

# *Laika Classic Cocktails*

Laika is a 1930's European style of bar so our cocktail list reflects that, offering cocktails from throughout history and from all around the world. We have lots of forgotten classics and more famous ones to offer you. Laika has tried where possible to serve the drinks how they were served in history with the original spirits using original methods.

NOTE: Please inform your waiter/bartender of any allergies as we don't always list all of our ingredients.

## *Vintage Classics*

### **SIDECAR 18**

*Brandy, Cointreau & lemon juice*

This drink was created in Paris during WWI, although sadly, the bartender's name was never recorded. A military officer, who was driven around in a motorcycle sidecar, requested a warming aperitif containing brandy. Seen as somewhat of a contradiction at the time, as brandy was only considered an after dinner drink, the bartender had to come up with something new. And so the *Sidecar* was born....

### **BRONX 16**

*Gin, Sweet Vermouth, Dry Vermouth & orange juice*

The *Bronx* Cocktail was possibly created in of all places, Philadelphia around 1905. In an obituary appearing in *The New York Times*, Philadelphian restauranter, Joseph Sormani lays claim to the drink. However, tee-totalling bartender, Johnnie Solon at the Waldorf Astoria Hotel also lays claim to the drinks creation. Made as a variation of a *Duplex*, Solon was said to have named his drink after a recent visit to the Bronx Zoo.

### **MARTINEZ 20**

*Sweet Vermouth, Gin, maraschino & bitters*

The *Martinez* is most certainly the father of what we know famously now as, the *Martini*. Created during the 1880's, it was also printed under various other names including *Martini*, *The Martine*, *The Turf Club* and of course, *The Martinez*.

## **MARGARITA 18**

*Tequila, Cointreau & lime juice*

This drink's origin will never truly become clear. One thing for certain is that it was created in the mid 1930's and is one of the great classics. The earliest story of the *Margarita* comes from the restaurant in Matamoros called Dos Republicas. A lady called Marguerite Hemery used to live in the Rio Grande Valley. She was friends with the owner at this restaurant and as the story goes, the bartender (Willie) composed a special drink for her. She tasted it and said; "That's really wonderful! What's it called?" The bartender asked her what her name was and she said, "Marguerite." He then said, "This drink then will be called 'Marguerita'." Another version of this cocktail's origin is according to Salvador Negrete, the son of Daniel Negrete, the family story goes that Daniel opened a bar at the Garci Crisp Hotel with his brother, David. The day before David's marriage, Daniel presented the *Margarita* as a wedding present to Margarita, his soon-to-be sister-in-law.

## **PHILADELPHIA FISH-HOUSE PUNCH (serves 4) 40 Only Till 10 pm**

*Rum, Cognac, Peach Brandy, lemon juice & water*

The original recipe for *Fish House Punch* comes from the Colony in Schuylkill Club in Philadelphia, which changed its name to the State in Schuylkill after the American civil war. It dates to 1732. Fish houses were busy places during lunch time and a lot of them would serve punch for the patrons while they waited to be seated and served. This club claims to be the oldest existing social organisation amongst English speaking people. The organisation was a combination of fisherman and humorists, a lot of the members were the founders of the city of Philadelphia. The club house which was moved three times within its history was referred to as the castle by its officers who all received government titles. Fish House Punch is said to have kicked off every club's meeting and to have inspired several blank pages in George Washington's diary.

## **MAI TAI 18**

*Aged Rum, Orange Curacao, lime juice & orgeat*

The legendary Victor J. Bergeron, or 'Trader Vic' created this drink for two Tahitian friends drinking at his bar. Their response upon tasting Vic's drink they were said to exclaim "Mai Tai Roa Ae" meaning, out of this world. The original recipe called on Wray & Nephew 17yo, however supplies began to dry up and even 'Trader Vic' had to come up with a rum substitute. If you've got the money you could travel to Ireland where a bar serves the original recipe *Mai Tai* containing Wray & Nephew 17yo for \$1480 Australian dollars.

