

THE MERCHANT HOTEL

Cocktail Book: Volume IV



A discretionary 10% service charge will be added to bills.

Please inform your server of any allergies, intolerances or dietary requirements so we can do our utmost to accommodate you.



**AT THE MERCHANT HOTEL COCKTAIL BAR,
BELFAST, WE ARE PROUD TO TAKE OUR PLACE AMONG
THE GREAT DRINKS ESTABLISHMENTS OF THE WORLD.**

Over the years, we have honed our skills and sharpened our senses to produce well-loved classic cocktails and deliciously imaginative creations of our own. We make drinks to tickle the taste buds and sate the senses. Our drinks have garnered international praise and received accolades from far and wide.

We are passionate about creating delectable drinks. We are thirsty to explore new worlds of flavour, yet we know we are a link in a long history of cocktail bars, speakeasies and snugs. We are just as comfortable making classic cocktails as we are experimenting with new ideas.

Between these pages, you will find an array of extraordinary drinks which demonstrate our skill at creating classic cocktails whilst showcasing our sense of innovation.

We believe that carefully sourced products and the best house-made ingredients result in the finest drinks.

Explore, and please do ask if you would like any suggestions, we love nothing more than helping you find your perfect drink!



**“COCKTAILS ARE NOT WORTH INTELLECTUALIZING.
A COCKTAIL IS A SIMPLE THING.
WHAT MATTERS IS IF YOU MAKE IT RIGHT.”**

Sasha Petraske 1973 – 2015 / Milk & Honey, NYC and London

PHILOSOPHY

This Cocktail Book draws inspiration from icons of early classic cocktail culture and uses our expertise in this field which we have garnered through years of experience.

Each chapter showcases a different historic figure from the drinks world. We have complemented their drinks with our own creations. The book also features well-loved Classic, Sparkling, Vintage and Temperance Cocktails that have come to be associated with The Merchant Hotel, reflecting our commitment to delivering the best in everything that we do.

The Cocktail Bar at The Merchant Hotel is proud of its history of both innovating and championing classic cocktails; finding forgotten gems and utilising house-made ingredients, fresh juices and fine spirits.

—
We hope you enjoy the fruits of our labour.

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JERRY THOMAS 1830-1885

'The Professor'

Jerry Thomas was the original titan and showman of the bar world. He was often dubbed 'The Father of American Mixology.' This chapter showcases classic drinks in a broad variety of styles with our contemporary twist.

JERRY THOMAS

‘THE PROFESSOR’

(October 30, 1830 – December 15, 1885)

The author of the world’s first cocktail book, Jerry Thomas, was an early pioneer in the cocktail world.

Published in 1852, his book ‘How to Mix Drinks: The Bon Vivant’s Companion’ details over 200 cocktails following his philosophy.

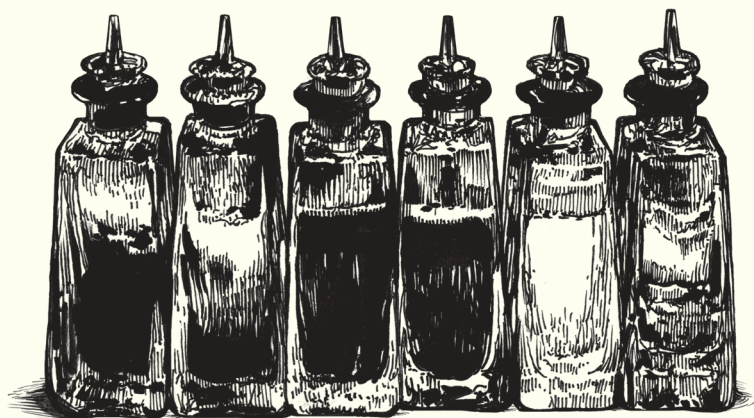
This book was revolutionary. Thomas created a structure of classification for cocktails which is still widely used by professional bartenders as a means of creating a well-balanced, well-rounded list for their discerning customers.

Arguably the eponymous ‘Bon Vivant’ of his own book; we owe a lot to this flamboyant showman thanks to his role in shaping the modern world of cocktails.

