



Livre de recette Cocktail
Pour Bartender
Bootlegger Cocktail Bar

Mise à jour 14 janvier 2024

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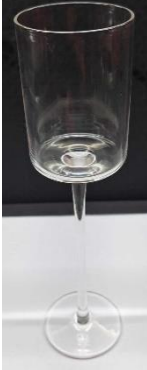
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Alcool de base 2023

Menu	Base	Upsale
Bourbon	Jim Beam Sour Mash	Buffalo Trace
Rye	Canadian Club Rye	Na
Scotch Fumé	Glen Moray Peated Cask	Ardbeg Wee Beasti
Scotch	John Barr	Glenmorangie X
Irish Whisky	Bushmills original	Na
Gin	Beefeater	Wabasso / Cirka Sauvage
Sloe Gin	Dandy	Na
Gin Fruité	Brockmans	Na
Gin Boréal	Wabasso Conifère	Na
Old Tom Gin	Na	Na
Gin Agrumé	Malfy rosa	Na
Vodka	Kamouraska	Ketel one / Belvedere
Rhum Brun	Havana club Anejo	Plantation Dark
Rhum Blanc	Havana club 3 ans	Plantation 3 star
Rhum Épicé	Chic Choc épicé	Na
Rhum Agricole	Saint James Rhum Agricole	Trois-rivière cuvée de l'océan
Prosecco	Cantina Trevigiana	Na
Tequila	Jose Cuervo Blanco	1800 blanco
Tequila Gold / reposado	Jose Cuervo Gold	1800 Reposado
Mezcal	Fandango Mezcal Joven	Del Maguey Vida Mezcal
Vermouth Rouge	Bertho	Na
Vermouth Blanc	Bertho	Na
Brandy / Cognac	Stock 84	Hennessy
Pisco	La Botija Tabernero	Na
Absinthe	Selon disponibilité	Na
Liqueur d'agrumes	Ferrand Dry Curaçao	Na
Brandy de Cerise	Luxardo Marachino	Na
Brandy de Pomme	Christian Drouin	Na
Vin Rouge	Selon disponibilité	Na
Vin Blanc	Selon disponibilité	Na
Vin rose	Selon disponibilité	Na
Sherry	Selon disponibilité	Na
Liqueur Sureau	Rosemont Sureau	Na
Lemoncello	Luxardo	Na
Liqueur de café	Kahlua	Na
Crème aromatisé	Coureur des Bois	Na
Amaro	Lucano	Nonino / montenegro
Amaretto	Monalisa	Na

Verre

<u>Nom</u>	<u>Style</u>	<u>Volume</u>	<u>Photo</u>
Old Fashioned	Rock glass	Avec Glace : 3 oz Sans Glace : 6 oz	
Spey	Rock glass	Avec Glace King Cube : 4 oz Sans Glace : 10 Oz	
Spey Large	Rock glass		
Crystal	Coupe sur pied	Sans Glace : 4 oz	

Gomez	Coupe sur pied	Sans glace :	
Gatsby	Coupe sur pied	Sans glace :	
Hilton	Coupe sur pied	Sans glace :	
Fizz	Verre haut	Avec Glace : 5.5 oz Sans Glace : 8.5 oz	

Arctic	Coupe sur pied	Avec Glace : 3 oz Sans Glace : 6 oz	
Jukie	Coupe sur pied	Sans Glace : 4 oz	
Presidente	Coupe sur pied	Avec Glace : Sans Glace :	
Eve	Coupe sur pied	Sans Glace : 8 oz	
Marie-Antoinette	Coupe sur pied	Sans Glace : 4 oz	
Nick & Nora	Coupe sur pied	Sans Glace : 5 oz	

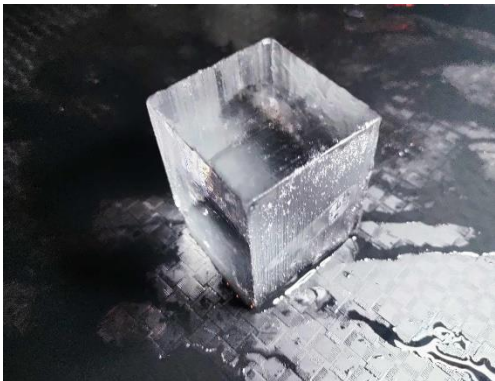
Martini	Coupe sur pied	Sans Glace : 5 oz	
Petit Martini	Coupe sur pied	Sans Glace : 3 oz	
Mule	Tasse	Avec Glace : 9 oz Sans Glace : 18 oz	
Tasse Irlandaise	Tasse	Avec Glace : 4 oz Sans Glace : 6.5 oz	
Tasse à Café	Tasse	Avec Glace : 5 oz Sans Glace : 9 oz	

Tasse à Espresso en vitre	tasse	Sans Glace : 3 oz	
Tulipe	Coupe sur pied	Sans Glace : 4 oz	
Burette		Sans Glace : 4 oz	
Verre à vin	Coupe sur pied	Avec Glace : 5 oz Sans Glace : 10 oz	

GlenCairn		Sans Glace : 6 oz	
Absinthe		Avec Glace : 3.5 oz Sans Glace : 6.5 oz	
Collins	Verre haut	Avec Glace Spears : 8 oz Sans Glace : 13 oz	
Diamond	Coupe sur pied	Avec Glace : 3.5 oz Sans Glace : 6.5 oz	

Julep		Avec Glace : 3.5 oz Sans Glace : 6.5 oz	
Shooter			
Shooter Douille			
Berlingot			

Type de Glace

Nom	Photo
Petite Glace	
Sphere	
King Cube	
Spears	

Pebble Ice	
Crushed Ice	
Neige	
Rose	

Garnish

Tranche de concombre

Rondelle concombre

Concombre en cube

Lime wheel

Lemon wheel

Quartier lime

Bouquet menthe

Cerise sur pick

Zeste sur pick

Outils

Gadget

- Glass freezer
- Flavor blaster
- Smoke top
- Smoker
- Mousseur à lait
- Ufrost
- Vom

Cocktail

Template

Nom	<i>Nom du cocktail</i>
Disponibilité	- Tout le temps - Limité - Substituée
Catégorie	Création cocktail, classique, Twist classique, martini, shooter, sans alcool etc...
Famille	
Présentation / Histoire	Présentation du cocktail, histoire, inspiration,
Style	Spirit forward (direct ou mixing glass), allongé, Sour, Straight (shaker), Old fashioned, etc ...
Saveur	Acid, amer, sucré, rond, végétal, herbal, flexural, agrumé, aigre, pétillant, crémeux, épicé, fruité,
Verre	Quelle est le verre utilisé

Glace	Quelle est la glace utilisée pour le client
Garnish	Quel est le garnish
Recette	Recette en étape et les méthodes utilisées. Inscire les quantités en décimal et non en fraction
Présentation	Présentation fait à la table
Upsale possible	Famille de spiritueux ou liqueur qui peut être proposé en upsale.

Nom	A Figgin Good Time
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Coffee's bold and bitter character has made it a perfect partner for sambuca for decades, says Peter Hernandez, the regional bar operations supervisor at Wild Wild West in Atlantic City, New Jersey. He believes strongly flavored ingredients work best with the liqueur, especially when they're used to make powerful, intense syrups. "Mint, pineapple, figs and coconut carry such strong flavor profiles that they seem quite capable of dancing along with sambuca's strong flavors," he says. In this cocktail, Hernandez chooses figs as a foil for the anise-flavored liqueur, boiling them together with brown sugar and orange peels to create a sweet syrup that can "spruce up any cocktail," he says. In this one, vodka provides a neutral canvas against which the coffee's and syrup's bitter and sweet notes can shine. Référence : https://www.liquor.com/figgin-good-time-cocktail-recipe-5111847
Style	Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	- Orange sec
Recette	- Refroidir le verre - Shaker - 1.5 oz Vodka - 1 oz coldbrew - 0.5 oz sirop simple - 0.25 sambucca - 2 dash bitter au chocolat - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain le cocktail dans le verre - Garnish - Spray d'huile d'orange sur le pied du verre

Présentation	Na
Upsale	Vodka

Nom	ACV
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création Cocktail amené au Bootlegger par Asilex Rodriguez pour le menu 2019. Le nom "ACV" tient pour Absinthe - Chartreuse - Vodka. Le cocktail était servi au bar mythique "Le Lab" et a été sur leur menu durant plusieurs années.
Style	- Spirit forward - Direct
Saveur	- Anisé - Épicé - Acid
Verre	Spey
Glace	King cube
Garnish	- Zeste de citron
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1 oz de Vodka - 0.5 oz de Chartreuse verte - 0.25 oz Absinthe - 1 oz jus de citron frais - 1 oz de sirop de Gingembre Maison - Shaker - Double strain dans verre - Flotteur 2 dash de bitters Peychaud's - Exprimer les huiles d'un zeste de citron - Garnish
Présentation	Na
Upsale	NA

Nom	Air mail
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	History: This is a potent little drink and the name could be a reference to airmail being the quickest way of getting a letter from A to B. It could date back to the early days of airmail which began 15th May 1918 with the world's first scheduled airmail route between New York and Washington D.C.. However, the earliest known reference to the drink is a 1930s promotional pamphlet, <i>Bacardi and Its Many Uses</i>. The Air Mail (spelled with two words) most notably appears in W.C. Whitfield's 1941 wooden cover bound <i>Here's How</i> accompanied by the note "It ought to make you fly high." Indeed, the 1940s appear to be the Air Mail's heyday with the drink notably also appearing in David Embury's 1948 <i>The Fine Art of Mixing Drinks</i> and Esquire's 1949 <i>Handbook for Hosts</i>. Référence : https://www.diffordsguide.com/cocktails/recipe/27/air-mail
Style	- Allongé
Saveur	- Effervassent
Verre	- Fizz
Glace	- Na
Garnish	- Paille longue - Lime sec
Recette	- Refroidir le verre - Shaker - 1 oz rhum blanc - 0.75 oz sirop de miel - 0.5 jus de lime - 1 drop solution saline - 1 dash bitter orange - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain le cocktail dans le verre - Topper avec Prosecco - Garnish - Spray huile de citron
Présentation	- Na
Upsale possible	- Rhum blanc
Allergie	- Na

Nom	Aku aku
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	History: Adapted from a recipe in Victor Bergeron's 1972 <i>Trader Vic's Bartender's Guide</i> (revised edition). Référence : https://www.diffordsguide.com/cocktails/recipe/513/aku-aku#ingredients
Style	Striaght / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	- Cerise luxardo sur pic et bouquet de menthe
Recette	- Refroidir verre - Shaker - 5 feuilles de menthe fraîches tappé - 1 oz Rhum blanc - Muddle légèrement - 0.5 oz Schnapps aux pêches - 0.5 oz sirop Simple - 1.5 oz jus d'ananas - 0.75 oz jus de lime - Shaker - Purger le verre de la glace et de l'eau résiduelle - Double Strain dans le verre - Garnish - Spray d'huile de menthe poivrée
Présentation	Na
Upsale possible	Rhum

Nom	Alfred
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault inspiré par le classique Old Fashioned pour sa première participation au menu cocktail de 2018. L'initiative était de faire un cocktail en mariant le whisky et du vin blanc.
Style	- Short drink
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	- Décorer d'un raisin vert sur pic avec une branche de romarin
Recette	- Mettre la glace dans le verre et stamper - Shaker - 4 dash d'angostura bitter - Pincer de romarin - 0.75 oz de sirop de raisin vert - Muddle - 1 oz Rye - 0.25 oz vin blanc - 0.25 oz Chartreuse Verte - Shaker - Double strain dans le verre - Garnish
Présentation	NA
Upsale possible	NA

Nom	Alvin
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail Fred Masse en 2017 après une présentation / Masterclass sur le gin Hendricks. La recette est inspirée d'un Gin Soda.
Style	Allongé
Saveur	- Rafraichissant - Herbal - Léger
Verre	Spey
Glace	Petite Glace
Garnish	- Bouquet de basilic - Lime wheel - Spray d'absinthe
Recette	- Dans un Mixing glass: - 3 morceaux de concombre - 2 quartiers de lime - 3 feuilles de basilic - 5 dash d'amer Feebrother a la rhubarb - 0.5 oz de jus de citron - 0.5 oz de sirop simple - Muddle - 1.5 oz Gin - stir - Mettre glace dans le verre - Double strain dans le verre - Toper avec soda - Remuer légèrement - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Amaretto sour
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	History: Notably absent from 1970s encyclopaedia-style books listing pretty much all known cocktails of the day, including the comprehensive Stanley M. Jones' 1977 <i>Jones' Complete Barguide</i>, the Amaretto Sour is a cocktail of the 1980s, when it starts to appear in books such as Mark Torre's 1987 <i>The Bartender's Cherry</i>. (It may well also be in the 1984 first edition but sadly I don't own a copy.) The Amaretto Sour is thought to have been created in 1974 at the behest of the US importer of the brand then named "Amaretto di Saronno." Originally two parts amaretto liqueur to one part lemon juice, but (as the recipe in <i>Jones' Complete Barguide</i> illustrates) by the time it became popular in the 1980s the trend to use commercial sour-mix in place of fresh lemon juice had also taken its toll on the Amaretto Sour. Référence : https://www.diffordsguide.com/cocktails/recipe/53/amaretto-sour
Style	Sour
Saveur	- Amande - Sucré
Verre	Spey
Glace	King cube
Garnish	- Citron sec - Cerise sur pic - Goute d'angostura sur la mousse
Recette	- Mettre la glace dans le verre - Dans un shaker - 1.5 oz Amaretto - .5 oz sirop simple - 1 oz blanc d'œuf - .75 oz Jus de citron - 3 dash de Bitter angostura - Reverse Dry shake - Purger l'eau résiduel du verre - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	Amaretto

Nom	Amaretto sour Jeffrey
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	To further improve the classic Amaretto Sour, Portland, Oregon, bartender Jeffrey Morgenthaler uses fresh lemon juice and high-proof bourbon to round out the cocktail, plus egg white for a dash of body and a silky texture. Egg white may seem unusual, but it's a traditional addition to many sours, including the Whiskey Sour and Pisco Sour. Morgenthaler's take is magic. The relatively small amount of high-proof bourbon doesn't overshadow the amaretto, but instead bolsters the liqueur, allowing it to present strongly alongside tart citrus. Frothy, sweet, sour, nutty and packing a punch, these minor changes create a more balanced cocktail. Référence : https://www.liquor.com/recipes/amaretto-sour/
Style	Sour
Saveur	- Amande - Sucré
Verre	Gatsby
Glace	na
Garnish	- Citron sec - Cerise sur pic - Goute d'angostura sur la mousse
Recette	- Mettre la glace dans le verre - Dans un shaker - 1 oz Amaretto - 0.5 oz bourbon - 0.5 oz sirop demerara - 1 oz blanc d'œuf - .75 oz Jus de citron - 3 dash de Bitter angostura - Reverse Dry shake - Purger l'eau résiduel du verre - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	- Amaretto - Bourbon

Nom	Amer Labelle
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Alex Martineau aka “Ti-cul” pour la première participation du Bootlegger à l’événement Invasion Cocktail en 2017.
Style	Straight / Up
Saveur	- Anisé - Rond - Légèrement amer
Verre	Nick & Nora
Glace	Aucune
Garnish	Orange sec
Recette	- Refroidir le Verre - Shaker - 1 oz jus de citron frais - Pincée de thym Tappé - 0.75 oz Apéritif à l’orange - 0.75 oz Brandy de cerise - 0.5 oz Sambuca - Shake - Purger la glace et l’eau résiduel du verre - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Na

Nom	Americano
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	
James Bond's impact on drinking culture cannot be overstated, from his Martinis (shaken, not stirred) to the Vesper. But the Americano is Bond's first drink order in "Casino Royale," the 1953 book by Ian Fleming that kicked off the series, and the cocktail again makes an appearance in later novels. The man was onto something, but the cocktail predates Bond by nearly a century. The Americano was first served in the 1860s at Gaspare Campari's bar in Milan, Italy. The drink, which features Campari and sweet vermouth in equal parts topped with sparkling water, is an effortless take on the Milano-Torino, which contained Campari and sweet vermouth, sans water. It's believed that the name stems from its popularity among American tourists. And it's possible that the name wasn't affixed until the Prohibition era, when Americans absconded to Europe in droves, thirsty for good drinks. The Americano is also thought to be the precursor to the Negroni. As the story goes, the Negroni was invented in Florence by the Italian Count Camillo Negroni in the early 20th century, when he asked a barkeep to tweak his Americano by replacing the club soda with gin. Since the cocktail has only three ingredients, it's important that each component be of the highest quality. Campari takes care of itself. The Italian aperitif is made from a proprietary infusion of herbs and fruit in alcohol, and it gives everything it touches a red-tinged punch of bitterness. You can choose your favorite sweet vermouth, but it's imperative that the vermouth is fresh: It should be stored in the fridge, and it will begin to change flavor within a month of opening the bottle. All that's left now is the water. A good club soda or sparkling mineral water with plenty of bite will cut through the bitter Campari and rich vermouth, rendering the drink refreshing and thirst-quenching. With its low-alcohol nature and easy-drinking sensibilities, the Americano is a prime candidate for daytime and preprandial activities. It's light—but flavorful—and with its bittersweet, bubbly taste, it's easy to see why counts and spies alike were fans of the classic drink. Référence: https://www.liquor.com/recipes/americano/	
Style	Alongé
Saveur	- Amer - Sec - Pétillant
Verre	Fizz
Glace	Na
Garnish	- Large Zeste d'orange - Paille en metal droite
Recette	- Refroidir verre - Mixing glass - 0.75 oz campari - 0.75 oz vermouth rouge - Stir avec glace - Purger le verre de la glace et eau résiduel - Strain le cocktail dans le verre - Top au Soda - Sortir les huiles d'un zeste d'orange sur le dessus du verre et rimer - Paille - Spary d'huile d'orange
Présentation	Na
Upsale possible	Vermouth rouge

Nom	Angel
Disponibilité	Tout le temps
Catégorie	Twist sur classique
Présentation / Histoire	Twist sur le classique Archangel par Arnaud Massironi
Style	- Straight / Up - Sour
Saveur	
Verre	- Nick and Nora
Glace	- Na
Garnish	- Tranche de concombre
Recette	- Refroidir verre - Shaker - Poigné de concombre en cube - 0.5 oz apéritif - Muddle - 0.5 oz sirop simple - 0.5 oz jus de citron - 1.5 oz gin - Shaker - Purger le verre de la glace et eau résiduel - Double strain le cocktail dans le verre - Garnish - Spray huile de citron
Présentation	Na
Upsale possible	Gin

Nom	Apple Chai Gin & Tonic
Disponibilité	Limité
Catégorie	Cocktail classique
Famille	Variation Gin Tonic
Présentation / Histoire	While the Gin & Tonic is often considered more of a warm weather drink, this approach from Canyon Shayer of Philadelphia Distilling incorporates fall flavors with an apple chai syrup. With the inclusion of the caffeinated tea, it takes the G&T from its iconic late-night status to a brunch-friendly highball. Référence: https://www.liquor.com/recipes/apple-chai-gin-and-tonic/
Style	Allongé
Saveur	-
Verre	Collins
Glace	Petite glace
Garnish	- Anis étoilé - Paille
Recette	- Direct dans le verre - 1.5 oz Gin - 0.75 oz Sirop de pomme - 2 Dash Bitter Chai - Ajoutez la glace - Topper au Tonic - Stir légèrement - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Archangel
Disponibilité	Tout le temps
Catégorie	Cocktail Classique
Présentation / Histoire	Recette découverte dans le livre « Please Don't Tell Cocktail Book », la légende nous informe que le cocktail a été nommé ainsi suite à une conversation spirituelle de la part de l'ange Gabriel à propos du joueur de foot argentin Gabriel Batistuta. On ne comprend pas trop le lien avec le cocktail, mais on valide complètement la référence à Batistuta ! Vaguement dérivé d'un Martini, l'Archangel est bien plus fruité, puisqu'on y trouve du concombre et de l'Aperol. Un mariage peu courant mais qui fonctionne tout naturellement avec une généreuse base de Gin. Référence : https://quaff-magazine.com/recette-cocktail-archangel/
Style	Spirit Forward
Saveur	- Amer - Légèrement végétal - Sec
Verre	Nick & nora
Glace	NA
Garnish	Zeste de Citron
Recette	- Refroidir verre - Dans un mixing glass - 3 larges tranches de concombre en morceau - 0.75 oz d'Aperol - Muddle - 2 oz Gin - Stir - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Spray huile de citron sur le pied de la coupe
Présentation	Na
Upsale possible	Gin

Nom	Army & Navy
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	You might not picture today's tailgaters clanking coupe glasses, but by some accounts, the Army & Navy was invented to honor the centuries-old football game between the United States military and naval academies. Like many classics, however, this bright and nutty mix of gin, lemon juice, and orgeat has a vague backstory: The cocktail has also been tied to the The Army and Navy Club in Washington, D.C., a members-only officers' club where the Daiquiri was first served in the U.S. The club has no details on the Army & Navy's origins but likely helped popularize the drink, which remains on its cocktail menu today. Référence : https://www.liquor.com/army-navy-cocktail-recipe-5225039 History: This cocktail first appears in David A. Embury's 1948 <i>The Fine Art of Mixing Drinks</i> so establishing a 'made before' date. Little else is known but based upon its name, folk suggest it originated at The Army and Navy Club in Washington, D.C.. The club's lounge is also said to be "where the famous Daiquiri cocktail was introduced to the United States." Référence : https://www.diffordsguide.com/cocktails/recipe/530/army-and-navy
Style	- Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	- Zeste citron
Recette	- Refroidir le verre - Shaker - 1.5 oz gin - 0.75 oz sirop d'orgeat - 0.75 oz jus de citron - 1 dash angostura bitter - Shaker - Purger le verre de la glace et eau - Double strain le cocktail dans le verre - Zester et exprimer les huiles d'un zeste de citron - Garnish - Huile de citron sur pied de la coupe
Présentation	Na
Upsale	Gin

Nom	Aviation
Disponibilité	Tout le temps
Catégorie	Classique
Famille	
Spiritueux du base	Gin
Présentation / Histoire	
The Aviation is a classic gin cocktail dating back to the turn of the 20th century, and it first appeared in Hugo Enslin's book "Recipes for Mixed Drinks" in 1916 while he was tending bar at New York City's Hotel Wallick. In the ensuing decades, it was all but forgotten. That's because one of the drink's primary ingredients, crème de violette liqueur, disappeared from the market during the 1960s. In 2007, Minneapolis importer Haus Alpenz began importing Rothman & Winter crème de violette from Austria right at the height of the craft cocktail renaissance. The liqueur's newfound availability led to the Aviation reappearing on bar menus across the United States market, as bartenders rediscovered this classic recipe. The Aviation combines gin, maraschino liqueur and fresh lemon juice alongside that crème de violette, creating a unique, floral cocktail. Gin provides a sturdy base, while maraschino liqueur lends its trademark bittersweet cherry notes and lemon adds necessary acidity. Crème de violette is exceedingly flower-like, so it's important to use it sparingly and measure your ingredients. Too much, and your Aviation will taste like a bowl of potpourri. Beyond Rothman & Winter's bottle, you can also try Creme Yvette, a historic liqueur that was revived in 2009, 40 years after production stopped. It's made from parma violet petals and also features blackberries, raspberries, strawberries, orange peel, honey and vanilla. Brands including The Bitter Truth and Giffard also now offer violet liqueurs that work well in the Aviation. Some will argue that you can't make a proper Aviation without the violet-hued liqueur. However, during its absence, the Aviation continued to find favor among enterprising drinkers who simply made the drink without it. This was likely fueled in part by "The Savoy Cocktail Book," in which author Harry Craddock included a violet-less Aviation in his 1930 tome. That makes an interesting drink to be sure, but if you want to taste the original recipe, you need the purple stuff. Référence: https://www.liquor.com/recipes/aviation/	
Style	Straight / up
Saveur	- Fleural - Légèrement acid
Verre	Gomez
Glace	Na
Garnish	- Zeste de citron et cersie sur pic
Recette	- Refroidir le verre - Shaker - 1.5 oz de Gin - 0.25 oz de Crème de Violet - 0.25 brandy de cerise - 0.5 Jus de lime frais - Shake - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron sur le pied de la coupe
Présentation	Na
Upsale possible	Gin

Nom	Back to School
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu 2023 intégrant le yogourt nature dans un cocktail pour la première fois.
Style	On rock
Saveur	- Onctueux - Fruité
Verre	- Berlingot de lait
Glace	- Pebble ice
Garnish	- Paille - Rouleau au fruit maison
Recette	- Shaker - 1.5 oz rhum brun - 0.5 oz jus de citron - 1.5 oz sirop melon basilic - 3 dash bitter bittercube Trinity - 2 cuillère yogourt nature - Shaker - Remplir le verre à moitié de glace - Double strain le cocktail dans le verre - Remplir le restant du verre de glace - Garnish
Présentation	Na
Upsale	Rhum brun

Nom	Bad Freddy
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail inspiré du Last Word et du Corpse Revival no.2 fait par Fred Masse en 2016.
Style	Straight / up
Saveur	- Acid - Fleurale
Verre	Gros Martini
Glace	Na
Garnish	Flamber la Chartreuse et servir tel-quell avec un pic en bambou
Recette	- Refroidir le verre - Dans un shaker - Presser une demi lime et conserver la pelure (sans la percer) - 1 oz jus de sirop simple - 0.5 oz de Lillet - 1.5 oz de Rye - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain le cocktail dans le verre - Prendre la lime, et la retourner pour crée un réservoir - Remplir le réservoir de Chartreuse Verte - Mettre la chartreuse en feu avant d'apporter à la table
Présentation	Pousser le flotteur au fond du verre a l'aide du pic
Upsale possible	NA

Nom	Barcelona's Painkiller
Disponibilité	Limité
Catégorie	Tiki cocktail
Présentation / Histoire	The Painkiller is already a twist on the Piña Colada, but you can mix it up even further by swapping high-quality spanish brandy for rum. That's precisely what Johnny Livanos has done with this innovative and mouthwatering cocktail. Référence: https://www.liquor.com/recipes/torres-barcelona-pain-killer/
Style	Straight / Short
Saveur	-
Verre	Spey
Glace	Pebble ice
Garnish	- Pincé muscade - Bouquet de menthe - Petite paille
Recette	- Shaker - 1.5 oz Brandy - 1 oz jus d'ananas - .75 oz crème de coconut - .5 oz jus d'orange - Shake - Double strain dans verre - Ajouter glace - Garnish
Présentation	Na
Upsale possible	- Brandy / cognac

Nom	Baron du Rye
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création par Christ Desjardins dans les débuts du Bootlegger à l'occasion d'une collaboration avec une marque de Root Beer alcoolisé qui était produite au Québec.
Style	Allongé
Saveur	-
Verre	Botte à bière 30 oz
Glace	Petite Glace
Garnish	Lime Wheel
Recette	- Directement dans la Botte - 3 oz de rye - Remplir la botte de glace - Verser une bouteille complète de Baron Root Beer ou root beer - Déposer une Lime Wheel
Présentation	NA
Upsale possible	NA

Nom	Basil & Rye (Smash)
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Référence : https://imbibemagazine.com/history-of-the-smash/
Style	- Smash - Straight / Up
Saveur	- Herbal - Acidulé - Frais
Verre	Nick & Nora
Glace	Na
Garnish	Décorer d'une feuille de basilic
Recette	- Refroidir le verre - Dans un shaker - 0.5 oz sirop simple - 0.5 oz jus de citron - 5 feuilles de basilic Tappé - Muddle - 1.5 oz bourbon rye - Shake - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Bed of Roses
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	
Création cocktail par Christ Desjardins pour le menu 2019, son nom est tiré d'une pièce du groupe Bon Jovi. Le but était de faire un cocktail rafraichissant, fruité à base de rhum en introduisant du vin rouge dans le cocktail. Deux produits qui étaient peu utilisés dans le menu jusqu'à présent.	
Style	Straight / short
Saveur	-
Verre	Spey
Glace	King cube
Garnish	Citron sec avec pétale de rose
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1 oz Rhum brun - 1 oz de purée de pomme grenade et zeste de citron Maison - 0.5 vin rouge - 3 dash de Bitters BlackCloud Rose des Prairies - Shaker - Purger le verre de l'eau résiduelle - Double Strain dans le verre - Garnish - Spray d'huile de citron
Présentation	Na
Upsale possible	Rhum

Nom	Bee Knees
Disponibilité	Tout le temps
Catégorie	Cocktail Classique
Présentation / Histoire	
The Bee's Kees is a Prohibition-era cocktail featuring gin, lemon juice and honey. The unique name is a convention of the time: The phrase "bee's knees" was popular slang used to call something excellent or outstanding. The drink is credited to Frank Meier, an Austrian-born bartender who plied his trade at the Hôtel Ritz Paris during the 1920s. It's a simple extension of the classic Gin Sour (gin, lemon, sugar) that features honey instead of sugar. The honey creates a richer drink, and it may have been employed to mask the taste of subpar gin, which was prevalent at the time. Référence : https://www.liquor.com/recipes/bees-knees/	
Style	Straight / Up
Saveur	-
Verre	Gatsby
Glace	Na
Garnish	Zeste de citron
Recette	- Refroidir le verre - Shaker - 2 oz gin - 0.5 oz sirop de Miel - 0.75 oz Jus de citron - Shaker - Purger le verre de la glace et de l'eau résiduelle - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron
Présentation	Na
Upsale possible	Gin