## **BROOKLYN 18**

*Rye Whiskey, Dry Vermouth, Amer Picon & Maraschino Liqueur*

The *Brooklyn*, a variation on The *Manhattan*, is a rye-based drink that uses dry rather than sweet vermouth and adds a few extra ingredients to make things interesting. "It first popped up in the 1910s, probably as a response to the *Manhattan*," says cocktail historian David Wondrich. As for the drink, it's like a *Manhattan*, just a bit rougher and more complex. Sort of like Brooklyn itself. Amer Picon, one of the ingredients is fairly hard to come by and though we proudly serve our *Brooklyn* with Amer Picon, it's not the original and is made today at a lower strength of alcohol. This famous French orange bitter liqueur is a staple in its home country, where it is mixed traditionally with pilsner or wheat beer to create a potent brew known simply as Picon Biere. Created in 1830, Amer Picon also contains essences of gentian and quinine. It is particularly delicious (and dangerous) with Shofferhofer. The ratio generally used is one shot of Picon to every one beer.

## **WHITE LADY 16**

*Gin, Cointreau, lemon juice and egg white*

It is disputed who originally invented this cocktail, there are at least two different opinions. Firstly that this cocktail was invented in 1919 at the Ciro's Club in London. The Savoy's Harry Craddock also claims the *White Lady* with his recipe in the Savoy Cocktail book published in the 1930's.

## **WHISKEY SOUR 18**

*Whiskey, lemon juice, egg white & sugar*

This drink first appeared in print alongside many of the true classics in Jerry Thomas' 1862 book, 'A bartenders guide'. Largely ostricised over time because of the use of pre-bottled sour mix the Whiskey Sour we made only uses freshly squeezed sours. We can also offer you your Whiskey Sour with your preferred choice of whiskey from our selection.

## **FRENCH 75 18**

*Champagne, Gin/Cognac & lemon juice*

This classic champagne cocktail was originally concocted during World War I, the name comes from the famous French field gun which could deliver 15 rounds per minute to its target from five miles away. Conjecture reigns over weather or not the *French 75* contains gin or Cognac, we offer it both ways with either Hennesey VS or Tanquarey.

## **CAIPIRINHA/CAPIROSKA/CAIPIRISSMA 18**

*Cachaca, Vodka or Rum, lime & sugar*

The *Caipirinha* is Brazil's national cocktail. A *Caipirinha* is made with Brazil's national spirit, cachaca, this is a type of rum but is distilled from fermented sugar cane juice. Over 200 million litres of this spirit is consumed annually in Brazil. There are two stories about the origin of this drink. One is that the people working the sugarcane fields used to produce this drink, another says that slave traders from Portugal returning to Europe which would have access to cachaca and limes (to prevent the scurvy) and combine it with sugar for sweetness. A traditional *Caipirinha* is made with un-aged cachaca, another variation the *Caprioska* which is made with vodka, and a *Capirissima* which is made with white rum.

## **SAZERAC 20**

*Cognac/Rye Whiskey, Absinth & Bitters*

Created by a French immigrant by the name of Amede (Antoine) Peychard, in New Orleans during the 1830's. Peychard operated a pharmacy in the French Quarter and dispensed his concoction as medicine, with Cognac and his house-made bitters. Some people also credit the drink to a bartender at the popular Sazerac Coffee House, either Leon Lamothe or Sewell Taylor. Both worked at the Sazerac during the period of time this cocktail became popular. Specifically the drink was to have to be made with nothing less than Sazerac de Forge et Fils Brandy, Peychard bitters and sugar. Due to the lack of Cognac in the drinks early history, and some people say the 'Americanizing' of the drink, the recipe was adapted to more readily available bourbon or rye whisky. We offer you your choice of the traditional *Sazerac* with Cognac or the *New York Sazerac* with Bourbon, or if you prefer, a blend of both.

## **BELLINI 16**

*White peach & Prosecco*

The *Bellini* was invented sometime between 1934 and 1948 by Giusippe Cipriani, founder of Harry's Bar in Venice, Italy. So named because of its unique pink colour, which reminded Cipriani of the colour of the toga of a saint in a painting by 15th century Venetian artist Giovanni Bellini. Harry's Bar also claims to be the birth place of Carpaccio, which he named after an Italian painter called Vittore Carpaccio who was famous for his love of deep red colours.