JERRY THOMAS

Inspired Cocktails

The Icons



NEW GIN TONIC

1/3	PINEAPPLE INFUSED PLYMOUTH GIN	• LONG AND REFRESHING
2/3	FEVER TREE TONIC PEYCHAUD'S BITTERS	• HIGH BALL
		• £13.95

WHITE LION

5/11	BACARDI 8 YEAR OLD RUM	• SHARP AND SOUR
1/11	HOUSE-MADE RASPBERRY CORDIAL	• COUPETTE
1/11	ORANGE CURAÇAO	
1/11	CANE SYRUP	
3/11	LIME JUICE	• £13.95

JAPANESE COCKTAIL

10/19	HENNESSY VS COGNAC	• RICH AND ELEGANT
2/19	HOUSE-MADE ORGEAT SYRUP	• COUPETTE
2/19	CANE SYRUP	
5/19	LEMON JUICE BOKER'S BITTERS	• £13.95

STONE FENCE

6/13	BUFFALO TRACE BOURBON	• SHORT AND POTENT
6/13	PÈRE MAGLOIRE VS CALVADOS	• SMALL TUMBLER
1/13	MAPLE SYRUP ANGOSTURA BITTERS GREEN CARDAMOM TINCTURE	• £14.95

BRANDY SOUR

11/19	HENNESSY VS COGNAC	•	SHARP AND SOUR
1/19	ORANGE SHERBET	•	COUPETTE
2/19	CANE SYRUP		
5/19	LEMON JUICE		
	ORANGE BITTERS		
	PEYCHAUD'S BITTERS	•	£13.95

JACK SMASH

5/9	LAIRD'S APPLEJACK	•	LIGHT AND REFRESHING
	BRANDY	•	TUMBLER
2/9	MUDDLED LEMON		
2/9	CANE SYRUP		
	MINT LEAVES	•	£13.95

SARATOGA

1/3	BUFFALO TRACE BOURBON	•	SHORT AND POTENT
1/3	HENNESSY VS COGNAC	•	COUPETTE
1/3	ANTICA FORMULA		
	VERMOUTH		
	ANGOSTURA BITTERS	•	£14.95

WHISKEY COBBLER

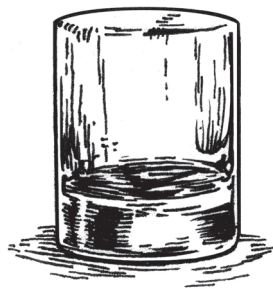
8/17	BUFFALO TRACE BOURBON	•	RICH AND FRUITY
1/17	LUXARDO MARASCHINO	•	PUNCH GLASS
1/17	APRICOT BRANDY		
1/17	ORANGE CURAÇAO		
2/17	CANE SYRUP		
4/17	LEMON JUICE		
	RASPBERRIES		
	BLACKBERRIES	•	£14.95

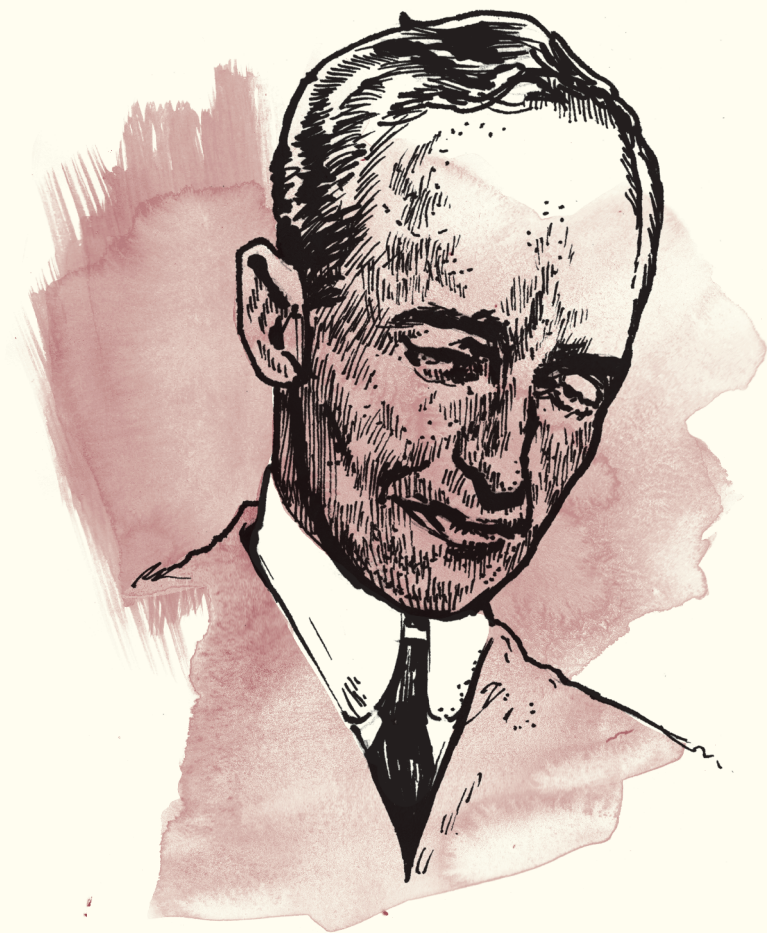
MARTINEZ

8/13	COCCHI DI TORINO VERMOUTH	•	SHORT AND POTENT
4/13	HAYMAN'S OLD TOM GIN	•	COUPETTE
1/13	LUXARDO MARASCHINO BOKER'S BITTERS	•	£13.95