Nom	Between the Sheets
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	
The Sidecar is a pre-Prohibition classic that features cognac, orange liqueur and fresh lemon juice. It has stood the test of time and remains in heavy rotation today at bars and in homes around the world. If you like the Sidecar, you should meet its lesser-known cousin, the Between the Sheets. Conventional belief credits the cocktail to Harry's New York Bar in Paris, where acclaimed bartender and author Harry MacElhone, supposedly created it in the 1920s. MacElhone has contributed several other classics to the boozy realm, including the White Lady and the Old Pal, so drinkers are forever in his debt. The Between the Sheets starts as a Sidecar but diverges with a measure of light rum and skips the customary sugared rim. This two-spirit base lends complexity, merging the rich oak and fruit notes of cognac with the dry, tropical notes of light rum. Enlist high-quality bottles for each, but there's no need to go overboard. Pick up a V.S. or V.S.O.P. cognac and an unaged or lightly aged rum, and you'll be golden. A rich triple sec with some heft will round the edges of the spirits and provide a touch of bitter-orange sweetness. As with most classic cocktails, slightly different versions of the original recipe have evolved over the years. This particular one comes from Allen Katz, the co-founder of New York Distilling Company and a leading expert on spirits and cocktails. He follows the classic Between the Sheets formula, combining equal parts rum, cognac and triple sec with a quarter-part fresh lemon juice for a potent drink—and that potency is likely the reason behind its provocative name. Some barkeeps prefer a bit more lemon for additional acidity, so customize the ratios to your liking. If you want to add flair, follow Katz's lead and flame an orange peel over the surface of the cocktail for an aromatic hint of citrus oils. Référence : https://www.liquor.com/recipes/between-the-sheets/ https://www.diffordsguide.com/cocktails/recipe/209/between-the-sheets	
Style	Straight / Up
Saveur	-
Verre	Martini petit
Glace	NA
Garnish	Zeste d'orange flambé
Recette	- Refroidir le verre - Dans un shaker - 0.75 oz Brandy/cognac - 0.75 oz Rhum blanc - 0.75 oz liqueur d'agrumes - 0.25 oz Jus de citron - Shaker - Double Strain dans le verre - Flambé les huiles d'un Zeste d'orange - Garnish avec un nouveau zeste d'orange) - Spray d'huile de citron sur le pied du verre
Présentation	Na
Upsale possible	- Rhum - Brandy / cognac

Nom	Bijou
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	A bijou is a mixed alcoholic drink composed of gin, vermouth, and chartreuse.^[1] This cocktail was invented by Harry Johnson, "the father of professional bartending", who called it <i>bijou</i> because it combined the colors of three jewels: gin for diamond, vermouth for ruby, and chartreuse for emerald.^[2] An original-style bijou is made stirred with ice as Johnson's 1900 <i>New and Improved Bartender Manual</i> states "mix well with a spoon and serve." This recipe is also one of the oldest in the manual, dating back to the 1890s. The bijou was popular for several decades. Unlike the Manhattan and the martini, however, the bijou disappeared after Prohibition. It was rediscovered by "the King of Cocktails" Dale DeGroff in the 1980s, when he stumbled upon the recipe in Johnson's book. While the original cocktail had equal parts of the three ingredients, DeGroff tripled the ratio of gin to vermouth and chartreuse to soften the taste profile. Eventually, his recipe became the standard Reference: https://fr.wikipedia.org/wiki/Bijou_(cocktail) This pre-Prohibition cocktail is a mixture of gin, sweet vermouth, and green Chartreuse—like a Negroni that took an abrupt turn two-thirds of the way through. The recipe originally called for an equal-parts mix of the three ingredients (plus a couple dashes of orange bitters), proportions that modern palates tend to find cloying. A more contemporary version of the recipe amps up the gin and lowers the green Chartreuse, rendering a more balanced drink. The cocktail is attributed to bartender Harry Johnson, who included the recipe in the 1900 edition of his <i>Bartender's Manual</i> and is said to have named it for the jewel tones of its component ingredients ("bijou" is French for "jewel"). Référence: https://www.liquor.com/recipes/bijou/
Style	- Straight / Up - Spirit Forward
Saveur	-
Verre	Hilton
Glace	Na
Garnish	- Cerise Maraschino sur pic - Zeste d'orange
Recette	- Mixing glass - 1 oz Gin - 0.75 oz Vermouth Rouge - 0.5 oz Chartreuse verte - 2 dash Bitter à l'orange - Stir - Freezer le verre - Strain dans le verre - Exprimer les huile du zeste à travers le jet - Garnish - Spray d'huile d'orange sur le pied de la coupe
Présentation	Na
Upsale possible	- Gin - Vermouth rouge

Nom	Billionaire
Disponibilité	Tout le temps
Catégorie	Nouveau Classique
Présentation / Histoire	History: Adapted from a recipe created circa 2011 by Dushan Zarić and Jason Kosmas at Employees Only in Manhattan, New York City, USA. The original was quite different and was based on Wild Turkey Rare Breed Bourbon without the rye and (in place of absinthe, bitters and mint) called for Employee Only's housemade 'Absinthe Bitters', a blend of absinthe, Green Chartreuse, Peychaud's bitters, Angostura bitters and Fee Brothers Mint bitters. Référence : https://www.diffordsguide.com/cocktails/recipe/17188/billionaire
Style	Straight / Up
Saveur	-
Verre	Gatsby
Glace	Na
Garnish	- Zeste de citron
Recette	- Refroidir verre - shaker - 1.5 oz bourbon - 0.5 oz grenadine - 0.25 sirop simple - 0.5 oz jus de citron - Bsp absinthe - 2 Dash angostura Bitter - Drop Solution Saline - shaker - purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - exprimer les huiles d'un zeste de citron - Garnish - Spray d'absinthe sur le pied de la coupe
Présentation	na
Upsale possible	- Bourbon

Nom	Black Manhattan
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation Manahattan
Présentation / Histoire	The Black Manhattan was created in 2005 at San Francisco bar Bourbon & Branch by bartender Todd Smith. It's a simple variation on the classic Manhattan, with bittersweet Averna amaro replacing the sweet vermouth and with a second type of bitters added. These adjustments result in a heavier and slightly more bitter rendition of its forebear, with additional depth of flavor from the amaro's herbal and caramel notes. Référence: https://www.liquor.com/black-manhattan-cocktail-recipe-5184291
Style	Spirit Forward
Saveur	- Amer
Verre	Petit martini et burette sur crushed ice dans un verre Old Fashioned
Glace	Na
Garnish	- Zeste d'orange et Cerise sur pic
Recette	- Mixing glass - 3 Dash Angostura Bitter - 2 Dash Bitter Orange - 2 Oz Whisky - 0.75 oz Amaro Averna - Strir - Feezer le verre - Strain dans le verre - Exprimer les huiles du zeste - Garnish - Spray d'huile d'orange sur le pied de la coupe
Présentation	Na
Upsale possible	Whisky

Nom	Black Russian
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	The Black Russian is a simple, two-part cocktail combining vodka and Kahlúa, a coffee liqueur that's made with rum, sugar and arabica coffee. The drink was created in the late 1940s by bartender Gustave Tops at the Hotel Metropole in Brussels. As the story goes, he made the drink for Perle Mesta, the American ambassador to Luxembourg, who was hanging out at the bar. The name is a simple reference to the ingredients: Kahlúa is black, while vodka is commonly associated with Russia. (Ignore that Kahlúa is produced in Veracruz, Mexico.) The dark and mysterious drink would have been emblematic of the time, with the Cold War having been just starting. These days, the Black Russian is less known than its successor, the White Russian, which adds cream to its originator. The White Russian was invented sometime in the 1960s but was forever immortalized in the 1998 movie "The Big Lebowski." The Black Russian has not enjoyed a similar fate over the decades, but it remains a classic that has spurred countless innovations. The Colorado Bulldog is essentially a White Russian with cola. The Mudslide is a White Russian with Irish cream. Perhaps none of these drinks would exist today if Tops hadn't combined vodka and Kahlúa all those years ago. The Black Russian is exceedingly easy to make, so it's a great candidate for mixing at home. You simply stir your ingredients with ice, and strain the liquid into a new glass. This recipe renders a fairly dry version of the Black Russian and is a solid starting point. You can use more Kahlúa and less vodka to make a sweeter drink. Reference : https://www.liquor.com/recipes/black-russian/
Style	Short
Saveur	- Café
Verre	Spey
Glace	King Cube
Garnish	Grain de café
Recette	- Direct dans le verre - 1 oz de vodka - .5 oz Liqueur de café - Ajouter la glace - Stir
Présentation	Na
Upsale possible	- Vodka - Liqueur de cafe

Nom	Blinker
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Blinker was first mentioned in print in Patrick Gavin Duffy's 1934 bartending book The Official Mixer's Manual and was resurrected in Ted Haigh's 2009 Vintage Spirits and Forgotten Cocktails. It's a simple and elegant concoction, essentially a variation on a classic Whiskey Sour and a close cousin to the Ward Eight. The drink's original incarnation called for rye whiskey, grapefruit juice, and grenadine; a common cocktail sweetener made with pomegranate juice. In recent years, however, fans of the cocktail have found that substituting raspberry syrup instead renders a far more delicious version of the drink. Référence: https://www.liquor.com/blinker-cocktail-recipe-5201148
Style	- Straight / up
Saveur	-
Verre	Hilton
Glace	Na
Garnish	Pamplemousse sec
Recette	- Refroidir verre - Shaker - 1.5 oz Whisky rye - 0.75 oz jus de pamplemousse - 0.5 oz Sirop de framboise - 2 drop solution saline - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Blood & Sand
Disponibilité	Tout le temps
Catégorie	Classique / Twist
Présentation / Histoire	The Blood & Sand is a classic scotch-based cocktail that has withstood the test of time. The recipe first appeared in 1930 in “The Savoy Cocktail Book” by Harry Craddock and has become a mainstay on bar menus since. But did Craddock invent it, or only put it in his book? No one knows. So if no one knows the drink’s inventor nor has any idea about the establishment in which it originally reared its spicy little head (unless it was the Savoy), what <i>is</i> known about the drink? Well, it gets its name from a 1922 bullfighter movie starring Rudolph Valentino, the silent-film star known as “The Latin Lover.” Valentino’s performance in “Blood and Sand”—it centered on a bullfighter and was based on the novel by Vicente Blasco Ibáñez—was said to have been one of his finest, though the picture itself wasn’t exactly hailed as a masterpiece. “It is the story’s name and not the story or plot that made ‘Blood and Sand’ the big hit,” wrote a reviewer at the time. Such is not the case with the cocktail. The drink was introduced to me by Dale DeGroff when he held forth from behind the bar at New York’s Rainbow Room, circa 1997. When DeGroff told me about it, he said that the list of ingredients pretty much confounded him, so he had to try one. I concurred. Scotch, cherry brandy, sweet vermouth and orange juice don’t seem to belong in the same crib, let alone the same glass. But this Blood and Sand works very well, indeed. The key to the cocktail is to use a smooth scotch that’s not too smoky and freshly squeezed orange juice. So forget about your Islay scotches (for now), and avoid that carton of OJ in the fridge. Référence: https://www.liquor.com/recipes/blood-and-sand/
Style	Straight / Up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Zeste d’orange
Recette	- Refroidir verre - Shaker - 1 oz Scotch - 0.75 oz Vermouth rouge - 0.5 oz maraschino liqueur - 0.75 oz jus d’orange - 2 dash angostura - 2 drop solution saline - Shaker - Purger le verre de la glace et de l’eau résiduel - Double strain dans le verre - Exprimer les huiles du zeste - Garnish - Spray d’huile d’orange sur le pied de la coupe
Présentation	Na
Upsale possible	- Scotch

Nom	Bloody Ceasar
Disponibilité	Tout le temps
Catégorie	Classic
Présentation / Histoire	
The French bartender Fernand Petiot claimed to have invented the Bloody Mary in 1921, well before any of the later claims, according to his granddaughter.[1][failed verification] He was working at the New York Bar in Paris at the time, which later became Harry's New York Bar, a frequent Paris hangout for Ernest Hemingway and other American migrants.[2] The original cocktail is said to have been created on the spur of the moment, according to the bar's own traditions, consisting only of vodka and tomato juice.[3] This cocktail was originally referred to as a "Bucket of Blood".[4] Harry's Bar also claims to have created numerous other classic cocktails, including the White Lady and the Side Car.[5] New York's 21 Club has two claims associated with it. One is that it was invented in the 1930s by bartender Henry Zbikiewicz, who was charged with mixing Bloody Marys. Another attributes its invention to the comedian George Jessel, who frequented the 21 Club.[6] In 1939, Lucius Beebe printed in his gossip column This New York one of the earliest U.S. references to this drink, along with the original recipe: "George Jessel's newest pick-me-up which is receiving attention from the town's paragraphers is called a Bloody Mary: half tomato juice, half vodka." [7][verification needed] In a 1939 publication by El Floridita called "Floridita Cocktails" a recipe called "Mary Rose" lists the main ingredients of a modern Bloody Mary. This booklet may be one of the earliest publications depicting the name Mary, while using the same ingredients in today's Bloody Mary.[8] Fernand Petiot claimed to have invented the modern Bloody Mary in 1934 as a refinement to George Jessel's drink, at the King Cole Room in New York's St. Regis Hotel, according to the hotel's own history.[9] Petiot told The New Yorker in July 1964: I initiated the Bloody Mary of today. Jessel said he created it, but it was really nothing but vodka and tomato juice when I took it over. I cover the bottom of the shaker with four large dashes of salt, two dashes of black pepper, two dashes of cayenne pepper, and a layer of Worcestershire sauce; I then add a dash of lemon juice and some cracked ice, put in two ounces of vodka and two ounces of thick tomato juice, shake, strain, and pour. We serve a hundred to a hundred and fifty Bloody Marys a day here in the King Cole Room and in the other restaurants and the banquet rooms." [10] The cocktail was claimed as a new cocktail under the name "Red Hammer" in Life magazine in 1942, consisting of tomato juice, vodka, and lemon juice.[11] Less than a month later, a Life advertisement for French's Worcestershire Sauce suggested that it be added to a virgin "Tomato Juice Cocktail" along with tomato juice, salt, and pepper.[12] The addition of salt to the alcoholic beverage was suggested that same year in a story in Hearst's International Combined with Cosmopolitan.[13] Origin of the name The name "Bloody Mary" is associated with a number of historical figures—particularly Queen Mary I of England, who was nicknamed "Bloody Mary" in Foxe's Book of Martyrs for attempting to re-establish the Catholic Church in England—and fictional women from folklore.[citation needed] Some drink aficionados believe the inspiration for the name was Hollywood star Mary Pickford.[14] Others trace the name to a waitress named Mary who worked at a Chicago bar called the Bucket of Blood.[15] The tradition at Harry's New York Bar in Paris, according to manager Alain Da Silva in a 2011 interview, is that one of the patrons for whom the cocktail was first mixed in 1920 or 1921 declared, "It looks like my girlfriend who I met in a cabaret"; the cabaret's name was the Bucket of Blood and the girlfriend's name was Mary, so the patrons and bartender "Pete" Petiot agreed to call it a "Bloody Mary".[3] Alternatively, the name may have arisen from "a failure to pronounce the Slav syllables of a drink called Vladimir" in English.[16] This gains some credibility from the anecdotal observation that the customer at The New York Bar for whom Fernand Petiot prepared the drink in 1920/21 was Vladimir Smirnov, of the Smirnoff vodka family.[17] Référence: Wikipédia	
Style	Allongé
Saveur	-
Verre	Collins
Glace	Petite Glace
Garnish	- Cornichon mariné, olive, oignon marine et tranche de concombre - Paille en metal
Recette	- Froter un morceau de citron ou orange sur le ‘rim’ du verre - Rimer épice BBQ Maison

	- Pincer d'épice au fond du verre - Direct dans le verre - 4 dash de sauce épicé - 4 dash de sauce Worcestershire - 2 drop de Bitter Dashfire cloves - 2 dash d'Angostura bitter - 0.5 oz de jus de citron - 0.75 brime d'olive - 1.5 oz de whisky - Glace - topper le verre de Clamato - Garnish
Présentation	NA
Upsale possible	Whisky / vodka

Nom	Blue Hawaiian
Disponibilité	Limité
Catégorie	Tiki cocktail
Présentation / Histoire	The Blue Hawaii cocktail was born at Honolulu's Kaiser Hawaiian Village (now Hilton Hawaiian Village Waikiki Resort). In 1957, a sales representative of Dutch distiller Bols asked legendary bartender Harry Yee to design a drink that featured its blue curaçao, a Caribbean liqueur made using the dried peel of the Laraha citrus fruit. After experimenting with several variations, Yee settled on a cocktail featuring rum, vodka, blue curaçao, pineapple and sweet-and-sour. The drink is still recognized today for its signature blue color, pineapple wedge and cocktail umbrella garnish. The Blue Hawaii is typically shaken with ice and strained into a tall glass, but it can also be prepared by blending all of the ingredients together—Yee is said to have varied his method per the guest's preference. Both options taste great, though the frozen version may prove extra refreshing on a hot day. The Blue Hawaii recipe calls for sweet-and-sour mix, and you can certainly choose one of the bottled products available at liquor stores and grocery stores. But if you're game to make your own—a very simple task—you'll create a fresher tasting cocktail. All it takes is sugar, water and lime juice. The Blue Hawaii has enjoyed a place in popular culture. Its invention predates Hawaii's statehood by two years, and it is the most famous drink associated with the Aloha State. It was Yee who named the cocktail that shares its name with the 1961 Elvis Presley film. And since the drink's debut, there have been numerous variations on the recipe, such as the Blue Hawaiian, which uses crème de coconut. But if you want to taste the authentic recipe, this is it. Référence : https://www.liquor.com/recipes/blue-hawaii/
Style	Tiki
Saveur	- Sucré
Verre	Spey
Glace	King cube
Garnish	- Fleur comestible
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1 oz Rhum blanc - 0.5 oz blue curacao - 0.5 oz lait de coco - 0.25 oz jus de citron - Shake and double strain - Décorer
Présentation	NA
Upsale possible	Rhum Blanc

Nom	Boulevardier
Disponibilité	Tout le temps
Catégorie	Cocktail Classique
Famille	Variation Negroni
Présentation / Histoire	Loosely translated, a boulevardier is a man-about-town. A cocktail by the same name was created by Erskine Gwynne, the publisher of “Boulevardier,” a magazine for expats living in Paris during the 1920s. The drink was popularized after it was included in Harry MacElhone’s 1927 book “Barflies and Cocktails.” In it, the author credited the cocktail to Gwynne, a regular at MacElhone’s bar. It’s a tidy story, like the drink it inspired. Employing whiskey, sweet vermouth and Campari, the Boulevardier is simply a variation on the classic Negroni that is adored for its deft balance of bitter, boozy and sweet. The difference in flavor, however, is anything but simple. While the gin-based Negroni is crisp and bracing, the whiskey-based Boulevardier is rich and warming. It’s the exact drink you want to reach for on a chilly fall or winter evening. When making the Boulevardier, choose your ingredients wisely. The best examples hinge on a happy marriage between the base spirit and the sweet vermouth. Now’s not the time to be cheap with either, as both play integral roles in balancing the flavor and weight of the cocktail. Most recipes utilize bourbon, though some people prefer the spicier quality of rye whiskey. Both have their charms, but today you’re most likely to find the Boulevardier made with bourbon. While the Negroni calls for its ingredients in equal parts, this recipe (like many others) features the whiskey in a slightly higher proportion, allowing it to cut through the bitter Campari and the rich, herbal vermouth. Stir them all together with ice, garnish with an orange twist, and take yourself back to 1920s Paris. Référence : https://www.liquor.com/recipes/boulevardier/
Style	Spirit Forward
Saveur	- Amer - Zeste d’orange
Verre	Spey
Glace	King Cube
Garnish	Décorer d’un Zeste d’orange
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 0.75 oz Rye Whisky - 0.75 oz Campari - 0.75 oz vermouth rouge - 1 dash bitter à l’orange - Stir sur glace - Purger le verre de l’eau résiduel - Strain le cocktail dans le verre - Exprimer les huiles d’un zeste d’orange à travers le jet - Garnish - Spray d’huile d’orange
Présentation	Na
Upsale possible	whisky

Nom	Bramble
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Bramble is one of those cocktails that feels like a century-old classic. It looks the part, and every good barkeep knows how to make one. But the drink wasn't created until 1984, when Dick Bradsell (whose resume also includes the Espresso Martini) mixed this modern-classic at Fred's Club in London's Soho neighborhood. It's one of that decade's best success stories, standing apart from the era's provocatively named drinks that eschewed fresh ingredients in favor of bottled, neon-hued mixers. The Bramble was named for the bush that blackberries grow on and was inspired by the fresh berries that Bradsell used to pick as a child on the Isle of Wight. After receiving some creme de mure (a blackberry liqueur) for the bar, he began experimenting and came on a combination of gin, fresh lemon juice, simple syrup and creme de mure that was part Gin Sour, part Singapore Sling. He shook up the ingredients and strained them over crushed ice to tame the sweetness. There's no reason to tweak Bradsell's Bramble: It's great precisely as he made it back in 1984. But that hasn't stopped inventive bartenders from playing with the recipe. The easiest way to tweak the original is to swap in a different base spirit for the gin, like a dry pisco or grassy rum agricole, or to drizzle another product on top, like Chambord raspberry liqueur. You can also shake a couple berries with the liquid ingredients to lend more flavor and color to the cocktail. All of these variations make a fine drink, but perhaps none provide the simple refreshment that Bradsell achieved behind the bar at Fred's Club. This recipe pays homage to the well-balanced original. Mix one during spring and summer when blackberries are in season (throw a berry on the ice crown for visuals and a healthy snack), and you might discover your new favorite way to drink gin. Référence: https://www.liquor.com/recipes/bramble/
Style	
Saveur	- Fruité - Acidulé
Verre	Spey
Glace	Petite glace et crushed ice
Garnish	- Lime wheel et lime sec - Petite paille
Recette	- Shaker - 1.5 oz Gin - 0.5 oz sirop simple - .75 oz jus de Citron - Shake - Double Strain dans verre - Ajouter glace : petite et top de crushed ice - 0.5 oz sirop de mure comme flotteur sur crushed ice - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Brandy Alexander
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Brandy Alexander was a darned popular drink when I was working Upper East Side bars in Manhattan during the '70s, and when carefully crafted, it can be a quality quaff. But where did it come from? It's obviously a pimped-out version of the classic—but largely forgotten—Alexander cocktail and mixes brandy instead of gin with creme de cacao and cream. But whoever eighty-sixed the British gin and welcomed the French cognac to the party is, I believe, lost to history. One of the earliest known printed recipes for the Alexander can be found in Hugo Ensslin's 1916 book "Recipes for Mixed Drinks." The cocktail, according to historian Barry Popik, was likely born at Hotel Rector, New York City's premier pre-Prohibition lobster palace. The bartender there, a certain Troy Alexander, created his eponymous concoction in order to serve a white drink at a dinner celebrating Phoebe Snow. Phoebe Snow, I should explain, was a fictitious character used in an advertising campaign for the Delaware, Lackawanna and Western Railroad. The company wanted to get the message across that it powered its locomotives with anthracite, a clean-burning variety of coal. The ads emphasized this by showing Ms. Snow traveling while wearing a snow-white dress. Référence: https://www.liquor.com/recipes/brandy-alexander/
Style	
Saveur	- Crémeux - Désert - Chocolat
Verre	Marie-antoinette
Glace	NA
Garnish	Muscade en poudre
Recette	- Refroidir le verre - Shaker - 1 oz Brandy / Cognac - .5 oz Crème Cacao - 1 oz Crème à café 10% - Shaker - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre - Soupoudrer la moitié de la surface avec Muscade en poudre
Présentation	NA
Upsale possible	Brandy / Cognac

Nom	Brooklyn
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Famille	Variation Manhattan
Présentation / Histoire	The Brooklyn cocktail first appeared in print in 1908, in Jacques Straub's "Drinks." Several cocktail experts attribute its falling out of favor in the meantime to its use of a relatively obscure component. The original version of the recipe called for Amer Picon, a French aperitif, but it's of limited availability in the U.S. and can be difficult to find. If you can't get your hands on any, Frank Caiafa, the author of the updated version of "The Waldorf Astoria Bar Book," suggests Bigallet China-China Amer. If that, too, proves elusive, two dashes of Angostura bitters can make an acceptable substitute in a pinch. Référence: https://www.liquor.com/brooklyn-cocktail-recipe-5088476
Style	Spirit forward
Saveur	-
Verre	Petit martini et burette sur crushed ice dans verre old fashioned
Glace	Na
Garnish	Zeste d'orange et cerise sur pic
Recette	- Mixing glass - 1.5 oz rye - 0.75 oz vermouth sec - 0.25 oz liqueur maraschino - 2 dash angostura bitter - Stir - Freezer le verre - starin dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Spray d'huile de d'orange sur le pied de la coupe
Présentation	Na
Upsale possible	Whisky

Nom	Bugsy Siegle
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Fred Masse pour menu hiver 2018 à l'effigie de personnage connus durant la prohibition américaine.
Style	- Straight / up
Saveur	-
Verre	Marie Antoinette
Glace	Na
Garnish	Mousse
Recette	- Fumer le verre avec : Deux grains de café et d'un bâton de cannelle - Mixing Glass: - 1 oz de sirop d'espresso - 2 dash d'amer Feebrother au Walnut - 1.25 oz de bourbon rye - 0.5 oz d'amaro - 0.25 oz bénédictine - Stir et verser dans le verre - Mixing glass - 0.5 oz sirop simple - 0.5 oz blanc d'œuf - 0.5 oz jus de citron - 3 dash bitter Feebrother Aztec chocolat - Faire mousser avec mousser à main - Verser la mousse sur le cocktail - Faire brûler la mousse jusqu'à changement de couleur - Garnish
Présentation	na
Upsale possible	Bourbon / rye

Nom	Caipirinha / Caipiroska
Disponibilité	Tout le temps
Catégorie	classique
Présentation / Histoire	
Chances are high you encountered Brazil's national drink, the Caipirinha, if you've traveled to the South American country. Refreshing and easy to make, the cocktail contains fresh lime juice, sugar and cachaça. The latter is a spirit as central to Brazilian identity as samba, soccer and carnival. So much so that cachaça is also the country's national spirit, inextricably tying this drink to its home. First made in the 1500s, cachaça is similar to rum, sure, but has a flavor all its own. Most rums are distilled from molasses, a byproduct of sugarcane processing, while cachaça is distilled from the fermented juice of sugar cane. This important difference yields a spirit that is characterized by its funky, grassy flavors. And those singular flavors set the Caipirinha apart from other sweet-and-sour cocktails like the Daiquiri. It's unclear exactly when the Caipirinha first appeared, but many historians believe it was served in the early 20th century as a remedy for illness. Others say it was invented in the 19th century by Brazilian farmers as a way to showcase local sugarcane. Regardless of how or when it was born, drinkers have gravitated toward its sharp, pleasing flavors and heady effects ever since. The Caipirinha is easy to make and can be constructed right in the glass. But its build instructions are exacting. Lime juice and simple syrup won't get the job done. Instead, the drink requires lime wedges and finely granulated sugar. Muddling the limes with the abrasive edges of granulated sugar helps release not only the fruit's juice, but also the rich, aromatic oils from the lime's peel. The Caipirinha is not a cocktail that requires improvement. But that's never kept bartenders from experimenting and tweaking the original recipe. The most common variation is the Caipiroska, which is made with vodka in place of cachaça. Other variations call for muddling fruits like raspberry or pineapple with the lime. Whichever route you choose, the Caipirinha is refreshing and flavorful. Plus, it has a unique ability to bring you straight to the tropics, no matter where you happen to be drinking one. Référence : https://www.liquor.com/recipes/caipirinha/ That's the case with the Caipiroska. This simple take on the Caipirinha eschews the traditional cachaça in favor of vodka. The former is Brazil's national spirit. Similar to rum, cachaça is distilled from the fermented juice of sugar cane and characterized by its funky, grassy flavor. Vodka, on the other hand, sports a lighter, straightforward profile that yields a lighter-tasting cocktail. Référence : https://www.liquor.com/recipes/caipiroska-2/	
Style	- Short - Build up
Saveur	-
Verre	Spey
Glace	Pebble ice
Garnish	- Lime wheel
Recette	- Direct dans le verre - 3 quartiers de lime - 0.75 de sirop simple - Muddle - 1.5 oz Rhum ou vodka - Ajouter glace - Strir légèrement - Garnish
Présentation	Na
Upsale possible	- Rhum - Vodka

Nom	Caïpirinha Orientale
Disponibilité	Limité
Catégorie	Classique
Présentation / Histoire	Introduction du cocktail à l'occasion du menu spécial Contre l'homophobie en mai 2022 en partenariat avec Breakthru au profit de Grey Montréal.
Style	
Saveur	-
Verre	Spey
Glace	Pebble ice
Garnish	- Bâton de cannelle - Bouquet de menthe - Petite paille
Recette	- Direct dans le verre - 5 feuilles de menthe - 1 tranche d'orange coupé en morceaux - 0.5 oz sirop de cannelle - Muddle - 1.5 oz vodka - 1 oz thé jasmin - Ajouter glace - Stir légèrement - Garnish
Présentation	Na
Upsale possible	- Vodka

Nom	Campfire
Disponibilité	Tout Temps
Catégorie	Création cocktail
Présentation / Histoire	Cocktail qui a été créé par Vincent Thiffault pour le menu 2019. Ce fut le premier cocktail au Bootlegger qui requiert l'utilisation d'un <i>Smoker</i>
Style	Direct dans le verre
Saveur	- Fumé - Légèrement amer
Verre	Spey
Glace	King Cube
Garnish	Présentation dans la cloche
Recette	- Direct dans le verre - Mettre la glace et stamper - 3 dash de Bitter Dashfire Cloves - 1.5 oz Aperitif à l'orange - 0.25 oz Vermouth blanc - 0.25 oz scotch whisky Fumé - Stir - Fumer avec le smoker l'intérieur de la cloche
Présentation	Libérer le fumé en retirant la cloche de vitre (garder la cloche en votre possession)
Upsale possible	NA

Nom	Carrie Nation
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Une création cocktail par Fred Masse pour le menu 2017
Style	- Short
Saveur	-
Verre	Spey
Glace	Petite glace et crushed ice
Garnish	○ Bouquet de menthe ○ Lime sec
Recette	- Mixing Glass - 4 feuilles de menthe tappé - 5 dash d'amer a la rhubarbe - 1.5 oz de sirop de the jasmin - 0.5 oz jus de lime - Muddle - 1 oz de brandy/cognac - 0.5 oz de Lillet - 0.25 oz de Chartreuse verte - Stir - Double strain dans verre - Mettre glace – petite et topper avec crushed ice - Vaporiser une teinture de Saint-Germain - Garnish
Présentation	na
Upsale possible	Brandy / Cognac

