

# MERCHANT

COCKTAIL BOOK

Volume V



Welcome to *Volume V* of The Cocktail Book at The Merchant Hotel where we uphold our tradition of respecting the classics whilst showcasing our passion and skill in crafting new cocktails.

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This collection of drinks aims to capture the zeitgeist of the cocktail scene, showcasing timeless favourites, Merchant signatures and innovative Merchant originals.

Our team of bartenders want to share their expertise, passion and knowledge with you. To that end, we have pared back our menu to encourage questions and open dialogue with you, our guests.

Furthermore, here at The Cocktail Bar at The Merchant Hotel, we are building a more sustainable offering. Each element of the drinks we craft has a purpose; nothing is wasted. Our garnishes, if present, are edible or a by-product of another drink, and are always designed to enhance the piquancy of the drink.





## El Morocco

£15.50

Rich | Sour | Complex

A classic by the great Charles H Baker Jr. The name derives from the ‘El Morocco Bar’ where it was first made in 1948. The El Morocco was an elegant speakeasy that opened in New York during the prohibition era. It soon became one of the most popular establishments in the city. El Morocco on 54th Street was visited by the most elite clientele from high-ranking politicians to celebrities such as Marilyn Monroe and Errol Flynn.

*Hennessy VS cognac, Kopke LBV port, orange cura ao,  
fresh pressed pineapple, lime juice, cane syrup*

## An Púca £15.50

Savoury | Light | Defined

A Merchant original cocktail. Created by our own Assistant Bar Manager Aisling Meenagh as her entry for a competition run by one of our local distilleries - Boatyard Distillery.

An Púca (pronounced 'an-pooka') is a shapeshifting fairy of Celtic folklore, well known for creating mischief.

*Boatyard vodka, Cocchi Americano, pear cordial, Poire Williams, apple juice, pine tincture, lemon juice*



## Merchant Bellini £15.95

Peach | Frothy | Smooth

Giuseppe Cipriani created this drink in 1945 at the world-famous Harry's bar in Venice. He named it after the 15th century Venetian painter Giovanni Bellini due to the rosy hue of the drink which reflected the painters frequent use of similarly warm tones. Our own adapted version of the original recipe has been served here at The Merchant Hotel since 2007.

*Fresh peaches, peach bitters, Prosecco*



## Mai Tai

£14.95

Tart | Almond | Rich

Dating back to 1944, Victor Jules Bergeron or Trader Vic as he is better known, made a drink for his two friends from Tahiti. After the first sip, his friend is said to have exclaimed, 'Mai Tai-Roa Ae', which in Tahitian means 'Out of this world', hence, Bergeron named his drink the Mai Tai.

*Appleton rum, El Dorado 5 year old rum, orange curaçao, orgeat, lime juice*

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## Champagne Negroni

£20.49

Bitter | Zesty | Intense

A Merchant classic. Based on the Sbagliato, Italian word for 'mistake'. The Sbagliato was allegedly first created in 1967 at Bar Basso in Milan when Mirko Stocchetto 'mistakenly' used Prosecco in a Negroni instead of gin. We make this beautiful mistake yet more beautiful with the addition of Champagne.

*Ukiyo Blossom gin, Campari, Antica Formula, grapefruit juice, orange bitters, Champagne*



## Kon Tiki

£14.95

Tropical | Luscious | Deceptive

This popular Merchant classic is an adaptation of the 1940 Fog Cutter by Trader Vic. Describing the drink, he famously wrote “Fog Cutter, hell. After two of these, you won’t even see the stuff”. In our adaptation of this classic cocktail, we have toned down the alcohol levels and dialled up the fresh fruit juices making this a delicious, well-balanced and refreshing drink.

*Bacardi 8 year old rum, grenadine, fresh pressed pineapple, guava sherbet, lime juice, cane syrup*



## Presbyterian No. 2

£15.50

Spicy | Peaty | Intoxicating

The Presbyterian No. 2 is our incarnation of the original Presbyterian which originated in Scotland. The Scotch whisky based drink is said to have been created by a forward thinking 19th century minister to help his congregation circumnavigate the strict rules of the Church. At The Merchant we have evolved the drink by preferring to use a Northern Irish whiskey rather than Scotch.

*Dunville's peated Irish whiskey, fresh pressed ginger beer, lemon juice, ginger ale*





## The Martini

Martinis have been around since the 1800s gold rush era. It is believed that the Martini comes from Martinez, California.

The story goes that a gold miner went to the local bar to celebrate a streak of good luck. He asked for a glass of Champagne and learned they didn't have any. The bartender mixed up a drink with what he had to hand: gin, vermouth, bitters, maraschino liqueur, and a lemon. And so, the Martinez was created, and a global icon was born.

### Merchant Boatyard Martini

£17.95

Fast forward to today and the team at the Merchant Cocktail Bar have partnered with Boatyard Distillery in order to provide a more sustainable offering to you, our guests; Boatyard Distillery has created refillable bottles thereby cutting down on glass waste.

This in no way compromises the excellence of their products and also helps the environment. We'll drink to that!

*Boatyard Double gin*  
*or*  
*Boatyard vodka*





## French 75

£20.49

Crisp | Citrus | Regal

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 bartender 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.

