



**The 1920's were a troubling time for the American Cocktail –
The Noble Experiment was underway and the Golden Age
of the gilded glass seemed certain to die away like so many
fads before.**

**But some lucky few trekked around the globe to ensure that
the fizzes, flips, punches and cups would continue to inspire
bartenders the world for many a year to come.**

**At the Lincoln we pay homage to this Golden Age, by
continuing the traditions laid before us by the elite of the
working class, our forefathers behind the stick.**

**Now the world has turned full circle and the Golden Age is
back. So join us at the bar, get your self a drink, and let us
create you an experience.**

1920's – 30's

Classic, Jazzy, Provocative and Stylish.

A period which emphasizes social, artistic and cultural dynamism.

A general feeling of modernity, a break with traditions, marked the spirit of the era.

Amusement, fun and lightness were cultivated in jazz and dancing.

This glorious but roaring period was the starting point for the revival of the cocktail.

Prohibition began in 1920. A speakeasy was the only place to get a decent drink, albeit made from the nearest bath tub, and no respectable woman would be seen without her flask neatly tied to her leg.

The phrase 'golden twenties' is used across Europe to describe the 1920's.

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THE 75 COCKTAIL

This cocktail was very well appreciated in Paris during the war. It has been named after the famous light French field gun, and was introduced by Henry of Henry's bar fame in Paris.

Calvados, Dry Gin, Grenadine, Fresh Lemon juice and a touch of Absinthe.

MAYFAIR COCKTAIL

This cocktail possesses a delicious flavour. Robert Vermeire created it at the Embassy club, a gentlemen's club in London in 1921.

Mayfair was the aristocratic quarter of London, called so because under the reign of Charles II (seventeenth century) a yearly fair was held there during the month of May.

Old Tom Gin, Apricot Brandy, Fresh Orange juice with a drop of Cloves syrup.

BLACKTHORN COCKTAIL

This cocktail is a very old beverage that we found in "Cocktail Boothby 1891". This drink was extremely popular in the 1920's in San Francisco.

Sloe Gin, Sweet and Dry Vermouth, Orange Bitters and Angostura Bitters.

MILLIONAIRE COCKTAIL

This cocktail is extracted from the 1922 edition of "Cocktails, how to mix them". This potion was well known to the patrons of the Ritz Hotel in London in 1921.

A drop of Absinthe may be added if required.

Rye Whisky, Orange Curacao, Grenadine.

TWENTIETH-CENTURY COCKTAIL

A cocktail created in 1939 connected with the introduction of the new streamlined Dreyfus Hudson Engine which began pulling the Twentieth Century Limited train between New York City and Chicago in 1938. The recipe was first published in 1939 in the *Cafe Royal Bar Book*

Gin, Lillet Blanc, White crème de cacao, fresh Lemon juice.

THE BARKEEPER

A particularly experienced bartender specializing in cocktails is sometimes referred to as a 'mixologist'. The barkeep on the other hand serves beverages behind a bar, is a shoulder to cry on, and a wise word if required. Here our team of bar keeping mixologists "twists" some of our favorite classic cocktails.

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CACAØ MANHATTAN

The Manhattan was created for a banquet thrown at the Manhattan Club (NYC) in 1874 hosted by Lady Randolph Churchill, (Winston's mother) to celebrate an electoral success for Governor Samuel Tilden.

Fresh Cacao bean infused Bourbon stirred with sweet Vermouth and bitters.
Served in a cocktail glass and garnished with a house made infused black cherry.

LICORICE SAZERAC

Antoine Peychaud, a Creole immigrant, operated a pharmacy on the French Quarter's Royal Street in the 1830s.

With his background as an apothecary, he was a natural mixologist. His friends would gather for late-night revelry at his pharmacy. Peychaud would mix brandy, absinthe and a dash of his secret bitters for his guests. Later this quaff would come to be known as the Sazerac.

Licorice root infused Peychaud's Bitters, Cognac, Absinthe wash and licorice syrup.

APRICØT & VANILLA SIDECAR

The predecessor to the Brandy Crusta and countless other classic cocktails the sidecar was invented during the First World War. David Embury claimed in his book, *the fine art of mixing drinks*, it was a friend of his who used to travel to a 'little bistro' in Paris, in the side car of a motorcycle whom invented it. Its also popular belief that this little bistro was in fact Harry's New York Bar.

Homemade apricot & vanilla jam, Cognac, Cointreau and fresh lemon juice.

RAISIN & COFFEE DAIQUIRI

The name *Daiquirí* is also the name of a beach near Santiago, Cuba, and an iron mine in that area. The cocktail was invented about 1905 in a bar named Venus in Santiago, about 23 miles east of the mine, by a group of American mining engineers.