OLD FASHIONED

12/13	BULLEIT RYE WHISKEY	•	SHORT AND POTENT
1/13	CANE SYRUP ORANGE BITTERS ANGOSTURA BITTERS	•	TUMBLER
		•	£13.95





HARRY CRADDOCK 1876 - 1963

'The Man Behind the Martini'

Harry Craddock was dubbed 'The Man Behind the Martini', and was a key figure in the creation of iconic cocktails. The bars he tended became the centre of London's social scene. He was revolutionary for his time and was dedicated to creating perfect cocktails. Read on to discover the drinks inspired by this legend.

HARRY CRADDOCK

‘THE MAN BEHIND THE MARTINI’

(August 29, 1876 – January 25, 1963)

Harry Craddock was one of the most influential bar tenders of the early 20th century. Having emigrated to the United States in 1897, Harry Craddock cut his teeth tending bar in Chicago and New York. Following the enforcement of Prohibition, he returned to England in 1920 and found his repertoire of ‘American’ drinks in high demand. He became head bartender first at The Savoy, and then at The Dorchester in London.

He was a prolific creator and compiler of classic cocktail recipes. His opus ‘The Savoy Cocktail Book’ (1930) contains over 750 recipes and is still in print today, proving the relevance of his truly classic cocktails.

TIPPERARY

12/25 REDBREAST LUSTAU WHISKEY	•	SHORT AND POTENT
6/25 LUSTAU VERMUT	•	COUPETTE
4/25 GREEN CHARTREUSE		
3/25 CANE SYRUP		
ORANGE BITTERS	•	£14.95

WHITE LADY

1/3 METHOD & MADNESS IRISH GIN	•	SHARP AND SOUR
1/3 COINTREAU	•	COUPETTE
1/3 LEMON JUICE		
EGG WHITE		
ABSINTHE	•	£14.95

SINGAPORE SLING

7/29 BEEFEATER 24 GIN	•	LONG AND SWEET
2/29 BENEDICTINE	•	HIGH BALL
2/29 COINTREAU		
1/29 CHERRY HEERING		
10/29 PINEAPPLE JUICE		
1/29 HOUSE-MADE GRENADINE		
1/29 CANE SYRUP		
5/29 LIME JUICE	•	£13.95

CORPSE REVIVER #2

1/4 TANQUERAY NO. TEN GIN	•	SHORT AND POTENT
1/4 LILLET BLANC	•	COUPETTE
1/4 COINTREAU		
1/4 LEMON JUICE		
ABSINTHE	•	£14.95

ATTA BOY

8/19	PLYMOUTH GIN	•	SHARP AND SOUR
4/19	LILLET BLANC	•	PARIS GOBLET
3/19	HOUSE-MADE GRENADINE		
4/19	LEMON JUICE		
	BURLESQUE BITTERS	•	£13.95

SAZERAC

5/11	MAKER'S MARK BOURBON	•	SHORT AND POTENT
5/11	HENNESSY VS COGNAC	•	SMALL TUMBLER
1/11	CANE SYRUP		
	ANGOSTURA BITTERS		
	PEYCHAUD'S BITTERS		
	ABSINTHE RINSE		
	LEMON OIL	•	£14.95

AVIATION

8/18	METHOD & MADNESS	•	SHARP AND SOUR
	IRISH GIN	•	COUPETTE
2/18	LUXARDO MARASCHINO		
2/18	CRÈME DE VIOLETTE		
1/18	CANE SYRUP		
5/18	LEMON JUICE	•	£14.95

PEGU CLUB

6/16	MARTIN MILLER'S	•	SHARP AND SOUR
	WESTBOURNE GIN	•	COUPETTE
4/16	ORANGE CURAÇAO		
1/16	CANE SYRUP		
5/16	LIME JUICE		
	ORANGE BITTERS		
	ANGOSTURA BITTERS	•	£14.95

