



- PART I -

Old Style Classic Cocktails



Cobbler

Sherry / Fruits / Sugar / herbs

- 33 pln -

Cobbler - cocktail which roots go back deeply into 20s and 30s of XIX century. It's classical mixture of delicate alcohol with sugar, fresh fruits, herbs and crushed ice. Jerry Thomas described Cobbler as not demanding so much bartending techniques, but highly challenging for garnishing skills, pleases the eyes of the drinkers. Fresh, fruity, simple - that's how people used to talk about Cobbler before Prohibition - the time when illegal high alcohol beverages became popular.

Source: 1862, Jerry Thomas How To Mix Drinks, or the Bon Vivant's Companion



Morning Glory Fizz

**Dewar's 12 / Absinth / Lime / Lemon /
Sugar / Vegan White**

- 39 pln -

Morning Glory Fizz was created in 70s of XIX century, in New Orleans restaurant with the same name. For the first time it was described in Harry Johnson's book titled "New and Improved Bartender's Manual", as mixture stimulating hunger and soothe nerves.

Source: 1882, Harry Johnson, New and Improved Bartender's Manual



Coffee Cocktail

Brandy / Porto / Egg / Sugar / Nutmeg

- 39 pln -

For the first time this cocktail was presented by Jerry Thomas in his book in 1887 and became one of the most breathtaking mixture of classical mixology times.

Name of Coffee Cocktail came from it's appearance, and the fact, that connection of porto, brandy and egg is giving taste mighty similar to...coffee!

Source: 1887, Jerry Thomas Bar-Tender's Guide



Mint Julep

Bourbon*/mint/sugar

*also possible with: Brandy / Gin / Rum

- 45 pln -

Mint Julep gained fame in XVIII century, especially in Virginia and North Carolina. For the first time this cocktail was described in John Davis's book titled "Travels of Four and a Half Years in the United States of America" in 1803. Originally Mint Julep was preparing with cognac or peach brandy, but after phylloxera plague (responsible for destruction of vineyards in France), people started to use whisky for this one. In a short time Mint Julep became extremely popular among american aristocracy of Southern States and grown to the official cocktail of Kentucky Derby in 1938. Mint Julep was also one of the favourites cocktails of USA President John Kennedy.

Source: 1862, Jerry Thomas How To Mix Drinks , or the Bon Vivant's Companion



Manhattan Cocktail

Rye Whisky / Sweet Vermouth / Bitters /
Curacao or Maraschino

- 48 pln -

For the first time Manhattan achieved popularity in XIX century among New York's pubs and clubs. Probably it's name came from the New York part called same way.

Through the ages lots of theories was created about genesis of this cocktail. One of the says, that Manhattan was created in club with the same name. Second, that this mixture was created by dr Ian Marshall - politician from...New York! According to this story Marshall ordered this cocktail in Union Club in 70s of XIX century. A little bit later Manhattan became one of the most famous mixture all over the world.

Sources: 1882, Harry Johnson, New and Improved Bartender's Manual
1884, How to mix drinks. Bar keeper's Handbook
1892, William „The Only William” Schmidt, The Flowin



Philadelphia Fish House Punch

Cognac / Peach Brandy / Rum / Lemon / Sugar / Soda

Cocktail - 51 pln - / Bowl Punch - 330 pln -

Nowadays Philadelphia Fish House Punch is considered as a one of the oldest cocktails all over the world. It's history dates back to XVIII century and is closely connected to fishing club in Philadelphia. This cocktail was serving from 1732 to 1740. According to story of Fish House members, this mixture was so popular, that bartenders used to prepare it even for George Washington in the White House.

Source: 1862, Jerry Thomas How To Mix Drinks, or the Bon Vivant's Companion



Whiskey Cocktail

Bourbon / Gomme Syrup / Bitters / Curacao

***also possible with: Scotch, Rye, Rum, Brandy**

- 45 pln -

Whisky Cocktail changed it's recipe many times beetwen Civil War and Prohibition, for example by using more and more sophisticated ingredients like gomme syrup, in place of powdered sugar. One of the biggest legend among bartenders - Jerry Thomas, was one of the first, who used to mix this one with curacao. In his opinion this additional liquer improves the taste of every cocktail.

