915 Mardi Gras, the Stag employed thirty-five shaker boys who were unable to keep up with the demand for the Ramos Gin Fizz.

**CORPSE REVIVER #2** Prohibition drove many cocktails of the time into extinction, but the Corpse Reviver #2 instead went into exile with its inventor. Harry Craddock left for London where he joined the American Bar at the Savoy Hotel in 1920. By 1930, his “Savoy Cocktail Book” immortalized many classic cocktail recipes including the one for the #2. The beauty of the #2 comes from its delicate chemistry which calls for careful measurement to properly balance the fresh citrus flavors with the herbaceous quality found in the gin and absinthe. The book also included Craddock’s famous warning about the drink: “four of these taken in swift succession will un-revive the corpse again.”

**RED BELL SMASH** The Smash first appeared around the mid 1840’s and peaked in popularity before the start of the Civil War. Named after the act of smashing the mint, a classic Smash has a strong fresh characteristic. Traditionally, a smash foregoes a strict recipe and is made with whatever is at hand. Ours uses muddled bell pepper and gin to compliment the mint, and maple syrup for a touch of sweetness.

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