SIDECAR

1/4	HENNESSY VS COGNAC	•	SHARP AND SOUR
1/4	GRAND MARNIER	•	COUPETTE
1/4	COINTREAU		
1/4	LEMON JUICE	•	£14.95

MARY PICKFORD

10/22	HAVANA 3 YEAR OLD RUM	•	SHARP AND SOUR
1/22	LUXARDO MARASCHINO	•	PARIS GOBLET
3/22	HOUSE-MADE GRENADINE		
3/22	PINEAPPLE JUICE		
1/22	CANE SYRUP		
4/22	LIME JUICE	•	£13.95





CHARLES H. BAKER 1895 - 1987

'The Bon Vivant'

Charles H. Baker had a famously peripatetic lifestyle which provided the inspiration and impetus to write. He became famous for his hybrid of travel, culinary and cocktail writings collectively known as 'The Gentleman's Companion'. This chapter is characterised by the exoticism of his creations with their myriad of global inspirations.

CHARLES H. BAKER

‘THE BON VIVANT’

(December 25, 1895 – November 11, 1987)

Publicist, author, traveller and salesman. There were many paths which led Charles H. Baker to writing ‘The Gentleman’s Companion: An Exotic Drinking Book’ (1939); yet bartender was not one of them. Using an inheritance to fund a round-the-world cruise, he travelled from port to port, exploring a new world of drinks. His book is part cocktail book, part memoir and part travel journal. It shines a light on drinking customs from around the world, as the end of the British Empire approached. He championed unusual spirits and unfamiliar foreign drinks such as cachaça, pisco sours, and mezcal, long before most cocktail experts were sampling them.

CHARLES H. BAKER

Inspired Cocktails

The Icons



EAST INDIA COCKTAIL

6/17	HENNESSY VS COGNAC	•	SHARP AND SOUR
2/17	COINTREAU	•	COUPETTE
2/17	PINEAPPLE JUICE		
2/17	HOUSE-MADE PINEAPPLE CORDIAL		
5/17	LEMON JUICE		
	ANGOSTURA BITTERS	•	£13.95

DARK 'N' STORMY

10/22	GOSLING'S BLACK SEAL RUM	•	LONG AND REFRESHING
2/22	VELVET FALERNUM	•	HIGH BALL
2/22	FRESH GINGER EXTRACT		
3/22	CANE SYRUP		
5/22	LIME JUICE		
	TOP SODA WATER	•	£13.95

NORSE REVIVER

20/31	FREYA BIRCH EAU DE VIE	•	SHORT AND POTENT
4/31	KETEL ONE VODKA	•	COUPETTE
5/31	PLYMOUTH GIN		
1/31	KUMMEL		
1/31	CANE SYRUP	•	£14.95

RAMOS GIN FIZZ

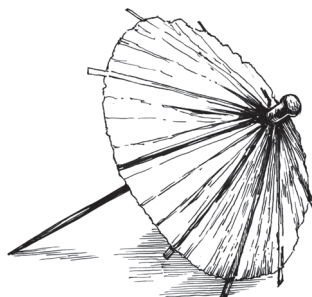
10/20	HAYMAN'S OLD TOM GIN	•	SOFT AND CREAMY
3/20	DOUBLE CREAM	•	FIZZ GLASS
2/20	CANE SYRUP		
3/20	LEMON JUICE		
2/20	LIME JUICE		
	ORANGE FLOWER WATER		
	EGG WHITE		
	SODA WATER	•	£13.95

LALLA ROOKH

4/17	HENNESSY V.S.O.P	•	SOFT AND CREAMY
4/17	DOORLY'S XO RUM	•	TUMBLER
2/17	WHITE CACAO		
5/17	DOUBLE CREAM		
2/17	CANE SYRUP		
	VANILLA BITTERS	•	£14.95

PISCO SOUR

10/17	ABA PISCO	•	SHARP AND SOUR
3/17	LIME JUICE	•	SOUR GLASS
2/17	LEMON JUICE		
2/17	CANE SYRUP		
	EGG WHITE		
	PERUVIAN BITTERS	•	£13.95



EL PRESIDENTE

8/15	DOORLY'S XO RUM	•	SHORT AND POTENT
4/15	COCCHI DI TORINO SWEET VERMOUTH	•	COUPETTE
2/15	ORANGE CURAÇAO		
1/15	HOUSE-MADE GRENADINE ORANGE OIL	•	£13.95