Source: 1862, Jerry Thomas How To Mix Drinks, or the Bon Vivant's Companion



Turf Club / Martinez Cocktail

**Bombay Sapphire / Sweet Vermouth / Bitters /
Maraschino**

- 45 pln -

Turf Club is well known as a “less-popular” cousin of Martinez and Martini. Probably his debut took a place in 1884, on a page of bartender’s guide book wrote by George Winters titled “How to mix drinks?”.

Name “Turf Club” refers to gentlemen clubs existing between 1800-1900, allowing this social class enjoy hazard and drinking parties. Turf Club was drinking the most often during horse riding.

Sources: 1884, How to mix drinks. Bar keeper’s Handbook
1887, Jerry Thomas Bar-Tender’s Guide

- PART II -

Golden age of mixology

AT THE BEGINNING OF 20TH CENTURY



Corpse Reviver no.2

Gin No.3 / Curacao / Absint / Lemon / Vermouth

- 42 pln -

Originally this cocktail was served as a “medicine” for hangover, what even its name is saying. Recipe for this mixed drink was published for the first time in bartender book by Harry Craddock titled “The Savoy Cocktail Book” in 1930.

but we have to be honest - there is lot of stories about early days of this cocktail.

One of the most famous is saying, that primary Corpse Revier No.2 was a part of big cocktail series, commonly using for curing headache, stomachache or any other consequences of drinking alcohol.

Source: 1930, Harry Craddock's The Savoy Cocktail Book



Negroni

Gunpowder Irish Gin / Sweet Vermouth / Italian Bitter

- 45 pln -

Negroni is classical cocktail created in 20s of XX century in Italy. According to the story spread by count Camillo Negroni, this mixed drink was served him in Florence, when he ordered Americano Cocktail with gin and fresh orange peel instead of soda.

His mixture soon became famous among guests of local bar, and called in his honour.

Negroni became one of the most popular cocktails in all Italy, and soon

- all over ther world!

Source: 1919, Caffè Casoni, Florencja



French 75

Gunpowder Irish Gin / Lemon / Sugar / Sparkling Wine

- 36 pln -

One of the most famous cocktails all over the world, with one of the most astonishing histories. Originally French 75 was served in classical cocktail glass, which was highly believed as the best one for mixing different tastes.

Name "French 75" comes from the 75-milimeter canon using by French army during First World War. Why this particular weapon was used as an inspiration for the cocktail?

Because it was able to shot 15 bullets per minute during protecting land of France!

Source: 1915, Harry Mac Elhome, Harry's New York Bar, Paryż



Last Word

Gunpowder Irish Gin / Green Chartreuse /
Maraschino / Lime

- 49 pln -

First publication with recipe for the Last Word was cocktail book by Ted Sauciera from 1951 titled "Bottoms Up!". According to the author's words, this cocktail was served for the first time about 30 years earlier in Detroit Athletic Club, and later spread through the all New York by bartender Frank Fogarty.

From this moment the beginning of this cocktail is commonly put in Prohibition Era, but it's worth to remember, that thanks to research made by John Fritzzel in Detroit Athletic Club archives, cocktail Last Word may be even older!



Source: 1916, Detroit Athletic Club

- PART III -

Cuban Cocktails

&

POST-WAR TIKI COCKTAILS



Daiquiri no. 3

Rum / Maraschino / Lime / Grapefruit

- 41 pln -

Daiquiri No. 3 is not so well known, but still very intriguing cocktail, being one of the multiple variations of classical Daiquiri.

Not as popular as original version, but still tasty!

Daiquiri No. 3 was created in 20s of XX century in Cuban club El Floridita, by famous local bartender Constante Ribailagua. It was third of the wide Daiquiri series cocktail made by him for his guests. Soon it became one of the most popular cocktail served to various artists travelling out of America!

Source: 1935, Bar la Florida Cocktails



El Presidente Cocktail

Rum / Vermouth / Curacao

- 41 pln -

El Presidente comes from sunny Cuba and was created in XX century. Probably it's name was inspired by president Mario Garci Menocal, who was leading Cuba from 1913 to 1921. In this time Cuba was one of the most famous holiday destination and place of rest for citizens of various countries, especially from USA.

