



TONIGHT'S BAR

Halloween

Cocktail Menu

Six cocktails and two zero-proof potions for your party

Zombie STRONG

three rums · lime · falernum · cinnamon · a whisper of absinthe

Corpse Reviver No. 2

gin · Lillet Blanc · orange liqueur · lemon · absinthe rinse

Blood and Sand

Scotch · cherry liqueur · sweet vermouth · blood orange

El Diablo

reposado tequila · crème de cassis · lime · ginger beer

Satan's Whiskers

gin · two vermouths · orange · Grand Marnier

Death in the Afternoon STRONG

absinthe · ice-cold Champagne

Shirley Temple ZERO-PROOF

ginger ale · grenadine · lemon · cherry

Bloody Shame ZERO-PROOF

tomato · lemon · Worcestershire · hot sauce · celery salt

Zombies are limited to two per guest — house rules since 1934.



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Zombie

ZOMBIE GLASS • SHAKEN • CRUSHED ICE

STRONG

1½ oz 45 ml	gold rum
1½ oz 45 ml	dark Jamaican rum
1 oz 30 ml	overproof rum
¾ oz 22.5 ml	fresh lime juice
½ oz 15 ml	falernum
½ oz 15 ml	grapefruit juice
¼ oz 7.5 ml	cinnamon syrup
1 tsp 5 ml	grenadine
6 drops	absinthe
1 dash	Angostura bitters

1. Shake everything with a scoop of crushed ice for 5 seconds.
2. Pour into a tall glass and top with more crushed ice.
3. Garnish with a mint sprig. Two per guest, at most.

Don the Beachcomber's 1934 tiki legend — he served no more than two.



Garnish: mint sprig

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Corpse Reviver No. 2

COUPE • SHAKEN • SERVED UP

MEDIUM

¾ oz 22.5 ml	gin
¾ oz 22.5 ml	orange liqueur
¾ oz 22.5 ml	Lillet Blanc
¾ oz 22.5 ml	fresh lemon juice
1 dash	absinthe, to rinse

1. Rinse a chilled coupe with absinthe.
2. Shake the rest with ice.
3. Strain into the coupe; garnish with an orange peel.

A 'hair of the dog' from The Savoy Cocktail Book, 1930.



Garnish: orange peel

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Blood and Sand

COUPE • SHAKEN • SERVED UP

MEDIUM

¾ oz 22.5 ml	blended Scotch whisky
¾ oz 22.5 ml	cherry liqueur
¾ oz 22.5 ml	sweet vermouth
¾ oz 22.5 ml	fresh orange juice

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange peel.

Named after Rudolph Valentino's 1922 bullfighting film.



Garnish: orange peel

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El Diablo

COLLINS • SHAKEN • OVER ICE

LIGHT

1½ oz 45 ml	reposado tequila
½ oz 15 ml	crème de cassis
½ oz 15 ml	fresh lime juice
3 oz 90 ml	ginger beer

1. Shake tequila, cassis and lime with ice.
2. Strain into an ice-filled glass.
3. Top with ginger beer; garnish with a lime wedge.

The devil's own highball, from Trader Vic's 1940s recipes.



Garnish: lime wedge

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Satan's Whiskers

COUPE • SHAKEN • SERVED UP

MEDIUM

¾ oz 22.5 ml gin
¾ oz 22.5 ml sweet vermouth
¾ oz 22.5 ml dry vermouth
¾ oz 22.5 ml fresh orange juice
½ oz 15 ml Grand Marnier
1 dash orange bitters

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange peel.

A wicked name for a bright, orange-scented classic of the 1930s.



Garnish: orange peel

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Death in the Afternoon

COUPE • BUILT • SERVED UP

STRONG

1 oz 30 ml absinthe
4 oz 120 ml ice-cold Champagne

1. Pour the absinthe into a chilled coupe.
2. Top slowly with Champagne until the drink turns milky.

Ernest Hemingway's recipe from a 1935 celebrity cocktail book.



Garnish: none

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Shirley Temple

HIGHBALL • BUILT • OVER ICE

ZERO-PROOF

6 oz 180 ml ginger ale
½ oz 15 ml grenadine
¼ oz 7.5 ml fresh lemon juice

1. Fill a glass with ice.
2. Add grenadine and lemon, top with ginger ale.
3. Garnish with a maraschino cherry.

The zero-proof classic named after the child film star.



Garnish: maraschino cherry

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Bloody Shame

HIGHBALL • BUILT • OVER ICE

ZERO-PROOF

5 oz 150 ml tomato juice
½ oz 15 ml fresh lemon juice
2 dashes Worcestershire sauce
2 dashes hot sauce
1 pinch celery salt and black pepper

1. Stir everything with ice.
2. Strain into an ice-filled glass.
3. Garnish with a celery stalk and a lemon wedge.

A Bloody Mary without the vodka — all of the spice, none of the alcohol.



Garnish: celery stalk, lemon wedge

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