Nom	Caseres
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Fred Masse pour menu hiver 2018 à l'effigie de personnage durant la prohibition américaine.
Style	- short
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Décorer d'un bouquet de menthe et un quartier de pêche
Recette	- Mixing Glass : - 6 feuilles de basilic - 0.75 oz de sirop de pêche - 4 dash d'angostura - 0.5 oz jus lime - Muddle - 1.25 oz bourbon - 0.75 oz de Grand Marnier - 0.25 oz de Benedictine - Stir - Double Strain dans le verre - Garnish
Présentation	Déposer le lime Wheel
Upsale possible	NA

Nom	Chef's Kiss
Disponibilité	Tout temps
Catégorie	Classique
Famille	Variation Last Word
Présentation / Histoire	Jon Pizano, the head bartender at Lazy Bird in Chicago, describes Fernet-Branca as Jägermeister all grown up. "It's earthy, bitter, mentholated and herbaceous—dry enough to be the base spirit and prominent enough to be used as a modifier," he says. Pizano likes the way Fernet-Branca imparts complexity to drinks while cutting through other rich or sweet ingredients. In this equal-parts cocktail that bears more than a passing resemblance to a Naked & Famous, itself a take on a Last Word, he melds the bitter amaro with yellow Chartreuse, which lends complementary notes of honeysuckle, saffron and menthol. "The demerara carries both spirits into a silky smooth jaunt that's awoken by the bright acidity of the lime juice," he says. Référence: https://www.liquor.com/chefs-kiss-cocktail-recipe-5115520
Style	- Straight / up
Saveur	-
Verre	Hilton
Glace	Na
Garnish	- Rim de sel volcanique - Lime sec flottante
Recette	- Rimmer le verre de sel volcanique - Refroidir verre - Shaker - 0.75 oz Fernet -Branca - 0.75 oz chartreuse jaune - 0.75 oz sirop de demerara - 0.75 oz jus de lime - Shaker - Purger le verre de la glace et de l'eau résiduel - Double Strain dans verre - Garnish
Présentation	Na
Upsale possible	Na

Nom	Citrus Flower
Disponibilité	Tout temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu Invasion cocktail 2020 à base de lemoncello.
Style	
Saveur	- Sour
Verre	Tulipe
Glace	Na
Garnish	- Pétale de rose séché
Recette	- Shaker - 1 oz Lemoncello - 0.25 oz gin - 0.25 oz Lillet - 0.5 oz blanc d'oeuf - 0.25 oz sirop simple - Shaker - Freezer le verre - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Na

Nom	Clover Club
Disponibilité	Tout Temps
Catégorie	Classique de la prohibition
Présentation / Histoire	The Clover Club cocktail can be traced back to the late 1800s and Philadelphia's Bellevue-Stratford hotel. This popular hangout drew crowds of writers, lawyers and titans of industry, who convened to talk about issues of the day. Naturally, their meetings included drinks, and the Clover Club with gin, fresh lemon juice, raspberry syrup and egg white was a favorite among this genteel set. The pre-Prohibition classic is one of Philadelphia's greatest contributions to cocktail history, but like many drinks of its day, the Clover Club all but disappeared for most of the 20th century. Eventually, it found its way back into rotation, helped in part by its appearance in modern cocktail books, including Gary Regan's "Joy of Mixology." Its resurgence was solidified in 2008, when Julie Reiner opened a cocktail bar in Brooklyn named for the classic drink. Naturally, the bar put a Clover Club on the menu, and the cocktail has remained there since. Référence: https://www.liquor.com/recipes/clover-club/
Style	- Sour - Straight / up
Saveur	- Fruité - Texturé - Légèrement Acid - Accessible
Verre	Gatsby
Glace	Na
Garnish	- Lime sec - Motif avec concentré d'hibiscus
Recette	- Refroidir verre - Shaker - 1.5 oz Gin - 0.5 oz Lillet - 0.5 oz Sirop Framboise - 1 oz Blanc d'œuf - 0.5 oz Jus Lime Frais - Reverse Dry Shake - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Coffee & Cigarettes
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation Gin tonic
Présentation / Histoire	Case in point is this coffee-laced cocktail by Alan Berger of Denver's Ultra, which marries the bitterness of java with the sweet tang of tonic. Berger uses a Colorado gin, with its notes of cardamom and cinnamon, as well as coffee liqueur. The result is smoky, sweet, warm and herbal all at once—perfect for the cold weather. This recipe originally appeared as part of "6 Gin Drinks Perfect for Sipping by the Fireplace." Référence: https://www.liquor.com/recipes/coffee-and-cigarettes/
Style	- Alongé - Build up
Saveur	- Café - Amer
Verre	Verre à vin
Glace	Petite Glace
Garnish	- Petite paille - Orange sec - Anis étoilé
Recette	- Direct dans le verre - 1.5 Oz Gin - 1 Oz Liqueur de Café - 1 Dash Bitter Feebrother Cardamone - 1 Dash Bitter Dashfire Clou de Girofle - Ajoutez la glace - Topper au Tonic - Stir - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Colibri
Disponibilité	Tout temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu 2020. Cocktail inspiré par le mélange de saveur à la fois sec, acide et épicée, afin de donner une autre facette à notre fameux sirop de gingembre.
Style	- Straight / up
Saveur	
Verre	Marie Antoinette
Glace	Na
Garnish	Lime sec
Recette	- Dans un mixing glass mettre - 0.5 oz Cocalero - 0.5 Oz Vodka - 0.5 oz Lillet - 0.5 sirop Gingembre - 0.5 oz jus de lime - Feezer le verre - Stir et Double Strain - Garnish
Présentation	Na
Upsale possible	vodka

Nom	Corpse Riviver No. Blue
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Bacardi brand ambassador Jacob Briars created the Corpse Reviver No. Blue as a joke, but it's become a popular order, so he gets the last laugh. It is essentially the same drink as a Corpse Reviver No. 2, but it swaps out orange-flavored Cointreau in favor of orange-flavored blue curaçao—hence the name and the color. His homage to the classic offered a playful nod to the self-serious industry and proved that blue drinks could be craft-focused and delicious. Référence: https://www.liquor.com/recipes/corpse-reviver-no-blue/
Style	
Saveur	-
Verre	Nick & nora
Glace	Na
Garnish	Zeste de Citron
Recette	- Refroidir verre - Shaker - 0.75 oz Gin - 0.75 oz Blue Curacao - 0.75 oz Lillet - 0.75 oz Jus de Citron - Shake - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre - Exprimer les huiles du zeste
Présentation	Na
Upsale possible	Gin

Nom	Corpse Reviver No.2
Disponibilité	Tout temps
Catégorie	Classique
Présentation / Histoire	The Corpse Reviver No. 2 belongs to a family of pre-Prohibition cocktails that were consumed for the chief purpose of rousing the drinker from the dead. In other words: They were meant to cure hangovers, increase vigor and otherwise improve one's morning. Corpse Revivers can be traced back to at least the 1870s, with many lost to the ravages of time. This version is the best-known recipe, although the Corpse Reviver No. 1 (cognac, Calvados, sweet vermouth) is still in rotation today and enjoys occasional placement on bar menus. Like many Prohibition-era cocktails, the Corpse Reviver No. 2 faded into obscurity over the decades, but it was resuscitated during the aughts as bartenders looked to history for inspiration. Its adoption was driven by the drink's inclusion in Harry Craddock's "The Savoy Cocktail Book," a seminal tome originally published in 1930 that introduced dozens of classic drinks to modern drinkers. This pick-me-up features gin, Lillet blanc (a French aperitif), orange liqueur and fresh lemon juice. That delicately balanced combination is doled out in equal parts, shaken with ice and served in a glass that has been rinsed with absinthe, a technique that adds aromatics and only a hint of anise flavor to the drink. The result is tart, cold and refreshing, precisely what you need to start the day—or the evening, if you prefer to consume your liquor when the sun's down. Today, the Corpse Reviver No. 2 is a popular fixture at craft cocktail bars and an occasional option at brunch joints that embrace the drink's ability to jump-start the morning. If you order one, remember that the cocktail is more potent than it tastes. When in doubt, heed Craddock's warning: "Four of these taken in swift succession will un-revive the corpse again." Reference: https://www.liquor.com/recipes/corpse-reviver-no-2/
Style	
Saveur	- Acid - Anise / réglisse
Verre	Nick & Nora
Glace	Na
Garnish	Zeste de Citron
Recette	- Freezer verre - Rinses le vers avec Absinthe (spray) - Shaker - 0.75 oz Gin - 0.75 oz Lillet - 0.75 oz Liqueur d'agrumes - 0.75 oz Jus de Citron - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain le cocktail - Exprimer les huiles du zeste - Garnish
Présentation	Na
Upsale possible	- Gin - Liqueur d'agrumes

Nom	Cosmopolitan
Disponibilité	Tout le temps
Catégorie	Cocktail Classic
Présentation / Histoire	The legendary Cosmopolitan is a simple cocktail with a big history. It reached its height of popularity in the 1990s, when the HBO show “Sex and the City” was at its peak. The pink-hued, Martini-style drink was a favorite of the characters on the show. It made its debut during the second season and became a series regular after that. For a good decade, the Cosmopolitan may have been the most popular cocktail in America, and bartenders couldn’t work a shift without making dozens of them for thirsty patrons. Naturally, its ubiquity spurred countless riffs, from the White Cosmo (St-Germain in place of Cointreau) to versions featuring gin. While the drink isn’t as popular today as it was in its heyday, the classic recipe is still very much alive. According to bartending legend and author Gary Regan, the original Cosmopolitan was created in 1985 by Miami bartender Cheryl Cook while working at a South Beach bar called the Strand. Eager to invent a new cocktail for the Martini glass, Cook riffed on the classic Kamikaze by using a newly introduced citrus-flavored vodka, plus a splash of cranberry juice. There’s some debate about who created the original Cosmopolitan. Many believe, like Regan, that it was first mixed by Cook. Others believe that Dale DeGroff concocted it at New York City’s Rainbow Room, or that Toby Cecchini first devised a Cosmo in 1988 during his tenure at New York’s Odeon. However, all agree that Cecchini popularized the vodka-and-cranberry ‘Tini. His version of the drink called for 2 ounces of Absolut Citron vodka, an ounce of Cointreau, an ounce of Ocean Spray cranberry juice cocktail and an ounce of fresh lime juice, with a lemon twist. The Cosmo was a product of its time. In the late-1980s and early-’90s, vodka was king, but flavored vodka was just finding an audience. When Absolut released its first flavored vodka, the lemony Citron, bartenders had a new toy to work with. Cecchini used it in the Cosmo alongside Ocean Spray, and the vodka-and-cranberry duo is still the preferred pair at most bars today. You, of course, can use whichever citrus-flavored vodka and cranberry juice you like. Just remember: Don’t drown your drink in cranberry. Other cocktails like the Sea Breeze call for a heavier measure of cranberry, but here the juice is meant to be only an accent, adding a touch of tartness and color. Référence : https://www.liquor.com/recipes/cosmopolitan/
Style	- Straight / up
Saveur	-
Verre	Nick & Nora
Glace	NA
Garnish	Lime Wheel
Recette	- Refroidir verre - Shaker - 1.5 oz Vodka - 0.5 oz liqueur d’agrumes - 0.75 oz Jus de Canneberge - 0.5 oz Jus de Lime - Shake - Double Strain dans verre - Garnish
Présentation	Na
Upsale possible	Vodka

Nom	Cuba Libre
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Le nom de ce cocktail daterait de 1900, année de la perte de Cuba par l'Empire espagnol, et de la fin de la Guerre d'indépendance cubaine (1895 à 1898, à ne pas confondre avec la révolution cubaine de Fidel Castro et Che Guevara entre 1953 et 1959). Les soldats de l'armée américaine buvaient alors à La Havane, du rhum et de la lime locale, avec du cola américain dans des verres à whisky (variante de leur whisky cola américain traditionnel). Selon la légende, cette appellation viendrait d'un soldat américain qui, commandant ce cocktail, porta un toast « Por Cuba libre ! »¹ (Pour Cuba libre ! en espagnol) qui était le leitmotiv des troupes américaines durant la guerre. Son essor date de l'époque de la prohibition des boissons alcoolisées entre 1919 et 1933, période durant laquelle les pays limitrophes des États-Unis, dont Cuba, servent de bases arrière pour le trafic d'alcool de contrebande (le rhum cubain est l'un des principaux produits d'exportation de Cuba). En 1945, la reprise par The Andrews Sisters⁵ de la chanson calypso Rum and Coca-Cola de Lord Invader (de 1942)⁶ connaît un important succès en Europe, à la suite du débarquement américain en Normandie de 1944, et à la fin de la seconde Guerre mondiale, et contribue à la légende iconographique de l'Amérique des fifties (années 1950 aux États-Unis) de la culture des États-Unis. Référence : https://fr.wikipedia.org/wiki/Cuba_libre
Style	Allongé
Saveur	-
Verre	Collins
Glace	Petite Glace
Garnish	- Lime Wheel + lime sec - Paille
Recette	- Dans le verre - 3 quartiers de lime - 0.5 Sirop Demerara - Muddle - 1.5 oz Rhum - Ajouter glace - Top Coca Cola - Stir avec la goute - Boule Crush Iced - Garnish
Présentation	Na
Upsale possible	Rhum

Nom	Crème Caramel
Catégorie	Création cocktail
Présentation / Histoire	Menu de nos premiers jours
Style	- Short
Saveur	- Crémeux
Verre	- Spey
Glace	- Petite glace
Garnish	
Recette	- Shaker - 0.75 oz de Bailey's - 1 oz de Irish Whisky - 0.75 oz de Sortilege - Shake
Présentation	Mettre sous verre et cocktail
Upsale possible	Irish Whisky

Nom	Daiquiri
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	
The Daiquiri was supposedly invented in 1898 in the eponymous mining town of Daiquiri on the southeastern tip of Cuba by an American mining engineer named Jennings Cox. It was introduced in the United States a decade later, when a U.S. Navy medical officer brought the recipe from Cuba to Washington, D.C. This three-ingredient gift has pleased millions of palates over the ensuing years, including household names like Ernest Hemingway and President JFK. Yet no drink has suffered more abuse than the Daiquiri. In the century-plus since its inception, the granddaddy of rum cocktails has gone from the pride of Havana to an unloved extra on the back of a Señor Frog's table tent. Even today, as the craft cocktail movement reaches full tilt, most people too often associate the Daiquiri with neon-colored adult slushies, the stuff of spring-break blackouts and mind-splitting hangovers. But in its purest form, the Daiquiri is simple and sublime, a delicate blend of rum's sweetness with the raw freshness of sugar and lime juice. Whole lives have been dedicated to balancing those three elements. That each ingredient should be of the highest quality goes without saying, though even then the Daiquiri can throw you a curve. Choose an overly sweet rum or use too much sugar, and you're left sipping liquid candy; overdo the citrus, and the cocktail drowns in a puckering pool of acidity. This recipe walks the knife edge with a mix of light rum and a darker demerara sugar syrup. The two accentuate the best qualities in each other and pair perfectly with the fresh lime juice. One trick when juicing the limes: Use a hand-squeezer (or your own hands). The oils from the rind add an extra flash of intensity that gives the cocktail a nice, bright edge. Référence : https://www.liquor.com/recipes/daiquiri/	
Style	- Straight / up
Saveur	- Acide
Verre	Nick & Nora
Glace	NA
Garnish	- Lime sec
Recette	- Refroidir le verre - Shaker - 2 oz Rhum - 0.5 oz de sirop simple - 0.75 oz jus de lime frais - 3 Dash solution saline - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Rhum

Nom	Dark And Stormy
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation Moscow Mule
Présentation / Histoire	
The Dark 'n Stormy is a delicious, easy-to-make cocktail that features a refreshing trio of dark rum, ginger beer and lime. It also goes down a lot easier than the name might imply. It's a close cousin to the Moscow Mule (vodka, ginger beer, lime) and should be an easy transition for vodka drinkers wanting to try something new. The popular cocktail can be found all over the world, from craft cocktail bars and chain restaurants to island hideaways. Its origin, like many drinks, is a bit hazy, though it's likely that rum and ginger beer were first combined by sailors who enjoyed the obvious benefits of rum and the stomach-settling qualities of ginger. But its lineage can be traced squarely to an island in the Atlantic Ocean. Gosling's Black Seal rum is a rich, flavorful rum from Bermuda, dating back to 1806. It features notes of caramel, vanilla and spice, and technically, it's the only rum that can be used in a Dark 'n Stormy. The brand lays claim to the drink; in 1991, it successfully registered a trademark dictating that any drink titled Dark 'n Stormy must be made with Gosling's rum. The company has even sued other beverage brands that have attempted to peddle the drink with other rums as its star. So, if you really want the full Dark 'n Stormy experience, make it with Gosling's. Note that ginger ale is not a substitute for ginger beer. Ginger ale is just carbonated water that's flavored with ginger, like a soda. Ginger beer, on the other hand, is brewed and fermented (though the "beer" label can be misleading, as most versions are nonalcoholic). If you try making your Dark 'n Stormy with ginger ale, you'll still produce a solid drink. But the rich rum benefits from the stronger flavors and spicier bite of real ginger beer. Many recipes, including this one, call for a modest measure of lime juice to be added to the rum and ginger beer, which lends a pleasant kick of citrus. But the lime juice is optional. If you're drinking in Bermuda, the cocktail will most likely be served with just rum and ginger beer, plus a lime wedge, so the drinker can squeeze the lime at their discretion. But any way it's served, the Dark 'n Stormy is tasty and refreshing, so it's hard to go wrong. Référence : https://www.liquor.com/recipes/dark-n-stormy/	
Style	Mule
Saveur	- Épicé - Sucré - Acidulé
Verre	Tasse à Mule
Glace	Petite glace et crushed ice
Garnish	- Lime Wheel + lime sec - Paille
Recette	- Dans une tasse à Mule - 1.5 oz de Rhum brun - 0.75 Jus de Lime Frais - 2 Dash d'angostura Bitter - Remplir la tasse de glace - Topper avec soda de gingembre / compenser avec soda au besoin - Stir - Placer la paille - Boule de crushed iced + bitter angostura - Garnish
Présentation	NA
Upsale possible	Rhum

Nom	Darling
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour le menu 2019 afin de travailler la liqueur Cocalero
Style	- Straight / up - Sour
Saveur	-
Verre	Gomez
Glace	NA
Garnish	- A l'aide de miroir et du spray, colorez la moitié de la mousse avec le concentré d'hibiscus - Faire 5 points de concentré d'hibiscus sur la partie blanche - Passer à travers les points avec un bâton
Recette	- Refroidir le verre - Shaker - 1.5 oz Cocalero - 1 oz Blanc d'oeuf - 0.5 oz Sirop Simple - 0.75 oz Jus de lime frais - Reverse dry shake - Double Strain dans le verre - Garnish
Présentation	NA
Upsale possible	NA

Nom	De la Louisiane
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	New Orleans is a generous city. Its hospitality extends far beyond Bourbon Street and beignets to a host of classic cocktails, including city favorites turned global sensations like the Sazerac and Ramos Gin Fizz. One drink, however, doesn't get the recognition it deserves. The A La Louisiane (sometimes called De La Louisiane) is the former house drink of historic New Orleans' restaurant La Louisiane, which was built in 1881. The cocktail is a variation on the Vieux Carré, a heady mix of rye whiskey, cognac, sweet vermouth, Bénédictine and bitters. This variation intensifies the rye, skips the cognac and calls for a few dashes of absinthe, producing a drink that is familiar but unique. The cocktail first appeared in "Famous New Orleans Drinks and How to Mix 'Em," a 1937 book by Stanley Clisby Arthur. Like many drinks of the era, it all but disappeared through the decades, but it regained a foothold after appearing in "The PDT Cocktail Book" by Jim Meehan, a 2011 tome that detailed recipes from the popular New York speakeasy-style bar. Though the A La Louisiane has not reached the heights of its whiskey-laced cousins like the Sazerac or Vieux Carré, it's once again being made in select bars inside and outside of New Orleans. The drink begins with rye whiskey and sweet vermouth, a friendly duo that should appeal to Manhattan drinkers. From there, the herbal flavors can be punched up or scaled back depending on the amount of Bénédictine, Peychaud's bitters and absinthe you use, but this recipe points you in the right direction. Référence : https://www.liquor.com/recipes/a-la-louisiane/
Style	- Straight / up
Saveur	
Verre	Gatsby
Glace	Na
Garnish	Cerise sur pick
Recette	- Mixing glass - 1.5 oz rye whisky - 0.5 oz Vermouth rouge - 0.25 oz benedictine - 2 dash absinthe - 2 dash peychaud - Stir - Freezer le verre - Strain dans le verre
Présentation	Na
Upsale possible	Whisky

Nom	Dead Man's Handle
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	History: Adapted from a recipe created in 2019 by Tiffany Kirk at Miss Carousel bar in Houston, USA. Perhaps named after the <i>dead man's switch</i> designed to activate or deactivate if a human operator becomes incapacitated due to loss of consciousness or being physically removed from control. Also known as a <i>dead man's handle</i>, such switches were originally used on trains, other vehicles and machines, but the term is now used to describe other fail-safe devices or computer software. Référence : https://www.diffordsguide.com/cocktails/recipe/10380/dead-mans-handle
Style	- Striaght / up
Saveur	
Verre	Arctic
Glace	Pebble Ice
Garnish	- Duo de lime - Petite paille
Recette	- Refroidir verre - Shaker - 1.5 oz tequila - 0.5 oz liqueur amer - 0.5 oz sirop d'orgeat - 0.5 oz jus de lime - Shaker - Purger le verre de l'eau résiduel - Double Strain le cocktail dans le verre - Ajouter glace - Garnish
Présentation	Na
Upsale possible	Tequila

Nom	Death By morning
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Famille	Variation Espresso Martini
Présentation / Histoire	When bar guests request a “bartender’s choice” cocktail containing absinthe from Dzu Nguyen, the beverage director for Horsefeather in San Francisco, his go-to is this riff on an Espresso Martini. Its name, Death by Morning, is a play on the classic absinthe-and-Champagne cocktail Death in the Afternoon, created by author Ernest Hemingway, and Nguyen’s creation incorporates elements of both drinks. The Death by Morning doesn’t have too much in common with Hemingway’s drink, but it does have the author’s favorite liquor: absinthe. This botanical, anise-driven spirit does not, in truth, cause hallucinations and is perfectly legal to use in the United States. Nguyen prefers to use Vieux Pontarlier absinthe from France for “its deep complexity and the fact that it’s not just pungent star anise to the face,” he says. Its notes of grassy fennel, mint and menthol make it elegant and versatile. The absinthe forms the base of the cocktail, but it’s joined by Branca Menta—a minty take on Fernet-Branca’s flagship spirit—and coffee liqueur. These days, there are plenty of options for coffee liqueurs, and whatever you don’t use making the Death by Morning can go in drinks like the White Russian, Mudslide and, of course, the Espresso Martini. Coffee liqueur isn’t the only caffeine in the drink—it wouldn’t be an Espresso Martini variation if there wasn’t some actual coffee in it. While the name implies you must use espresso, you can substitute cold-brew concentrate, instead. If you go this route, keep in mind that cold brew packs a potent punch of caffeine, even more so than espresso. The drink is finished with sugar, Angostura bitters and coarse sea salt. The salt won’t make the drink salty, but it cuts the bitterness of coffee while amplifying the other elements. The result is lush, botanical, sweet and caffeinated. Hemingway would have likely approved. Référence: https://www.liquor.com/death-by-morning-cocktail-recipe-5075630
Style	- Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Zeste d’orange et bouquet de menthe
Recette	- Refroidir verre - Shaker - 0.75 oz Absinthe - 0.5 oz Fernet Branca - 0.5 oz Liqueur de Café - 1.5 oz ColdBrew - 1 Bsp sirop Demerara - 1 Dash d’Angostura - 1 Trait Solution saline - Shaker - Purger le verre de la glace et de l’eau résiduel - Double Strain dans le verre - Exprimer les huiles du zeste - Garnish
Présentation	Na
Upsale possible	Absinthe

Nom	Death in the Afternoon
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation French 75
Présentation / Histoire	This potent mixture of absinthe and Champagne shares a name with Hemingway's 1932 book about Spanish bullfighting. Supposedly, the drink was created by the author after enjoying absinthe during his time in France. Death in the Afternoon was also his contribution to "So Red the Nose, or Breath in the Afternoon," a 1935 cocktail book featuring recipes from 30 celebrity authors. In the book, Hemingway says: "Pour one jigger absinthe into a Champagne glass. Add iced Champagne until it attains the proper opalescent milkiness. Drink three to five of these slowly." It's rare that classic cocktails include such exacting details, but leave it to an author to record his instructions for posterity. (Of course, you're free to consume fewer than the recommended dose.) The cocktail's opalescent milkiness occurs when the Champagne hits the absinthe. The aromatic compounds in absinthe are more soluble in alcohol than in water, so when the absinthe is diluted, those compounds drop out of solution and crowd together—what we see as cloudiness. This process is evident in the classic Absinthe Drip, which combines absinthe with cold water and sugar. Science aside, the Death in the Afternoon is a smart foray into absinthe for those who are new to the spirit. The easy drink merges the wormwood-and-anise-flavored liquor with dry, bubbly wine, creating an effervescent cocktail that's strong but surprisingly refreshing. Jump-start your day by having one at brunch, or kill an entire afternoon while reading a book by the cocktail's creator. Reference: https://www.liquor.com/recipes/death-in-the-afternoon/
Style	- Pétillant - Straight / up
Saveur	-
Verre	Nouvelle coupe
Glace	NA
Garnish	- Zeste Citron
Recette	- Freezer le verre - Direct dans le verre - 1 oz Absinthe - 0.5 sirop simple ?? - Bitter lime ?? - Topper au vin mousseux - Spray Huile de Citron sur le verre (en dessous du rim) - Garnish
Présentation	Na
Upsale possible	Absinthe

Nom	Devil's Margarita
Disponibilité	Tout le temps
Catégorie	Cocktail classique – variation margarita
Famille	Variation Margarita
Présentation / Histoire	Na Référence: https://www.liquor.com/recipes/devils-margarita/
Style	- Straight / up
Saveur	-
Verre	Hilton
Glace	Na
Garnish	- Lime Wheel
Recette	- Refroidir verre - Shaker - 1.5 Oz Tequila - 0.5 oz Sirop d'agave - 0.75 oz Jus le lime - Shaker - Purger le verre de la glace et de l'eau résiduel - Double Strain dans verre - Float de vin rouge avec le revers de la bsp - Garnish
Présentation	Na
Upsale possible	Tequila

Nom	Diablo (El Diablo)
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	When most people think of classic tequila drinks, their mind probably goes to the Margarita first, maybe the Paloma second. They may never get to the El Diablo, but they should. This mid-century classic combines tequila with crème de cassis (a sweet blackcurrant liqueur), lime juice and ginger. The recipe first appeared in print as the Mexican El Diablo in Trader Vic's Book of Food and Drink, which was published in 1946 and lists Vic as the drink's creator (later recipes shortened the name to El Diablo, as it's been known since). That first recipe called for ginger ale, and you can still opt for the gingery soda if you like. But ginger ale during this time period was spicier than most options available today, the former version having more in common with ginger beer. This recipe uses ginger beer to best recreate the cocktail's traditional flavor. Référence : https://www.liquor.com/recipes/el-diablo/
Style	- Allongé
Saveur	
Verre	Collins
Glace	Petite glace
Garnish	- Duo de lime - Longue paille
Recette	- Refroidir verre - Shaker - 1.5 oz tequila - 0.5 oz creme de cassis - 0.5 oz jus de lime - Shaker - Purger le verre de l'eau résiduel - Double strain le cocktail dans le verre - Ajouter glace - Topper avec bière de gingembre - Garnish
Présentation	Na
Upsale possible	Tequila

Nom	Diamond Claret Cup		
Disponibilité	Tout le temps		
Catégorie	Classique		
Présentation / Histoire			
For those who have gotten tired of making cocktails that all fall under a familiar umbrella of Negroni variations, modified Margaritas or tweaks on the Old Fashioned, San Francisco bartender John Codd has a solution: the Diamond Claret Cup features unorthodox ingredients, including a split base of red wine and raspberry brandy. Raspberry brandy, also known as framboise, may not be as ubiquitous as something like apple brandy, but there are plenty of distillers around the world producing it. In the Diamond Claret Cup, Codd uses raspberry brandy from St. George Spirits, a lauded craft distillery in the Bay Area. The bright, floral eaux-de-vie from the distillery are excellent, and the raspberry brandy will serve well in this drink, but another clear raspberry brandy could be substituted if need be. For the red wine, it’s best to use whatever you have on hand—say from a bottle you’ve opened to go with dinner. But keep in mind that brighter, more fruit-forward wines with a full body will work best—overly earthy red wines may overwhelm the other ingredients, while something too light, like a Beaujolais nouveau, could get lost. Along with the unusual base of wine and raspberry brandy, the cocktail is sweetened with other less common ingredients: rather than simple syrup, Codd uses equal parts grenadine (a pomegranate syrup) and gum syrup, which is similar to simple syrup only more viscous; it’s often referred to as gomme syrup, which is the French spelling. Codd uses Small Hands Foods, a producer of historic cocktail syrups, for both the grenadine and gum syrups, but you can use whichever brand you prefer. Be sure to avoid anything artificial for the grenadine, and you can always consider making your own. The drink is topped with a half-ounce of sparkling wine. Because of the small amount needed, it’s best to either make the Diamond Claret Cup in a large batch, like for entertaining, or to finish off some bubbly from the fridge. Otherwise you risk letting the bottle go flat in order to make a few drinks. Référence : https://www.liquor.com/recipes/diamond-claret-cup/			
Style	- Allongé		
Saveur	-		
Verre	Collins		
Glace	- Petite glace - Boule crushed ice		
Garnish	- Bouquet de menthe - Duo Lime - Paille - Sucre en poudre		
Recette	- Shaker - 0.75 oz brandy / cognac - 0.75 oz Vin Rouge - 0.5 oz Jus Citron - 0.5 oz Sirop de Framboise - 0.25 oz Sirop de Grenadine - 2 Dash Solution Saline - 1 Dash Angostura - Shaker - Double strain dans verre - Ajouter petite glace - Topper au Vin Mousseux - Ajouter boule de crushed Ice - Garnish		
Présentation	Na		
Upsale possible	Brandy / Cognac		

