

Prohibition Cocktail Tour

The history of the modern day cocktail can be traced back to the Prohibition Era, when mixers were used to mask the taste of cheap, “bathtub” spirits, as well as to hide the appearance of alcohol in drinks. Join us on a tour of some of the most popular cocktails during Prohibition, as we celebrate the *Repeal* of The Volstead Act.

The Waldorf – Basil Hayden’s Bourbon, Dolin Rouge, Absente Absinthe, and Bitters

Created in 1914, it became the signature drink of New York’s Waldorf-Astoria Hotel.

The Rob Roy – Dewars Blended Scotch Whiskey, Dolin Rouge, and Bitters

Created in 1894, to commemorate the opening of “Rob Roy”, a famous operetta written by Reginald De Koven.

The Bowery Boy – Rittenhouse Rye, Egg White, Simple Syrup, Lemon Juice, and a splash of Red Wine

Featured in the 2002 film “Gangs of New York”, The Bowery Boys were a nativist, anti-Irish gang based north of the Five Points District in New York City, during the mid-19th century.

Plymouth Rock – Plymouth London Gin, Lemon, Sugar Syrup, Bold Rock Cider, and a splash of Soda

An adaptation of The French 75, which became popular in the US around 1915, and was said to be the favorite drink of legendary English author, Charles Dickens. The original recipe of the French 75 called for champagne, which we replaced with the Bold Rock Cider and Soda.

The Southside– St Germaine, Bombay Gin, Jack Rudy Small Batch Tonic, and a splash of Soda

Signature cocktail of the legendary former speakeasy, “The 21 Club”, and said to be the favorite drink of notorious Prohibition-era bootlegger, Al Capone.

Planter’s Punch – Mount Gay Spiced Rum, Lemon, Lime, Jack Rudy Small-Batch Grenadine, and Sugar

Originating from Jamaica in 1878, this fruity cocktail was brought to the States during the Prohibition era by Bahamian rum-runners, illegally importing Rum casks into Florida.

Build Your Own

Who would know how to create the perfect, personalized whiskey drink for you, better than yourself? Well, probably us, but here's your chance to prove us wrong! Customize your own Old Fashioned or Manhattan by choosing the perfect blend of whiskey, bitters, garnish, and vermouth from the list below, and show us that you got what it takes to sling drinks with the best of 'em!

Old Fashioned - Choose a whiskey, bitters, and garnish

Originating from the early 1890's, it is said to be created in honor of Colonel James E. Pepper, a famous whiskey proprietor of the time.

Manhattan - Choose a whiskey, vermouth, bitters, and garnish

Although it's exact origins are unknown, A popular history suggests that the drink originated at the Manhattan Club in New York City, in the early 1870's. The account credits Dr. Iain Marshall with its creation, during a party hosted by Lady Randolph Churchill (mother of Winston Churchill), in honor of presidential candidate Samuel J. Tilden.

Whiskey

Old Forester

Woodford Reserve

Eagle Rare

Basil Hayden

Knob Creek

Larceny

Rittenhouse Rye

JP Wiser

Jameson Black Barrel

Vermouth

Rouge - Firm, balanced, and lovely spicy

Italian - Spicy, herbal, and floral

Garnish

Farmhouse Cherry

Orange

Blackberry

Apricot

Seasonal

Bitters

Orange Cream - Sweet, sour, tart, and creamy

Burlesque - Hibiscus flower, sour berries, and a hint of spice

Hopped Grapefruit - Grapefruit peels, and noble hops

Xocolatl Mole - Cacao, cinnamon, and spice

Celery Shrub - Celery, apples, and vinegar

Boston - Citrus and chamomile

Elemakule Tiki - Cinnamon and allspice

Hell Fire Habanero - Good 'ol bit of habanero heat