Source: 1935, Bar la Florida Cocktails



Mai Tai

2 Rums / Curacao / Orgeat / Lime

- 49 pln -

Mai Tai - classical cocktail created by Trader Vic (Victor J. Bergeron) during his presence on Hawaii in 40s of XX century. According to story told about Mai Tai by his creator, this mixture for the first time was mixed for Trader Vic's friend in 1944, during his visitation in Oakland (California). Guest was from Tahiti, and decided to order something tasty and refreshing. In this way was created cocktail with strong taste and colour, called by Trader Vic's friend "Mai Tai", what's means in polish language "The Best".

Source: 1944, Victor Jules Bergenon, Trader Vic Kalifornia



Zombie

**3 Rums / Falernum / Lime / Greyfruit /
Absinth / Bitter / Cinnamon**

- 55 pln -

Zombie cocktail for the first time was created in 30s of XX century by Don Beach in his first pub Don The Beachcomber in Hollywood. The legend says, that originally Zombie used to be served for the one of the regular Don Beach's guest, as a medicine for...hangover.

The Beachcomber hid the high alcohol content by using various fruits, herbs and spices. Unfortunately he changed his guest into walking zombie!

Don The Beachcomber was well known for hiding original recipes of his cocktails. The reason why he did it, was notorious stealing the ideas of his mixtures by competitive bars.

Even his own bartenders were using recipes wrote in coded language.

Nowadays versions of Zombie are actually variations of this cocktail, prepared with all know influences from Don The Beachcomber bar history.

Source: 1934, Don the Beachcomber, Hurricane Bar

- PART IV -

Modern Classic Cocktails

ELIXIR SIGNATURES COCKTAILS



Porn Star Martini

Vodka / Passion Fruit / Vanilla / Lime

- 39 pln -

For the first time cocktail Pornstar Martini was created by bartender Douglas Ankrah, during his working as a bartender in The Townhouse bar in London.

The magic of this cocktail comes from three things: provocative name calling you to order it, high quality italian Prosecco and mix of vodka and fresh fruits.

All served in one mixture with Prosecco on a side, as a chaser.

Source: 2003, Douglas Ankrah, The Townhouse bar, Londyn



Paper Plane

**Elijah Craig Small Batch Bourbon / Amaro /
Italian Aperitivo / Lemon**

- 39 pln -

Paper Plane is young cocktail, created for the first time in 2007 by italian bartender Sam Ross during his career in american bar Milk&Honey. The name of this cocktail originally come from M.I.A song "Paper Planes". According to Sam Ross's words, he mixed Paper Plane as a alternative option for Last Word.

Paper Plane is an example of perfectly balance cocktail, created from simple ingredients. Sam Ross created this one during american cocktail's revolution, when bartenders were looking for simple mixtures with great tastes. Paper Plane became a symbol of this changes!

Source: 2008, Sam Rosse



Elixir Espresso Martini

Vodka / Coffee / Cherry / Orange

- 43 pln -

Historical roots of Espresso Martini are reaching deeply into 80s of XX century in London, straight to the bar of mixing legend - Dick Bradsel, one of the most important bartender all over the world. He is recognised as a creator of this fantastic cocktail! According to Bradsel's word, this cocktail was originally created in Fred's Club, when young model lady asked for a cocktail, which could "wake her up and her up".

It was a time, when Bradsel decided to creat something new and special.



Elixir Bloody Mary

**Elixir Horseradish Vodka / Tomato Juice /
Spices / Celery Bitters**

- 44 pln -

Cocktail Bloody Mary celebrated 100 years anniversary in 2021. Its history tells about young bartender - Fernand Petiot, who decided to use vodka, brought to him by Russians after war. He mixed it with tomato juice extremely popular in USA. For the first time Fernand decided to serve this cocktail in french bar Harry's New York Paris, where Bloody Mary became popular among local guests.

Our version of Bloody Mary is basing on Elixir Horseradish Vodka, producing only for Dom Wódki restaurant.