Nom	Dillinger Way
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	Création de Vincent Thiffault pour un cocktail du mois en 2018 en collaboration avec l'agence Univin qui voulait mettre le gin Québécois City Dry gin en vedette. Le nom est inspiré du célèbre voleur de banque John Dillinger.
Style	- Straight / up
Saveur	-
Verre	Hilton
Glace	NA
Garnish	Décorer d'une branche de romarin
Recette	- Mixing glass - 4 dash bitter FeeBrother rhubarbe - Pincee de Romarin - 1 oz de sirop de kiwi Maison - Muddle - 0.25 oz de jus de citron - 1.5 oz de Gin - 0.50 oz de chartreuse jaune - Freezer le verre - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	NA

Nom	Division Bell
Disponibilité	Tout temps
Catégorie	Classique
Présentation / Histoire	
The Division Bell, an agave-and-Aperol-fueled <u>Last Word</u> riff from veteran bartender Phil Ward, was among the first cocktails to put mezcal on the map in the U.S. When Ward opened the now-shuttered <u>Mayahuel</u> in New York City's East Village with Ravi DeRossi in 2009, American consumers mostly associated agave spirits with <u>Margaritas</u>. But Ward had been experimenting with agave-spirit cocktails for some time at nearby Death & Co., where in 2007 he created the <u>Oaxaca Old Fashioned</u>, a twist that swapped out bourbon in favor of a split base of reposado tequila and mezcal. When it came time to open his own place, Ward decided to go all in on agave, putting 20 tequila and mezcal drinks on Mayahuel's first menu, including the Division Bell. The name pays homage to the Pink Floyd album of the same name, which Ward says he listened to on repeat while he was constructing the bar. A few years earlier, a classic cocktail had re-entered the spotlight: The Last Word, an equal-parts drink of gin, green Chartreuse, maraschino liqueur, and freshly squeezed lime juice, was invented at the Detroit Athletic Club around 1915, but it was lost to history until Seattle bartender Murray Stenson unearthed the recipe in the early aughts. Soon, the pre-Prohibition classic was inspiring plenty of variations. One of the most famous was the <u>Paper Plane</u>, a twist by Sam Ross that employed equal parts bourbon, Aperol, Amaro Nonino Quintessia, and lemon juice. Ward's Division Bell hewed more closely to the original, keeping the maraschino liqueur and lime juice but swapping out gin for mezcal and green Chartreuse for Aperol. At Death & Co., meanwhile, Joaquín Simó created the <u>Naked & Famous</u>, an equal-parts cocktail of mezcal, Aperol, yellow Chartreuse, and lime juice. Although the two are similar on paper, each borrows from its parent drink in a different way. While the Naked & Famous uses the Aperol in place of the original's maraschino liqueur, the Division Bell employs the orange bitter liqueur in place of herbaceous Chartreuse, giving each drink its own distinct flavor profile. Ward's cocktail calls for Del Maguey Vida mezcal, the brand's flagship expression and a bartender favorite for its mixability, but any espadín with fruity and smoky notes will work. Aperol lends its bitter, citrusy flavors alongside the brightness of lime juice and the gentle sweetness of maraschino liqueur. It may not have the easy-to-remember equal-parts formula of the drink that inspired it, but this modern classic is worth committing to memory. Référence: https://www.liquor.com/division-bell-cocktail-recipe-5270691	
Style	- Straight / up
Saveur	-
Verre	Nick & nora
Glace	Na
Garnish	Lime sec
Recette	- Refroidir verre - Shaker - 1 oz Mezcal - 0.75 oz Aperol - 0.25 oz luxardo maraschino - 0.75 oz jus de lime - 2 dash solution saline - Shake - Purger le verre de la glace et de l'eau résiduel - Double strain - Garnish - Spray d'huile de citron sur le pied de la coupe
Présentation	Na
Upsale possible	Mezcal

Nom	Dorchester
Disponibilité	Tout temps
Catégorie	Classique
Présentation / Histoire	At first glance, this cocktail, created by Erik Adkins for the eternally popular Slanted Door restaurant in San Francisco, seems like a cross between a Hemingway Daiquiri and a Last Word: You could say the gin replaces the former's rum, or that grapefruit takes the place of the green Chartreuse in the latter, along with some slight changes in the proportions. If you like both of those classic cocktails, you're sure to adore this new twist. Its bright flavors are lovely at any time, which may be why the cocktail has remained on the restaurant's menu for many years. But it's especially wonderful in wintertime, when grapefruit is in season and at its very peak. Be sure to use classic yellow grapefruit rather than pink; you'll want the higher acidity in order to balance the sweet maraschino. Référence: https://www.liquor.com/dorchester-cocktail-recipe-5209797
Style	- Straight / up
Saveur	-
Verre	Nick & nora
Glace	Na
Garnish	Lime sec
Recette	- Refroidir verre - Shaker - 1.5 oz gin - 0.5 oz Luxardo maraschino - 0.5 oz sirop simple - 0.75 oz jus de lime - 0.5 oz jus de pamplemousse - Shaker - Purger le verre de la glace et de l'eau résiduel - Double Strain dans verre - Garnish
Présentation	Na
Upsale possible	Gin

Nom	East Side Gimlet
Disponibilité	Tout temps
Catégorie	Nouveau classique
Famille	Variation gimlet
Présentation / Histoire	History: Created in 2004 by George Delgado at Libation, New York City, USA - originally as a long drink. Christy Pope took the Eastside to Milk & Honey where this now popular straight-up version was created. Référence : https://www.diffordsguide.com/cocktails/recipe/3628/eastside-gimlet
Style	- Straight / up
Saveur	- Acid - Végétal - Herbal - Légèrement fleural
Verre	Gatsby
Glace	Na
Garnish	- Zeste de citron rouler et tranche de concombre sur pic
Recette	- Refroidir le verre - Shaker - 4 – 5 Feuilles de Menthe tapé - 6 concombres en cube - 0.75 oz sirop simple - Muddle - 2 oz gin - 0.25 oz liqueur de sureau - .75 oz Jus de Lime Frais - Shake - Double strain dans le verre - Garnish - Exprimer les huiles du zeste
Présentation	NA
Upsale possible	Gin

Nom	El Chaplin
Disponibilité	Tout le temps
Catégorie	Twist Classic / création cocktail
Présentation / Histoire	Named for the comedic actor of the early film era, this pre-Prohibition cocktail, largely forgotten in modern times, is rich and indulgent enough to evoke old Hollywood glamour. It was invented at New York City's Waldorf Astoria hotel prior to the 1920s and was included in Albert Stevens Crockett's 1934 "The Old Waldorf Astoria Bar Book," where the recipe called for equal parts sloe gin, lemon juice and apricot brandy. The modern edition of the book, recently updated by Frank Caiafa, has slightly reimagined the drink as below. Do note that dilution is essential for this cocktail, which can veer toward syrupy. Shake it a little longer than you ordinarily might, or add a half ounce of water to the shaker with the other ingredients. Référence: https://www.liquor.com/charlie-chaplin-cocktail-recipe-5094223 Cette version a été adapté de la recette originale par Christ Desjardins pour notre menu 2021.
Style	Straight / up
Saveur	- Fruité - Acidulé
Verre	Hilton
Glace	Na
Garnish	- Zeste de citron
Recette	- Refroidir verre - Shaker - 1.5 oz Sloe Gin - 0.5 oz sirop Simple - 0.75 oz Jus de Citron - 4 Dash Bittercube Black Strap - 2 Dash Angostura Bitter - 1 Drop solution Saline - Shake - Purger le verre de la glace et de l'eau résiduel - 4 Spray de brandy d'abricot dans le verre - Zester un citron sur le verre - Verser le cocktail dans le verre en passant les huiles du zeste à travers le jet - Exprimer les huiles du zeste sur le verre - Garnish
Présentation	Na
Upsale possible	Na

Nom	Espresso Martini
Disponibilité	Tout le temps
Catégorie	classique
Présentation / Histoire	The cocktail has been jumpstarting outings and extending nights ever since making its debut in the 1980s. The now-classic drink was invented by British bartender Dick Bradsell at Fred's Club in London. Legend has it that a "top model" asked for a drink that would "wake me up and f**k me up" at the same time. Bradsell complied, mixing vodka with espresso and coffee liqueur, and the Espresso Martini was born. Référence: https://www.liquor.com/recipes/espresso-martini-2/
Style	Straight / up
Saveur	-
Verre	Nick & Nora
Glace	NA
Garnish	Sucre de café
Recette	- Refroidir le verre - Dans un shaker - 1.5 oz de vodka - 0.5 oz Liqueur de café - 0.5 oz Sirop Simple - 1 oz d'espresso / coldbrew - 3 Dash solution Saline - 3 Dash bitter Kinsip cafe pacane - Shake - Double strain dans le verre - Garnish
Présentation	NA
Upsale possible	1- Vodka 2- Liqueur de café ou espresso

Nom	Exobul
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Recette en deux étapes créées par Vincent Thiffault pour invasion cocktail 2019 alors que l'alcool vedette devait être un prosecco Zonin.
Style	Pétillant
Saveur	- Fruité - Agrumé
Verre	- Gomez
Glace	NA
Garnish	- Lime Sec sur mousse - Feuille d'ananas
Recette	- Mixing glass - 0.75 oz Blanc d'œuf - 0.5 oz Sirop Simple - 0.5 oz jus d'ananas - 0.5 oz sirop de Gingembre - 0.5 oz Jus de Citron - Passer le mélange au mousser à lait - Mixing glass - 3 dash Bitter FeeBrother Lime - 0.5 oz Gin - 0.25 oz liqueur de sureau - Stir - Freezer le verre - Verser dans le verre - Topper 3 oz de Prosecco - Verser la mousse sur le cocktail - Garnish
Présentation	NA
Upsale possible	NA

Nom	Figuelicious
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création par Tristan Lecadet pour le menu 2023. J'ai créé ce cocktail avec la volonté de travailler le rhum épicé québécois ChicChoc. Je souhaitais également travailler la figue, fruit subtil que j'affectionne particulièrement et qui se marie bien avec les épices. Souhaitant apporter un travail culinaire sur ce fruit, j'ai décidé de réaliser un caramel à sec, déglacé au jus de citron. Je viens par la suite cuire mes figues dans ce caramel, pour en faire une compotée. Cette dernière sert de base à mon cocktail, pour apporter la sucrosité et la texture, et viens se compléter avec les épices présentes dans le ChicChoc.
Style	- Short
Saveur	- Fruité - Sucré
Verre	- Spey
Glace	- King cube
Garnish	- Tuile de glucose
Recette	- Taillé et placer le king cube dans le verre et stamper - Shaker - 1.5 oz rhum épicé - 0.5 oz jus de citron - 2 bsp compoté de figue - 3 dash bitter bennett Exorcism - Shaker - Double strain dans verre - Garnish
Présentation	Na
Upsale	Na

Nom	Figurati
Disponibilité	Tout Temps
Catégorie	Cocktail classique
Présentation / Histoire	In Italian, the name of this effervescent elixir from bartender Nathan Elliot means “don’t worry about it.” One look at its easy build-in-the-glass recipe and low-ABV day-drinkability, and you can see why. Unlike many sparkling wine cocktails, the Figurati doesn’t use Champagne, prosecco or any other white, or even rosé, sparkling wine. Instead, Elliot uses lambrusco, and the famed Italian sparkler from Lombardy proves to be just the ticket for the base. Many drinkers only know lambrusco as Riunite, an inexpensive and widely produced brand that was popular in the 1970s. However, it’s a broad style of wine that has plenty of more compelling examples, many of which work well in cocktails like the Figurati. “While being light and effervescent, lambrusco is still full of depth and character,” says Elliott, who crafted the Figurati when he was the lead bartender at Il Solito in Portland, Oregon. “It also provides just enough sweetness to satisfy most palates without being overly sweet; it’s a great variant to the traditional sparkling white wine.” To bolster the wine, Elliot adds Cappelletti aperitivo. This red-orange Italian liqueur is similar in ways to Campari, though it has a wine base, a lower ABV and is colored with natural carmine. You can even use it to replace Campari in your favorite Americano or Negroni recipe, which will lead to a slightly drier and lighter flavor. To give it even more red color, as well as a punch of botanicals, Elliot mixes in two dashes of Peychaud’s bitters. Most famously used in the Sazerac, these historic New Orleans bitter have elements of gentian, anise and citrus along with a crimson hue. Référence : https://www.liquor.com/recipes/figurati/
Style	- Straight / up
Saveur	-
Verre	Tulipe
Glace	Na
Garnish	Zeste de Citron
Recette	- Freezer le verre - Direct le verre - 2 oz Vin rouge - 0.75 Aperol - 2 Dash Peychaud’s - Topper au vin mousseux avec cuillère - Stir avec goutte - Exprimer les huiles du zeste - Garnish
Présentation	Na
Upsale possible	Na

Nom	Final Ward
Disponibilité	Tout temps
Catégorie	Cocktail Classic
Famille	Variation Last Word
Spiritueux de base	Base de Whisky
Présentation / Histoire	
History: Perhaps the best-known riff on the classic Last Word, it was created in 2007 by Phil Ward at Death & Co., New York City, USA. Last Word history and more recipe variations Référence : https://www.diffordsguide.com/cocktails/recipe/2406/final-ward	
Style	- Straight / up
Saveur	- Acidulé
Verre	Nick & Nora
Glace	NA
Garnish	- Cerise sur pic
Recette	- Refroidir le verre - Shaker - 0.75 oz rye whisky - 0.75 oz Luxardo maraschino - 0.75 oz Chartreuse Verte - 0.75 oz Jus de Lime - Shaker - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre - Garnish
Présentation	NA
Upsale possible	Whisky
Brix de sucre	
Niveau d'alcool	27.62%
Calorie	

Nom	Flamingo
Disponibilité	Tout temps
Catégorie	Classique
Présentation / Histoire	Référence : https://www.diffordsguide.com/cocktails/recipe/759/flamingo-2
Style	- Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Lime Sec
Recette	- Refroidir verre - Shaker - 1.5 oz Rhum - 1 oz jus d'ananas - 0.25 oz Jus de lime - Bsp Grenadine - Shake - Double strain dans verre - Garnish
Présentation	Na
Upsale possible	Rhum

Nom	Flamingo no.3
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	J'avais le désir d'expérimenter quelque chose de nouveau et pousser mes compétences en cuisine. Après avoir travaillé quelques mois dans la cuisine du Café Mimosa, j'ai pris le goût à cuisiner et essayer de nouvelles techniques. Je me suis alors aventuré dans ce cocktail. Création de Christ Desjardins
Style	
Saveur	- Sucré - Fruité - Doux - Tropical
Verre	Spey
Glace	King cube
Garnish	- Canneberge sur pic
Recette	- Glace dans verre et stamper - Mixing glass - 4 drop bitter lime Dillon - 2 drop solution saline - 3 oz du cocktail pre-batch - Stir légèrement avec glace - Purger l'eau du verre - Verser le cocktail - spray d'eau de fleur d'oranger - garnish
Présentation	Sous verre en bambou
Upsale possible	Na

Nom	Floradora
Disponibilité	Tout temps
Catégorie	Classique
Présentation / Histoire	<i>At first glance, the Floradora looks like a twist on a Tom Collins, with ginger beer replacing club soda and raspberry syrup replacing simple syrup. This may be the case, but the exact origins of this classic, pre-Prohibition drink are unclear. What is clear, however, is that it was named for a popular Broadway musical that premiered in 1899. Florodora (spelled slightly different from its namesake drink) ran for over 550 performances and was famous for its dancing “Florodora girls.”</i> <i>Bright, pink and bubbly, the Floradora matched the aesthetics of the dancers from which it got its name. The spritzzy gin drink balances the bitterness of London dry gin with the tartness of lime, sweetness and fruit of raspberry syrup and spicy-sweet flavors of ginger beer, resulting in a pleasing, refreshing highball.</i> <i>The drink is forgiving when it comes to its ingredients. Any London dry gin of decent quality will do, something like Beefeater, Tanqueray, Aria or Sipsmith. Ginger beer also offers an opportunity to play with spice and sweetness levels. A wide array of options are available these days, so it’s hard to go wrong. You can even try your hand at making your own. Or you could use ginger ale, if you prefer, but that will lead to a sweeter drink with less ginger spice.</i> <i>Homemade raspberry syrup is a breeze to make and adds color, sweetness and fruit to the drink. Using frozen berries as called for means you can make it at any time of the year. They syrup’s most famous application in cocktails is the Clover Club—another late 19th century gin drink—but you could also use it to punch up a Margarita, Daiquiri or any other drink that would taste good with a berry infusion.</i> <i>Référence:</i> https://www.liquor.com/recipes/floradora/
Style	- Allongé
Saveur	-
Verre	Spey large
Glace	King cube
Garnish	- Duo Lime
Recette	- Shaker - 1.5 oz Gin - 0.75 oz Sirop de Framboise - 0.75 oz jus de lime - 4 dash bitter à l’orange - Shake - Double Strain dans verre - Ajouter Glace - Top avec Bière de Gingembre / compenser avec soda au besoin - Stir délicatement - Garnish

Présentation	Na
Upsale possible	Gin

Nom	Fragoli Field Forever
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Nick Douangdara pour invasion cocktail 2019 alors que l'alcool imposé était le Fragoli, une liqueur de fraise des bois Italienne.
Style	- Sour - Straight / up
Saveur	- Fruité – Fraise - Légèrement Acid - Une touche Herbal
Verre	Gatsby
Glace	Na
Garnish	Décorer avec feuille de basilic
Recette	- Refroidir Verre - Shaker - 5 feuilles de basilic Tappé - 1 oz de Fragoli - Muddle : - 0.75 oz de Vodka - 0.75 oz Jus de citron - 0.75 oz de blanc d'œuf - Reverse Dry Shake - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	Vodka

Nom	Francophile
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Warm drinks like the Hot Toddy (spirit, sugar and hot water) and Mulled Wine (red wine with various mulling spices) reduce the cold-weather chill one toasty sip at a time. The same applies to the Francophile, a Mulled Wine variation from Alex Day of Proprietors LLC, the group behind a fleet of bars in New York and Los Angeles, including Death & Co. It features the French brandy Calvados, plus Rioja wine, cinnamon simple syrup, fresh lemon juice and water. Calvados gives the drink a rich backbone of apple and oak that merges seamlessly with the red Spanish wine and its hallmark notes of dark berries, plums and herbs. If you can't find Rioja, aim for a medium-to-full-bodied wine with plenty of tannins and some acidity to stay on track. Avoid anything too light, as it will get lost in the drink. Cinnamon syrup, which can be quickly made at home with sugar, water, and cinnamon sticks, acts as your sweetener, and lemon juice provides a hint of citrus and balance. Those four strong flavors are tempered with water, which adds necessary dilution and lengthens the drink. Combine the ingredients in a pot and heat it all on the stove for a few minutes, and you have a cocktail that will warm you to the bone. Scale up the ingredients if you need to serve a crowd, using a larger pot, or try slow-cooking the contents in a crock pot as you prep for a gathering. Make regular batches each year when the weather turns cold, and you may start looking forward to winter. Référence: https://www.liquor.com/recipes/francophile/
Style	Cocktail chaud
Saveur	-
Verre	Tasse Irlandaise
Glace	na
Garnish	- Bâton de cannelle - Tranche de pomme
Recette	- Blazer - 1 oz de vin Rouge - 0.75 oz de Brandy de Pomme - 3 oz d'eau - 0.25 oz sirop simple et Bâton de cannelle (ou sirop de canelle) - 0.25 oz jus de citron - Faire bouillir - Strain dans le verre - Garnish
Présentation	Na

Upsale possible	Brandy de pomme
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Nom	Frappé Café amande
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins à la demande de l'équipe de Tia Maria et Dissaronno en 2018.
Style	
Saveur	- Café - Crémeux
Verre	Collins
Glace	Petite Glace
Garnish	- Paille longue - Tuille de sucre à l'orange
Recette	- Dans un shaker - 1 Bsp de café moulu - 2 Bsp de sucre blanc - 0.5 Bsp de cannelle moulue - 1 oz liqueur de cafe - 0.5 oz Amaretto - 2 dash bitter Kinsip Coffe Pecan - 2 oz de crème à café - Shaker - Dirty pour dans le verre - Soudure du sucre en poudre sur le dessus et caraméliser avec une torche
Présentation	NA
Upsale possible	- Crème Café

Nom	French 125
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation French 75
Présentation / Histoire	History: A cognac based version of the French 75 which was named after the French 75mm field gun used by the French army during the First World War. This cognac version is appropriately named after another gun, the tank mounted Soviet 2A46 (also called D-81T) 125mm/L48 smoothbore cannon. The first recipe for a French 75 made with cognac rather than gin appears listed under the name French 125 in Jones' Complete Barguide by Stanley M. Jones, published in 1977. Jones' French 125 is served long, over ice in a Collins glass. The flute serve shown here is more modern but has become the normal serve. Arnaud's French 75 Bar in New Orleans' French Quarter chooses to make its eponymous cocktail with cognac rather than gin, "in honour of the cocktails French origins." Référence : https://www.diffordsguide.com/cocktails/recipe/3642/french-125-french-75-with-cognac
Style	- Straight / up - Pétillant - Build up
Saveur	-
Verre	Tulipe
Glace	NA
Garnish	Zeste de citron
Recette	- Feezer le verre - Directement dans le verre - 1 oz de Brandy - 0.25 oz Sirop Simple - 0.25 oz Jus de citron Frais - Toper au vin mousseux avec cuillère - Stir avec goutte - Garnish
Présentation	NA
Upsale possible	Brandy / Cognac

Nom	French 75
Disponibilité	Tout le temps
Catégorie	Cocktail classic
Présentation / Histoire	
The French 75 is named for the fast-firing 75 millimeter field gun that was utilized by the French during World War One. Consisting of gin, fresh lemon juice, sugar and Champagne, the drink is a lot friendlier than the name implies. Like many classic drinks, the French 75's origin is mired in mystery and debate. According to drinks historian David Wondrich, the recipe first appeared in 1927 at the height of Prohibition in a book called "Here's How" that was published by a New York humor magazine. The cocktail was soon immortalized in 1930 in the pages of Harry Craddock's "The Savoy Cocktail Book," which solidified the French 75's spread in bars and homes around the world. How it was invented, however, is less clear. It's likely that the drink cannot be attributed to one person, and instead, was the simple product of experimentation. Discerning drinkers in the 19th and early 20th centuries were known to combine gin and Champagne, a duo well-suited to sugar and lemons. But when the combination was given the French 75 moniker, its fate was sealed as a classic. That said, it's possible that the first French 75s didn't contain gin at all. Cognac and Champagne were also fast friends, and some recipe books call for cognac in place of gin. This much is certain: Both spirits make an excellent French 75, so mix whichever version you prefer. Today the French 75 is a fixture in cocktail bars, but it's also a fan-favorite during brunch. The effervescent drink offers a boozier kick than a Mimosa, while still providing ultimate refreshment before, during and after your eggs Benedict. Whenever you choose to drink the French 75—and whichever spirit you choose as its base—this is one classic you'll want to rediscover again and again. Référence : https://www.liquor.com/recipes/french-75-2/	
Style	- Straight / up - Pétillant - Build up
Saveur	- Sec - Légèrement acid
Verre	Tulipe
Glace	NA
Garnish	Zest de citron couper en fleur
Recette	- Feezer le verre - Directement dans le verre - 1 oz de Gin - 0.25 oz Sirop Simple - 0.25 oz Jus de citron Frais - Environ 2 oz de Prosecco - Mélangé délicatement seulement en plongeant la goutte de la Bs - Décorer
Présentation	NA
Upsale possible	Gin

Nom	French Martini
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The French Martini helped to kick off the flavored Martini craze of the 1990s. Featuring vodka, pineapple juice and Chambord, the cocktail was first brought to prominence in the late-1980s when it debuted at the famous New York City restaurant Balthazar. The cocktail is emblematic of the era's preference for fruity and sweet drinks, especially those with Martini in the name or anything appended with a 'Tini suffix (looking at you, Appletini). The reason why this Martini is called a "French" Martini is the inclusion of Chambord black raspberry liqueur, which has been produced in France since the 17th century. The Chambord, along with the pineapple juice, adds rich fruit flavor to the drink. When shaken hard with plenty of ice, the pineapple juice—use the freshest you can find—creates a pleasantly creamy mouthfeel and a frothy head. Référence : https://www.liquor.com/recipes/french-martini/
Style	Straight / up
Saveur	-
Verre	Hilton
Glace	Na
Garnish	Ananas sec
Recette	- Refroidir le verre - Shaker - 1.5 oz Vodka - 0.25 oz Chambord ou liqueur de framboise - 1 oz jus d'ananas - 1 dash bitter à l'orange - 1 drop solution saline - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain le cocktail dans le verre - Garnish - Spray d'huile d'orange sur le pied du verre
Présentation	Na
Upsale possible	Vodka

Nom	Fresh Fizz
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	Création de Christ Desjardins pour le menu de 2022, réouverture après la troisième vague de la pandémie Covid.
Style	Fizz
Saveur	- Frais - Végétale
Verre	Fizz
Glace	Na
Garnish	- Tuile dentelle à l'aloès - Paille longue
Recette	- Refroidir verre - Shaker - 1.5 oz tequila gold (Og : Mezcal) - 1 oz blanc d'œuf - 3 drops solution saline - 0.75 oz Cordial de lime - Reverse dry shake - Double Strain dans verre - Toper avec Soda Concombre -Aloès - Garnish
Présentation	Na
Upsale possible	Tequila / mezcal

Nom	Gerty Cleo
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Fred Masse en 2017 pour la sortie d'un menu à l'effigie de personnage de la prohibition américaine.
Style	- Straight / up
Saveur	-
Verre	Marie-Antoinette
Glace	NA
Garnish	- Brûler de la cannelle en poudre sur le verre
Recette	- Refroidir le verre - Shaker - 1.25 oz Bourbon - 0.5 oz de liqueur de café - 1 oz crème à café - Shaker - Double strain dans verre - Piquer une guimauve avec un bâton de cannelle - Rouler la guimauve dans du sortilège et conserver - Verser le restant du Sortilège dans le shaker - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans verre - Faire flamber la guimauve au-dessus verre - Déposer la guimauve sur le verre - Soudoyer de la cannelle en poudre à travers une torche au-dessus du cocktail
Présentation	NA
Upsale possible	NA

Nom	Gimlet
Disponibilité	Tout Temps
Catégorie	Classique
Présentation / Histoire	It doesn't get much simpler or more refreshing than the classic Gimlet. Composed of gin, fresh lime juice and sugar, the cocktail is classified as a gin sour, putting it in great company with other tried-and-true drinks. Drinks like the Daiquiri, which is a rum sour. The Gimlet's origin isn't clear, but it's believed to have been invented out of necessity by British sailors in the late 18th century. Sailors, as the story goes, needed the citrus to prevent scurvy, a disease caused by a deficiency of vitamin C. The best way to get sailors to drink lime juice? Mix it with liquor, of course. It didn't take long to realize that this preventative drink was also delicious. So, while scurvy may be a thing of the past, the Gimlet is here to stay. Featured Video Curbside Cocktails: Havana, Daiquiri The drink eventually made its way into cocktail books—including the classic 1930 tome "The Savoy Cocktail Book" by Harry Craddock—with varying recipes, ingredients and proportions. Today, fresh lime juice is the preferred choice, but for decades the Gimlet was predominately made with Rose's lime cordial, a bottled mixture of lime juice and sugar that debuted in the 1860s. If using Rose's in your drink, you can skip the simple syrup, because the cordial is already sweetened. Aim for one ounce of Rose's to achieve the desired balance. The Gimlet can also be made with vodka. This practice was particularly common during the 1980s and 1990s. But as gin regained its foothold with drinkers, gin retook its rightful place in the Gimlet. Gin is a natural companion to lime, and the spirit's dry, botanical nature adds structure to the drink while keeping the sugar in check. Référence: https://www.liquor.com/recipes/gimlet/
Style	- Straight / up
Saveur	- Acid
Verre	Nick & Nora
Glace	Na
Garnish	Lime Sec
Recette	- Refroidir le verre - Dans un shaker - 1.5 oz de Gin - 0.5 de Sirop Simple - 0.75 de jus de lime Frais - Shake - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre
Présentation	Na
Upsale possible	Gin

Nom	Gin Chaser
Disponibilité	Tout le temps
Catégorie	Chaser
Présentation / Histoire	Selon la tradition, le cocktail aurait été introduit par la Compagnie anglaise des Indes orientales en Inde au xviii^e siècle. En réalité, c'est l'eau tonique, initialement découverte au milieu du XVIII^e siècle, qui, contenant de la quinine, était utilisée pour combattre la malaria dans les régions tropicales : le goût en était tellement amer que l'on y ajoutait du sucre et de l'alcool comme le rhum ou le gin, pour la rendre plus acceptable. Le mariage du gin et de l'eau tonique produit un mélange très plaisant qui devint populaire parmi les militaires et colons britanniques au début du XIX^e siècle. En effet, l'amertume de l'eau tonique (devenue moindre aujourd'hui) se marie relativement bien avec les notes vertes du gin (issu du genévrier). La boisson devint populaire, au-delà de son seul rôle préventif, surtout que le liquide présente l'apparence de l'eau, ce qui permettait d'en boire en toute discrétion. Winston Churchill déclare ainsi : « Le gin tonic a sauvé davantage de vies et d'âmes anglaises que tous les médecins de l'Empire ». Référence : Wikipédia
Style	Chaser / short
Saveur	-
Verre	Spey + old fashioned avec burette
Glace	King cube
Garnish	Duo Lime
Recette	- Mettre la glace dans le verre et stamper - Direct - Volume de gin (simple ou double) - Garnish - Ajouter crushed ice dans verre old fashioned - Remplir burette du chaser - Placer burette sur glace dans le verre old fashioned
Présentation	Na
Upsale possible	Gin

