



Cocktails



PERONI

Cocktails

12⁵⁰

Chocolate Whiskey Sour

Woodford reserve, lemon juice, sugar syrup, egg white, spiced chocolate bitters

*The recipe itself was first written down in the 1862 book *The Bartender's Guide* by Jerry Thomas. However, the basic recipe was known for over a century prior. Vice Admiral Edward Vernon of England began mixing a few ingredients together to serve to his crew. Sailors had a ration of various things, like limes and lemons to prevent scurvy, and liquor for something safe to drink. To prevent a ship full of intoxicated shipmates, the liquor, usually rum once it was discovered, was watered down and lemon or lime juice was added to mask the flavor of the rum. Hence, we have a very early version of the Sour.*

Flavour profile: Sweet, sour and spicy with notes of ginger and chocolate

Mr. Sparrow

Bumbu, Antica formula, Cherry bitters

Popular history suggests that the drink originated at the Manhattan Club in New York City in the mid 1870s, where it was invented by Dr. Iain Marshall for a banquet. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—"the Manhattan cocktail". This is a twist on the famous Manhattan.

Flavour profile: Notes of vanilla, raisins and bitter cherries



Sky Bar Sour

Jack Daniel's Rye, lemon juice, vanilla syrup, cherry shrub, cherry bitters, egg white

The New York Sour first makes an appearance in the late-1800s. It actually seems to first have been made in Chicago, though it wasn't called a New York Sour at that time, but rather a Continental Sour or Southern Whiskey Sour. Chicago bartenders sometimes also described it as the "claret snap." Claret, especially at that time, was often the name generally prescribed to red wine. But it wasn't mixing a whiskey sour with red wine, but rather gently pouring just a little dry red wine on top, giving the cocktail a red wine float.

This twist on the "New York Sour" replaces the floating redwine with cherry shrub giving an extra kick of fruitiness and bitterness.

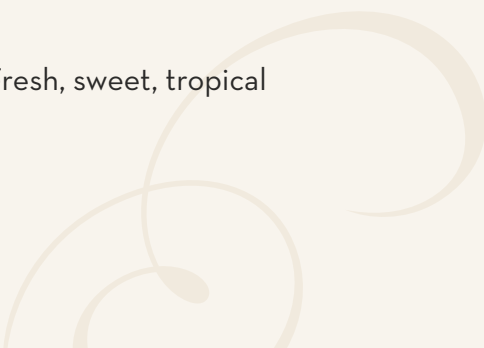
Flavour profile: Sweet and sour with a touch of bitterness and saltiness at the end

Mai Tai

Angostura 7, Diplomatico, Grand Marnier, lime juice, fallernum syrup, angostura bitters

The tale of the Mai Tai started in 1944, according to Trader Vic. Victor Jules Bergeron, better known as Trader Vic, was the owner of a tiki restaurant of the same name. Together with Donn Beach, from Donn the Beachcomber, they were the first one to start the tiki culture. The tiki culture is a blend of the Polynesian and the Caribbean. It was a place where people could escape reality and be transported to the tropics while enjoying tropical flavored cocktails.

Flavour profile: Fresh, sweet, tropical



Naked and Famous

Vida Mezcal, Aperol, Yellow Chartreuse, lime juice

New cocktails are often born as riffs on old classics, but the genealogical chart of the Naked & Famous reads more like a soap opera plotline, combining elements of a classic cocktail, a modern favorite by acclaimed bartender Sam Ross, and an unexpected base spirit. Joaquín Simó, who created the drink, has called the cocktail “The bastard love child of a classic Last Word and Paper Plane, conceived in the mountains of Oaxaca.”


Flavour profile: Smokey wood notes, sour and bitter and a kick of sweetness

Cosmopolitan

Ketel One, Lavander and cinnamon syrup, Grand Marnier, cranberry juice, lime juice, cranberry bitters, miraculous foamer

This drink predates World War II. It was initially called the Vodka Gimlet. A Gimlet was made because you needed to add something to well vodka or gin, because the well liquors were made so poorly. Then after World War II, people discovered Cointreau from France and that drink became a Kamikaze (vodka, triple sec, lime juice). In the '80s, they added cranberry juice to that basic Kamikaze to make it this pretty drink and you have a Cosmopolitan. That is the bare bones of it.

Flavour profile: Blend of sweetness, sourness and a small touch of bitterness



Paloma

Cazadores, lime and grapefruit cordial, three cents pink grapefruit soda, grapefruit bitters

Paloma is spanish for "dove". It`s origins are unknown although it is reputed to date back to the 1950s. Some believe that it is named after La Paloma, the popular folk song composed in the early 1860s. Diffords guide states it was created by the legendary Don Javier Delgado Corona, owner and bartender of la Capilla in Tequila, Mexico.

Flavour profile: Refreshing, salty, sour and a touch of sweetness.

Luxardo and Sand

Luxardo Sangue Morlacco, Johnnie Walker black label, Lagavulin, Antica Formula, blood orange and bergamot kombucha

Some say the drink was created in 1922 and is named after Rudolph Valentino`s Blood and Sand bullfighter film - based on the 1909 novel by Vicente Blasco. This silent film was a box office hit but who was inspired by the film to make the cocktail no one knows... so naturally the credit falls to Harry Craddock for featuring this recipe in his book years later.

Flavour profile: Smokey influence of Islay single malt with sweet notes of the cherry liqueur and vermouth, and the rounding citrus notes of the blood orange and bergamot kombucha



Mocktails

Fluerito

Fluère, lavender and cinnamon syrup, sicilian lemon, three cents cherry soda

Fluère finds its origins well before the beginning of the era. At that time the Roman Empire stretched from Scotland to Iran and from Germany to Egypt. To keep the legions fit to travel and fight, the Romans experimented with herbs, spices and botanicals from all these distant countries.

Flavour profile: Notes of freshness and sweetness topped up with a bitter note from the cherry soda

Virgin Mule

Lime juice, basil and strawberry cordial, elderflower and cucumber syrup, old jamaican ginger beer

The mule was born in Manhattan but "stalled" on the West Coast for the duration. The birthplace of "Little Moscow" was in New York's Chatham Hotel. That was back in 1941 when the first carload of Jack Morgan's Cock 'n' Bull ginger beer was railing over the plains to give New Yorkers a happy surprise...

Flavour profile: Fresh with a touch of sweetness and a kick of spiciness





Gin and Tonics

12⁵⁰

The Botanist

The Botanist, juniper berries, orange peel, basil, topped up with mediteranean tonic water.

Gin Mare

Gin Mare, smoked with rosemary and orange peel, topped up with clementine tonic water.

Tanqueray

Tanqueray, juniper berries, lime peel, mint, topped up with indian tonic water.

Hendrick's

Hendrick`s, cucumber, mint, black pepper, rose petal, topped up with mediteranean tonic.

Brockmans

Brockmans, redberries, grapefruit and orange peel, cinnamon stick, topped up with aromatic tonic water.



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