### **HEMMINGWAY DAQUIRI 18**

*Havana Club, Maraschino Liqueur, lime & grapefruit juice*

This is a variation of the classic daiquiri, the Hemmingway Daiquiri was created in honour of Ernest Hemmingway in 1921 by Constantino Ribailagau of the El Floridita bar in Havana, Cuba and does not contain any added sugar, instead using maraschino liqueur to sweeten the drink. The fact that it has no added sugar means it's quite a sour finish but very refreshing. Ernest used to be called Papa Doble because he always asked for doubles which leads to another cocktail, surprisingly called *Papa Doble*, which is literally just a double version of the *Hemmingway Daiquiri* cocktail served in a large old fashioned glass.

### **AVIATION 18**

*American gin, crème de violet and maraschino*

The famous and classic *Aviation* cocktail has been in bartenders eye's for the past few years, making a come back after a long hibernation. The first printed mention of this drink was found in "Recipes for Mixed Drinks" (1916 edition) by Hugo Enssling, a New York bartender at the Hotel Wallis in Times Square. It became one of the top cocktails during the 1930's and in the age when greats like Lindberg were the nation's heroes. It was also called the *Blue Moon*.

### **GOLDEN DAWN 18**

*Calvados, Apricot Brandy, Gin & fresh orange juice*

This pre dinner cocktail won the International Cocktail Competition in London in 1930, nine years later Walter Madigon made a *Golden Dawn* without the calvados, and was runner up at the International Cocktail Championship of the world. This cocktail was named after the Hermetic order of the Golden Dawn (or more commonly known as the Golden Dawn) which was a magical order of the late 19th and early 20th centuries practicing a form of theurgy and spiritual development. It was possibly the greatest influence of that time hence the name *Golden Dawn*.

### **BLOOD & SAND 16**

*Scotch, Sweet Vermouth, Cherry Herring & orange juice.*

Named after the 1922 film in which actor Rudolph Valentino turned from peasant to bullfighter. This drink first made its first appearance in the Savoy Cocktail book in 1930.

## **PISCO SOUR 16**

The national origin of the *Pisco Sour* is debated between Chile and Peru. Both countries celebrate National *Pisco Sour* day, Peru being the first Saturday of February and Chile being May the 15th. The roots of Pisco itself reach back to the 1500's, and stem from colonial rule. The Spaniards brought the grape from Europe, but the King of Spain then banned wine in the 17th century forcing locals to concoct a different kind of alcohol from the grape.

CHILE - The birth of the *Pisco Sour* is attributed to the English steward of a sailing ship named "sunshine". In 1872 Elliot Stubb opened a bar in Lquique, Chile. In his bar he experimented with many aperitifs and drinks of which a fundamental ingredient was the limon de pica, a small lime grown in a populated oasis near by. In order to offer different varieties of alcoholic beverages, the Englishmen experimented with many different combinations. One day he mixed Pisco with his most valued ingredient, lime and added sugar. Fascinated by the delicious results he made it the house specialty. In 1883 Lquique became a Chilean City. The *Pisco sour* was so popular it spread through social clubs and bars through out the city.

PERU- Peru's thoughts on the drink are that it is a variation of the *Whisky Sour* invented in the early 1920's by American expatriate Victor "Gringo" Morris at the Morris Bar in Lima, Peru. The cocktail quickly became a favourite amongst locals. Soon many of the grand hotels in Lima at the time such as The Maury and The Hotel Bolivar began serving *Pisco Sours* to there international guests which made the drink an international hit.

## **COFFEE COCKTAIL/ESPRESSO MARTINI 18**

*Cognac, Ruby Port, egg & sugar / Vodka, Coffee Liqueur, Licor 43 & espresso*  
First came to print in the legendary 'Professor' Jerry Thomas' cocktail book. If you're looking for a caffeine hit keep searching as you won't find it here. The name *Coffee Cocktail* comes from the drinks appearance. If you are looking for that caffeine kick then you can order the *Espresso Martini* which has a shot of espresso in it. This drink was invented in the mid 1990's by London's cocktail guru Dick Bradsell in a bar called Pharmacy in London's Notting Hill, and was known as a *Vodka Espresso*.

## **NEGRONI 20**

*Gin, Campari & Antica Formula*

Created sometime around 1919 at Cafe Casoni in Florence, Italy by Fosco Scarselli. First made for, and named after, Count Camilio Negroni. Count Negroni drank Americanos, but requested something a little stronger. Scarselli obliged, removing the soda and most importantly, added gin.