Nom	Gin Fizz
Disponibilité	Tout temps
Catégorie	Classique
Présentation / Histoire	The first printed recipe for a Gin Fizz appeared in the 1876 edition of The Bartenders Guide by Jerry Thomas. It appeared in that edition as a recipe included in the updated edition's appendix, as noted by cocktail historian David Wondrich. The Gin Fizz is basically the frothy, bubbly, protein-packed cousin to the Tom Collins, which combines gin, lemon, sugar and soda. Within a few years of the Gin Fizz being included in Thomas' updated book, the drink became immensely popular. Often as a mellow end-of-the-night send-off. In time, an egg yolk was added to the recipe to create the Golden Fizz, and an egg white included to launch the Silver Fizz. Fizzes enjoyed particular popularity stateside during the first few decades of the 20th century, up until the encroachment of Prohibition. The most famous Gin Fizz variation of all became the Ramos Gin Fizz, which is characterized by its inclusion of heavy cream and orange flower water. Invented in New Orleans, and still a popular cocktail in some parts of the city, it's a luxurious take on the original Gin Fizz. There's also the Sloe Gin Fizz, a riff that sports tart, berry-flavored sloe gin and often skips the egg white. Référence : https://www.liquor.com/recipes/gin-fizz/
Style	Fizz
Saveur	-
Verre	Fizz
Glace	Na
Garnish	- Duo Lime - Paille longue
Recette	- Refroidir Verre - Dans un shaker - 1.5 oz de Gin - 0.5 de Sirop Simple - 1 oz de blanc d'œuf - 0.75 oz de jus de Citron Frais - Reverse dry shake - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Topper avec du Soda - Garnish
Présentation	Déposer un citron sec sur le cocktail a la table
Upsale possible	Gin

Nom	Gin Sour
Disponibilité	Tout temps
Catégorie	Classique
Présentation / Histoire	The classic sour format, dating back to the mid-19th century, calls for a spirit, lemon or lime juice, and a sweetener. A frothing element such as egg white or aquafaba (the liquid you'd usually drain from a can of chickpeas) is optional and adds a lovely layer of foamy texture atop the drink, which you can then decorate with bitters. If this format sounds familiar, it's because many drinks follow it, such as the Gimlet—essentially a Gin Sour that calls for lime juice rather than lemon—and the Daiquiri and Tommy's Margarita. (You'll want to omit the egg white in all three of these drinks, though.) This recipe calls for a London dry gin, but feel free to switch it up with different types if you like; an Old Tom gin or even genever, gin's Dutch predecessor, both work well. And feel free to dial back the lemon juice and crank up the simple syrup by a quarter of an ounce if you prefer a sweeter version of the drink. There's really no wrong way to make a Gin Sour. Référence : https://www.liquor.com/gin-sour-cocktail-recipe-5101079
Style	- Straight / up - Sour
Saveur	-
Verre	Gatsby
Glace	Na
Garnish	- Duo Lime - Goute Angosture sur mousse
Recette	- Refroidir Verre - 1.5 oz Gin - 0.5 oz Sirop Simple - 1 oz Blanc D'oeuf - 0.75 oz Jus de citron - 2 Drop Fleur d'oranger - Reverse Dry Shake - Purger le verre de la glace et de l'eau résiduel - Double Strain dans verre - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Godfather
Disponibilité	Tout le temps
Catégorie	Cocktail Classic
Présentation / Histoire	This 1970s-era drink is named for the popular, Oscar-winning film “The Godfather.” While the cocktail isn’t a common find at most bars, it’s worth digging into the past to retrieve this recipe. Calling for only two ingredients, it’s incredibly easy to make, but the nuanced flavor will leave you feeling like you stirred up something special. The Godfather is made with whiskey and amaretto. Blended scotch is the classic choice, although some people choose to use a single malt or even bourbon. The latter makes a fine drink, but one that features bourbon’s baking spice notes rather than scotch’s hallmark flavors of honey, heather and soft smoke. Amaretto is an Italian liqueur that’s made from almonds and stone-fruit pits. It’s sweet on its own and a fine addition to cocktails. It sometimes gets a bad rap because it’s often mixed with subpar ingredients like sweet-and-sour for drinks like the Amaretto Sour. But when mixed properly with quality ingredients, amaretto is a great asset to your home bar. In this case, the almond-flavored liqueur softens the whiskey, but doesn’t mask it, so you’re left with a whiskey-forward drink that you can sip slowly and enjoy. The Godfather is often made with equal parts, which makes a tasty, albeit sweeter drink. But this version comes from writer Michael Dietsch and his book “Whiskey: A Spirited Story with 75 Classic & Original Cocktails.” Dietsch dials down the sweetness significantly by using amaretto as an accent, rather than an equal player. The result is a drier, boozier cocktail that keeps the focus on the whiskey. Give this recipe a try, or tweak the ratio per your preference. With just two ingredients, it’s easy to experiment and find the version you like best. Then, with a Godfather in hand, you can kick back, channel Don Corleone and dole out favors as you sip your drink. Référence : https://www.liquor.com/recipes/godfather/
Style	- Spirit Forward - Short
Saveur	- Amande
Verre	Spey
Glace	King cube
Garnish	NA
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 1.5 oz Bourbon - 0.5 oz Amaretto - 3 dash bitter chocolat Scrappy Bitter - Stir - Zester l’orange au dessus du verre - Strain dans le verre en passant les huiles du zeste à travers le jet - Garnish
Présentation	NA
Upsale possible	Scotch

Nom	Gold Crush
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Arnaud Massironi pour le menu 2023 inspiré par un espresso martini
Style	- Straight / up
Saveur	- Acid - Chocolaté - Agrumé
Verre	Nick & Nora
Glace	Na
Garnish	- Dale de chocolat maison aux zestes d'orange
Recette	- Refroidir verre - Shaker - 1.5 oz Vodka - 0.5 oz Liqueur de café - 0.5 oz Sirop simple - 0.75 oz Jus de citron - 1 quartier d'orange frais - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	- Vodka - Liqueur de cafe

Nom	Gold Rush
Catégorie	Tout le temps
Présentation / Histoire	
The Gold Rush was first created at New York City's famous bar, Milk & Honey, in the early aughts and spread worldwide at such a pace that the cocktail is commonly assumed to be a pre-Prohibition classic. But this modern invention occurred at a time when important drinks were appearing all over the USA, as bartenders experimented by tweaking classics. Newly available liqueurs were poured liberally, alternate base spirits were swapped into tried-and-true recipes, and rules were broken with regularity. The era resulted in a lot of great success stories, like this one. And in the Penicillin, which was also created at Milk & Honey during this time as a scotch-laced riff on the Gold Rush. When making the Gold Rush, choose a good bourbon with a little age on it. You don't need one that is too old, as heavy oak can overpower the other ingredients. But one in the four-to-eight-year range will do nicely. Rather than squirting honey straight into your shaker, try making a honey syrup, which is like simple syrup, but with honey instead of sugar. A one-to-one ratio works well, but if you want a fuller drink, you can use more honey than water to create a lush mouthfeel and richer taste. Fresh lemon juice is key to cut through the honey and whiskey. It brings balance to the cocktail. Note that many Whiskey Sours include egg white, but the Gold Rush does not. Nor does it need it: The honey provides plenty of body. Give everything a hard shake with ice to incorporate the ingredients (honey requires a good rattle about the tins), and strain into your glass. Take a sip, and you just might find your new favorite bourbon-based beverage. The three-ingredient drink is a lesson in synergy and a reminder that, sometimes, simple is best. Référence : https://www.liquor.com/recipes/gold-rush/	
Style	- Short
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Zeste de Citron
Recette	- Mettre glace dans le verre et Stamper - Shaker - 1.5 oz Bourbon /Rye - 0.5 oz Sirop de Miel - 0.5 oz Jus de Citron - Shaker - Purger l'eau du verre - Double Strain dans le verre - Exprimer les huiles du zeste - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Green Deacon
Disponibilité	Limité
Catégorie	Cocktail classique / twist
Présentation / Histoire	
This gin concoction comes out vividly orange thanks to the addition of grapefruit juice and sloe gin, not green. But its creator, bartending veteran behind New York City's PDT and Portland, Oregon's Takibi, Jim Meehan, has a story for how the drink was named. The drink's history begins with a little-known cocktail called the Rosy Deacon, which was found in the "Stan Jones Bar Guide." It calls for a mix of London dry gin, sloe gin and grapefruit juice. Sloe gin is an English spirit made with a gin base, then flavored with the astringent, tart sloe berries that grow wild throughout England. They give it the bright red color and tart flavors, which are balanced with added sweetener for a very different flavor than traditional gin. It's most famous application is in a Sloe Gin Fizz. Meehan created the Green Deacon when Plymouth introduced its sloe gin to the United States. "This one was created when Plymouth Sloe Gin became available, many years after I'd begged Simon Ford [of Ford's Gin and previous Plymouth brand ambassador] and Pernod Ricard to import it to the US," Meehan says. His tweak to the drink was simple but dramatic: a rinse of absinthe, which at the time of the drink's creation had just returned to the US for the first time since Prohibition. "Absinthe was still a popular ingredient back then—as it had just been legalized in 2007—and a friend named J.C. Iglesias suggested I add a rinse of it to the classic Rosy Deacon cocktail I'd served him," Meehan explains. "We named the Rosy Deacon variation the Green Deacon to delineate the difference the rinse made to the original formula." Because of the particularities of its ingredients, it's not recommended to substitute another dry gin or sloe gin. If you're really set on creating the Green Deacon at home, it's advisable to stick with Plymouth for both, as that's what his drink is balanced around. The absinthe, however, is more versatile as it only rinses the glass. Meehan suggests using one from St. George, a celebrated Californian distillery. Référence : https://www.liquor.com/recipes/green-deacon/ Un twist élaboré par nombre équipe pour le cocktail du mois de décembre 2023 en collaboration avec le gin québécois Les 3 Lacs.	
Style	Straight / Up
Saveur	-
Verre	Gatsby
Glace	Na
Garnish	- Pamplemousse sec
Recette	- Refroidir le verre - Shaker - 1.5 oz Gin - 0.5 oz Sloe Gin - 0.75 Oleo de pamplemousse - 0.5 oz jus de citron - 0.25 oz sirop simple - Bsp d'absinthe - 5 dash bitter à l'orange - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Garnish - Spray d'huile de citron sur le pied du verre
Présentation	Na
Upsale possible	Gin

Nom	Green Flower
Disponibilité	Limité
Catégorie	Classique / twist
Présentation / Histoire	Cocktail introduit au Bootlegger lors d'un projet menu feature en mai 2022 en collaboration avec l'agence Breakthru et la vodka Ciroc. Le menu a été mis en place dans le cadre de la semaine contre l'homophobie durant laquelle nous remettons une donation pour chaque cocktail vendu à l'organise Gris Montréal. La recette a été trouvée dans un livre de recette cocktail dans la bibliothèque du bootlegger.
Style	Fizz
Saveur	-
Verre	Fizz
Glace	Na
Garnish	- Feuille de coriandre - Paille
Recette	- Refroidir verre - Shaker - 2 tranches concombres - 6 feuilles coriandre - 0.5 oz sirop demerara - Muddle - 1.5 oz gin - 0.75 oz blanc d'œuf - 1 oz sirop de gingembre - 0.5 oz jus de lime - Reverse dry shake - Double strain - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Greenpoint
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Famille	Variation Manhattan
Présentation / Histoire	The Greenpoint is a variation on the Brooklyn (rye, dry vermouth, maraschino liqueur, Amer Picon). It was created at NYC's legendary Milk & Honey bar by Michael McIlroy in 2006 and named for the Brooklyn nabe. It keeps the same general template of spirit, vermouth, liqueur and bitters, but with a couple changes. It calls for sweet vermouth rather than dry, and the bittersweet cherry-flavored maraschino and the French aperitif Amer Picon are removed in favor of yellow Chartreuse, a French herbal liqueur. Yellow Chartreuse has been made by Carthusian Monks since 1838 using a closely guarded recipe of 130 herbs, plants and flowers. It, with notes of honey, citrus, anise and saffron, is sweeter and softer than its green sibling. In the Greenpoint cocktail, those flavors merge with rye whiskey's spicy grain character and the herbal, floral sweet vermouth. Two types of bitters—aromatic and orange—provide additional flavor and structure. Référence: https://www.liquor.com/recipes/greenpoint/
Style	- Spirit forward - Straight / up
Saveur	
Verre	Petit martini et burette sur crushed ice dans verre old fashioned
Glace	Na
Garnish	Zeste de citron et cerise sur pic
Recette	- Mixing glass - 2 oz whisky rye - 0.5 oz chartreuse jaune - 0.5 oz vermouth rouge - 1 dash bitter angostura - 1 dash bitter à l'orange - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste de citron - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Havard
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation Manhattan
Présentation / Histoire	History: This recipe is faithful to the first known reference to this cocktail in George J. Kappeler's 1895 <i>Modern American Drinks - How to mix and Serve All Kinds of Cups and Drinks</i>. In his 1931 book <i>Old Waldorf Bar Days</i>, Albert Stevens Crockett notes of this drink, "Named after a school for young men, whose site is contiguous to the Charles River, in a suburb of Boston. Alumni who drunk it sometimes lost the 'Harvard accent'." <i>Harvard Cocktail.</i> <i>One dash gum-syrup, three dashes Angostura bitters, half-jigger Italian vermouth, half-jigger brandy in half a mixing-glass of fine ice. Mix, strain into cocktail-glass, fill up with seltzer.</i> — George J. Kappeler, 1895 Référence : https://www.diffordsguide.com/cocktails/recipe/934/havard
Style	- Spirit forward - Straight / up
Saveur	
Verre	Petit martini et burette sur crushed ice dans verre old fashioned
Glace	Na
Garnish	Griotte et zeste d'orange sur pick
Recette	- Mixing glass - 2 oz Brandy / Cognac - .75 oz Vermouth Rouge - 3 Dash Angostura - 1 dash bitter à l'orange - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Verser le reste dans la burette présenté sur crushed ice dans un verre old fashioned
Présentation	Na
Upsale possible	Brandy / Cognac

Nom	Hot Toddy
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Hot Toddy cocktail is the grandfather of hot drinks. Equally at home in a snowbound mountain cabin as it is on an acclaimed cocktail menu, the classic Hot Toddy has one job that it takes quite seriously: warming you up. The Toddy's origins are in the mid-18th century, and the drink traditionally comprises a spirit, sugar and hot water, perhaps with a lemon peel or assorted spices. In Ireland, they used Irish whiskey. In Scotland, they used scotch. In the United States, well, they used whatever was on hand—often brandy or rum. Today, whiskey usually wins out. But you may find the cocktail laced with a number of different spirits depending on where you source it, given the Toddy's customizable nature. A good Toddy has been known to jump-start mornings, cure colds and play furnace on a frigid evening. Many people believe that its first use was as a medicinal aid. Liquor was known to numb pain, while citrus and sugar (or honey) could soothe a sore throat. Take one sip of the hot, comforting cocktail and it's easy to see how it has stood the test of time. Sure, the prevalence of central heating and modern medicine may be more effective than a warm drink, but you still can't deny the life-giving power of a Hot Toddy. Référence: https://www.liquor.com/recipes/hot-toddy/
Style	Cocktail chaud
Saveur	-
Verre	Tasse Irlandaise
Glace	Na
Garnish	Lemon Wheel et piquer clou de girofle
Recette	- Dans un mixing glass ou direct dans le Belgium coffee maker - 1.5 oz Irish whisky - .75 oz sirop de démerara - .5 oz jus de citron - 3 dash Bitter Dashfire Cloves - 4 oz d'eau - Verser le contenu dans le Belgium coffee maker - Dans le récipient de verre - 1 lemon wheel - Pincer de clu de girofle - Menthe - Bâton de cannelle - Faire bouillir - Récolter le cocktail à partir du robinet d'écoulement - Garnish <u>Dans un blazer</u> - Insérer tous les ingrédients dans le blazer et faire bouillir - Strain dans le verre -
Présentation	Déposer le cocktail sous une soucoupe a la table
Upsale possible	Whisky

Nom	IDK
Disponibilité	Tout le temps
Catégorie	Creation cocktail par Vincent Thiffault
Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu de 2022 avec le désir de faire un cocktail sour et fruité à base de gin. Le nom provient de "I Dont Know" car Vincent ne trouvait pas un nom pour son cocktail à la veille de l'ouverture du l'établissement.
Style	- Sour - Straight / up
Saveur	- Fleural - Fruité - Agrumé
Verre	Eve
Glace	NA
Garnish	- Orange sec - Goute de peychaud sur mousse
Recette	- Refroidir le verre - Shaker - 1.5 oz gin - 0.25 oz amaro - 0.75 oz blanc d'œuf - 0.5 oz sirop de pêche - 0.75 oz jus de pamplemousse - 0.75 oz jus d'ananas - 0.25 oz jus de citron - 3 drops solution saline - Shake - Dry shake - Double Strain dans le verre - 5 Dash Peychaud sur la mousse - Décorer -
Présentation	Na
Upsale possible	gin

Nom	Idole
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins, à la base l'inspiration était un dessert libanais
Style	- Straight / up
Saveur	- Noisette : pistache - Mielleux
Verre	Gomez
Glace	Aucune
Garnish	NA
Recette	- Refroidir verre - Shaker - 1.25 oz de whisky irlandais - 1 oz d'orgeat de Pistache - .5 oz de Sirop de miel - 2 Dash d'essence de vanille - Shaker - Double strain dans le verre
Présentation	Na
Upsale possible	Whisky

Nom	Irish Car Bomb
Disponibilité	Tout le temps
Catégorie	Shooter
Présentation / Histoire	
The Irish Shot is a 1979 invention that quickly took off in Irish pubs and other bars around the U.S. It was first created by Charles Burke Cronin Oat, the former owner of Wilson's Saloon in Norwich, Connecticut. The Irish Shot is a popular drink for St. Patrick's Day celebrations, but there's no reason you can't enjoy this fun beer-and-a-shot combination all year long. The Irish Shot is a type of Boilermaker, a style of drink in which a shot of liquor—usually whiskey—is dropped into a beer. But in this case, the shot is a two-part mixture of whiskey and Irish cream. While the above method is the traditional way to serve an Irish Shot, some people skip the shot glass entirely and simply mix all three ingredients in the glass. The visual effects are less impressive, and you lose the excitement factor of dropping a shot into the beer, But it's less messy and tastes the same. The Irish Shot originally bore the name Irish Car Bomb. Over the years, the controversial and offensive name has been stripped from marketing campaigns and, while still part of the cultural lexicon, has begun to fade. These days, it's never advised to order the drink by its original name, particularly if you're in Ireland. Reference: https://www.liquor.com/recipes/the-irish-car-bomb/	
Style	
Saveur	
Verre	- Shooter - Verre 11 oz
Glace	Na
Garnish	Na
Recette	- Verser un bière stout dans le verre 11oz à moitié du verre - Shooter - Moitié crème alcoolisé - Moitié whisky - Servir le verre de bière et le shooter conjointement
Présentation	Na
Upsale possible	Na

Nom	Irish Coffee
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	
There are many tall tales about the Irish Coffee's origins. The most credible version attributes the cocktail to Joe Sheridan, the head chef of the restaurant at the Foynes Flying Boat terminal in County Limerick in the early 1940s, who wanted to add a little local hospitality to the establishment's coffee. Legend has it that when he first served it and was asked if it was Brazilian coffee, Sheridan cheekily replied that it was "Irish coffee." The drink was later made famous by Pulitzer Prize-winning "San Francisco Chronicle" columnist Stanton Delaplane, who frequented the Buena Vista Cafe in San Francisco during the 1950s. After tasting one in Ireland, he and the bar's owner, Jack Koepler, attempted to recreate the warming elixir. They succeeded, and Delaplane wrote about the drink in his column, which was read widely across the States. This helped to earn the drink a following at Buena Vista and beyond. On a busy day, the San Francisco bar can serve more than 2,000 Irish Coffees. With its comforting blend of whiskey, caffeine and cream, it's easy to see the drink's appeal. According to bartending legend Dale DeGroff, the Irish Coffee should not be a large drink. He says that bars, particularly in America, go too big, which ruins the balance of an otherwise great cocktail. "Choose the vessel wisely," he says. "The small bell-shaped glass that Libbey has been providing to The Buena Vista for decades is a nice size at six ounces." Then you can build your drink right in the glass, starting with the whiskey, sugar and coffee, and topping it with a dose of thick cream. "At The Buena Vista Cafe, the concoction is finished with a white cloud of hand-whipped cream," says DeGroff. "This topping serves two important purposes: It creates the drink's signature dramatic black-and-white look, and the unsweetened coolness of the cream tempers the alcohol and the hot, sugary coffee." If you'd like to decorate that gorgeous white head, you can optionally add a dusting of fresh cinnamon or nutmeg for a fragrant garnish. "You also don't need a giant pour of Irish whiskey," says DeGroff. "Delaplane and Koepler's recipe calls for a one-ounce shot. I know it seems stingy, but do not be put off—it's actually good news. That liquor, along with three-and-a-half ounces of steaming-hot sweetened coffee and three-quarters of an inch of lightly whipped cream, is so delicious you'll want to consume at least two more." Référence : https://www.liquor.com/recipes/irish-coffee-2/	
Style	Cocktail chaud
Saveur	-
Verre	Tasse Irlandaise
Glace	NA
Garnish	- 3 grains de café - Sucre de café
Recette	- Dans la tasse - 2 cube de sucre - 1 oz whisky Irlandais - Muddle le cube de sucre - Faire couler un café americano chaud dans la tasse en laissant une marge pour la crème - Stir jusqu'à temps que le sucre se dilue - Shaker / tin - Crème 35% - Utilise4r le mousser à lait - Verser la crème fouettée avec revers de la bsp - Garnish
Présentation	NA
Upsale possible	Irish Whiskey

Nom	Irish maid
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	Référence: https://www.liquor.com/recipes/irish-maid/
Style	
Saveur	- Frais - Végétal
Verre	spey
Glace	King cube
Garnish	- Tranche de concombre
Recette	- Placer la glace dans le verre et stamper - Shaker - 2 tranches de concombre - 0.5 oz sirop simple - Muddle - 1.5 oz irish whisky - 0.25 oz liqueur de sureau - 0.5 oz jus de citron - Shaker - Double strain dans verre - Garnish
Présentation	Na
Upsale possible	Irish whiskey

Nom	Island's Touch
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Je me suis inspiré d'un cocktail des années 80 mondialement connu mais qui est un peu tombé en désuétude, j'ai nommé la Piña Colada. Il s'agit d'un cocktail iconique mais qui reste délaissé par les Bartender car trop sucré ou mal balancé mais qui jouit encore d'une forte popularité au sein de la clientèle des bars. J'ai donc décidé de partir de cette recette, de l'adapter, d'y apporter une meilleure balance et de le restructurer afin de donner une version plus actuelle. Créé par Arnaud Massironi pour le menu 2022
Style	Straight / up
Saveur	- Tropical - Acidulé - Sucré
Verre	Nick & Nora
Glace	
Garnish	- Zeste de citron - Copeau de lime au planeur
Recette	- Refroidir verre - Shaker - 0.75 oz Rhum Blanc (O.G. : rhum Agricole) - 0.75 oz Limoncello - 0.75 oz Sirop Canne-Gingembre - 1 oz jus Ananas - 0.25 oz jus de lime - 1 trait bitter Bennet wild hunt - Shaker - Double Strain - Top Mousse coco - Garnish Mousse coco - 400 ml de crème à fouetté 35% - 200ml sirop de coconut - Craquer 1 à 2 tank de gas pour crème fouetté
Présentation	na
Upsale possible	Rhum

Nom	Isle & Anchor
Disponibilité	Limité
Catégorie	
Présentation / Histoire	Created by Meaghan Dorman, Bar Director at New York's Raines Law Room and Dear Irving, the cocktail is inspired by her Dublin-born Grandma Dee. It showcases the bright stone fruit and cereal grain notes of the spirit. "There was no occasion too small for Dee to host a party, often with a made-from-scratch pie," says Dorman. "The baking spice notes and a hint of Northeast apple complement the whisky. It reminds me of my very first introduction to hosting, which came from our family legend herself." Référence : https://thewhiskeylifestyle.com/cocktail-of-the-week-isle-anchor/
Style	- Short
Saveur	-
Verre	Spey
Glace	Petite glace + crushed ice
Garnish	- Baton de cannelle - Citron sec - Petite paille
Recette	- Dans un shaker - 1.5 oz irish whisky - 0.75 oz sirop de cannelle - 0.75 oz jus de pomme - 0.25 oz jus de citron - Bsp brandy d'apricot - 2 trait Peychaud's - Shaker - Double strain dans le verre - Ajouter la Glace - Former une boule de crushe iced - Topper avec Peychaud pour colorer la crushed ice - Garnish
Présentation	Na
Upsale possible	Irish whisky

Nom	Italian Bird
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Jungle Bird cocktail features dark rum, Campari, pineapple juice, lime juice and sugar. It was created in the 1970s, when it was first served as a welcome drink to visitors of the former Kuala Lumpur Hilton. Since then, the Jungle Bird has found its place on Tiki bar menus and earned a spot in the modern-classic cocktail canon. It has even spawned several riffs over the years, including the Italian Bird from DC drinks pro Francesco Amodeo. This nuanced concoction moves away from the Tiki sphere while still delivering a refreshing, bittersweet experience. e This cocktail is built around the comfortable confines of aged rum and Campari but then is taken in a new direction with fino sherry, honey syrup and salt. The rum provides a flavorful base, while the Campari lends its trademark notes of bitter orange, rhubarb, cherry and spice. Fino sherry is dry and nutty, adding dimension to the cocktail. The honey syrup sweetens the affair, and the salt ties the room together with a pinch of harmony. Don't worry about the drink tasting salty at all—the minor pinch merely enhances the other flavors. Rather than calling for pineapple juice like the Jungle Bird normally does, the Italian Bird is juice-free. However, it pays homage to the original with a pineapple sage garnish. The absence of pineapple removes this drink from the Tiki sphere and moves it toward classic Italian bartending, playing up the bitter red Italian liqueur Campari. Référence : https://www.liquor.com/recipes/italian-bird/
Style	- Short
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Zeste d'orange et orange sec
Recette	- Mixing glass - 1 oz Rhum Brun - 0.5 oz Campari - 0.25 oz sherry - 0.25 oz Sirop de miel - 3 drop solution saline - Stir - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	Rhum

Nom	Italian Kiss
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par Ian Pillon pour le menu Invasion cocktail 2019
Style	- Short
Saveur	-
Verre	Spey
Glace	King cube
Garnish	Décorer avec un Large zeste d'orange
Recette	- Refroidir verre - Shaker: - 2 dash Bitter Fee Brothers Black Walnut - 0.75 oz de Amaro Lucano - 0.5 oz brandy cognac - 0.5 oz liqueur d'agrumes - Shaker - Double Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	Cognac / Brandy

Nom	Jack & Coke
Disponibilité	Tout le temps
Catégorie	Chaser
Présentation / Histoire	
Style	
Saveur	-
Verre	Spey et burette sur crushed ice dans verre old fashioned
Glace	King cube
Garnish	Duo de lime
Recette	- Mettre la glace dans le verre et stamper - Direct - 1.5 oz de Jack Daniels no.7 - Garnish - Ajouter crushed ice dans verre old fashioned - Remplir burette du chaser (Coca Cola) - Placer burette sur glace dans le verre old fashioned
Présentation	Na
Upsale possible	Na

Nom	Jaggerbomb
Disponibilité	Tout le temps
Catégorie	Shooter
Présentation / Histoire	
Style	Shooter
Saveur	-
Verre	Shooter + verre Old Fashioned
Glace	Na
Garnish	Na
Recette	- Remplir un shooter de Jagger - Remplir à moitié le verre old fashioned de boisson énergisante
Présentation	Na
Upsale possible	Na

Nom	Jalapeño Diablo
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	
“Spicy” can mean different things to a bartender: Is the adjective referring to the heat of chile peppers or the warming herbal notes of ginger? In this case, the answer is both. Nicholas Bennett, the bar director at Porchlight in New York City, calls on ginger to add additional spice to his Spicy Margarita riff, the Jalapeño Diablo. Bennett’s creation doesn’t look much like a Margarita. For one, it’s served long, in a highball glass. But key to his variation is a jalapeño-infused tequila, which Bennett allows to infuse for about 10 minutes. You can opt to increase or decrease the infusing time depending on your preferred level of heat. In fact, the Porchlight team will taste every two minutes until the spirit reaches the exact level of heat they desire, according to Bennett. Like the classic, the Jalapeño Diablo also employs freshly squeezed lime juice, but the similarities end there. Bennett’s rich ginger syrup gets swapped in for the standard triple sec, sweetening the cocktail and adding warming notes that play off the jalapeño’s heat. “Ginger is such a great ingredient for adding layers of spice to the drink while balancing out the flavors,” he says. A float of crème de cassis, a French black currant liqueur and the star of a Kir Royale, helps tone down the spiciness while adding tart, fruity flavor and giving the cocktail its gorgeous two-toned appearance. And a splash of club soda lends the drink a refreshing effervescence. The result of Bennett’s efforts is double the spice, and tenfold the flavor. Référence: https://www.liquor.com/jalapeno-diablo-cocktail-recipe-5220392	
Style	Allongé
Saveur	- Épicé -
Verre	Collins
Glace	Petite glace et crushed ice
Garnish	- Duo de lime - Paile longue
Recette	- Shaker - 1.5 oz Tequila - 3 rondelles Jalapeno - Muddle - 0.5 oz Jus de Lime - 0.5 oz Sirop de Gingembre - Shake - Double Strain dans verre - Mettre glace dans verre - Top Soda - Boule de crushed ice - Float crème de cassis - Garnish
Présentation	Na
Upsale possible	Tequila