Source: 2016, Elixir, Warszawa



Vesper Martini

Vodka / Gin / Vermouth

- 44 pln -

Vesper Martini - absolutely legendary cocktail created by writer Ian Fleming, maker of James Bond character. For the first time Vesper Martini was presented in 1953 in Ian Fleming book "Casino Royale". Originally was dedicated for James Bond, as one of his most iconic cocktails. According to Ian Fleming book, name of this mixture was influenced by James Bond's lover - Vesper Lynd.

Source: 1953, Ian Fleming, „Casino Royale”



Tommy's Margarita

Tequila 1800 Silver / Agave / Lime

- 49 pln -

Tommy's Margarita is one of the most famous variations of the old Margarita cocktail, first time prepared by owner of the Tommy's Mexican Restaurant's - Julio Bermejo. In Bermejo's opinion, the original Margarita was too sweet, dominated by Cointreau. He decided to create his version with fresh agave syrup and get rid of salty crust.

According to his words, salt was absolutely redundant, destroying the taste of high quality tequila.

Source: 1987, Julio Bermejo



Charlie Chaplin

Sloe Gin / Peach liqueur / Lime

- 45 pln -

Cocktail called in the name of world wide known comedian of silent movie – Charlie Chaplin, who took 10th place among The 50 Greatest American Screen Legends. Cocktail was created in Old Waldorf Astoria, in New York. Recipe came from Albert Stevens Crockett's book "The Old Waldorf – Astoria Bar Book". Cocktail Charlie Chaplin surprises with connection of sweet peach liqueur, fresh lime juice and refreshing sloe gin. Sweet and sour mixture is becoming more and more famous, not only thanks to its great taste, but also by beautiful, pink colour.

Source: 1935, Albert Stevens Crockett, The Old Waldorf Astoria Bar Book



Highball Cocktail

Hatozaki Small Batch / Perrier

- 41 pln -

History of Highball cocktails started in XIX century England, when its popularity was rising up among English actors and art Establishment. Characteristic feature of this style of cocktails was mixing strong alcohols like vodka, gin or whisky with soda. According to historical sources the very first recipe for highball cocktails we can find in Patrick Gavin

Duffy book called „The Official Mixer’s Guide” from 1885. Highballs were extremely popular in USA, now being symbol of Japanese mixology.

Source: P.G.Daffy, The Official Mixer’s Guide, 1885.



Cocktails inspired by Napoleon Bonaparte

Napoleon – only few names rise as much emotion around the World as the one worn by the former Emperor of France. Some perceive him as a great leader and statesman. Others as a ruthless tyrant. He was responsible for great victories and painful defeats of his country and left his mark on the history of the entire world. The cocktail presented to you commemorate individual stages of his career, referring both to the flavors associated with France and the life of Napoleon - the man after whom the old continent has been changed forever.



Napoleon

Calvados / lemon juice / mirabelle syrup / sparkling wine

- 45 pln -

15 August 1769. Corsica. In a small village Ajaccio was born son of Charles and Letycia Bounaparte named Napoleon. Although at the begging of his story his was seen as a potential priest, soon he became one of the royal scholars in Brienne-le-Chateau military school. His childhood journey led him straight to the throne of France. Not many years have passed, until this young man became one of the most important figure in a world history!



Empereur des Français

Cognac / 100% grape juice / gum arabic syrup / lime

- 45 pln -

5 December 1804. France. In a capital city of his country, kneeling before the altar of Norte Dame Cathedra, before citizens of rising empire and God, Napoleon Bonaparte crown himself emperor and his wife Josephine empress of First French Empire.

Time of his domination was full of great victories and painful failures.

The same crown he put on his head as a leader of French society,
gave him immortality in memory of human history.



Prince

Chartreuse Green / sweet vermouth / lemon juice / tonic

- 45 pln -

14 September 1812. Russia. After three months of the most brutal war company in Napoleon history, through the Moscow Gates, straight into the heart of Tsar's land polish man reached capital city of Russia together with France Emperor. His name was Józef Poniatowski – general and brother of Polish King, in a service of Napoleon. He was one the biggest polish man of his era, well known bon vivant, and great soldier, who died during Battle of Nations. Józef Poniatowski became a symbol of great mind, loyal to Polish people, and magnificent soldier fighting on Napoleon's side.

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