GIN FIZZ TROPICAL

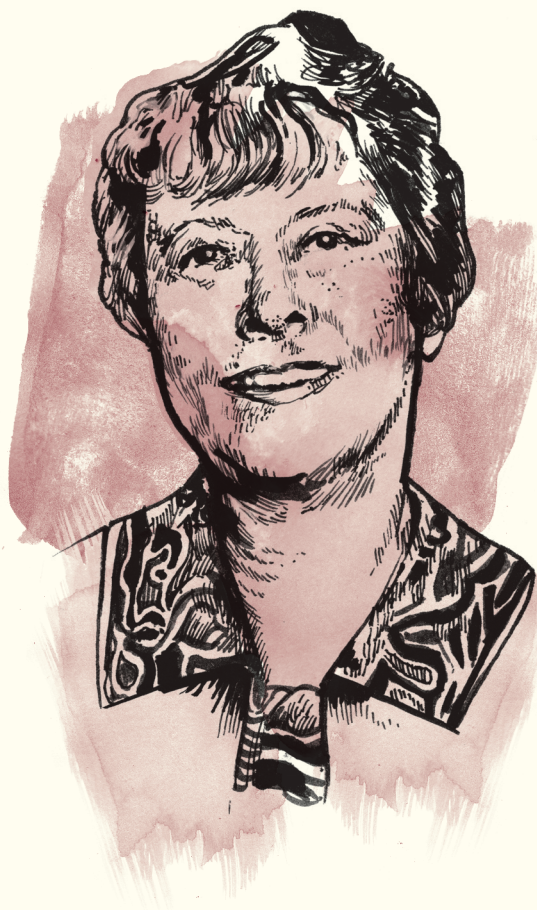
10/23	BOATYARD DOUBLE GIN	•	TROPICAL AND EXOTIC
2/23	HOUSE-MADE ORGEAT	•	FIZZ GLASS
1/23	CANE SUGAR		
5/23	LEMON JUICE		
5/23	PINEAPPLE JUICE EGG WHITE	•	£14.95

LE VIEUX CARRÉ

4/13	HENNESSY VS COGNAC	•	SHORT AND POTENT
4/13	BULLEIT RYE WHISKEY	•	TUMBLER
4/13	DUBONNET		
1/13	BENEDICTINE ANGOSTURA BITTERS ORANGE BITTERS	•	£14.95

PALOMA

3/6	1800 SILVER TEQUILA	•	LONG AND REFRESHING
1/6	GRAPEFRUIT JUICE	•	HIGH BALL
1/6	GRAPEFRUIT SHERBET		
1/6	LIME JUICE SODA WATER	•	£13.95



ADA COLEMAN 1875 - 1966
'The Brains Behind the Hanky Panky'

Trailblazer Ada Coleman, nicknamed 'Coley', remains one of the most renowned mixologists of the 20th century. Her career spanned the top hotels in London, most famously, 'The American Bar' at The Savoy. She was the bar's first, and to this day, only female head bartender. Unfortunately, she remained unpublished (unlike our other icons); nonetheless, as an homage to, 'Coley', we proudly present her most iconic creation, the 'Hanky Panky'.

ADA COLEMAN

‘THE BRAINS BEHIND THE HANKY PANKY’

(1875 – 1966)

Ada's benefactor was Rupert D'Oyly Carte, a member of the family that built the Savoy Hotel. He gave Ada a position at the hotel's 'American Bar', where she eventually became the head bartender and made cocktails for the likes of Mark Twain and Sir Charles Hawtrey.

Coleman created the Hanky Panky cocktail, a variation on the Sweet Martini, for Hawtrey. Speaking in 1925, she said "some years ago, he came into the bar and said 'Coley, I am tired. Give me something with a bit of punch in it.' I spent hours experimenting. The next time he came in, I told him I had a new drink for him. He sipped it, and draining the glass, he said, 'By Jove! That is the real Hanky Panky!'" And Hanky Panky it has remained ever since.

HANKY PANKY

1/2	TANQUERAY NO. TEN GIN	•	SHORT AND POTENT
1/2	COCCHI DI TORINO	•	COUPETTE
	SWEET VERMOUTH		
	FERNET BRANCA		
	ORANGE TWIST	•	£14.95



DON(N) THE BEACH COMBER 1907 - 1989

'The Creator of the Tiki Bar'

Don(n) Beach, born Ernest Raymond Beaumont Gantt, was the founding father of the Tiki bar and famous for inventing rum-based drinks such as 'Tahitian Rum Punch' and 'Navy Grog'. His 'Zombie' cocktail was even served at the 1939 New York World's Fair. This chapter celebrates Don(n)'s Tiki legacy.

