

SIP BAR & LOUNGE

787 BROADWAY @ POWELL, SAN FRANCISCO, CA 94133

History of the Cocktail

"The official definition of a Cocktail according to the modern *Merriam-Webster Dictionary* is "an iced drink of wine or distilled liquor mixed with flavoring ingredients." That's a pretty broad definition, but it reflects the modern practice of referring to almost any mixed drink as a Cocktail.

The first published definition of the Cocktail appeared in an editorial response in *The Balance and Columbian Repository of 1806*: "Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water and bitters. It is this definition of ingredients that still refers to the "ideal cocktail."

People have been mixing drinks for centuries but it wasn't until the 17th and 18th centuries that the precursors of the Cocktail (the Slings, Fizzes, Toddies and Juleps) became popular enough to be recorded in history. It's unclear where, who, and what went into the creation of the original Cocktail, but it seems to be a specific drink rather than a category of mixed drinks during that time.

The first published reference to the Cocktail appears in the *Farmer's Cabinet* (Amherst, New Hampshire, April 28, 1803). The spoof editorial tells of a "lounger" who, with an 11 a.m. hangover, "...Drank a glass of cocktail - excellent for the head..." In *Imbibe!*, David Wondrich attributes the first known Cocktail recipe in print to Captain J.E. Alexander in 1831 who calls for brandy, gin or rum in a mix of "...a third of the spirit to two-thirds of the water; add bitters, and enrich with sugar and nutmeg..."

There are as many stories behind the origin of the name Cocktail as there are behind the creation of the Margarita or the Martini. As always, some are preposterous, some believable and who knows, one may be the truth. Nonetheless, the stories are interesting.

A popular story behind the Cocktail name refers to a rooster's tail (or cock tail) being used as a Colonial drink garnish. There are no formal references in recipe to such a garnish.

The rooster theory is also said to have been influenced by the colors of the mixed ingredients, which may resemble the colors of the cock's tail. This would be a good tale today given our colorful array of ingredients, but at the time spirits were visually bland.

The British publication, *Bartender*, published a story in 1936 of English sailors, of decades before, being served mixed drinks in Mexico. The drinks were stirred with a Cola de Gallo (Cock's tail), a long root of similar shape to the bird's tail.

Another Cocktail story refers to the leftovers of a cask of ale, called cock tailings. The cock tailings from various spirits would be mixed together and sold at a lower priced mixed beverage of questionable integrity.

Cocktail may have derived from the French term for egg cup, coquetel. One story that brought this reference to America speaks of Antoine Amedie Peychaud of New Orleans who mixed his Peychaud bitters into a stomach remedy served in a coquetel. Not all of Peychaud's customers could pronounce the word and it became known as Cocktail. This story doesn't add up because of conflicting dates.

The word Cocktail may be a distant derivation of the name for the Aztec goddess, Xochitl. Xochitl was also the name of a Mexican princess who served drinks to American soldiers.

It was an 18th and 19th century custom to dock draft horses' tails. This caused the tails to stick up like a cock's tail. As the story goes, a reader's letter to the balance explains that when drunk these Cocktails made you cock your tail up in the same manner.

Another horse tail supposes the influence of breeders term for a mix breed horse, or cock-tails. Both racing and drinking were popular among the majority of Americans at the time and it's possible the term transferred from mixed breeds to mixed drinks.

There's a quirky story of an American tavern keeper who stored alcohol in a ceramic, rooster-shaped container. When patrons wanted another round they tapped the rooster's tail.

In George Bishop's *The Booze Reader: A Soggy Saga of Man in His Cups* (1965) he says, "The word itself stems from the English cock-tail which, in the middle 1800's, referred to a woman of easy virtue who was desirable but impure...and applied to the newly acquired American habit of bastardizing good British Gin with foreign matter, including ice." " (About.com)

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Classic & Inspired Cocktails

GIN

Gin is a distilled spirit flavored with juniper berries. The most common style of gin, typically used for mixed drinks is London dry gin, which is made by taking a neutral grain spirit and redistilling after the botanicals are added. In addition to juniper, it is usually made with amounts of citrus botanicals like lemon and bitter orange peel. Other botanicals that may be used include anise, angelica root and seed, orris root, licorice root, cinnamon, cubeb, savory, lime peel, grapefruit peel, dragon eye, saffron, baobab, frankincense, coriander, nutmeg and cassia bark.