Nom	Jalisco Sour
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour la réouverture après la pandémie en septembre 2021 avec pour but de faire une fusion entre tequila sour et un new york sour en utilisant les bouteilles qui restait.
Style	- Sour - Straight / up
Saveur	- Fruité - Sour
Verre	Gatsby
Glace	NA
Garnish	Motif en vin rouge
Recette	- Refroidir le verre - Shaker - 1.25 oz tequila gold - 1 oz blanc d'œuf - 0.5 sirops d'agave et mangue - 0.5 jus de citron - 2 drop solution Saline - Reverse dry shake - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - .5 oz de vin rouge comme flotteur - Spray vin rouge sur la mousse avec stencil
Présentation	Na
Upsale	tequila

Nom	John Collins
Disponibilité	Tout le temps
Catégorie	Cocktail Classic
Famille	Variation Tom Collins
Présentation / Histoire	Version d'un tom collins mais avec du whisky
Style	- Allongé - Build in
Saveur	-
Verre	Collins
Glace	Petite Glace
Garnish	- Duo de lime - Paille
Recette	- Directement dans le verre - 1.5 oz de bourbon / rye - 0.5 oz de Sirop Simple - 0.75 oz de Jus de Lime frais - Ajouter la petite glace dans le verre - Allonger avec du Soda - Stir délicatement avec la Goute du Bs - Garnish
Présentation	NA
Upsale possible	Whisky

Nom	Journey
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail pour la compétition cocktail Soutern Comfort 2023 organisé par l'agence Charton Hobbs. La compétition se déroulait sur 4 mois, durant lesquels les bars participants devaient faire des campagnes de promotions, des activations et se préparer pour une compétition cocktail au terme des 4 mois. La compétition a eu lieu le lundi 24 juillet 2023 au restaurant Batiment B situé à Terrebone. Le Bootlegger s'est positionné en première position pour la compétition cocktail.
Style	- Allongé
Saveur	- Agrume - Frais
Verre	Collins
Glace	Spear
Garnish	- Orange sec - Bouquet de menthe - Paille longue - Bonbon pêche confite démérara et cannelle
Recette	- Refroidir le verre - Shaker - 2 oz Southern Comfort - 1 oz sirop de démérara infusé aux 5 épices chinoises macéré dans de la cire d'abeille comestible - 1 dash solution saline - 1 dash angostura bitter - 4 dash absinthe - Rolling x4 - Purger la glace du verre - Placer Spear dans le verre - Double straine le cocktail dans le verre - Topper au soda maison pamplemousse infusé sous-vide à la menthe et gingembre - Garnish - Parfum menthe poivré sur la périphérie du verre
Présentation	Na
Upsale possible	na

Nom	Jungle Bird
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Jungle Bird cocktail dates back to the 1970s, when it was served as a welcome drink to visitors of the former Kuala Lumpur Hilton, which opened in 1973. The cocktail was crafted by Jeffrey Ong inside the hotel's Aviary Bar, hence the drink's name, and the Jungle Bird is said to have been served inside a porcelain bird-shaped vessel. The Jungle Bird made its recipe-book debut in 1989, when it appeared in "The New American Bartender's Guide" by John J. Poister. It was later cataloged in Jeff "Beachbum" Berry's book "Intoxica," first published in 2002. Despite the drink's popularity in Malaysia and its recipe having been recorded for posterity, the drink took a few decades to gain traction outside its home country. But today, the Jungle Bird is a fixture on Tiki bar menus and cocktail bar menus, and it has even inspired the names of bars in multiple cities, including New York and Sacramento. The first written recipe for the Jungle Bird called for generic dark rum. Berry updated the recipe to feature Jamaican rum, while many bartenders choose to use blackstrap rum for its richness. Other modern updates include scaling down the pineapple juice from its original four ounces to a more manageable amount, changing the cocktail from a tall, quaffable cooler to a complex sipper. Once you've settled on your rum, you'll want to secure your juices. Fresh lime juice is a must, and if you've got a juicer or muddler, fresh pineapple juice keeps the refreshing theme going. Campari, which pairs well with the rum and fruit, adds a rich vein of herbal bitterness to the cocktail. All that's left is the sugar. This recipe calls for demerara syrup, an equal-parts combination of raw cane sugar and water that adds depth to many Tiki-style drinks. Référence: https://www.liquor.com/recipes/jungle-bird/
Style	- Short
Saveur	-
Verre	Spey
Glace	King cube
Garnish	Duo de lime
Recette	- Shaker - 1 oz Rhum - 0.50 oz Campari - 1 oz Jus d'ananas - 0.5 oz sirop de demerara - 0.5 oz jus de lime - Shaker - Double strain dans verre - Garnish
Présentation	Na
Upsale possible	- Rhum

Nom	Kasmira's tears
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour faire honneur à une chanteuse qui performait à l'établissement.
Style	- Straight / up - Spirit forward
Saveur	-
Verre	Petit Martini
Glace	NA
Garnish	Décorer dans une assiette accompagnée d'un morceau de chocolat épice
Recette	- Mixing Glass: - 0.75 oz de Amernoir - 0.75 oz de Sazerac Rye - 0.25 oz Fernet Branca - 0.25 oz jus de pamplemousse - 3 dash Hella Bitters Smoked Chili - Stir - Freezer le verre - Double strain dans le verre
Présentation	Na
Upsale possible	NA

Nom	Kentucky Mule
Disponibilité	Tout le temps
Catégorie	Mule
Famille	Variation Moscow mule
Présentation / Histoire	The Kentucky Mule substitutes bourbon for vodka, hence the “Kentucky” moniker. The weightier profile of bourbon cuts through the ginger more noticeably than vodka, resulting in a more flavorful drink than the original. For the best results, use a high-quality ginger beer with a spicier flavor profile that can better stand up to the whiskey. Or, if you’d like to experiment, you can try your hand at making your own ginger syrup. In that case, use club soda as your bubbly topper. The Kentucky Mule is exceedingly easy to make. Simply combine your ingredients with plenty of ice in a copper mug, if you have one. Otherwise, a highball glass will do. Garnish with mint, and you have an whiskey-based twist on the classic that you’ll want to drink all year long. Référence : https://www.liquor.com/recipes/kentucky-mule/
Style	Allongé
Saveur	- Épicé - Rafraichissant
Verre	Tasse à Mule
Glace	Petite Glace et crushed ice
Garnish	Duo lime
Recette	- Directement dans la tasse à Mule - 1.5 oz de Bourbon - 0.5 sirop demerara - 0.75 oz jus de lime frais - 3 dash angostura - Ajouter paille - Stir (avec paille) - Ajouter la glace - Topper avec soda gingembre / compenser avec soda au besoin - Stir délicatement avec la goutte du Bs - Boule de crushed ice + angostura on top - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	L'Bucheron
Disponibilité	Substituée
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour le premier menu "Spécial Érable" en mars 2020
Style	- Short
Saveur	- Sucré / érable - Épicé
Verre	Spey
Glace	King cube
Garnish	NA
Recette	- Directement dans le verre - Mettre la glace et stamper - 3 Dash de Bitter Dillon Gingembre - 2 Dash De Bitter BitterCube Orange - 0.75 oz de Sortilege - 0.75 oz de rye - Dash de Sirop de Thé Chai Maison (ou bitter Chai et dash sirop simple) - Stir
Présentation	NA
Upsale possible	NA

Nom	Lady in Green
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour le menu 2019
Style	- Straight / up
Saveur	- Vegetal - Herbal - Acid
Verre	Nick & Nora
Glace	NA
Garnish	- Tranche de concombre sur pic
Recette	- Refroidir le verre - Shaker - Poigné de concombre en cube - 1 oz d'absinthe - 1 oz de Lillet - 0.5 Sirop simple - 0.75 oz de jus de lime - 2 Traits de bitter lavendre - Shake - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	NA

Nom	Last Palabra
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Famille	Variation Last Word
Présentation / Histoire	Créé par Simon Difford en 2017 au Cabinet Room, London, England
Style	- Straight / Up
Saveur	-
Verre	Nick & nora
Glace	Na
Garnish	- Cerise sur pic
Recette	- Refroidir verre - Shaker - 1 oz Tequila - 0.25oz oz Chartreuse verte - 0.5 oz Liqueur de Marachino - Bsp sirop simple - 0.75 oz Jus de lime - 4 drops Bitter Lavande - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans verre - Garnish
Présentation	Na
Upsale possible	Tequila

Nom	Last Word
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	The Last Word was first served at the Detroit Athletic Club, circa 1915. Created just before the start of Prohibition, likely by a bartender named Frank Fogarty, it's one of the cocktail canon's most successful Prohibition-era drinks. Composed of gin, green Chartreuse, maraschino liqueur and fresh lime juice, the Last Word showed some staying power and appeared in Ted Saucier's 1951 book, "Bottoms Up." But by then, it had mostly fallen out of favor, and after World War Two, it retreated to the dusty corners of cocktails past. After decades of being lost to history, the Last Word was one of the first pre-Prohibition drinks to lead the cocktail revival of the early aughts. Murray Stenson, then working at Seattle's Zig Zag Café, unearthed the equal-parts classic, finding it in Saucier's book. He shook up the drink for his customers, and the Last Word's presence proliferated from there. Before long, the Last Word was a staple in cocktail bars across the country, revered for its heady balance of sweet, sour and herbal flavors. Référence : https://www.liquor.com/recipes/the-last-word/
Style	- Straight / up
Saveur	-
Verre	Nick & Nora
Glace	NA
Garnish	Cerise sur pic
Recette	- Refroidir le verre - Dans un shaker - 0.75 oz de Gin - 0.75 oz de chartreuse verte - 0.75 oz Luxardo Marachino - 0.75 oz Jus de Lime Frais - Shaker - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre - Garnish
Présentation	NA
Upsale possible	Gin

Nom	Lavinia
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création par Fred Masse pour le menu 2017
Style	- Straight / up
Saveur	- Amer - Pétillant - Agrume
Verre	Marie-Antoinette
Glace	NA
Garnish	Décorer la mousse avec quelques gouttes d'Angostura et orange sec
Recette	- Shaker - 1 oz de sirop de griottes - 0.75 oz de sirop simple - 1 oz de jus de citron - 1 oz de blanc d'œuf - Passer au moussieur à lait - Réserver mousse - Mixing glace - 0.5 oz de campari - 0.5 oz de grand marnier - Glace et stir - Strain dans le verre - Topper avec 3 oz de prosecco - Verser la mousse sur le dessus du cocktail - Garnish
Présentation	NA
Upsale possible	NA

Nom	Le premier Last Word
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Famille	Variation Last Word
Présentation / Histoire	History: Adapted from a recipe created in 2017 by Katherine Boushel at Atwater Cocktail Club in Montréal, Canada. The name (meaning First Word) and indeed the ingredients of this riff on the classic Last Word, reflect Montréal's French and English influences. Référence: https://www.diffordsguide.com/cocktails/recipe/4299/le-premier-word-cocktail
Style	- Short - Allongé
Saveur	-
Verre	Spey

Glace	King Cube
Garnish	○ Zeste de citron
Recette	- Shaker - 1 oz Gin - 0.75 oz chartreuse verte - 0.25 oz jus de citron - Shaker - Double strain dans verre - Exprimer les huiles du zeste - Toper Cidre demi-sec (1 oz) - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Legacy
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création d' Arnaud Massironi C'est en retraçant mes racines et mon parcours que m'est venu l'inspiration pour ce cocktail. De mes ancêtres qui ont dû quitter leur Italie natale après la guerre pour s'installer en France, de mon enfance dans ce pays qui m'a vu grandir, puis de ma venue au Canada pour m'y installer. En utilisant un Whisky Canadien, (Canadian Club 100% rye) un vermouth italien (cocchi Americano) et d'une liqueur Française (Bénédictine) voici pour vous, ma Legacy .
Style	- Spirit forward
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	- Olive verte sur pic - Servi sur soucoupe argenté
Recette	- Mixing glass - 2 oz Rye Whisky - 0.75 oz Vermouth Blanc (cocchi Americano peut être substitué par Lillet) - 0.5 oz Benedictine - 1 dash bitter Bittercube Bolivar - 1 Drop solution saline semure d'olive - Stir - Freezer le verre - Verser le cocktail dans le verre - Garnish
Présentation	Na
Upsale possible	Na

Nom	Lemon drop
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	The Lemon Drop first squeezed to life in San Francisco sometime during the 1970s. Its inventor, Norman Jay Hobday, an out-of-work Vietnam vet turned saloon owner, is also credited with opening the country's first fern bar, a concept that mixed house plants and Tiffany lamps with throngs of upwardly mobile urbanites. Both were an instant hit. And for two-plus decades, the Lemon Drop dominated cocktail menus from North Beach to Bangkok, hooking a generation of bar patrons on its boozy-tart-sweet mélange of vodka, citrus and sugar. In 2006, Oprah famously served one to Rachael Ray on her show, which is like the ultimate nod of widespread acceptance and further solidified the drink's place in popular culture. Some mislabel the Lemon Drop as a Martini. But its closest cocktail kin is actually the Crusta, a New Orleans invention that dates to the 1850s and, like the Lemon Drop, is distinguished by its sugared rim. It may be tempting to save time by skipping this important step, but take the extra minute to coat the rim with sugar. It's worth the effort, and that first saccharine brush against the lips before the onrush of vodka, lemon and orange fills your mouth is the drink's calling card. While the Lemon Drop is usually served in a cocktail glass, it can also be poured as a shot—a common occurrence at college bars and night clubs. However you choose to serve it, the best results are produced by using fresh lemon juice and simple syrup. Bottled sweet and sour can get the job done if it's your only option, and that is often the case at bars. But the fresh lemon with the sugar is what gives the cocktail its signature flavor. Besides, if you're going to indulge, you might as well enjoy the best version of the drink. Not only will it taste better, but fresh ingredients are also less likely to cause ill-effects the next morning. Given the drink's sweet lemony character, it's ripe for experimentation. Some bars, and home bartenders, modify Lemon Drops with citrus- or berry-flavored vodkas, while others muddle fresh fruit into the cocktail. But before you start riffing, try the classic. It has lasted this long for a reason and deserves to be sipped in its original form. Référence : https://www.liquor.com/recipes/lemon-drop/
Style	- Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Citron sec
Recette	- Reroidir le verre - Shaker - 1.5 oz Vodka - 0.5 oz Liqueur d'agrumes - 0.75 oz sirop simple - 0.75 oz jus de citron - 1 drop solution saline - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain le cocktail dans le verre - Garnish - Spray d'huile de citron sur le pied du verre
Présentation	Na
Upsale possible	Vodka

Nom	Lemon Pie Delight
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu érable 2020
Style	- Straight / up
Saveur	-
Verre	Marie-Antoinette
Glace	NA
Garnish	Mousse
Recette	- Refroidir le verre - Dans un mixing glass - 0.5 oz de Sirop Simple - 4 dash de bitter FeeBrother Chocolat Aztec - 0.75 oz de Blanc d'oeuf - 0.5 oz de jus de citron - Mousseur à lait - Laisser le cocktail de côté pour faire monter la mousse - Dans un mixing glass - 0.5 oz de Limoncello - 0.5 oz Brandy de pomme - 0.5 oz de Sortillège - Sitr - Strain dans le verre - Déposer la mousse sur le cocktail à l'aide d'une Bsp - Faire caraméliser la mousse à l'aide d'une petite torche jusqu'à ce que la couleur devienne doré
Présentation	NA
Upsale possible	NA

Nom	London Mule
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation moscow mule
Présentation / Histoire	This variation, sometimes called a Foghorn, is typically made with London dry gin, known for its juniper-forward flavor. The herbaceous notes of the gin balance the spicy sweetness of the ginger beer and the tangy zest of citrus. As the name suggests, the London Mule is named after the gin, which has deep cultural ties to England. Référence : https://www.liquor.com/recipes/london-mule/
Style	Mule
Saveur	- Épicé - Rafrachisant - Pétillant
Verre	Tasse Mule
Glace	Petite glace et crushed ice
Garnish	Duo de citron
Recette	- Dans la tasse - 1.5 oz gin - 0.5 sirop simple - 0.75 oz jus de citron - 3 dash angostura - Paille - Stir avec paille - Ajouter petite glace - Topper avec soda de gingembre / compenser avec soda au besoin - Boule de crushed ice - Dash d'agostura - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Long Island Iced Tea
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	he Long Island Iced Tea was popularized in the 1970s and remains a beloved drink. It's possible the cocktail was born out of Prohibition, when thirsty scofflaws wanted to disguise their booze. It's also possible the drink sprung up in the '70s at a bar in Long Island, or maybe at a TGI Friday's. This much is known: You still can't throw a lemon wedge inside the chain restaurant without knocking one over. On paper, the Long Island Iced Tea is one hot mess of a drink. Four different—and disparate—spirits slugging it out in a single glass, along with triple sec, lemon juice and cola? The recipe reads more like a frat-house hazing ritual than one of the world's most popular cocktails. And yet, somehow, it works. That's because the Long Island Iced Tea succeeds where so many of today's refined cocktails fall short: It's boozy AF—nearly four ounces of alcohol against less than half that amount in mixers. Unless you're a sailor on shore leave (and, probably, even if you are), that's a red-flag ratio loaded with morning-after consequences. It's also precisely what a person needs every now and then. So, it's best not to intellectualize the Long Island Iced Tea. Instead, love it for what it is: a one-and-done cocktail that goes down quickly and gets the job done. That said, even though the drink is rarely served at establishments juicing fresh citrus, it really perks up with the addition of fresh lemon juice. If you're making one at home, squeeze some fruit for an easy win. And if you're looking to tame your tea a bit, pull back the boozy parts from three-quarter ounce to half-ounce, and lean in on the cola. The good people of Long Island won't be offended. Référence : https://www.liquor.com/recipes/long-island-iced-tea/
Style	Allongé
Saveur	-
Verre	Collins
Glace	Petite glace
Garnish	- Duo lime - Paille
Recette	- Shaker - 0.5 oz de Rhum blanc - 0.5 oz Tequila - 0.5 oz Vodka - 0.5 oz Gin - 0.5 oz liqueur d'agrumes - Ajouter la glace - Top avec coca cola - Garnish
Présentation	NA
Upsale possible	NA

Nom	Longshoreman
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation Manhattan
Présentation / Histoire	The Longshoreman is one such example. It was invented by New Orleans bartender Abigail Gullo, who keeps the whiskey firmly in place but thoughtfully chooses a particular vermouth and subs bitter liqueur for aromatic bitters. Punt e Mes is an Italian vermouth whose name translates to "point and a half," referring to the bottle containing one point of sweetness and one point of bitterness. It has a strong and distinctive flavor and adds a hint of richness to classic cocktails like the Manhattan and Negroni. Gullo's third ingredient is Averna, a Sicilian amaro that plays the role usually assumed by Angostura bitters. Averna is bittersweet, earthy and herbaceous, with notes of candied orange peel and caramel. It's a common sidekick to whiskey (sub Averna for vermouth and keep the bitters for a Black Manhattan) that adds viscosity and weight to this cocktail. Gullo uses a full half ounce of the liqueur rather than the typical two or three dashes of bitters you find in most Manhattans. Finally, she enlists a flamed orange peel, which adds a bit of flair, as well as a burned citrus finish, to the Longshoreman. Follow her lead and impress your friends with some zesty pyrotechnics. Référence: https://www.liquor.com/recipes/longshoreman/
Style	Spirit forward
Saveur	-
Verre	Petit martini et burette sur crushed ice dans verre old fashioned
Glace	Na
Garnish	Zeste d'orange flambé
Recette	- Mixing glass - 2 oz whisky Rye - 0.5 oz Averna - 0.5 oz Vermouth Rouge - Stir - Freezer le verre - Strain le cocktail dans le verre - Flambé un zeste d'orange au-dessus du verre et rimer
Présentation	Na
Upsale possible	Whisky

Nom	Loose Talk
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Famille	Déclinaison Last Word
Présentation / Histoire	History: Created in 2017 by Tom Sherring at Piano Kensington, London, United Kingdom. Name: 'Loose' as in playing loosely with the original ingredients, 'Talk' as in a synonym for word. Echoes the WW2 propaganda slogan (risque nature of the activity of gossip,) and of the pop band Gossip, and the alternative identity gender politics that they stand/stood for." Référence: https://www.diffordsguide.com/cocktails/recipe/4310/loose-talk
Style	- Straight / up
Saveur	-
Verre	Gatsby
Glace	Na
Garnish	- Lime sec
Recette	- Refroidir verre - Shaker - 1 oz Rye - 0.5 oz Suze - 0.5 oz chartreuse jaune - 0.5 oz jus de citron - 0.5 oz jus de lime - 0.75 oz liqueur maraschino - Bsp bénédictine - Shaker - Double Strain dans verre - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Lynchburg Lemonade
Disponibilité	Tout le temps
Catégorie	classique
Présentation / Histoire	The Lynchburg Lemonade is named for the Tennessee home of the Jack Daniel's distillery, but it was actually created in Huntsville, Alabama, in 1980 by a bar owner named Tony Mason. Mason later sued Jack Daniel's for promoting his drink on the distillery's website without crediting or compensating him (which is technically legal and more common than you'd like to think). The distillery ultimately won, so you still won't see Mason's name on its website, but you can raise a glass to him every time you make this light, tangy, and quaffable cocktail. Référence : https://www.liquor.com/lynchburg-lemonade-cocktail-recipe-5199408
Style	- Allongé
Saveur	-
Verre	Collins
Glace	Petite glace
Garnish	- Duo lime wheel et sec - Paille longue
Recette	- Shaker - 1 oz bourbon (Tennessee whisky) - 0.5 oz liqueur d'agrumes - 0.5 oz sirop simple - 0.5 oz jus de citron - Shaker - Double strain dans le verre - Ajouter glace - Top avec soda San Pelligrino limonata - Garnish - Spray huile d'orange
Présentation	Na
Upsale	Na

Nom	Mai Tai
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Mai Tai is one of the most famous Tiki drinks in the world. Composed of rum, orange curaçao, fresh lime juice and orgeat (a nuanced almond syrup), it's held sway over cocktail enthusiasts and Tiki aficionados for decades. It even enjoyed a star turn in the Elvis film "Blue Hawaii." Victor "Trader Vic" Bergeron is often credited with inventing the drink at his Trader Vic's bar in the 1940s, though it's likely that Donn Beach laid the groundwork for the famous recipe during the 1930s at his Don the Beachcomber bar. The original Trader Vic's recipe featured Jamaica's J. Wray & Nephew rum. Once Bergeron ran out of his supply, he moved to blending rums in an attempt to create a similar flavor profile. While the Mai Tai was created as a way to showcase the flavors of good-quality rum, it took a wrong turn over the decades as bartenders employed bottled juices and mixers. Those yielded neon-colored or overly sweet cocktails. Fortunately, a renewed interest in Tiki cocktails has returned the Mai Tai to prominence as a fresh, balanced, rum-forward cocktail. Today's bartenders continue the tradition of blending rums, aiming to find the optimal combination of flavor, depth and complexity. Some barkeeps utilize a crisp white rum alongside a dark overproof rum. Others play with high-ester Jamaican rums and grassy rhum agricole. There isn't one right answer, but it's helpful to consider four traits when creating your own rum blend: ABV, age, production methods and the raw materials used to make the rum. Find harmony in the details, and you might create the next great Mai Tai. Once the drink is shaken and served over ice (crushed is best), it's time for the garnish. Go wild, if you're feeling creative. Some Mai Tais feature everything from pineapple wedges to cherries on top. But if you'd like to keep the presentation cool and classic, a lime wheel and mint spring are a fine choice. And as for the name: Supposedly, the first person to try the cocktail was said to cry out "Mai Tai!" which means "the best—out of this world" in Tahitian. Référence : https://www.liquor.com/recipes/traditional-mai-tai/
Style	- Short
Saveur	-
Verre	Spey
Glace	King cube
Garnish	Duo lime et bouquet menthe
Recette	- Dans un shaker - 1 oz de rhum blanc - 0.5 oz liqueur d'agrumes - 0.5 oz jus de lime - 0.25 oz de Sirop d'Orgeat - Shake - Verser dans le verre - Mettre la glace - 0.5 oz de rhum Brun en Floteur
Présentation	Na
Upsale possible	Rhum blanc

Nom	Manchester Fog
Catégorie	Création Cocktail
Présentation / Histoire	Création Cocktail par Christ Desjardins
Style	
Saveur	-
Verre	Tasse à Café
Glace	NA
Garnish	
Recette	- Dans un shaker - 1 oz de liqueur de thé vert - Crème à café - Dash de blanc d'œuf - Sirop de Miel - Muscade
Présentation	Na
Upsale possible	Na

Nom	Manhattan
Disponibilité	Tout le temps
Catégorie	Cocktail Classique
Présentation / Histoire	The Manhattan was the most famous cocktail in the world shortly after it was invented in New York City's Manhattan Club, some time around 1880 (as the story goes). Over the years, the whiskey classic has dipped in and out of fashion before finding its footing as one of the cornerstones of the craft cocktail renaissance. Amazingly, the drink that socialite tipped to their lips in the 19th century looks and tastes pretty much the same as the one served today at any decent cocktail bar. The Manhattan's mix of American whiskey and Italian vermouth, enlivened with a few dashes of aromatic bitters, is timeless and tasty—the very definition of what a cocktail should be. Rye's spicier, edgier profile makes it a better choice in this cocktail than bourbon, but really, you can go with whichever you prefer. And while Angostura bitters are a must in any variation, a single dash of orange bitters helps brighten the cocktail's edges, bringing the whiskey and vermouth together seamlessly, while the brandied cherry garnish lends a touch of sweetness. Référence: https://www.liquor.com/recipes/manhattan-2/
Style	Spirit Foward
Saveur	-
Verre	Petit martini et burette
Glace	NA
Garnish	Cerise et zeste d'orange sur pic
Recette	<u>Manhattan</u> - Mixing Glass - 3 dash d'angostura bitter - 1 dash bitter à l'orange - 2 oz de Rye - 0.75 oz de Vermouth Rouge - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Verser le reste du cocktail dans une burette déposé sur crushed ice dans un verre Old Fashioned <u>Perfect Manhattan</u> - Mixing Glass: - 3 dash d'angostura bitter - 1 dash bitter à l'orange - 2 oz de Rye - 0.5 oz de Vermouth Rouge - 0.5 oz de Vermouth Sec - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Verser le reste du cocktail dans une burette déposé sur crushed ice dans un

	verre Old Fashioned <u>Dry Manhattan</u> - Mixing Glass: - 3 dash d'angostura bitter - 1 dash bitter à l'orange - 2 oz de Rye - 0.75 oz de Vermouth Sec - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Verser le reste du cocktail dans une burette déposé sur crushed ice dans un verre Old Fashioned <u>Reverse Manhattan</u> - Mixing Glass: - 3 dash d'angostura bitter - 1 dash bitter à l'orange - 2 oz de Vermouth Rouge - 0.75 oz de Rye - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Verser le reste du cocktail dans une burette déposé sur crushed ice dans un verre Old Fashioned
Présentation	Présenter sur soucoupe argent
Upsale possible	Whisky

Nom	Maple Trace
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	Création Cocktail par Vincent Thiffault pour le menu 2019, inspiré par un old fashioned qui se veut sucrer.
Style	- Short
Saveur	- Sucrer
Verre	Spey
Glace	King Cube
Garnish	Décorer avec une cuillère espresso de caramel maison
Recette	- Directement dans le verre - 4 dash de Bitter Feebrother cardamone - 1.25 oz de Bourbon - 0.25 oz de Sortilège - 0.5 oz Rouge George Rouge - 0.5 oz sirop de Pomme - Stir - Strain dans le verre - Garnish
Présentation	Déposer la cuillère de caramel sur le cocktail a la table
Upsale possible	NA

Nom	Margarita
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Margarita is one of the most popular cocktails in North America—for good reason. Combining the tang of lime and the sweetness of orange liqueur with the distinctive strength of tequila, the classic Margarita strikes all of the right keys. What's less certain, however, is the drink's origin. Some say the cocktail was invented in 1948 in Acapulco, Mexico, when a Dallas socialite combined blanco tequila with Cointreau and lime juice for her guests. Others say that the Margarita, which translates to daisy flower in Spanish, was an inevitable twist on the Daisy, a cocktail template involving spirit, citrus, orange liqueur and soda. Make one with tequila, leave out the soda, and you get a Margarita. But regardless of how or when it was invented, the Margarita has earned its way into drinkers' hearts. Référence: https://www.liquor.com/recipes/margarita/
Style	
Saveur	-
Verre	Nick & Nora
Glace	NA
Garnish	Duo de Lime
Recette	- Refroidir le verre - Dans un shaker - 1.5 oz Tequila - 0.5 oz liqueur d'agrumes - 0.5 oz Sirop d'agave - 0.75 Jus de Lime - 3 Dash solution saline - Shaker - Double Strain dans le verre - Garnish
Présentation	NA
Upsale possible	- Tequila - Liqueur d'agrumes

Nom	Martinez
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	The cocktail world owes a lot to the classic Martinez. Made with equal parts gin and sweet vermouth, plus maraschino liqueur and bitters, this old-school variation of the Manhattan is often said to have inspired early iterations of the Martini we know today. The origins of the Martinez are unclear. It's possible that legendary bartender and author Jerry Thomas may have invented the cocktail for a customer traveling to the port city of Martinez, California. The city of Martinez, however, insists that a local bartender concocted the drink. It's a mystery best pondered over a good cocktail. What's mostly certain is that the Martinez made its first print appearance in the 1884 book, The Modern Bartenders' Guide by O.H. Byron. But it's likely that the cocktail predated the book by a decade or more. Byron's recipe didn't specify which type of gin should be used, but given the preference and availability of Dutch genever at the time, it's reasonable to conclude that this malty style of gin featured in the cocktail. (English gin had not yet assumed its throne in America.) The Martinez appeared again in 1887, when it was included in the posthumously published edition of The Bar-Tender's Guide by Thomas. In this version, the recipe specifically called for Old Tom gin, a spirit that lands somewhere between malt-heavy genever and juniper-heavy London dry gin. Over the years, other Martinez recipes called for dry vermouth instead of sweet, or the addition of curaçao, but Thomas' recipe most resembles the Martinez served today. Référence : https://www.liquor.com/recipes/martinez/
Style	- Straight / up - Spirit forward
Saveur	
Verre	Petit martini et burette sur crushed ice dans un verre old Fashioned
Glace	Na
Garnish	Zeste d'orange
Recette	- Mixing glass - 1.5 oz Gin - 1.5 oz Vermouth rouge - 0.25 Luxardo maraschino - 2 dash angostura - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Verser le reste du cocktail dans une burette qui repose sur crushed ice dans un verre old fashioned
Présentation	Présenter le verre sur soucoupe argenté
Upsale possible	Gin