*Bombay Sapphire Premier Cru gin, maraschino liqueur, lemon juice, Champagne*

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## The Sicilian

£14.95

Bitter | Citrus | Refreshing

A Merchant classic. Our own twist on a gin based Tom Collins – arguably one of the first cocktail creations known, having its origins in the 1700s. We have added Campari and fresh grapefruit to elevate and modernise this classic.

*Beefeater gin, Campari, Cointreau, orange sherbet, fresh grapefruit juice, lemon juice, orange bitters*



## Paper Plane

£14.95

Bitter | Citrus | Tangy

This version of the classic cocktail “The Last Word” was created in 2007 by Sam Ross, most famously known as the owner of New York bar Attaboy, still one of the top 50 bars in the world today. The drink was named ‘Paper Plane’ for no other reason than the titular song was playing in the background whilst he created it.

*Woodford Reserve bourbon, Amaro Nonino Quintessentia, bitters, lemon juice*



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## Armillita Chico

£15.50

Sour | Bittersweet | Refreshing

A great by one of the greats! Charles H Baker Jr. created this drink in 1939 with his wife Pauline. This sophisticated precursor to the Tequila Sunrise was eponymously named for a famous bullfighter in Mexico where Charles resided. Armillita Chico was described as the ‘most gracious and dramatic’ bullfighter of that time.

*1800 Silver tequila, grenadine, lime juice, orange blossom, cane syrup*



## Jimmie Roosevelt

£20.49

Elegant | Herbaceous | Refined

Created by Charles H Baker Jr, author of *The Gentleman's Companion* in 1939; a compendium which is part cocktail book, part memoir and part travel journal. It shone a light on worldwide drinking customs by championing lesser-known spirits such as cachaça, pisco and mezcal. This drink is aptly named after President Roosevelt who Baker once invited for dinner, creating this cocktail to mark the occasion.

*Hennessy VS cognac, Green Chartreuse, eau de thé syrup, Angostura bitters, Champagne*

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## The Phoenix

£14.95

Tart | Refreshing | Aromatic

A Merchant classic. Inspired by the Branda Crusta, a drink created by Joseph Santini at the famous City Exchange Bar in the French Quarter, New Orleans. The Crusta follows the traditional method for crafting a cocktail: spirit, sugar, bitters, water and adding citrus to the mix. We have taken this format and applied it to our own creation - the Phoenix.

*Plum infused Shortcross poitín, poire eau de vie, apple juice, lemon juice, honey syrup*



## Chianti Cobbler

£14.95

Sangria | Berries | Thirst-quenching

The earliest known reference to a Cobbler is in the 1838 diary of Katherine Jane Ellice, a British diarist and artist who travelled through Canada and the USA. It also appears in the world's first cocktail book by Jerry Thomas. Known as 'The Professor' of modern bartending, Thomas was the author of the first ever cocktail book "How to Mix Drinks" (1852). This is also believed to be the drink that the straw was created for.

*Chianti, lemon sherbet, raspberry cordial, strawberries, lemon juice*



## Gin Gin Mule

£14.95

Spicy | Tropical | Aromatic

Adapted from the Moscow Mule, the Gin Mule was created in 2000 by Audrey Saunders at Beacon, New York City. Audrey is New York's most famous female bartender and by that measure, one of the world's too. Audrey learned her trade working alongside the likes of Dale DeGroff who created, amongst other cocktails, the Cosmopolitan. The gin gets its name from both the base spirit and the GIN-ger beer that is stirred at the end.

*Beefeater gin, ginger extract, cane syrup, Angostura bitters, mint, topped with soda*





## Tipperary

The first known published recipe for the Tipperary was found in Hugo R. Ensslin's 1916 book "Mixed Drinks" in which he stipulates equal parts of each ingredient.

Following the history of this cocktail, it next appears in Harry MacElhone's 1922 "ABC of Mixing Cocktails". However, MacElhone's recipe calls for half part Green Chartreuse, two parts Irish whiskey and one part sweet vermouth.

### Tipperary

£15.95

One of the most decorated Irish whiskeys, Redbreast is the largest selling Single Pot Still Irish whiskey in the world. Regarded as the definitive expression of traditional Single Pot Still whiskey, the genesis of Redbreast dates back to 1903 when John Jameson & Son entered into an agreement with the Gilbeys Wines & Spirits Import Company to supply them with a new make spirit from their Bow St. Distillery.

*Redbreast Lustau whiskey, Lustau vermouth,  
Green Chartreuse, cane syrup, orange bitters*





## Supersonic

£14.95

Fragrant | Citrus | Brave

A Merchant classic. Created in 2022 to complement the flavour profile of Condesa Mexican Gin, this bold yet delicate cocktail celebrates the citrus flavours that are accentuated in this drink.

*Condesa Clasica gin, Yellow Chartreuse, lemongrass cordial, lime juice, coriander, egg white*

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## Melancholy Punch

£15.50

Spicy | Tropical | Aromatic

This Merchant original is an homage to the iconic Dark 'n' Stormy; a drink which has its origins in the ginger beer factory that was run as a subsidiary of the Royal Officers Club. The name is said to have originated from a quip by an old sailor: looking through the liquid contents of his glass, he observed the drink was the colour of a cloud that “only a fool would sail under”.

*Bacardi 8 year old rum, Bacardi Carta Blanca, Velvet Falernum, fresh pressed pineapple, ginger extract, lime juice, cardamom tincture*





  
**REDBREAST**  
SINGLE POT STILL  
Irish Whiskey