



B U T L E R

By BellBoy Group

House Rules

1. No cocktail “geeking” of any sort
2. No discussing topics such as “tinctures” or “shrubs”
3. No pointing out a certain drink could do with more bitters
4. No pointing out smoky or herbal notes in anything other than smoke or herbs
5. No evaluating the quality of our bartender’s Japanese hard shake
6. In fact, no Japanese things allowed, at all! (Just kidding, we love Japan, why do you have to be so damn good at everything?!)
7. No dashes of Cynar shall be added to any drink
8. Shots are allowed
9. Beer is also allowed
10. This is a bar, relax :)

Why not have a
Gin & Tonic?

Cocktails, Cobblers, Fizzes & Fixes

In Alphabetical Order

Absinthe - Parisian Style

Harry Johnson,
"Bartenders' Manual", 1882
Absinthe, Anisette, Loaf Sugar, Water

51

Aviation

Hugo Ensslin,
"Recipes for mixed drinks", 1917
Beefeater Gin, Lemon, Maraschino,
Crème de Violet, Gum

51

Big 4 Julep

C F Lawlor, "The Mixicologist", 1895
Four Roses Bourbon, Mint, Sugar,
Bellboy Rum Blend

54

Bijou

Robert Vermeire,
"Cocktails - How to Mix Them", 1922
Beefeater Gin, Green Chartreuse, Bellboy
Vermouth, Orange Bitters

54

Clover Leaf

Paul E. Lowe,
"How to mix and serve drinks", 1909
Beefeater Gin, Italian Vermouth,
Lemon, Raspberry syrup,
Egg white, Mint

51

Coffee Cocktail

Jerry Thomas,
"How to mix drinks", 1862
Sugar, Port Wine, New-Laid Egg, Cognac
Godet, Cream Liqueur

59

Corpse Reviver #2

Harry Craddock,
"The Savoy Cocktail Book", 1930
Beefeater Gin, Curacao, Italian
Vermouth, Lemon, Absinthe

51

Daisy De Santiago

Charles H Baker,
"The Gentleman's Companion", 1946
Havana Club 3yo, Lime, Yellow
Chartreuse, Gum, Boker's Bitters

51

De La Louisiane

La Louisiane Restaurant,
New Orleans, Early 1900's
Rye, Bellboy Vermouth, Bénédictine,
Peychaud's Bitters

54

East India No. 1

Harry Johnson,
"Bartenders' Manual", 1882
Boker's Bitters, Curacao, Raspberry
Syrup, Brandy, Maraschino

54

Fernet Cocktail

Robert Vermeire,
"Cocktails - How to Mix Them", 1922
Boker's Bitters, Gum,
Fernet Branca, Michter's Rye

54

Grasshopper

Tujague's,
New Orleans, 1920's
Beefeater Gin, Crème de Cacao,
Peppermint, Cream

51

Honeysuckle

David A Embury,
"Fine art of mixing drinks", 1948
Havana Club 3yo, Lemon, Lime,
Citrus Honey, Wray & Nephew

51

Improved Holland Gin Cocktail

Jerry Thomas, "How to mix drinks", 1862
Bitters, Gum, Maraschino, Curacao,
Absinthe, Holland Gin

51

Japanese Cocktail

Jerry Thomas,
"How to mix drinks", 1862
Orgeat, Bitters,
Cognac, Lemon juice

54

Lucien Gaudin

Trader Vic,
"Bartender's Guide", 1948
Beefeater Gin, Curacao, Campari,
Italian Vermouth

51

Meehoulong

Robert Vermeire,
"Cocktails - How to Mix Them", 1922
Orange Bitters, Hayman's Sloe Gin,
Bellboy Vermouth, Martini Ambarto

51

Monkey's Gland

Harry MacElhone,
Ciro's Club, London, circa 1920
Absinthe, Grenadine, Beefeater Gin,
Orange juice

51

Morning Glory Fizz

George Winter, "How To Mix Drinks", 1884
Ballantine's, Talisker 10, Curacao,
Absinthe, Lemon, Lime, Egg white, Selter