## **OLD FASHIONED 20**

*Bourbon Whiskey, bitters, sugar, orange & cherries*

Believed to have been created in the 1880's, at the Pendennis, a gentleman's club in Louisville, Kentucky. The recipe is said to have been invented by a bartender at the club and popularised by club member and bourbon distiller, Colonel James E Pepper, who took the drink to the Waldorf Astoria Hotel Bar in New York City. The Colonel was the last in a long line of distillers. His grandfather was Elijah Pepper, born in Virginia and an early Kentucky settler. His father was Oscar Pepper, who had the good sense to employ a Scot called Dr. James C. Crow as his master distiller. This brought fame to the Old Crow and Old Pepper brands, and fortune to the Pepper family. After Oscar's death in 1867, James ran the Versailles distillery for a few years before selling it to E. H. Taylor. James then moved to New York, but returned in 1879 to build a new distillery in Lexington. James put his name on the label of his bourbon and used the famous slogan "Born With The Republic" along with the trademark "Old 1776."

## **DARK & STORMY 16**

*Gosling's Black Seal Rum, ginger beer & lime juice*

This drink originated in Bermuda using Gosling's black seal rum. When Gosling's trademarked the *Dark 'n' Stormy* at the U.S. patent office, this was the rum it designated as the base spirit. So that's how we serve it today here in Australia with imported rum from Bermuda. The rum is called Black Seal because originally they used to export their rum in old champagne bottles using a blackish wax to seal the bottle, which is also the origin of the seal on the bottle labelling.

## **HOT BUTTERED RUM 18**

*Rum, boiling water, butter, nutmeg, cinnamon, cloves and vanilla*

After molasses began being imported to Colonial America from Jamaica, and distilleries opened in New England in the 1650's, colonists began adding distilled rum to hot beverages such as toddies and nogs, creating beverages such as *Hot Buttered Rum* and eggnogs among others. In the contemporary United States, the term *Hot Toddy* and *Hot Buttered Rum* can be used interchangeably, although variations of each will occur regionally. Spiced rum drinks are especially popular during the winter months.

## **TREACLE 20**

*Aged Rum, bitters & apple juice*

Another modern day classic created by Dick Bradsell. First made in London during the 1990's, Dick essentially put a modern twist on an *Old Fashioned* substituting rum, and adding apple juice.

## **MOJITO 18**

*Rum, lime, mint & sugar*

The *Mojito* is quite possibly world's first cocktail. Although the image of hardened sailors drinking rum mixed with mint, lime and sugar may not match your vision of straight-from-the-bottle gulping pirates, the *Mojito* has been enjoyed as early as the 16th century. One story traces the origins of the *Mojito* back to 16th century Cuba, where the drink was called the "El Draque" in honour of explorer and sailor Sir Francis Drake. Legend has it the drink was first created as a means of covering up the often harsh taste of tafia/aguardiente, a primitive form of rum. Sir Francis Drake used Cuba as a base island which could explain how the drink arrived there. The Draque cocktail can also be found in some other Latin American countries, including Mexico, Columbia, and Venezuela - likely a tribute to Drake's plundering of those countries. Other theories state that slaves working in the sugar cane fields could have had some role to play as they did in naming guarapo (sugar cane juice). The earliest *Mojito* recipes found are from 1931 and 1936 editions of a 'Sloppy Joe's Bar Manual'. The drink improved greatly during the 19th century with the introduction of copper stills (the first being found in Barbados, Mount Gay Rum Distillery) that led to the modern and much better tasting form of rum. The contemporary name for the drink probably comes from a Cuban sauce called mojo, which is made from garlic, olive oil and citrus juice. Perhaps in reference to lime as a main ingredient, the drink became known as a cocktail with "a little mojo" or, in Spanish, a *Mojito*.

## **VESPER 18**

*Vodka, Gin & Lillet*

Made famous by James Bond in the 1953 novel and subsequent movie 'Casino Royale'. The drink was named after the novel's female lead, Vesper Lynd. Ian Fleming, the author of the Bond series is said to have come up with this drink with the help of bartenders at the Dukes Hotel in London.