Raisin & coffee infused Rum and fresh lime juice.

SPICED PISCO SØUR

The Pisco Sour is one of the worlds great Cocktails and a world class Pisco Sour can be enjoyed at The Cross Keys. The first mention of the Pisco Sour is to be found in the book "Lima the City of Kings (The Peruvian Book) 1928-29".

Pisco, fresh lemon and lime juice with spiced syrup.

THE LINCOLN SIGNATURE LIST

Brought to you from The Lincoln's international bartending team..

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SWEET ORANGE & BLACK CHERRY

A nutty and luscious creation that marries almond with our house-infused orange gin. Sweet and refreshingly balanced.
Sweet orange infused Gin, Almond syrup, Black cherry Bitters and Fresh Lemon Juice.

PASSION TRU

A plush, fresh and fruity indulgence. Exotic fruits complement the subtle vodka and floral notes.
Vodka, Fresh organic pomegranate juice, Passion fruit and a hint of Fresh mint.

VANILLA MOON

A refreshing blend of smooth vanilla vodka and thirst-quenching ginger ale.

Vanilla vodka, Fresh lime, Ginger ale and Bitter's.

JASMINE FLOWER

Sweet marshmallow foam blankets the top of this floral gem. Sip the fresh apple and jasmine cocktail through the foam, and experience an intoxicating and decadent signature drink.

Jasmine infused vodka with fresh apple and an Elderflower foam on top.

GOLDEN TWENTIES

A hark back to the classics, sloe berry gin and sweet apricot brandy are paired with fresh squeezed orange and citrus. The twisted camomile and honey brings the drink to life and adds a smooth complexity.

Camomile & Honey with Apricot Brandy, Sloe Gin, fresh Orange juice and a pitch of Fresh Lemon juice.

THE LINCOLN ESPRESSO

A classic espresso martini, with your choice of spirit, enhanced with the Lincoln's own coffee ice cream. Simple, yet rejuvenating.

Homemade espresso ice cream served with Vodka, Rum, Cognac or Tequila and our coffee syrup.

APPLE SORBET

A chilling mixture of bitters and icy sorbet brings forth the spacey apple notes within calvados. A refreshing Gentleman's drink indeed...

Homemade apple sorbet served with Calvados and a dash of bitter's.

TRENCH TOWN

A Jamaican tiki-styled drink, designed to cool you off from the heat, and bring your mind into a state of relaxation Mon. Half fresh Lime caramelised, Fresh Ginger juice, Myers Rum, Passion fruit charged w our homemade Jamaican cream...

FRIENDS FROM AROUND THE WORLD

Bartending has always been a tradition passed down from master to apprentice. Since Prohibition sent American's the world over to ensure the craft never died.

This section is a compilation of the masters of our craft today – it represents the undying desire to improve and continue the drinks you enjoy every day..

These drinks have been gifted to The Lincoln bar team to share with you.

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"THE SHANGHAI LIL"

'A cocktail named after one of our burlesque Chinese dancers'

Adapted from a recipe by George Nemeč - Bartender of the year in 2004. George opened The Lincoln in February 2007 as Bar Manager. This same year he won the Bartender Magazine's 'Cocktail List Of The Year'.

He is now the Bar Manager at Chinatown in Shanghai...

Hendricks gin
Fresh lemon juice
Sugar syrup
Green tea
Milk
Rose water
Champagne to top up
Garnish - fine cucumber shavings

Shake all ingredients but champagne and pour into pre-chilled coupet/flute glass. Top up with Champagne/Prosecco.

'This is a twist on "ramoz gin fizz" so dont be shy with shake the shit out of it'.

(ALMOST) BLOW MY SKULL OFF

Adapted from a recipe by Gary Regan aka Gaz – Co-Creator of Ardent Spirits, New York, A spirit and cocktail expert who gets around. He's constantly on the road, writing about his love of well-crafted cocktails and fine distilled spirits...

Cognac
Peach Schnapps
Jägermeister

Stir over ice and strain into a chilled cocktail glass.

"'Blow my Skull Off" was a Cocktail devised in Australia during the 1850s. A gold rush was occurring at the time, and, according to *Spiers & Pond: A Memorable Australian Partnership*, a short story by Phillip Andrew, prospectors were more than fond of this concoction. The name was very appropriate as the drink contained opium, cayenne pepper, rum, and "spirits of wine."

According to Andrew, "A couple of good swigs and the mounted police would turn out. [They had to] hit everyone they could see before the brawl reached the proportions of a riot."

(Almost) Blow my Skull Off was inspired by this story.'