Nom	Martini
Disponibilité	Tout le temps
Catégorie	Cocktail classic
Présentation / Histoire	Who mixed the world's first Martini? It's a good question, but you could stumble down a very deep, dark rabbit hole trying to find out. Was it a California prospector during the 1849 Gold Rush or the barman at a flossy New York City hotel 50 years later? Most likely, the Martini is a cocktail that came onto the scene in multiple places at once, as bartenders began to experiment with gin and dry vermouth. Regardless, no origin story will leave you feeling as blissful and content as you will feel after drinking a classic, well-made Dry Martini. One fact we do know: The drink's original form, according to early recipes, was sweet. Nineteenth-century cocktail books regularly called for Italian (sweet) vermouth. The Dry Martini took its current form around 1905, when the new order of the day was dry gin, dry vermouth and perhaps a dash of orange bitters for good measure. When making the drink for yourself, it's imperative that you start with good ingredients—after all, there's no place to hide in such a straightforward cocktail. Begin with a London-style gin. From there, add a little dry vermouth. The ratio is negotiable, but common formulas typically fall in the range of four-to-eight parts gin to one part vermouth. A dash of orange bitters ties the room together. Despite the exacting demands of a certain fictional British spy, the Martini is meant to be stirred, not shaken. The cocktail should be clear, sans ice shards. But do stir it for a good 20 to 30 seconds to yield the proper dilution necessary to bring the ingredients into balance. Then, strain it into the glass named after the cocktail itself. Twist a lemon peel over the top, and there you have it: a Dry Martini. It's a drink worth getting to the bottom of. Maybe more than once. Référence : https://www.liquor.com/recipes/dry-martini/ 1 gin : 2 vermouth = Reverse Martini 2 gin : 1.5 vermouth = Sopping Wet Martini 1 gin : 1 vermouth = Fifty Fifty Dry Martini 2 gin : 1 vermouth = Wet Martini 3 gin : 1 vermouth = 3:1 Dry Martini 5 gin : 1 vermouth = Difford's preferred ratio 7 gin : 1 vermouth = Embury's preferred ratio 10 gin : 1 vermouth = 'Naked' or 'Direct' Dry Martini 15 gin : 1 vermouth = Montgomery's Dry Martini only gin : no vermouth = Churchill Martini Référence https://www.diffordsguide.com/g/1121/martini
Style	Spirit Foward
Saveur	-
Verre	Petit martini et burette sur crushed ice dans un verre old Fashioned
Glace	Na
Garnish	- Zeste de citron sur pick
Recette	Dry Martini - Mixing glass - 2 oz de Gin ou Vodka - 0.75 oz Vermouth Sec - 1 dash bitter orange - Stir

	- Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Spray huile de citron sur pied de la coupe - Verser le reste du cocktail dans une burette qui repose sur crushed ice dans un verre old fashioned <u>Dirty Martini</u> - Mixing glass - 2 oz de Gin ou Vodka - 0.75 oz Vermouth Sec - 0.5 oz Semur d'olive - 1 dash bitter orange - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Spray huile de citron sur pied de la coupe - Verser le reste du cocktail dans une burette qui repose sur crushed ice dans un verre old fashioned - <u>Reverse Martini</u> - Mixing glass - 2 oz de Vermouth Sec - .75 oz Gin ou Vodka - 1 dash bitter orange - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish - Spray huile de citron sur pied de la coupe - Verser le reste du cocktail dans une burette qui repose sur crushed ice dans un verre old fashioned -
Présentation	NA
Upsale possible	- Spiritueux Vodka ou Gin

Nom	Mary Pickford
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Mary Pickford, a classic rum cocktail, is known to be sweet but with a kick—not unlike like its namesake. The most popular origin story for this tropical favorite goes like this: In early 1920s Cuba, the Mary Pickford cocktail was created and named for the pioneering star, who was working on a film in Havana at the time with husband Douglas Fairbanks (as was Charlie Chaplin, Fairbanks’ best friend). The bartender responsible, as happens with most classic drinks, is somewhat debated. In this case, it comes down to two local bartenders: Eddie Woelke and Fred Kaufman, though Kaufman tends to get the lion’s share of the credit. While the Cuba story is a fun one, Vanity Fair reports that “a thorough review of Mary and Doug’s schedule reveals no trips to Cuba—and they never made a film there during their marriage.” This throws a wrench in the tale, but it doesn’t necessarily mean that the drink wasn’t made in Pickford’s honor. We do know that the Mary Pickford cocktail first appeared in print in 1928 with the publishing of Basil Woon’s cocktail book, “When It’s Cocktail Time in Cuba,” and again in the 1930 edition of “The Savoy Cocktail Book” by legendary bartender Harry Craddock. Référence : https://www.liquor.com/recipes/mary-pickford/
Style	Straight / up
Saveur	
Verre	Gatsby
Glace	Na
Garnish	Na
Recette	- Refroidir le verre - Shaker - 1.5 oz rhum - 1.5 oz jus d’ananas - 0.25 oz grenadine - Bsp Luxardo maraschino - Shake - Purger le verre de la glace et de l’eau résiduel - Double strain dans le verre
Présentation	
Upsale possible	

Nom	Melina's Moonlight
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par David Foisy pour le menu 2018.
Style	
Saveur	-
Verre	Collins
Glace	Petite Glace
Garnish	- Duo de citron - Paille longue
Recette	- Dans un shaker - 1 oz Gin - 0.5 oz Chartreuse Jaune - 0.75 oz Drambrui - 0.75 oz Blanc d'oeuf - 0.5 oz Sirop Simple - 0.75 oz Jus de Citron - 2 Dash Bitter Kinsip Gingembre - Reverse Dry Shake - Double Strain dans le verre - Ajouter la glace - Topper au Soda - 3 Dash de Peychauds sur le top de la Mousse - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Melon Splash
Disponibilité	Tout le temps
Catégorie	Nos premier jours
Présentation / Histoire	
Style	Allongé
Saveur	- Fruité – melon d'eau
Verre	Collins
Glace	Petite glace et crushed ice
Garnish	- Lime Wheel - Paille longue
Recette	- Dans un shaker - 1 oz de bourbon - 0.5 Liqueur de melon - Shake - Verser dans le verre - Ajouter la glace - Topper avec Sprite - Boule de crused ice - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Mexican Firing Squand
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	
The recipe was first recorded by historian Charles H. Baker in his 1939 guide <i>Gentleman's Companion</i>, which also introduced American audiences to the rye-based Remember the Maine. Baker was not a bartender by trade. In fact, he was a former merchant who traveled around the globe seeking out new experiences and drinks, which he documented in his book. One such adventure brought him to La Cucaracha Cocktail Club in Mexico City, where he happened upon the Mexican Firing Squad two years before the book's publication. As Baker writes, he and his companion ditched their chaperones, "2 young Mexican caballeros whose parents mattered in official circles in Mexico. "We were herded into fancy, rather dull places, served too warm drinks," Baker continues. "And finally on 1 occasion we broke off by ourself, sought out this bar—where an aristocrat native oughtn't to be seen!—ordered things in our own way." Despite Baker's description and the bar's name, which translates to "the cockroach," La Cucaracha was anything but a seedy dive: The cocktail bar was an emblem of Prohibition-era swankiness, with a menu of 40 classics that featured an illustration of a cigar-smoking insect in a tuxedo and top hat. In any case, Baker and his companion "almost became wrecked upon" the tequila concoction. Baker's version called for two pours of tequila, the juice of two small limes, one and a half to two teaspoons of grenadine or plain gomme syrup, and two dashes of Angostura bitters. The contemporary version of the cocktail, calling for a bit more grenadine, produces a sweeter drink. You'll want to start with blanco tequila, the most agave-forward expression of the spirit, which blends seamlessly into citrusy cocktails. Lime juice brightens and grenadine slightly sweetens the mix with its tart, fruity notes. Opt for a high-quality bottle of the sweetener or make your own version of the pomegranate syrup. A hefty few dashes of Angostura bitters add depth and warm baking-spice notes to the drink. Some modern-day iterations of the cocktail call for it to be topped with club soda, but the classic is plenty refreshing without it—a fine replacement for your usual Margarita. Reference : https://www.liquor.com/mexican-firing-squad-cocktail-recipe-5270686	
Style	Straight / short
Saveur	- Acid - Rafrachissant - Fruité
Verre	Spey
Glace	King Cube
Garnish	- Lime wheel
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1.5 oz Tequila - 0.5 oz Grenadine - 0.5 oz Jus de lime - 2 dash solution saline - 4 Dash Bitter Angostura - Shaker - Double strain dans le verre
Présentation	Na
Upsale possible	Tequila

Nom	Mexican Mule
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	Déclinaison Moscow mule
Style	Mule
Saveur	-
Verre	Tasse à mule
Glace	Petite glace et crushed ice
Garnish	- Duo lime - Paille longue
Recette	- Tasse à mule - 1.5 oz Tequila - 0.5 oz sirop agave - 0.75 oz jus de lime - 3 dash angostura - 2 dash solution salines - Ajouter petite glace - Paille - Stir avec paille - Topper à la bière de gingembre / compenser avec soda au besoin - Boule de crushed ice - Angostura sur glace - Garnish
Présentation	NA
Upsale possible	Tequila

Nom	Mezcal Mule
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	First created by Meehan at PDT, the famed New York bar, this recipe includes a few flourishes. Mezcal, ginger beer and lime lead the way, as you'd expect. From there, Meehan calls on passion fruit purée to incorporate tart, tropical sweetness, and muddled cucumber for a fresh, aromatic accent. Cucumber and candied ginger are used for garnish (and potential snacks), while a dusting of chile powder adds a kick to each sip and helps to accentuate both the burn of the ginger and the alcohol. Référence : https://www.liquor.com/recipes/mezcal-mule/
Style	Mule
Saveur	-
Verre	Tasse à mule
Glace	Petite glace et crushed ice
Garnish	Duo lime et tranche de concombre sur pic
Recette	- Shaker - 5 – 6 cubes de concombre - 0.5 oz sirop agave ou sirop simple - 3 dash angostura - 2 dash solution salines - Muddle - 1.5 oz Mezcal - 0.75 oz jus de lime - 0.75 oz sirop fruit de la passion - Shake - Double strain dans tasse mule - Ajouter petite glace - Topper à la bière de gingembre - Boule de crushed ice - Angostura sur glace - Garnish
Présentation	Na
Upsale possible	Tequila / mezcal

Nom	Mimosa
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	Composed of sparkling wine and orange juice, the Mimosa was created around 1925 and named for a yellow-flowered plant. Its origin is often pegged to Frank Meier, a bartender at the Ritz hotel in Paris during that time. Meier eventually included the recipe in his 1936 book, “The Artistry of Mixing Drinks,” which is believed to be the Mimosa’s first appearance in print. It’s easy to see why the drink became a sensation. It’s refreshing and delicious, and even the most novice drinks-makers can remember the two-part recipe. The Mimosa is also a lighter serve than the high-octane Screwdriver, which skips sparkling wine in favor of vodka, so it’s a natural choice for morning consumption. Référence : https://www.liquor.com/recipes/mimosa/
Style	- Cocktail déjeuner - Allongé
Saveur	-
Verre	Verre à vin
Glace	NA
Garnish	Orange Wheel
Recette	- Direct dans le verre - 3 oz de vin mousseux - Remplir de Jus d’Orange - Garnish
Présentation	NA
Upsale possible	Na

Nom	Mint Julep
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Over its 200-plus year history, the Mint Julep has remained a drink that defies attempts at unfortunate alteration. Sure, there have been futile attempts to complicate its harmonious simplicity (or, in some oddball cases, streamline it), but not a single one has managed to successfully classify the Julep's rep as an endangered species in need of rescuing. To the contrary, the annual Kentucky Derby is practically the drink's own national holiday, as it has been the official drink of the race since 1938. The clamor for the classic cocktail comes to a thunderous springtime crescendo at Churchill Downs, where 120,000 Mint Juleps are served over a mere two days. Add to that the limited edition \$1,000 Julep—about 100 special for-charity booze-filled, one-of-a-kind cups, each adorned with a rose petal from the winning steed's garland of roses—and that's a whole lot of in-demand minty bourbon-y goodness. "The cool thing about a classic like the Mint Julep is it's really simple to make," says bartender Charles Joly, the owner of Crafthouse Cocktails and the man responsible for all of those race-day refreshments for the last four years, since the official Derby bourbon, Woodford Reserve, partnered with Joly and crowned him the official Mint Julep maker for the storied event. "But with simple cocktails, there's nothing to hide behind. There's more that can go wrong." Without the safety net of multiple mixers, the components of a good Mint Julep absolutely cannot be subpar. "The beauty of a three-ingredient cocktail like the Mint Julep is there's nowhere to hide bad choices, with only bourbon, sugar and mint," says Derek Brown, the owner of D.C.'s Columbia Room and author of the upcoming "Spirits Sugar Water Bitters." "As the ice melts and dilutes, the drink gets cooler and the flavors change," says Brown. "That's why crushed ice is used. It contributes to it, changing over time." And while hot weather might be the inspiration to make a Mint Julep, it's a drink that was not designed to be kicked back for a quick quench. "The thing about the Mint Julep is that it's much like a glass of really great wine," he says. "You have to let it change over time. It starts one way and ends up another. It's a porch-sipping drink." But as important as that frosty crown of crushed ice is to the slow-dilution of whiskey, the drink didn't always have the benefit of frozen water, according to Sara Camp Milam, the managing editor of Southern Foodways Alliance and co-author with Jerry Slater of "The Southern Foodways Alliance Guide to Cocktails." "In the 1830s, commercial ice wasn't widely available in the South," says Milam. "It's hard to imagine the cocktail without a mountain of crushed ice, but the Mint Julep we're envisioning occurred sometime after the 1830s, or closer to middle of the century, because it wasn't until then that ice houses were common in Southern cities." Another bit of lore that often arises when discussing the Mint Julep is the origins of the cocktail category's name. It's likely derived from the Arabic word golab, for rose water, which, according to Milam, was used to make medicine more palatable—a story common to other alcoholic elixirs. Milam and Slater found that the Mint Julep's foundational precursor was not, in fact, made in Kentucky or with American whiskey. "We do believe that early-19th-century Virginia is the home of the Mint Julep," she says. "We found that the closest thing was a drink with peach brandy or rum, consumed in the morning with mint to make it go down easier on farms in Virginia." The first written mention of the Mint Julep was found in an 1803 letter written by a Virginia slave-based farm owner. The next was a menu in 1816 at the White Sulfur Springs resort (currently known as the famed Greenbrier) in what is now West Virginia. The ice-free offerings were 25 cents a pop and three for \$.50. Of course, bourbon is now synonymous with the cocktail, and it's hard to imagine it any other way. "There are two camps with the Mint Julep. Those who think it's a Mojito and those who know it's an Old Fashioned," says Brown. "The Mojito camp is wrong. The Julep is not an insipid sweet drink; it's something complex that has a little bit of a wallop to it." In her book, "Julep: Southern Cocktails Refashioned," bartender Alba Huerta, the owner of popular Houston bar Julep, argues for a higher-proof bourbon as well: "The ideal spirit for this is a mid-80s- to 90-proof bourbon. A straight 80-proof might drink well for the first few minutes, but as the ice begins to melt, it will quickly become too diluted to be enjoyable." As for the mint, bruise, don't bully. "A little tap will get the fragrance out," says Brown. "One experiment I do when I teach classes is to tell a person to chew a mint leaf. The first bite is refreshing and fragrant, but as you continue to chew, it gets more bitter and awful tasting. The more you muddle, the worse that gets," says Brown. "It's like with hamburgers—people push down on them and let all the juice out of it. Why kill the hamburger? It just wants to be loved. Same for the mint." "You want nice firm sprigs, not droopy mint over side of your drink. That's sad," says Joly, who prefers large nosegay-like tufts of the herb in his Juleps. To keep his garnishing mint gorgeous, Joly spends a couple of hours bunching up bouquets and setting them, leaf side emerged, in ice water for about 15 minutes. Then he cuts the

	stems (with a knife—scissors, he says, crush the capillaries, making it harder for water to do its job) and plunges them into room-temperature water. If keeping overnight, he puts a loose plastic bag over the top of the bunches. “That technique will bring back mint even if it’s a little bit on its way out.” Mint leaves for muddling he keeps gently wrapped in a damp paper towel. Those get pressed gently in the bottom of the glass or cup with a little sugar and whiskey. “When you muddle the mint with nothing else, you’re muddling into the air. When you muddle in liquid, the oils are going into something.” You can’t talk about the Mint Julep without talking about its signature sterling cup, which happens to be another part of the lore and allure of the cocktail—that it’s a drink of the well-to-do, contained in a fine, frosty silver cup. But while the antebellum “Gone with the Wind” imagery (the film came out the same year the Derby claimed the Julep as its own), it’s not possible to ignore that it draws a line directly to our country’s history of slavery—something Milam would like to see change. “It’s a great vehicle for a drink that’s full of crushed ice, but I think unfortunately it tends to be tied in with this idealized imagery of the South, where you have a butler bringing you a Mint Julep on a silver tray. I don’t like that part of it,” she says. “It speaks of an old South that also means white man planters and servitude. I hope that we can reclaim the Julep for everyone.” But function is working its way to overtaking the tarnish. “The metal cup is becoming iconic,” says Joly. “When people see it, they’re already thinking Julep. And it certainly allows it to frost up the way only a metal cup will do. Sure, it works in a Collins glass, but it’s not quite as cold. Good whiskey, fresh mint, a little sugar or simple syrup and crushed ice—that’s it. But within each of these things lies the opportunity to make a choice that elevates the drink to the level of the icon that it is. “I think that it’s a cocktail that fulfills a couple of points at the same time,” says Brown. “It’s a very aromatic cocktail—a very beautiful cocktail—so on that side, it has this almost ethereal characteristic. On the other side, it’s boozy as fuck. So you have this beauty and this brawn at same time. And when done well, that makes for the best cocktail.” <u>6 choses à savoir sur le mint Julep</u> 1. No One Drinks Mint Juleps in the South These Days The exception: during the Kentucky Derby. Over the course of two days at Churchill Downs, Moss estimates, more than 120,000 Mint Juleps are served, “which I suspect exceeds the total number of Juleps served anywhere else in the South during the entire rest of the year.” 2. The Earliest Juleps Didn’t Include Bourbon or Mint—Just Rum, Water and Sugar Around 1800, mint slipped into the equation. Many antebellum Juleps were made with cognac or other French brandies. According to some accounts, Juleps made farther north in New York City, circa 1830s, were often made with peach brandy as the liquor of choice. Thanks to the phylloxera epidemic of the mid-1800s, which infected France’s grapevines and hobbled cognac production, and a federal excise tax on American-made brandies, whiskey likely became the staple after the Civil War. 3. Juleps and Similar Libations Were Called Antifogmatics and Were Often Consumed in the Morning American author Samuel Goodrich explains that “in the Southern states, where the ague is so common and troublesome a malady, where fogs are frequent and dews heavy, it has grown the custom to fortify the body from attacks of the disease, by means of Juleps, or what are called antifogmatics.” That’s our kind of eye-opener. 4. When Crushed Ice Was Added, the Drink Became Known As the Hailstorm Julep That was sometime around 1830, when ice still was hard to procure, often transported from Boston or other Northern climes and protected in icehouses. The drink was made like an ordinary Julep, one visitor to West Virginia reported, except the glass was “well filled with a quantity of ice chopped in small pieces, which is then put in shape of a fillet around the outside of the tumbler.” 5. Mint Juleps Weren’t Served on the Verandas of Big Plantation Houses Out in the Country Scratch your Scarlett O’Hara fantasies. “The Mint Julep was a city concoction, one of the fancy drinks associated with the great hotel bars of Southern cities,” such as the Ballard House hotel in Richmond and the Saint Charles Hotel in New Orleans, Moss asserts. “The Mint Julep is closely associated with Kentucky today, but before the Civil War, it was a city slicker’s drink, not something you found in the rolling horse country of the Bluegrass State.” 6. The Drink Was First Mentioned in Print in 1803 According to John Davis’ 1803 book “Travels of Four and a Half Years in the United States of America,” a mint julep was said to be a “dram of spirituous liquor that has mint steeped in it, taken by Virginians of a morning.” Référence: https://www.liquor.com/articles/mint-julep/ https://www.liquor.com/articles/mint-julep-history/ https://www.liquor.com/recipes/mint-julep/
Style	Spirit Foward
Saveur	- Frais

	- Herbal
Verre	Julep
Glace	Petite glace et Crush Ice
Garnish	- Bouquet de menthe - Paille longue
Recette	- Direct dans la tasse à Julep - Taper 8 feuilles de menthe - 3 dash d'angostura - 0.75 oz de sirop demerara - Muddle - 1.5 oz Bourbon - Remplir le fond de petite glace - paille - Strir avec paille - Remplir de reste de petite glace - Boule de Crushed Ice - Bitter angostura on top - Garnish - Parfumer de menthe poivré
Présentation	NA
Upsale possible	Bourbon

Nom	Miss Elena
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	
Beau Bradley, the head bartender at Michelin-starred Korean restaurant Cote in New York City and its subterranean bar, Undercote, created this riff on an Espresso Martini. Perhaps the most notable adjustment to the standard formula is Bradley's use of Mr Black, a particularly intensely flavored coffee liqueur, to stand in for both the standard Kahlúa and the usual freshly brewed espresso. "It cuts the time of making an Espresso Martini by not having to make a shot of espresso every time one is ordered," he says. Bradley adds a couple of unconventional ingredients—a citrusy amaro and a dessert-style sherry—that bring depth, complexity and elegance to the cocktail, he says. "PX sherry adds dried fruit and dark chocolate flavors, while the Amaro Nonino adds notes of caramel, bitter orange and cinnamon," he says. "All of these flavors are great complements in a balanced Espresso Martini." Reference: https://www.liquor.com/miss-elena-cocktail-recipe-5111991 History: Adapted from a recipe created in 2021 by Beau Bradley, head bartender at Undercote beneath the Michelin-starred Cote restaurant in New York City, USA. Référence : https://www.diffordsguide.com/cocktails/recipe/13231/miss-elena	
Style	- Straight / up
Saveur	-
Verre	Gomez
Glace	Na
Garnish	Fleur comestible
Recette	- Refroidir le verre - Shaker - 1 oz Vodka - 0.5 oz liqueur de café - 0.5 oz Sherry - Bsp amaro nonino - Bsp sirop simple - 2 drop solution saline - 1 dash angostura - Shaker - Purger le verre de la glace - Double strain dans le verre - Garnish
Présentation	Na
Upsale	Vodka

Nom	Miss Violet
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins en 2019
Style	Sour
Saveur	-
Verre	Arctic
Glace	NA
Garnish	Pétal de Rose Sec
Recette	- Refroidir le verre - Dans un shaker - 1 oz de Gin fruité (OG: Seventh Heaven) - 1 oz de liqueur de Violette - 2 Traits de de Bitter Dashfire Lavande - 0.75 oz Blanc D'œuf - 0.75 oz Jus de Lime Frais - Reverse dry shake - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	NA

Nom	Mojito
Disponibilité	Tout le temps
Catégorie	Cocktail classic
Présentation / Histoire	The Mojito is one of the most popular rum cocktails served today, with a recipe known around the world. The origins of this classic drink can be traced to Cuba and the 16th-century cocktail El Draque. Named for Sir Francis Drake, the English sea captain and explorer who visited Havana in 1586, El Draque was composed of aguardiente (a cane-spirit precursor to rum), lime, mint and sugar. It was supposedly consumed for medicinal purposes, but it's easy to believe that drinkers enjoyed its flavor and effects. Eventually, rum replaced aguardiente and the name was changed to the Mojito. It's unclear exactly when this transpired, but the Mojito first appeared in cocktail literature in the 1932 edition of "Sloppy Joe's Bar Cocktail Manual, a book from the famed Havana institution. Appropriately, almost all of the ingredients in the Mojito are indigenous to Cuba. Rum, lime, mint and sugar (the island nation grows sugar cane) are joined together and then lengthened with thirst-quenching club soda to create a delicious, lighthearted cocktail. The drink is traditionally made with unaged white rum, which yields a light, crisp flavor. Using Cuban rum will score you points for authenticity, although many modern Cuban rums are lighter in style than their predecessors, so you might try experimenting with white rums until you find one that you like best. The Mojito is slightly more labor-intensive than other cocktails because it involves muddling the mint, but the end result is worth the effort. The mint combines with the other ingredients for an extra dose of refreshment that, while often associated with summer, can be enjoyed any time of the year If you prefer your cocktails with a dash of literary history, you're in luck. The Mojito is said to have been a favorite of Ernest Hemingway who, according to local lore, partook of them regularly at the Havana bar La Bodeguita del Medio. Référence : https://www.liquor.com/recipes/mojito/
Style	Allongé
Saveur	- Frais - Pétillant - Rafraichissant
Verre	Collins
Glace	Petite glace et crushed ice
Garnish	- Duo de lime - Bouquet de menthe - Paille
Recette	- Directement dans le verre - 8 feuilles de menthe tapée - 1 oz de sirop simple - 3 Quartier de lime - Muddle - 1.5 oz de rhum - Remplir de petite glace - Topper avec Soda - Remuer pour monter la menthe - Mettre la Crush Ice - 5 Dash Angostura Bitter on top - Garnish
Présentation	NA
Upsale possible	Rhum

Nom	Monte Cassino
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation Last word
Présentation / Histoire	If you've ever had a classic Last Word, you know the kind of nuanced flavor profile that comes with combining green Chartreuse with citrus, a spirit and another distinct liqueur (lime, gin and Maraschino, respectively). It's a drink unlike any other, and thanks to its unique nature, the Last Word has inspired countless riffs over the years. Take the Monte Cassino, for example: Created in 2010 by New York City bartender Damon Dyer, this variation uses yellow Chartreuse, Benedictine, American rye whiskey and freshly squeezed lemon juice, and it's every bit as satisfying as its inspiration. Dyer's Monte Cassino draws its name from Benedictine's rich and fascinating history, which, like Chartreuse, is connected to centuries of production by monks (Monte Cassino in Italy is where the Benedictine Order is said to have been founded). Référence: https://www.liquor.com/recipes/monte-cassino/ https://www.diffordsguide.com/cocktails/recipe/2994/monte-cassino
Style	Straight / Up
Saveur	
Verre	Nick & nora
Glace	Na
Garnish	- Zeste de citron
Recette	- Refroidir verre - shaker - 0.75 oz Rye whiskey - 0.75 oz Benedictine - 0.75 oz Chartreuse jaune - 0.75 oz jus de citron - Shaker - Double Strain dans verre - Exprimer les huiles du zeste - Garnish - Spray huile de citron sur le pied de la coupe
Présentation	Na
Upsale possible	Whisky

Nom	Montreal Cocktail
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Famille	Variation Last Word
Présentation / Histoire	History: Collaboratively created in summer 2017 by fifteen Montreal bartenders, with the "hope to not only inspire the people of our great city, but those of other communities across the globe, to give life and to embrace the Montreal Cocktail as a modern-day classic." The initiative, to coincide with Montreal's 375th anniversary, was led by Kevin Demers, owner of Montreal's Coldroom. The other members of the team were: Brynley Leach, Charles Landry, Chris Natale, Drahos Chytry, Fabien Maillard, Graham Warner, Hugo Dallaire, Jason Griffin, Kate Boushel, Philippe Haman, Sabrina Mailhot, Sam Dalcourt, Tony Galdes, and Jean-Maxime Giguere. Référence : https://www.diffordsguide.com/cocktails/recipe/4235/montreal-cocktail-official-city-cocktail
Style	- Spirit forward - Straight / up
Saveur	Amer
Verre	Nick & Nora
Glace	Na
Garnish	- Zeste de Citron
Recette	- Mixing glass - 0.75 oz gin - 0.75 oz rye - 0.75 oz aperol - 0.75 oz Suze - Freezer le verre - Verser dans verre - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron sur le pied de la coupe
Présentation	Na
Upsale possible	Gin

Nom	Moriarity's Iced Tea
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Fred Masse pour le Menu 2017
Style	- Short
Saveur	- Rafraichissant - Fruit - Légèrement épicé
Verre	Spey
Glace	Petite Glace
Garnish	Bouquet de basilic
Recette	- Shaker - Mettre 5-6 feuilles de basilic - 2 dash d'amer a l'ancienne Feebrother - 1.5 oz de sirop de the Wulong - 1 oz de jus de citron - 0.5 oz de sirop de gingembre - Muddle - 1 oz de Bourbon - 0.5 oz de Calvados / brandy de pomme - Mettre la glace et shaker - Strainer dans verre - Topper avec Soda - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Moscow Mule
Disponibilité	Tout le temps
Catégorie	Mule
Présentation / Histoire	History: Part of the Buck family of cocktails, the Moscow Mule was created in 1941 - 1946 (the date and place of creation are disputed). John G. Martin had recently (in 1939) acquired the rights to Smirnoff vodka for Heublein, a small Connecticut-based liquor and food distributor. Meanwhile, Jack Morgan, a friend of his and owner of Hollywood's famous British pub, the Cock'n'Bull Saloon on Sunset Strip, was trying to launch his own brand of ginger beer but sales were not going well. Legend has it that the two men met at New York City's Chatham Bar and hit on the idea of mixing Martin's vodka with Morgan's ginger beer and adding a squeeze of lime (perhaps inspired by the Cuba Libre) to create the Moscow Mule. Others, most notably Eric Felton in a 2007 article in the <i>Wall Street Journal</i>, say the drink was invented back in Hollywood at the Cock 'n' Bull by Wes Price, its head bartender. Price is said to have created the drink in an attempt to clear an overstock of ginger beer from the pub's basement. He served the new drink to actor Broderick Crawford and so the drink caught on from there. Wes Price, apparently resigned from the Cock 'n' Bull in 1953 and is quoted as saying "<i>I wasn't truly appreciated. I never got an extra cent for my invention</i>". What is sure is that the combination of vodka and ginger beer helped both Morgan and Martin shift their products but the cocktail's success is greatly due to its being served in a copper mug specially engraved with a kicking mule. This initiative was driven by a girlfriend of Morgan's who'd recently inherited a copper factory that made the previously poorly selling copper mugs. The success of the Moscow Mule was most fortuitous for all three friends. By 1947, when Edwin H. Land invented the Polaroid Land Camera, the Moscow Mule was already established on the drinks menus of numerous bars. Martin bought himself one of the instant cameras and went from bar to bar photographing bartenders holding a bottle Smirnoff Vodka in one hand and a copper mule mug in the other. He gave one photograph to the bartender and used a second to show the next neighbouring bar what they were missing out on. The Moscow Mule and the use of the Polaroid Camera was a stroke of marketing genius. Référence : https://www.diffordsguide.com/cocktails/recipe/1366/moscow-mule