Clover Club \$9 Y

Origin: Bellevue Hotel, Philadelphia, PA, circa 1905
Gin, Fresh Lemon, Egg Whites, Raspberry Liqueur.

Joy Ride \$12 Y

Origin: San Francisco, CA, 2009
Hendrick's Gin, St. Germain Elderflower Liqueur, Lillet Blanc, Mint, Fresh Lime.

La Agricultura \$10 Y

Origin: San Francisco, CA, 2009
Gin, Lillet Blanc, Basil, Mint, Cucumber, Fresh Lime, Fresh Lemon.

Ramos Gin Fizz \$11

Origin: Henry Ramos, Imperial Cabinet Saloon, New Orleans, 1888
Gin, Egg Whites, Heavy Cream, Fresh Lemon, Fresh Lime, Sugar Cube, Orange Flower Water.

Negroni \$11 Y

Origin: Bar Casoni, Florence, Italy, circa 1920
Bombay London Dry Gin, Campari, Sweet Vermouth.

Corpse Reviver #2 \$12 Y

Origin: Savoy Cocktail Book, circa 1930
Gin, Cointreau, Lillet, Absinthe, Fresh Lemon.

Bijou Cocktail \$9 Y

Origin: Jack's Manual, circa 1904
Gin, Green Chartreuse, Sweet Vermouth, Orange Bitters.

Basil Gimlet \$9 Y

Origin: San Francisco, CA, 2009
Gin, Basil, Fresh Lime.

Last Word \$11 Y

Origin: Detroit Athletic Club, Detroit, MI, 1919-1933
Gin, Luxardo Maraschino Liqueur, Chartreuse, Fresh Lime.

Jupiter \$9 Y

Origin: Unknown
Gin, Crème de Violet, Dry Vermouth, Orange.

Vesper Martini \$9 Y

Origin: James Bond, 1953
Gin, Vodka, Lillet, Angostura bitters.

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RUM

Rum is a spirit made from sugarcane by-products such as molasses and sugarcane juice by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak and other barrels. The majority of the world's rum production occurs in and around the Caribbean and in several South American countries, such as Colombia, Venezuela, Guyana and Brazil.

Apple Old Fashioned \$12

Origin: San Francisco, CA, 2009

10 Cane Rum, Apple Juice, Fresh Orange, Egg Whites, Angostura Bitters.

Dark 'n' Stormy \$9

Origin: Bermuda

Gosling's Dark Rum, Ginger Beer, Fresh Lime.

TEQUILA

Tequila is an Agave-based spirit made primarily in the area surrounding the city of Tequila, 40 miles northwest of Guadalajara, and in the highlands of the western Mexican state of Jalisco. The volcanic soil in the region surrounding Tequila is particularly well suited to the growing of the blue agave. Mexican laws state that tequila can be produced only in the state of Jalisco and limited regions in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas.

Anejo Acai \$12 Y

Origin: San Francisco, CA, 2009

Don Julio Anejo Tequila, Veev Acai Spirit, Grapefruit Juice, Egg Whites, Peychaud Bitters, Ginger, Fresh Lime, Simple Syrup.

Hopped Up \$11

Origin: San Francisco, CA, 2009

Mango & Habanero-infused Silver Tequila, Cointreau, Cilantro, Fresh Lime.

Goldoon \$12 Y

Origin: San Francisco, CA, 2009

Jose Cuervo Platino Tequila, Cointreau, Rose Water, Fresh Lime.

No. 8 \$12

Origin: PDT, New York, NY, 2007

Cazadores Reposado Tequila, Barenjager Honey Liqueur, Sweet Vermouth, Orange Juice, Orange Bitters.