AU COIN DU FEU

Adapted from a recipe by Stan Jouenne - Stan has been bartending around the world. When he came back to Paris he took over some of the busiest Parisian bars such as the famous Buddha Bar where he was bar manager. Stan is now the Grey Goose brand ambassador in France...

Grey Goose L'Orange
Sugar cane syrup
Fresh lime juice
Fresh pink grapefruit juice
1 Thin slice of Ginger
3 seeds of Black Pepper
½ Egg white
Angostura Bitters

'Muddle the black Pepper seeds with the slice of ginger into a Boston shaker, add all the ingredients a part from the Angostura. Shake it hardly to improve the foam from egg white. Serve into a chilled double Old fashion glass with the ice from the shaker. Burn the Angostura over the Foam. (Use the spray and burner that I gave you).
Garnish with a long and nice twist of grapefruit and a cherry.'

INDULGÊNCIA

'Portuguese for indulgence'

Adapted from a recipe by John Gakuru - After a long bartending career in the UK, including his management of London's famous "Lab Bar". John is now THE global brand ambassador for Sagatiba Cachaca...

Sagatiba Velha
Fresh espresso (cooled)
Cane sugar gomme/syrup
Fresh double cream
1 vanilla bean/pod

'Prepare the espresso and chill in a Boston tin. Add the Velha to it. In a Boston glass add the seeds, only, from the vanilla bean and all other ingredients. Dry shake the cream mixture without ice until smooth and slightly thick (so it will layer). Shake, hard, the espresso/Velha mix with cubed ice. Double strain in to a chilled coup. Carefully float a thin layer of the sweet vanilla cream on top. Garnish with a shaving of 70% or 80% cocoa chocolate and a small piece of the vanilla bean husk.

GRAPEFRUIT WHISTLESTOP

Adapted from a recipe by Angus Winchester - Angus is a Vodka professor, a Tequila demi god, a Single malt advocate, the founder of the Rum Club and is currently the ambassador for Tanqueray Gins though it's being 009 of The Traveling Mixologists...

Aperol
Tio pepe
Lemon juice
Honey syrup
Grapefruit juice
Garnish with a Grapefruit zest

'Shake with ice and strain into a chilled Cocktail glass.'

SERENDIPITI

Adapted from a recipe by Peter Colin Field - In the line of the Ritz great bartenders; Colin Field, cocktail creator and best selling book writer "Les cocktail du Ritz Paris". He excel's every night at The Hemingway Bar. Two times elected Best World Bartender because of his talent and creativity.

1 long sprig of mint
Calvados
Clarified apple juice
Fill to the top with champagne
No garnish

'Since always, writers, stars movies, rock stars, and designers are present at the Ritz to enjoy the famous Hemingway's Bar cocktails. A large bartenders are there succeed: Frank Meier created the Ritz Side Car, the most expensive cocktail in the world only served at The Hemingway Bar; Bertin, Bar manager and Ernest Hemingway's friend created for him the Bloody Mary.'

'Good luck with the bar...'

VODKA

Ketel One (Holland)	9.5
Ketel One Citroen (Holland)	9.5
Belvedere (Poland)	10.5
Grey Goose (France)	12.5
Stolichnaya (Russia)	9.5
Stolichnaya Vanilla (Russia)	9.5
Zubrowka (Poland)	9.5
Wyborowa (Poland)	9

GIN

Beefeater (England)	9
Plymouth (England)	9
Plymouth Sloe (England)	9
Martin Millers London Dry (England)	12.5
Martin Millers Westbourne Strength (England)	14
Tanqueray No. Ten (England)	12.5
Junipero (USA)	14
Haymans Old Tom (England)	9
Hendricks (Scotland)	12.5
Filliers Genever (Belgium)	9.5
Bols Genever (Holland)	9.5

TEQUILA

Partida Blanco (Amatitan)	12.5
Don Julio Blanco (Jalisco)	12.5
Don Julio Reposado (Jalisco)	13
Don Julio Anejo (Jalisco)	14
Herradura Silver (Amatitan)	12.5
Herradura Reposado (Amatitan)	13
Herradura Anejo (Amatitan)	14
Patron Silver (arenas)	12.5
Patron Anejo (Arandas)	13
Jose Cuervo Tradicional (tequila)	12.5
Jose Cuervo Reserva de la Familia (tequila)	25