DON(N) THE BEACH COMBER

‘THE CREATOR OF THE TIKI BAR’

(February 22, 1907 - circa June 1989)

As Prohibition came to an end, former bootlegger Ernest Gantt (aka Don(n) Beach) founded his first bar, ‘Don [sic] the Beachcomber’ in Hollywood in 1933. This remarkable space brought together his love of Polynesian culture, rum and showmanship. What followed was not just a bar and restaurant empire, but a whole new genre of drinks and a lifestyle in its own right – Tiki! Don thrived on the exotic; his restaurants served enticing Cantonese dishes to complement his clever array of drinks. He created an aspirational lifestyle resulting in almost thirty restaurants and bars, demonstrating the enduring appeal of his creation.

DONN'S RUM JULEP

6/39	APPLETON SIGNATURE BLEND RUM	•	TROPICAL AND EXOTIC
12/39	EL DORADO 5 YEAR OLD RUM	•	JULEP TIN
6/39	ORANGE JUICE		
6/39	HONEY SYRUP		
1/39	HOUSE-MADE GRENADINE		
1/39	VELVET FALERNUM		
1/39	PIMENTO DRAM LIQUEUR		
6/39	LIME JUICE	•	£14.95

DR FUNK

10/18	PLANTATION 3 STARS RUM	•	SHORT AND POTENT
3/18	HOUSE-MADE GRENADINE	•	JULEP TIN
5/18	LIME JUICE		
	ABSINTHE	•	£13.95

KON TIKI TI

10/24	APPLETON SIGNATURE BLEND RUM	•	TROPICAL AND EXOTIC
2/24	HOUSE-MADE GRENADINE	•	PUNCH GOBLET
4/24	PINEAPPLE JUICE		
2/24	HOUSE-MADE GUAVA SHERBET		
1/24	CANE SYRUP		
5/24	LIME JUICE	•	£13.95

BEACHCOMBER ZOMBIE

7/29	APPLETON SIGNATURE BLEND RUM	•	TROPICAL AND EXOTIC
7/29	BACARDI CARTA ORO RUM	•	HIGH BALL
5/29	PLANTATION O.F.T.D. OVERPROOF RUM		
2/29	VELVET FALERNUM		
2/29	GRAPEFRUIT JUICE		
1/29	HOUSE-MADE GRENADINE		
1/29	CANE SYRUP		
4/29	LIME JUICE		
	ANGOSTURA BITTERS		
	ABSINTHE	•	£19.95

DONGA PUNCH

4/21	CLÉMENT VSOP RHUM	•	TROPICAL AND EXOTIC
4/21	PLANTATION ORIGINAL DARK RUM	•	PUNCH GOBLET
1/21	CINNAMON SYRUP		
5/21	PASSIONFRUIT CORDIAL		
1/21	PIMENTO DRAM LIQUEUR		
6/21	LIME JUICE	•	£14.95

MAI TAI

4/21	APPLETON SIGNATURE BLEND RUM	•	TROPICAL AND EXOTIC
4/21	EL DORADO 5 YEAR OLD RUM	•	PUNCH GOBLET
3/21	ORANGE CURAÇAO		
4/21	HOUSE-MADE ORGEAT		
6/21	LIME JUICE	•	£13.95

THREE DOTS AND A DASH

6/27	CLÉMENT VSOP RHUM	•	TROPICAL AND EXOTIC
6/27	EL DORADO 5 YEAR OLD RUM	•	BALLOON GLASS
3/27	ORANGE CURAÇAO		
2/27	VELVET FALERNUM		
3/27	HONEY SYRUP		
1/27	PIMENTO DRAM LIQUEUR		
6/27	LIME JUICE ANGOSTURA BITTERS	•	£14.95

PIÑA COLADA

10/30	PLANTATION 3 STARS RUM	•	SOFT AND CREAMY
7/30	PINEAPPLE JUICE	•	NOG GLASS
5/30	HOUSE-MADE COCONUT CORDIAL		
5/30	WHOLE MILK		
3/30	DOUBLE CREAM EGG WHITE AROMATIC BITTERS	•	£13.95

JIM'S TICKET

5/23	HAVANA ESPECIAL RUM	•	TROPICAL AND EXOTIC
5/23	1800 SILVER TEQUILA	•	PUNCH GOBLET
2/23	ORANGE CURAÇAO		
2/23	HOUSE-MADE ORGEAT		
3/23	PINEAPPLE JUICE		
6/23	LIME JUICE	•	£13.95

ANCIENT MARINER

6/22 PLANTATION ORIGINAL
DARK RUM
6/22 APPLETON SIGNATURE
BLEND RUM
3/22 GRAPEFRUIT SHERBET
2/22 CANE SYRUP
5/22 LIME JUICE
CLOVE TINCTURE