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VODKA

Vodka is a mixed distilled beverage. It is a clear liquid consisting mostly of water and ethanol purified by distillation—often multiple distillation—from a fermented substance, such as rye or wheat, potatoes or sugar beet molasses. Vodka was first created in the grain-growing region in western Russia, Belarus, Lithuania, Ukraine, and Poland.

Indochine \$12 Y

Origin: San Francisco, CA, 2009

Grey Goose Poire Vodka, Canton Ginger Liqueur, Lillet, Basil, Fresh Lemon, Scotch rinse.

Kiss of Fire \$11 Y

Origin: San Francisco, CA, 2009

Hangar One Chipotle Infused Vodka, Cilantro, Fresh Lemon.

Cinn Fizz \$9

Origin: San Francisco, CA, 2009

Vodka, Lemon, Egg White, Angostura Bitters, Cinnamon sugar.

Moscow Mule \$9

Origin: John G. Martin & John "Jack" Morgan, Cock 'n' Bull Tavern, Los Angeles, CA, circa 1941

Vodka, Ginger Beer, Fresh Lime.

Harvey Wallbanger \$9

Origin: Donato "Duke" Antone, Manhattan Beach, CA, 1952

Vodka, Orange Juice, Galliano.

CHAMPAGNE

Champagne is a sparkling wine produced by inducing the in-bottle secondary fermentation of the wine to effect carbonation. It is produced exclusively within the Champagne region of France, from which it takes its name. Champagne first gained world renown because of its association with the anointment of French kings. Royalty from throughout Europe spread the message of the unique sparkling wine from Champagne and its association with luxury and power. The leading manufacturers devoted considerable energy to creating a history and identity for their wine, associating it and themselves with nobility and royalty. Through advertising and packaging they sought to associate champagne with high luxury, festivities and rites of passage.

French 75 \$15

Origin: Raoul Lufbery, named after a WWI French 75mm Howitzer artillery piece, made at The Stork Club, circa 1919

Bombay London Dry Gin, Sugar Cube, Lemon, Champagne.

Classic Champagne Cocktail \$11

Origin: Unknown

Champagne, Sugar Cube, Angostura Bitters

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WHISKY

Whisky or whiskey refers to a broad category of alcoholic beverages that are distilled from fermented grain mash. Different grains are used for different varieties, including barley, malted barley, rye, malted rye, wheat, and corn. Most whiskies are aged in wooden casks, generally oak, the exception being some corn whiskeys. Whisky is a strictly regulated spirit worldwide with multiple competing denominations of origin and multiple classes and types. The unifying characteristics of the different classes and types are the fermentation of grain or corn, and the practice of distilling the spirit down to a minimum of 90% alcohol for grain, and 80% alcohol for corn, prior to adding water, so as to retain some of the flavor of the grain used to make the spirit and prevent it from being classified as grain neutral spirits or vodka.

Sazerac \$11

Origin: John Schiller, Sazerac Coffee House, New Orleans, circa 1859 (originally made with Cognac by Antoine Amédée Peychaud, circa 1830)
Rye (or Cognac), Peychaud Bitters, Absinthe rinse

Whiskey Smash \$9

Origin: New York, NY
Bourbon, Mint, Fresh Lemon, Simple Syrup, Water.

David Carradine \$9 Y

Origin: San Francisco, CA, 2009
Rye, Canton Ginger Liqueur, Fresh Lemon, Egg Whites, Sweet & Sour, Orange Bitters.

Nina Simone \$9

Origin: San Francisco, CA, 2009
Bourbon, Jeremiah Weed Sweet Tea Liqueur, Cucumber, Mint, Fresh Lemon, Fresh Lime.

Breakfast at Tiffany's \$11 Y

Origin: San Francisco, CA, 2009
Bacon-infused Bulleit Bourbon, Organic Maple Syrup, Egg Whites, Orange Bitters, Sweet Vermouth

Paris Manhattan \$9 Y

Origin: St Germain, 2008
Bourbon, St Germain Elderflower, Dry Vermouth, Bitters.

