

TONIGHT'S BAR

New Year's Eve *Cocktail Menu*

Six sparkling cocktails for the countdown and two zero-proof toasts

French 75

gin · lemon · sugar · Champagne



Kir Royale

crème de cassis · Champagne



Champagne Cocktail

sugar cube · bitters · Cognac · Champagne



Bellini

white peach purée · Prosecco



Air Mail

rum · lime · honey · Champagne



Negroni Sbagliato

Campari · sweet vermouth · sparkling wine



Lemonade Spritz ZERO-PROOF

lemon · mint · soda



Shirley Temple ZERO-PROOF

ginger ale · grenadine · lemon · cherry

At midnight: a glass of bubbles and a toast

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French 75

CHAMPAGNE FLUTE • SHAKEN •

SERVED UP **MEDIUM**

1 oz 30 ml gin
1/2 oz 15 ml fresh lemon juice
1/2 oz 15 ml simple syrup
3 oz 90 ml Champagne or dry sparkling wine

1. Shake gin, lemon and syrup with ice.
2. Strain into a flute.
3. Top with Champagne; garnish with a lemon twist.

Named after a French field gun of the First World War.



Garnish: lemon twist

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Kir Royale

CHAMPAGNE FLUTE • BUILT •

SERVED UP **LIGHT**

1/2 oz 15 ml crème de cassis
4 oz 120 ml chilled Champagne

1. Pour the crème de cassis into a chilled flute.
2. Top slowly with Champagne.

Kir is named for Félix Kir, mayor of Dijon; the Royale swaps the white wine for Champagne.



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Champagne Cocktail

CHAMPAGNE FLUTE • BUILT •

SERVED UP **MEDIUM**

1 sugar cube
3 dashes Angostura bitters
1 oz 30 ml Cognac
3 1/2 oz 105 ml chilled Champagne

1. Soak the sugar cube with the bitters and drop it into a chilled flute.
2. Add the Cognac.
3. Top slowly with Champagne.

In print since Jerry Thomas's guide of 1862.



Garnish: orange twist

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Bellini

CHAMPAGNE FLUTE • BUILT •

SERVED UP **LIGHT**

1 1/2 oz 45 ml white peach purée
3 oz 90 ml chilled Prosecco

1. Pour the peach purée into a chilled flute.
2. Top slowly with Prosecco, stirring gently.

Created at Harry's Bar in Venice by Giuseppe Cipriani.



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Air Mail

HIGHBALL • SHAKEN • OVER ICE

LIGHT

1 oz 30 ml	aged rum
½ oz 15 ml	fresh lime juice
½ oz 15 ml	honey syrup
1½ oz 45 ml	chilled Champagne



1. Shake the rum, lime and honey syrup with ice.
2. Strain into an ice-filled glass.
3. Top with Champagne.

In print since 1949: a French 75 made with rum and honey.



Garnish: mint sprig

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Negroni Sbagliato

OLD FASHIONED • BUILT • OVER ICE

LIGHT

1 oz 30 ml	Campari
1 oz 30 ml	sweet vermouth
2 oz 60 ml	dry sparkling wine



1. Fill an old fashioned glass with ice; add the Campari and vermouth.
2. Top with sparkling wine and stir once, gently.

'Sbagliato' means mistaken: sparkling wine where the gin should be, first poured at Bar Basso in Milan.



Garnish: orange slice

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Lemonade Spritz

COLLINS • SHAKEN • OVER ICE

ZERO-PROOF

8	mint leaves
1 oz 30 ml	fresh lemon juice
½ oz 15 ml	simple syrup
3½ oz 105 ml	soda water



1. Shake the mint, lemon and syrup with ice.
2. Strain into an ice-filled glass.
3. Top with soda water.

All the sparkle of the night, none of the alcohol.



Garnish: lemon slice

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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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New Year's Eve

Cocktail Menu

24cocktails

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