RUM

El Dorado 12yrs (Guyana)	12
El Dorado 15yrs (Guyana)	15
El Dorado spiced (Guyana)	19.5
Clement 6yrs (Martinique)	12
Zacapa 15yrs (Guatemala)	12
Zacapa 23yrs (Guatemala)	15
Zacapa XO (Guatemala)	25
Angostura 1919 (Trinidad)	12
Angostura 1824 (Trinidad)	15
Flor De Cana 18yrs (Nicaragua)	12
Appleton Reserve (Jamaica)	9.5
Appleton Extra (Jamaica)	19.5
Myer's (Jamaica)	9.5
Mount Gay Eclipse (Barbados)	9.5
Mount Gay XO (Barbados)	12.5
Pusser's (Trinidad & Guyana)	19.5
Pusser's 15yrs (Trinidad & Guyana)	12.5
English Harbour 5yrs (Antigua)	19.5
English Harbour 10yrs (Antigua)	39
Havana Club Blanco (Cuba)	9
Havana Club Anejo Especial (Cuba)	9
Havana Club Anejo Reserva (Cuba)	19.5
Havana Club 7yrs (Cuba)	12.5
Bacardi 8 (Puerto Rico)	19.5

COGNAC & BRANDY

Hennessey VS (France)	19.5
Hennessey VSOP (France)	12.5
Hennessey XO (France)	39
Hennessey Private Reserve (France)	35.5
Hennessey Paradis Extra (France)	55
Hennessey Richard (France)	235
Calvados Domfrontais 1996 (France)	12.5
Armagnac	15

BOURBON

Bookers (Kentucky)	12.5
Baker's 7yrs (Kentucky)	12.5
Gentlemen Jack (Tennessee)	10.5
Jack Daniels Single Barrel (Tennessee)	12.5
Jim Beam Small Batch (Kentucky)	9.5
Maker's Mark (Kentucky)	10.5
Wild Turkey Rare Breed (Kentucky)	11.5
Woodford Reserve (Kentucky)	12.5

IRISH

Bushmills (Ireland)	11.5
Jameson 12 yrs (Ireland)	12.5

RYE

Rittenhouse (Kentucky)	12.5
Jim Beam (Kentucky)	10.5
Canadian Club (Canada)	10.5

BLEND

Dimple Royal Decanter 15yrs (Scotland)	15
Chivas Regal (Scotland)	10.5
Chivas Regal 18yrs (Scotland)	15.5
Johnnie Walker Black (Scotland)	10.5
Johnnie Walker Green (Scotland)	12.5
Johnnie Walker Gold (Scotland)	25
Johnnie Walker Blue (Scotland)	36.5
J&B Rare (Scotland)	10.5

SINGLE MALT

Yamazaki 12yrs (Japan)	12.5
Glenmorangie 10yrs (highland)	12.5
Mackillops Choice Single Cask (Speyside)	32.5
Macallan 12yrs (highland)	12.5
Glenfiddich 15yrs (Speyside)	12.5
Glenfiddich 30yrs (Speyside)	47.5
Talisker 10yrs (Islay of Skye)	12.5
Oban 14yrs (highland)	13.5
Lagavulin 16yrs (Islay)	14.5
Laphroaig 10yrs (Islay)	12.5

PORT & SHERRY

Penfolds Grandfather (Australia)	12.5
McWilliam's Hanwood 12yrs (Australia)	12.5
Tio Pepe (Spain)	12.5
Chambers Muscat	12.5

APERITIF & UNUSUAL

Sagatiba Cachaca Pura (Brazil)	12.5
Sagatiba Cachaca Vehla (Brazil)	12.5
Aperol (Italy)	12
Averna (Italy)	12
Campari (Italy)	12
Cinzano (Italy)	12
Dubonnet (France)	12
Noilly Prat Dry (France)	12
Pernod (France)	12
Pimms No. 1 Cup (England)	12
Lillet (France)	12
Punt E Mes (Italy)	12
Limoncello (Italy)	12
Ricard (France)	12
La Fee Parisian Absinthe (France)	15.5
La Fee Bohemian Absinth (Czech)	15.5

SERVICE BY THE BOTTLE

Grey Goose (France)	300
Maker's Mark (Kentucky)	235
Havana Club Especial (Cuba)	225
Johnny Walker Blue (Scotland)	915

*Min 3 pax per bottle,

CHAMPAGNE

NV	Pommery	120/27
NV	Veuve Cliquot	150
NV	Ruinart Blanc de Blanc	130
NV	Bollinger	195
1998	Bollinger	350
2000	Dom Perignon	395

SPARKLING

2005	Chandon NV (Yarra Valley, VIC)	65/14
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BEER

Asahi (bottled)	9
Peroni (bottled)	9.5
Corona (bottled)	9.5
Kronenbourg (bottled)	9
Pure Blonde (bottled)	9
Cascade Light (bottled)	6.5

CIGARETTES

Davidoff Gold	15
Davidoff Gold Slims	15
Davidoff Classic	15
Davidoff Classic Slims	15
Davidoff Rich Blue	15