61

Paradise Cocktail

Robert Vermeire,
"Cocktails - How to Mix Them", 1922
Orange juice, Apricot Brandy,
Beefeater Gin

51

Pink Lady

Named "The secret cocktail" at the Savoy
hotel "American Bar", London, early 1900's
Calvados, Beefeater Gin, Lemon,
Egg white, Grenadine

54

Ramos Gin Fizz

Henry C. Ramos, Imperial Cabinet
Saloon, New Orleans, 1888

Beefeater Gin, Cream, Egg white,
Orange flower, Lemon, Lime, Honey,
Maraschino, Seltzer

51

Saratoga

Jerry Thomas,
"How to mix drinks", 1862

Godet Cognac, Four Roses, Bellboy Vermouth,
Bellboy Cherry Amaro, Bitters

61

St. Croix Fix

Harry Johnson,
"Bartenders' Manual", 1882

Sugar, Lemon, Pineapple syrup,
Bellboy Rum Blend

51

Stinger Cocktail

Robert Vermeire,
"Cocktails - How to mix them", 1922

Godet Cognac, Peppermint

54

Ward Eight

Locke-Ober Café, Boston, 1898

Grenadine, Orange, Lemon,
Four Roses Bourbon

54

White Lion

Jerry Thomas, "How to mix drinks", 1862

Sugar, Lime, Dark Rum, Curacao,
Raspberry Syrup

54

The Martini Cocktail

(75 ml)

The origin of the Martini cocktail remains unknown. There are many speculations around who invented it and when. Whether it was a twist on the "Martinez" (1888), the "Marguerite" (1890), or maybe the "Fancy Gin Cocktail" (1862). Whatever it was, there is no question it was, and still is, the king of all cocktails.

Whether you're a Martini connoisseur or you're new around here, the Martini is a must try for all imbibers.

In this page you will find some of our suggested spirits to create your own perfect version of the Martini. Please let us know how you take yours, with vodka or gin, olive or lemon twist, or maybe you have your own way of going about it... And if you don't have a preference - we'd be happy to lead the way for you.

Monkey 47	83
Beefeater	58
Plymouth Gin	62
Absolut Vodka	58
Beluga Noble Vodka	68
Beluga Goldline	98
Roku	62
Botanist	68
Thinkers Jerusalem Dry	66
Gunpowder Gin	72
Hendrick's	66
Old Duff Genever	64

The Old Fashioned

(60ml)

The original "Whiskey Cocktail", which first appeared in Jerry Thomas' "How to mix drinks" (1862) is said to have been the father of what today is called "The Old-Fashioned Whisky Cocktail", or simply: "Old-Fashioned".

Though there have been many variations throughout the years to this timeless beauty, new versions and twists always keep popping up. The "Old-Fashioned" is probably the most twisted and varied drink around, and after over 150 years, still going strong in popularity around the world.

In this page you will find a selection of our favorite spirits for you to choose as base for your "Old-Fashioned". Feel free to guide us on how you take your tonic, or otherwise - we would be happy to lead the way and prepare it for you the way we feel is best.

Four Roses Bourbon	62
Knob Creek	76
Michter's Bourbon	83
Bulleit Rye	68
Sazerac Rye	80
Michter's Rye	83
Havana Club 7yo	66
Zacapa 23	82
Appleton 12	83
Don Julio Anejo	88
Mezcal Verde	58

EDIBLE TREATS

Oyster

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Zucchini Salad	50
Tuna Tartar on Bun	42
Red Tuna Sashimi	62
Drum Fish Crudo	64
Ducky Pâté	82
Beef Tartar	58
Fried Artichoke	54
Poached Egg	52
Shrimp Dim Sum	54
Scallops	68
Ebi Mayo	66
Seared Octopus	76
Mini Bird Sandwich	78
Beef Fillet	112
Chai Panna Cotta	54
Fried PB&J Sandwich	42
Bitter Chocolate Crunch (V)	52