• TROPICAL AND EXOTIC
• TIKI MUG

• £14.95



CLASSIC COCKTAILS

*A selection of well-loved classic cocktails created
by both The Merchant Hotel and by The Icons.*

ALL PRICED AT £13.95

Classic Cocktails



01

BLUSHING LADY

ABSOLUT VODKA / POMEGRANATE JUICE / GRAPEFRUIT SHERBET /
LEMON / HOUSE-MADE ORGEAT / ROSE WATER

02

BRAMBLE

TANQUERAY GIN / CRÈME DE MURE / CANE SYRUP / LIME

03

CLOVER CLUB

TANQUERAY GIN / LILLET BLANC / RASPBERRY CORDIAL /
LEMON / RASPBERRIES / EGG WHITE

04

FINN McCool

ABSOLUT VODKA / PASSIONFRUIT CORDIAL / AMER PICON /
LEMON / TONIC

05

GRASSHOPPER

CRÈME DE MENTHE / CRÈME DE CACAO / DOUBLE CREAM

06

IRISH COFFEE

JAMESON CASKMATES IRISH WHISKEY / COFFEE / DEMERARA /
CREAM / NUTMEG

07

JACK ROSE

LAIRD'S APPLEJACK BRANDY / HOUSE-MADE GRENADINE /
CANE SYRUP / LIME

08

LUCIEN GAUDIN

PLYMOUTH GIN / COINTREAU / CAMPARI / NOILLY PRAT /
CANE SYRUP / GRAPEFRUIT BITTERS

09

MARGARITA

1800 SILVER TEQUILA / AGAVE SEC / LIME

10

MARTINIQUE RHUM SWIZZLE

CLÉMENT VSOP RHUM / VELVET FALERNUM / CANE SYRUP /
LIME / SWIZZLE BITTERS

11

MOSCOW MULE

SMIRNOFF VODKA / FRESH GINGER EXTRACT / CANE SYRUP /
LIME / BITTERS

12

NEGRONI

TANQUERAY GIN / CAMPARI / COCCHI DI TORINO /
CANE SYRUP / ORANGE BITTERS

13

SLOE GIN GINGER SLING

BEEFEATER 24 GIN / PLYMOUTH SLOE GIN / CHERRY HEERING /
APRICOT BRANDY / FRESH GINGER EXTRACT / CANE SYRUP / LIME /
ANGOSTURA BITTERS

14

PENICILLIN

CHIVAS REGAL 12 WHISKY / LAPHROAIG / FRESH GINGER EXTRACT /
HONEY / LEMON

15

PIMM'S CUP

PIMM'S NO. 1 / FRESH GINGER EXTRACT / CANE SYRUP / LEMON

16

SOUTHSIDE GIN

BEEFEATER 24 GIN / MINT / CANE SYRUP / LIME / SODA

17

THE SICILIAN

BEEFEATER 24 GIN / CAMPARI / COINTREAU / GRAPEFRUIT JUICE /
ORANGE SHERBET / CANE SYRUP / LEMON

18

WHISKEY SOUR

BUFFALO TRACE BOURBON / CANE SYRUP / LEMON / EGG WHITE



CHAMPAGNE COCKTAILS

Champagne Cocktails are the epitome of elegance in a glass and these sophisticated drinks have quite a pedigree.

Of course, Champagne is blended to be a delicious tippie on its own, but it is sublime when combined with other flavours making Champagne Cocktails truly memorable drinks.

The most famous of these drinks are the classic 'Champagne Cocktail' and the 'French 75'. In the classic 'Champagne Cocktail' a sugar cube soaked with a dash of angostura bitters sits in the bottom of the glass. The glass is then topped up with Champagne and finished with a twist of lemon, creating a sophisticated sparkling cocktail. Being one of the oldest cocktails, first records of this drink date back to the mid-1800s.

An early form of the 'French 75' was created in 1915 at the 'New York Bar' in Paris (later 'Harry's New York Bar') by barman Harry MacElhone. It was said that the combination of gin and Champagne in this First World War-era cocktail had a kick that felt like being shelled with the powerful French 75mm field gun.

The other drinks in this chapter showcase Champagne and Prosecco as a versatile cocktail base.