Mint Julep \$9

Origin: Unknown, Southern United States, circa 1803
Bourbon, Mint, Sugar Cube.

Harvest Moon \$12

Origin: PDT, New York, NY, 2007
Wild Turkey 101 Bourbon, Lillet, Laird's Applejack, Green Chartreuse, Peychaud's Bitters.

Frisco Cocktail \$9

Origin: San Francisco, CA, unknown
Rye, Dom B&B, Fresh Lemon.

Industry Cocktail \$11

Origin: San Francisco, CA, 2009
Rye, Fernet Branca, Dry Vermouth, Egg White, Apple Juice, Fresh Lemon.

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Et Cetera

Bohemian Dream \$12 Y

Origin: San Francisco, CA, 2009

VeeV Acai Spirit, St. Germain Elderflower Liqueur, Fresh Lemon, Absinthe rinse.

Le Ginger Acai Noir \$12 Y

Origin: San Francisco, CA, 2009

VeeV Acai Spirit, St Germain Elderflower liqueur, Fresh Lemon, Fresh Ginger, Cabernet Sauvignon float.

Carnaval \$9 Y

Origin: San Francisco, CA, 2009

VeeV Acai Spirit, Fresh Cucumber, Red Chili Flakes, Fresh Lemon.

Pisco Sour \$11

Origin: Victor "Gringo" Morris, Morris' Bar, Lima, Peru, circa 1924

Pisco, Fresh Lemon, Egg Whites, Angostura Bitters

Elderflower Pisco Sour \$12

Origin: San Francisco, CA, 2009

Pisco, St. Germain Elderflower Liqueur, Fresh Lemon, Fresh Lime, Egg White

Nutty Irishman \$9

Origin: Unknown

Bailey's Irish Cream, Frangelico, Heavy Cream

Cuzco \$10

Origin: Unknown

Pisco, Aperol, Fresh Lemon, Grapefruit Juice

Pimm's Rangoon \$9

Origin: London, England, circa 1851

Pimm's No. 1, Ginger Beer, Fresh Lime, Cucumber.

Mexican Sidecar \$11 Y

Origin: San Francisco, CA, 2009

Mexican Brandy, Cointreau, Fresh Lemon.

Root Stalk \$9

Origin: San Francisco, CA, 2009

Gin, Pimm's No. 1, Fresh Lime, Egg Whites, Celery Bitters.

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House Made Infusions

Available On the Rocks, Neat or in a
Custom-Made Cocktail.

Bacon-fat Bourbon

Duck-fat Single-Barrel Bourbon

Strawberry-Jalapeno Acai Spirit

Mango-Habanero Silver Tequila

Lemongrass-Ginger Vodka

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All Night Happy Hour

SPIRITS

Vodka \$5

Cape Cod, Screwdriver, Greyhound, Salty Dog, Madras, etc.
(Red Bull & Vodka +\$2)

Gin \$5

Tom Collins, Gin & Tonic, Gin & Juice, etc.

Rum \$5

Cuba Libre, Rum & Cola, etc.

Whisky \$5

John Collins, Whisky Sour, Whiskey & Ginger, etc.

Tequila \$5

Tequila Sunrise, Margarita (on the rocks), etc.

Long Island Iced Tea \$9

* Add \$2 for Martinis, Cosmopolitans & drinks made "up".

BEER

Amstel Light \$4
Anchor Steam \$4
Bud Light \$3
Chimay \$7
Corona \$4
Guinness \$5
Heineken \$4
Hoegaarden \$4
Newcastle \$4
Pabst Blue Ribbon \$2
Red Stripe \$4
Sierra Nevada \$4
Stella \$4
Widmer Hefeweizen \$4

WINE

Beaulieu Vineyards Cabernet Sauvignon \$9
Sterling Vineyards Chardonnay \$8
Casa Lapostolle Sauvignon Blanc \$8
Domaine Chandon Brut Sparkling \$9