## **BLUE BLAZER 20**

*Whiskey/Rum, boiling water, gomme and lemon*

First created by Jerry Thomas, he was said to never make this drink unless the outside temperature was below 50F. Unless of course the person drinking had a cold or who, whose symptoms the drink was said to alleviate. This cocktail is served warm after passing through silver cups, traditionally, while alight, creating an arc of flame. This drink is finished simply with lemon.

## **BLOODY MARY/RED SNAPPER 18**

*Vodka or Gin, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce, salt, black pepper, cayenne pepper & celery salt*

Like every other cocktail on this list, the history behind the Bloody Mary is also a bit cloudy. One popular legend says that the original Bloody Mary which was made with equal parts tomato juice and vodka and used as a hangover cure, was invented by comedian, songwriter and movie producer George Jessel a.k.a. "The Toastmaster General of the United States" in 1939. However as aptly put by Wall Street Journal columnist and cocktail historian Eric Felton, "Given Jessel's knack of self-promotion many doubted his claim." This made sceptics' search for the true origin of the drink and opened the door for a legend; the head bartender at the Regis Hotel in New York named Fernard "Peter" Petriot. Starting in 1934, Petriot was supposedly serving up Bloody Marys under the alias "Red Snapper" at the hotels King Cole Bar. Petriot would claim that he first invented the cocktail while working at Harry's Bar in Paris during the 1920's.

## **MINT JULEP 20**

*Woodford Reserve, mint & sugar.*

First made print in London in 1803 though it was almost certainly being served in the southern states of America in the 18th century. It is also the drink of the Kentucky Derby since 1938. Other views state that the *Mint Julep* is likely to be an offspring of Cuba's *Mojito*, due to evidence suggesting that the first mint julep was made from rum. In Stanley Arthur Clisby's 1937 book, 'Famous New Orleans Drinks and How to Mix 'Em', he provides a recipe for a rum *Mint Julep* and calls it the original *Mint Julep* which is stated, arrived in Louisiana in 1793. The term 'julep' is generally defined as a sweet drink, particularly one used as a vehicle for medicine.

## **MANHATTAN 18**

*Bourbon, Vermouth & bitters*

This drink was most likely created by a bartender named Black during the 1860's. Black is said to have run a bar, ten doors down from The Manhattan Club. The cocktail was made famous however at a dinner held in honour of presidential candidate, Samuel J. Tilden. Contrary to belief, Jenny Jerome, Winston Churchill's mother was not in attendance as Winston was being christened in England at the time. We offer our *Manhattan* to your liking, sweet, dry or perfect.

## **TOM COLLINS 18**

*Gin, lemon juice & soda*

Stories suggest this cocktail was invented in England by a bartender called John Collins. It's name coming from the combination of the bartender's name, Collins, and the gin used, Hayman's Old Tom. However in America in 1874, what became known as the 'Great Tom Collins Hoax'. The story goes that an individual would be told that Tom Collins was a bar down the road making slanderous comments about them. When the victim arrived to defend their honour they would be told *Tom Collins* had already left heading to another tavern or, wherever. So the victim would then continue on in their hunt.... But Tom never really existed. What started out as a joke between friends became a nationwide hoax, with even newspapers reporting sightings of the scoundrel. The drink was said to follow this time, so anyone looking for *Tom Collins* could find him.... in a glass on the bar.

## **RAMOS GIN FIZZ 18**

*Gin, orange blossom water, lemon and lime juice, egg white, sugar, cream & vanilla*

The *Ramos Gin Fizz* or *New Orleans Fizz* was invented by Henry Charles Ramos in the early 1880's. It was originally known as the *New Orleans Fizz* and is one of the city's most famous cocktails back before prohibition. Exactly what went into the *Ramos Gin Fizz* was always kept a secret. One thing was for certain, you had to go to a Ramos establishment to get what tasted like a real gin fizz. Therefore, like all successful drinks, the *Ramos Gin Fizz* was widely imitated but never really duplicated. Possibly no other thirst assuaging emporium gave the mixture the long shaking it received from the shaker boys behind the Ramos Bar, and that was the secret of its lip smacking goodness. It takes 12 minutes to shake a *Ramos Gin Fizz* properly, so Ramos employed shaker boys to do the shaking for him. Our bartenders do all of our shaking so please be patient when you order one.