CHAMPAGNE COCKTAIL

20/21	RUINART BRUT CHAMPAGNE	•	ELEGANT AND REFINED
1/21	CANE SYRUP	•	FIZZ GLASS
	ANGOSTURA BITTERS	•	£18.95

LA PATRIA

12/16	RUINART BRUT CHAMPAGNE	•	ELEGANT AND REFINED
3/16	HENNESSY VS COGNAC	•	FLUTE
1/16	PINEAPPLE CORDIAL		
	ORANGE BITTERS	•	£18.95

JIMMY ROOSEVELT

17/26	RUINART BRUT CHAMPAGNE	•	ELEGANT AND REFINED
5/26	HENNESSY VS COGNAC	•	COUPETTE
2/26	GREEN CHARTREUSE		
2/26	EAU DE THÉ SYRUP		
	ANGOSTURA BITTERS	•	£18.95

FRENCH 75

15/27	RUINART BRUT CHAMPAGNE	•	ELEGANT AND REFINED
5/27	TANQUERAY GIN	•	FLUTE
1/27	LUXARDO MARASCHINO		
2/27	CANE SYRUP		
4/27	LEMON JUICE	•	£18.95

CLASSIC WHITE PEACH BELLINI

4/7	VALDO PROSECCO	•	ELEGANT AND REFINED
3/7	PEACH PURÉE	•	FLUTE
	PEACH BITTERS	•	£14.95

VINTAGE COCKTAILS

A Taste of the Past

Vintage Cocktails

*"No man ever steps in the same river twice,
for it's not the same river and he's not the same man."*

HERACLITUS 544 BC



While it is impossible to relive the past, maybe it is possible to taste it. The spirits that form the base ingredients in The Merchant Vintage Cocktail collection are not simply an homage to bygone eras, they are spirits from the past. The spirits in our vintage collection were distilled, aged, and first sold decades ago.

Due to their high alcohol volume, kept well, spirits do not deteriorate with age. Unlike wine, which evolves and changes in bottle, spirits are frozen in time.

These spirits are a time capsule preserving tastes from times now long gone, which can be enjoyed in perfect condition by the discerning drinker in these extraordinary cocktails.

01

NEGRONI

VINTAGE GIN / VINTAGE SWEET VERMOUTH /

VINTAGE CAMPARI

£50.00

02

SIDECAR

VINTAGE COGNAC / VINTAGE GRAND MARNIER /

VINTAGE COINTREAU / LEMON JUICE

£75.00

03

SAZERAC

VINTAGE BOURBON / VINTAGE COGNAC / BITTERS

£250.00

04

HEMINGWAY DAIQUIRI

VINTAGE RUM / VINTAGE MARASCHINO / GRAPEFRUIT / LIME

£50.00

05

SINGAPORE SLING

VINTAGE GIN / VINTAGE BENEDICTINE /

VINTAGE CHERRY HEERING / VINTAGE COINTREAU /

PINEAPPLE / LIME / GRENADINE

£75.00

If you have any special requests, please let us know and we can discuss what else we are able to offer using our vintage spirit collection.

TEMPERANCE COCKTAILS

Temperance Cocktails



The Temperance movement started in the early 19th century as an antidote to the over-consumption of alcohol.

At The Merchant Cocktail Bar, we believe a drink that does not contain alcohol should not lack flavour, nor carefully considered ingredients. We proudly put as much thought, time and effort into creating these delectable drinks as we do with every other cocktail we make. Here we offer flavoursome alternatives to modern soft drinks.

01

GARDEN SODA

SEEDLIP GARDEN 108 NON-ALCOHOLIC SPIRIT /

PEA SHRUB / FRESH MINT / SODA

£8.95

02

RASPBERRY CUP

RASPBERRY CORDIAL / PINEAPPLE JUICE /

CANE SYRUP / LEMON JUICE

£8.95

03

GRAPEFRUIT SODA

GRAPEFRUIT JUICE / GRAPEFRUIT SHERBET /

LIME JUICE / SODA WATER

£8.95

04

GINGER BEER

HOUSE-MADE GINGER BEER / HONEY SYRUP / SODA WATER

£8.95

05

TRADITIONAL EGG NOG

MILK / CREAM / CANE SYRUP / VANILLA EXTRACT / WHOLE EGG

£8.95

06

MR HOWARD

SEEDLIP SPICE 94 NON-ALCOHOLIC SPIRIT /

PINK GRAPEFRUIT JUICE / CANE SYRUP / LEMON JUICE

£8.95

GLASSWARE GLOSSARY

1 /

TUMBLER



6 /

COUPETTE



2 /

PARIS GOBLET



7 /

FIZZ GLASS



3 /

SOUR GLASS



8 /

HIGH BALL



4 /

NOG GLASS



9 /

JULEP TIN



5 /

PUNCH GOBLET



10 /

TIKI MUG