Style	- Mule
Saveur	- Épicé - Frais
Verre	Tasse à Mule
Glace	Petite Glace et crushed ice
Garnish	- Duo de lime - Paille longue
Recette	- Dans une tasse à Mule - 1.5 oz de Vodka - 0.5 sirop simple - 0.75 Jus de Lime Frais - 3 Dash angostura - Remplir la tasse de glace - Paille - Stir avec paille - Topper avec soda de gingembre / compenser avec soda au besoin - Stir - Boule de crushed ice - 2 Dash d'angostura Bitter on top - Garnish
Présentation	NA
Upsale possible	Vodka

Nom	Naked and Famous
Disponibilité	Tout le temps
Catégorie	Nouveau Populaire
Présentation / Histoire	Créé en 2011 par la bartender Joaquim Simo au célèbre bar à cocktail de New York, le Death & Co. the Naked & Famous, created by Joaquín Simó, most recently a partner in New York City's now-shuttered Pouring Ribbons, during his time at Death & Co. "That cocktail has really ended up being my most popular creation, which I wouldn't have expected when I created it a decade ago," says Simó. Echoing an oft-quoted statement about his drink's inspirations, Simó says, "The Naked & Famous is indeed the bastard love child borne out of an illicit Oaxacan love affair between a classic Last Word and Sam Ross' Paper Plane cocktail." It shares its equal-parts formula with both drinks, and an ingredient—lime juice and Aperol, respectively—with each, but swaps the Last Word's green Chartreuse for the gentler, sweeter yellow version and reaches for an unexpected base spirit: mezcal. And not just any bottle, either. "Choosing a big, aggressively smoky and funky mezcal was key here, as there is relatively little of it in the drink and it needs to stand up against two liqueurs, neither of which lacks complexity," says Simó. "If you want to say 'Pour cost be damned!' and make it according to the original recipe (which is what we do at Pouring Ribbons), the mezcal to reach for is Del Maguey's Chichicapa bottling." The drink's other components were chosen to complement that particular mezcal. "Rather than go huge with Campari and green Chartreuse, I chose their younger, lower-proof and -intensity siblings as modifiers to ensure that the complex notes of Chichicapa would not be drowned out while retaining the equal proportions of the original recipe," says Simó. Over the decade since it was created, the cocktail has come to be considered a true modern classic. "I attribute its popularity to the balance and depth found in the drink," says Simó. "The fruity notes of Aperol and honeyed herbaceousness of yellow Chartreuse don't result in a cloying one-note drink, but rather harmonize beautifully to create a refreshing, citrusy drink that changes in flavors from attack through mid-palate and into a long finish." Many have wondered about the drink's name over the years, so we'll leave you with this fun fact. It comes from a lyric in a Tricky song Simó loved as a teenager: "Tricky Kid" from the album Pre-Millennium Tension. Référence: https://www.liquor.com/naked-famous-cocktail-recipe-5268208
Style	- Straight / up
Saveur	-
Verre	Nick & nora
Glace	Na
Garnish	Lime sec
Recette	- Refroidir le verre - Shaker - 0.75 oz Mezcal - 0.75 oz Aperol - 0.75 oz chartreuse jaune - 0.75 oz Jus de Lime Frais - Shake - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	Mezcal

Nom	Necromancer
Disponibilité	Tout le temps
Catégorie	Cocktail Classique
Famille	Variation Corpse reviveur
Présentation / Histoire	Necromancy is a discipline of black magic used to communicate with the dead to foretell the future. Supposedly. Necromancers pop up frequently in the fantasy and horror genres. Think Sauron from The Lord of the Rings or The Night King from Game of Thrones. The drink takes inspiration from the Corpse Reviver No 2. Once used as a hangover cure, the original contains gin, vermouth, absinthe, lemon juice and Cointreau orange liqueur. New York bar pro Mayur Subbarao swaps out the orange for elderflower, which pairs so well with the gin. With these vibrant, refreshing flavours, it's hard to see how this drink was given such an ominous name. But then, Mayur Subbarao is not your standard cocktail bartender. The New York spirit crafter and one time pastry chef who once founded a cocktail bitters company is a full time legal counsel working in the environmental space. He's also taught cocktail classes in New York. According to a 2011 interview these were very exclusive, with a secret email chain and lots of unlikely locations. Fancy learning about cocktails whilst on top of one of the eagles atop the Chrysler building? Well, according to Mayur Subbarao, that's exactly what they did. So, perhaps with these unique and eccentric influences, it's no wonder that the Necromancer cocktail recipe came out the way that it did. We think the name alone evokes a sense of mystery and reminds us of dark Halloween nights. So whilst we weren't able to chat to Mr. Subbarao about the creation of this cocktail, its reputation is perhaps best shrouded in mystery. Référence: https://thecocktailsociety.uk/necromancer-cocktail-recipe/
Style	- Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Zeste Citron
Recette	- Freezer le verre - Bsp Gin et rouler le gin sur les parois intérieur du verre - Shaker - 0.75 oz Absinthe - 0.75 oz Liqueur de Sureau - 0.75 oz Lillet - 0.75 oz Jus de Citron - Shaker - Double Strain dans verre - Garnish - Spray d'huile de citron sur le pied de la coupe
Présentation	Na
Upsale possible	Absinthe

Nom	Negroni
Disponibilité	Tout le temps
Catégorie	Cocktail Classique
Présentation / Histoire	Easy to make and refreshingly bitter, the Negroni is said to have been invented in Florence by the dauntless Italian Count Camillo Negroni in the early 20th century. While at Bar Casoni in Florence, he demanded that the bartender strengthen his favorite cocktail, the Americano, by replacing the usual soda water with gin. To further differentiate the drink, the bartender also employed an orange peel rather than the typical lemon peel. It's a widely accepted tale, and one that is documented in "Sulle Tracce del Conte: La Vera Storia del Cocktail Negroni," which was written by Lucca Picchi, the head bartender at Caffè Rivoire in Florence, Italy, and translates to "In the Footsteps of the Count: The True Story of the Negroni Cocktail." The count's fateful substitution resulted in one of the most popular stirred drinks in history, as the Negroni sits next to the Martini and Manhattan in the pantheon of classics. It also launched a thousand riffs, and today the Negroni can be found in myriad iterations at restaurants and cocktail bars around the world. Few cocktails have encouraged more frenzied experimentation than the beloved Negroni during the course of its 100-year history. Its one-to-one-to-one recipe of gin, Campari and sweet vermouth has become the platform on which generations of drink mixers have left their thumbprint. Sub bourbon for gin, and you've got the Boulevardier, a great cocktail in its own right. Try rum or mezcal in the same equal parts configuration with Campari and sweet vermouth, and you get far different yet equally balanced and impressive drinks. Référence : https://www.liquor.com/recipes/negroni/ Origins The origins of many cocktails are often the subject of debate but in the case of the Negroni it's an interchange that has become quite heated. Negroni is a very old family name and it's a family that seems to have different branches, or not as the case may be, not to mention the fact that Italian and French pride is at stake. By most popular accounts, the Negroni affords its origins in an aperitivo popular in Northern Italy at the beginning of the twentieth century. Gaz Regan in <i>The Negroni</i> writes "thanks to Dom Costa, we know that the Negroni was from the loins of the Americano, the Americano was based on the Milano-Torino, and in turn, the Milano-Torino was a variation on the Torino-Milano". The Milano-Torino incidentally takes its name from the geographical origins of its two main ingredients: equal parts Campari (from Milan) and Amaro Cora (from Turin). The Milano-Torino is said to have been invented in the 1860s at the Caffè Camparino in Milan which was owned by Gaspare Campari. The drink was popular with Americans who during this period of economic improvement and cheaper travel were out and about in the world exerting their influence, which in this instance included requesting the addition of a dash of soda water in their Milano-Torinos, thus giving birth to the Americano. However, both Dale Degroff in <i>The Essential Cocktail</i> and Anistatia Miller & Jared Brown in <i>A Spirited Journey</i> take the view that the Milano-Torino already contained soda and it was simply renamed as the Americano because Americans liked it. There are other reasons given as to why the drink took that name, but this is not a history of the Americano.

	Référence : https://www.diffordsguide.com/g/1078/negroni-cocktail/negroni-story
Style	Spirit Foward
Saveur	- Amer
Verre	Spey
Glace	King Cube
Garnish	Décorer d'un zeste d'orange
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 0.75 oz de Gin - 0.75 oz de Vermouth rouge - 0.75 oz de Campari - 1 dash bitter à l'orange - Stir avec glace - Purger le verre de la glace et de l'eau résiduel - Zester une orange par-dessus le verre - Strain dans le verre en exprimant les huile du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Negroni sbagliato
Disponibilité	Tout le temps
Catégorie	Cocktail Classique
Présentation / Histoire	History: Pronounced 'spal-yacht-oh' which in Italian means 'mistake', this drink was created in the late 1980s by Mirko Stocchetti at his Bar Basso in Milan when making a Negroni he mistakenly reached for a bottle of spumante instead of gin. They are still served at Basso today in enormous chalice like glasses with single, giant, rectangular ice cube. Référence : https://www.diffordsguide.com/cocktails/recipe/2515/negroni-sbagliato
Style	Spirit Forward
Saveur	- Amer - Pétillant
Verre	Spey
Glace	King cube
Garnish	Décorer d'un zeste d'orange
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 0.75 oz de Vermouth rouge - 0.75 oz de Campari - 1 dash bitter à l'orange - Stir avec glace - Purger le verre de la glace et de l'eau résiduel - Zester une orange par-dessus le verre - Strain dans le verre en exprimant les huiles du zeste à travers le jet - Topper au prosecco - Garnish
Présentation	Na
Upsale possible	Na

Nom	New York Sour
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	The Whiskey Sour comes from the mid-19th century and is believed to have first appeared in print in the 1862 edition of the famed "Jerry Thomas Bartenders Guide." In addition to being one of America's great cocktail inventions, the Whiskey Sour has persevered through time and is still beloved. It has spawned numerous variations, but perhaps none so popular as the New York Sour. The New York Sour updates the Whiskey Sour recipe (whiskey, lemon, sugar, egg white) with a float of dry red wine. The wine lends its aromatic qualities and deep red color to the drink. Reports trace the New York Sour back to the 1870s or 1880s, although it operated under other names during this time, including the Continental Sour. It's possible that the New York Sour was created in Chicago, but in time, the New York label grabbed on and never let go. This recipe comes from Allen Katz, the co-founder of New York Distilling Company and a leading expert on spirits and cocktails. He suggests either rye whiskey or bourbon as your base. A rye-spiked sour will feature more prominent spice notes than the bourbon version, but both spirits perform admirably. From there, fresh lemon juice and simple syrup keep the cocktail balanced while the egg white adds a silky texture and frothy head. Finally, red wine is slowly floated on top, providing a striking visual in addition to its dry and fruity flavor. Référence: https://www.liquor.com/recipes/new-york-sour/
Style	- Sour
Saveur	-
Verre	Spey
Glace	King cube
Garnish	- Citron sec - Cerise sur pic - Point d'angostura
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1.5 oz Bourbon - 3 dash angostura bitter - 0.5 oz sirop simple - 1 oz blanc d'œuf - 0.75 oz Jus de citron Frais - Reverse Dry shake - Purger le verre de l'eau résiduel - Double Strain dans le verre - 0.25 oz de Vin Rouge pour topper - Garnish
Présentation	Na
Upsale possible	Bourbon

Nom	Next to Last Word
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	NA https://www.diffordsguide.com/cocktails/recipe/3447/next-to-last-word
Style	- Straight / up
Saveur	-
Verre	Nick & nora
Glace	Na
Garnish	- Zeste de citron
Récette	- Refroidir verre - Shaker - 0.75 oz gin - 0.75 oz Maraschino Liqueur - 0.75 oz Liqueur de Sureau - 0.75 oz jus de citron - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans verre - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron sur le pied de la coupe
Présentation	Na
Upsale possible	Gin

Nom	Nice Paloma
Disponibilité	Limité
Catégorie	Création cocktail / Twist sur un classique
Présentation / Histoire	Inspiré par la popularité montante de la Tequila à travers le monde, j'ai choisi de m'inspirer de l'un des cocktails les plus vendus à travers le monde à base de ce spiritueux. J'ai ajouté la sauge pour aller chercher un côté herbale et cuisiner un sirop d'agave-pamplemousse et écorce de lime pour remplacer le traditionnel soda pamplemousse, pour aller chercher du sucré et de l'amertume. Création de Christ Desjardins
Style	- Petillant - Allongé
Saveur	- Agrumé - Légèrement acid - Végétal - Rafraichissant
Verre	Collins
Glace	Spear
Garnish	- Paille longue - Lime sec - Feuille de sauge - Fleur comestible - Demi-rim sel de l'Himalaya
Recette	- Rincer le verre avec sel rose de l'Himalaya - Mixing glass - 1.5 oz Tequila infusé à la sauge - 4 drops solution saline - 0.75 oz jus de lime - 2 oz Sirop Pamplemousse-zeste de lime- Agave - Stir avec glace - Carboniser au soda Stream - Mettre la glace dans le verre - Verser le liquide dans le verre - Topper avec soda si nécessaire - Float d' Infusion Flower Pea Tea (avec cuillère verso) Garnish
Présentation	Na
Upsale possible	Na

Nom	North Side
Disponibilité	Tout le temps
Catégorie	Twist Classique
Présentation / Histoire	Création cocktail par Vincent Thiffault en 2018, twist sur le classique South Side.
Style	- Straight / up
Saveur	-
Verre	Hilton
Glace	Na
Garnish	Décorer d'une feuille de menthe
Recette	- Refroidir le verre - Shaker - 4-5 feuilles de menthe - 3 dash de Feebrother Pamplemousse - 0.75 oz sirop simple - 0.75 oz jus de lime - 1.5 oz - 0.5 oz Lillet - Shaker - Double Strain dans le Verre - Garnish
Présentation	Na
Upsale possible	Gin

Nom	O'Bannion
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Twist sur un Paper Plane par Fred Masse en 2017
Style	- Straight / up
Saveur	-
Verre	Marie Antoinette / Gatsby
Glace	NA
Garnish	- Morceau de gingembre - Twist de citron
Recette	- Caraméliser un morceau de gingembre ET réserver - Shaker : - 0.5 oz de Sirop Simple - 0.5 oz jus de citron - 0.5 oz de sirop de gingembre - 0.5 oz d'Amaro Nonino - 0.5 oz Bourbon - 0.5 oz d'Aperol - Shake - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Ocean Side
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création
Style	Straight
Saveur	-
Verre	Petit martini
Glace	Na
Garnish	Citron Sec
Recette	- Refroidir le verre - Shaker - 1.25 oz de tequila infusé au thym - .25 Luxardo Aperitivo - .25 sirop de gingembre maison - 2 Dash Hellla Bitter Smoke Chilly - 2 Dash Dillons
Présentation	Na
Upsale possible	Na

Nom	Old Fashioned
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Early years The Old Fashioned cocktail acquired its' name and was popularised in America but the origins of a cocktail comprising a spirit, sweetener and bitters are English and follow the creation of the first aromatic bitters by London apothecary Richard Stoughton circa 1690. By the middle of the 1700s, his bitters were commonplace on bars across Britain and its' colonies where they were mixed with brandy or gin and sweet wine. In America, perhaps helped by its whiskey-loving first president, by the late 1700s, bitters were commonly being mixed with whiskey to make a Whiskey Cocktail, served straight-up, without ice. Over the early decades of the 1800s, the Whiskey Cocktail became ever more fashionable. As with contemporary cocktails such as the Espresso and Porn Star Martinis, bartenders like to add their own flourishes and so the "Fancy" Whiskey Cocktail emerged with embellishments such as a lemon zest twist and stemmed glassware. By the 1870s, bartenders were making "Improved" Whiskey Cocktails, with dashes of absinthe, curacao, maraschino, Chartreuse and other liqueurs. Some drinkers were less than enamoured by these additions so started ordering "Old-Fashioned Whiskey Cocktails" to ensure they received a cocktail without such encumbrances. So the Old Fashioned was christened. While these traditionalists were averse to the addition of liqueurs they obviously didn't object to the change from the Whiskey Cocktail being served straight up to the Old-Fashioned being served on-the-rocks in the heavy-bottomed tumbler in which it was prepared, a style of glass which became known as an Old-Fashioned glass. The Whiskey Cocktail was consumed in a gulp while the Old Fashioned was sipped. Post Prohibition The Old Fashioned continued to be made as it always had, with whiskey and bitters sweetened with sugar, usually a cube muddled into the cocktail through to Prohibition when an orange slice and maraschino cherry, and sometimes also a pineapple wedge, started to be muddled, along with the sugar in an Old Fashioned. The addition of the fruit could have emerged as a way of masking the poor quality of bootleg whiskey. The Old Fashioned survived in this fruit-laden form but was only enjoyed by its ageing audience as younger drinkers adopted the disco drinks of the 1970s and 80s.

1990s cocktail renaissance

Thankfully, in much of Europe and the UK, the fruited Old Fashioned never took off and the few drinkers that continued to order Old Fashioneds tended to prefer the classic whiskey, sugar and bitters serve. Then in the mid-1990s when the cocktail renaissance hit London, the Old Fashioned became one of the classics to be resurrected and celebrated. The influential [Dick Bradsell](#) made his by gradually adding more whiskey and ice cubes to the cocktail as he "stirred it down" in the glass in which it was to be served, taking as long as five minutes to make one drink. He was influenced by his early mentor Ray Cooke who thanks to David Embury's "The Fine Art of Making Drinks," made his Old Fashioneds this way.

When I started designing the menus for UK branches of TGI Fridays in the early noughties I remember arguing with the chains' US representatives that their specs needed to change as Old Fashioneds shouldn't be muddled with fruit. Happily, as the cocktail renaissance spread so the Old-Fashioned also returned to its 1880s form in the USA.

Remember the "Improved" Whiskey Cocktails of the 1870s? Contemporary bartenders also started making their own variations on the Old-Fashioned, some such as the [Oaxaca Old-Fashioned](#), [Benton's Old-Fashioned](#) and the [Rum Old Fashioned](#) becoming classics in their own right.

Référence : <https://www.diffordsguide.com/g/1198/old-fashioned-cocktail>

Style	Spirit Forward
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	- Cerise sur pic - Pelure d'orange Flambé
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 5-6 gros Dash d'angostura Bitter - 1.5 oz de Bourbon - Bsp de Sirop Simple - Remuer sans glace - Verser dans le verre - Flamber un zeste d'orange et frotter sur le rim - Garnish
Présentation	NA
Upsale possible	Bourbon

Nom	Old Fashioned Alberta
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins inspiré par le Old Fashioned régulier. Le cocktail était à la base fait avec du Whisky distillé en Alberta; le Dark Horse
Style	- Short - Spirit forward
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	- Décorer d'un zeste de citron
Recette	- Mettre la glace dans le verre et stampé - Mixing glass - 5-6 gros Dash d'angostura Bitter - 1.5 oz de Rye whisky - 0.5 oz de Sirop de gingembre - Remuer sans glace - Verser dans le verre - Zester le citron par-dessus le verre - Exprimer les huiles du zeste - Garnish
Présentation	NA
Upsale possible	NA

Nom	Old Fashioned Georgia
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins inspiré par le old fashioned classique pour le menu 2016.
Style	- Short - Spirit forward
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Décorer d'un morceau de pêche sur pic
Recette	- Mettre glace dans le verre et stamper - Mixing glass - 3 dash d'angostura bitter - 2 dash bitter Feebrother pêche - 0.5 oz de sirop de pêche - 1.5 oz bourbon - Stir - Verser dans le verre - Garnish
Présentation	NA
Upsale possible	Bourbon

Nom	Old Fashioned Glenmary
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail inspiré par le classique Old Fashioned
Style	- Short - Spirit forward
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Décorer d'un zeste de citron et d'une branche de romarin
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 5 gros dash d'angostura bitter - Dash de sirop de miel - Bonne pincer de romarin frais - Muddle - 1.5 oz de scotch whisky - Double strain dans le verre - Zester le citron par dessus le verre - Stir dans le verre en exprimant les huiles du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	scotch

Nom	Old Fashioned Nucky Johnson
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Fred Masse inspiré par le Old Fashioned classique
Style	Spirit Foward
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Zeste d'orange brûlé
Recette	- Mettre la glace dans le verre et stamper - Mixing Glass - 2 dash d'angostura bitter - 3 dash feebrother à l'ancienne - 1.5 oz Bourbon - Bsp scotch fumé - Dash de sirop démerara - Stir avec glace - Purger le verre de l'eau résiduel - Strain dans le verre - Flamber un zeste d'orange et frotter sur le rim - Utiliser le smoke top et y inséré un morceau de cigare - Spray scotch fumé
Présentation	NA
Upsale possible	Bourbon

Nom	Old Fashioned Oaxaca
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Oaxaca Old Fashioned helped kick off the mezcal craze in the United States. Created in 2007 by New York bartender Phil Ward, the Oaxaca Old Fashioned introduced countless drinkers to the earthy spirit, which was unfamiliar to most consumers at the time. Ward first made the cocktail at Death & Co., the pioneering East Village bar, before placing it on the menu at Mayahuel, the dearly departed bar that he opened down the street. The Oaxaca Old Fashioned—named for the Mexican state from where most mezcals hail—is a riff on the classic whiskey Old Fashioned. It mixes reposado tequila, which is lightly aged in oak and mimics some of those oaky flavors present in the classic Old Fashioned, and mezcal with Angostura bitters and agave nectar. Référence: https://www.liquor.com/recipes/oaxacan-old-fashioned/
Style	- Spirit forward
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Zeste d'orange
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 4-5 gros Dash d'angostura Bitter - 1 oz de Tequila - 0.5 oz de Mezcal - Bsp de Sirop d'agave - Remuer sans glace - Verser dans le verre - Flamber un zeste d'orange et frotter sur le rim - Garnish
Présentation	Na
Upsale possible	- Tequila - Mezcal

Nom	Old Fashioned Right Answer
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par Fred Masse en 2017.
Style	- Short - Spirit forward
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	- baton de cannelle fumant - zeste d'orange flammé
Recette	- Mettre la glace dans le verre et stamper - 5 Dash d'angostura - 1 oz de sirop de griotte - 1 oz de Bourbon - 0.25 oz de liqueur d'érable - 0.25 oz de scotch fumé - Faire brûler le bout d'un bâton de cannelle jusqu'à ce qu'il soit bien rouge et mettre bâton dans le verre - Mélanger le cocktail à l'aide du baton de cannelle - Faire flamber un zeste d'orange et « frotter » les côtes du verre avec le zeste - Spray scotch fumé
Présentation	NA
Upsale possible	Bourbon

Nom	Old Fashioned West Island
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins inspiré par le classique Old Fashioned
Style	- Short - Spirit forward
Saveur	-
Verre	Spey
Glace	King cube
Garnish	- Tranche de pomme caramélisé - Cannelle en poudre flambé
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 5 dash d'angostura bitter - Bsp de sirop simple - 0.75 oz de Brandy de pomme - 0.75 oz de Bourbon - Remuer sans glace - Faire caraméliser les deux côtes de la pomme au-dessus du verre avec une torche et déposer sur le cocktail - Soudriller cannelle en poudre à travers la flamme au-dessus du cocktail
Présentation	NA
Upsale possible	Bourbon

Nom	Old Fashioned Woku
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Fred Masse inspiré par le classique Old Fashioned
Style	- Short - Spirit forward
Saveur	-
Verre	Spey
Glace	Sphère de Glace
Garnish	- Vaporiser une teinture d'absente - Decorer d'une fleur d'hibiscus
Recette	- Mettre glace dans le verre - 0.75 oz de sirop de the vert au jasmin - 5 dash Bitter Feebrother rhubarbe - 1.5 oz Suntory Whisky (whisky japonais) - Stir - Garnish
Présentation	Servir sur un sous verre en bambou
Upsale possible	NA

Nom	Old Friend
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	History: Adapted from a recipe created by Jim Meehan in 2012 for the cocktail menu at Chef's Club in Aspen, Colorado. Référence : https://www.diffordsguide.com/cocktails/recipe/4258/old-friend
Style	Straight / up
Saveur	- Agrume - Amer
Verre	- Gatsby
Glace	Na
Garnish	Zeste de citron
Recette	- Refroidir le verre - Shaker - 1.5 oz Gin - 0.5 oz liqueur amère Italienne - 0.25 oz liqueur de sureau - 0.75 oz jus de pamplemousse - Shake - Purger le verre de la glace et de l'eau résiduel - Double strain dans verre - Exprimer les huiles du zeste - Garnish
Présentation	NA
Upsale possible	Gin

Nom	Old Pal
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The classic Negroni has crossed the lips of millions of drinkers since it was created in Italy in the early 20th century. Like many beloved drinks, it has also hatched too many variations to count, from simple spirit swaps to more elaborate divergences. One of the most successful variations is the Boulevardier, a drink created in the 1920s by famed bartender and author Harry MacElhone of Harry's New York Bar in Paris. This is not that; this is the Old Pal, an offshoot of the Boulevardier that was also first stirred by MacElhone around the same time. As the story goes, MacElhone named the cocktail for William "Sparrow" Robinson, the sports editor for The New York Herald in Paris. The Boulevardier features bourbon, Campari and sweet vermouth in a whiskey-spiked tweak to the Negroni, while the Old Pal follows suit by requesting rye whiskey and Campari. But, notably, the Old Pal calls for dry vermouth. The three-ingredient drink is still spirit-forward and potent, but given the lighter choice of vermouth and the zesty lemon peel garnish, it drinks lighter than its richer sibling. The classic Old Pal recipe is built with equal parts of each ingredient, just like the Negroni. However, some modern recipes increase the rye whiskey while decreasing both the Campari and dry vermouth. The latter formula is often made in a 2:1:1 ratio for a slightly boozier take on the original. Play with the recipe to see which construction you prefer, but know that both options produce tasty, balanced cocktails that are the warm, whiskey-spiked equivalent of an old friend. Drink up, and you may find a faithful companion for life. Référence : https://www.liquor.com/recipes/old-pal/
Style	- Striaght / uo - Spririt foward
Saveur	- Amer - Sec
Verre	- Nick & Nora
Glace	Na
Garnish	Zeste de citron
Recette	- Mixing glass - 1 oz Rye - 1 oz Campari - 1 oz vermouth sec - 1 dash bitter orange - Stir - Freezer le verre - Strain - Exprimer les huiles du zeste - Garnish Parfumer le pied du verre huile de citron
Présentation	Na
Upsale possible	whisky

Nom	Ole Ole
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour le menu 2022
Style	- Allongé - Pétillant
Saveur	- Épicé - Fruité - Sec
Verre	- Tulipe
Glace	Na
Garnish	- Tranche jalapeno - Sel volcanique
Recette	- Frotter une agrume sur le côté du verre, du haut au bas - Ligne de sel noir sur le côté du verre - Freezer le verre - 1.25 oz mélange Ole Ole - 2 dash bittercube Cherry Bank Vanilla - Topper au prosecco - Garnish
Présentation	Na
Upsale possible	Na

Nom	On voulait carboniser quelque chose
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour le menu cocktail septembre 2021 pour la réouverture après Covid. Je voulais créer quelque chose d'insusité en travaillant des nouveaux produits, nouvel équipement et nouveau verre.
Style	- Allongé
Saveur	- Acid - Pétillant - Léger - Effervescent
Verre	Eve
Glace	Na
Garnish	Melasse et sumac sur le côté du verre
Recette	- Peinturer une ligne de mélasse sur le côté et soupoudrer de Sumac - Refroidir verre - Mixing glass - 1.5 oz amaro angostura - 0.75 oz sirop de Vinaigre balsamique et mélasse - 4 oz infusion de sumac - 4 drop solution saline - Stir - Verser dans bouteille et carboniser - Mettre le bouchon et agiter la bouteille - Verser dans le verre - Épingler sur le côté tuile aux cerises
Présentation	Na
Upsale	Na

Nom	Orange Tulipe
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault en 2023 avec pour mission de passer des spiritueux qu'on voulait se débarrasser.
Style	Straight
Saveur	- Acidulé - Floral - Agrumé
Verre	- Petit martini
Glace	- Na
Garnish	- Citron sec - Fleur comestible - Spray huile de citron
Recette	- Refroidir verre - Shaker - 0.75 oz gin - 0.5 oz luxardo maraschino - 0.5 oz les iles - 0.5 oz jus de citron - 3 dash bitter kinsip Hibiscus - Shaker - Purger la glace du verre et l'eau - Double strain le cocktail dans le verre - Garnish
Présentation	Na
Upsale	- Gin

Nom	Other Word
Disponibilité	Tout le temps
Catégorie	Classique
Famille	Variation Last Word
Présentation / Histoire	Référence : https://www.diffordsguide.com/cocktails/recipe/3446/other-word
Style	- Short
Saveur	
Verre	Spey
Glace	King Cube
Garnish	- Zeste de citron
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1 oz mezcal - 0.5 oz chartreuse Jaune - 0.25 oz sirop d'agave - 0.25 oz jus de lime - Bsp Maraschino Liqueur - 2 Drop solution saline - 1 dash d'Angostura - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans verre - Exprimer les huiles du zeste - Garnish
Présentation	Na
Upsale	Mezcal

Nom	Painkiller
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	A twist on the Piña Colada, the Painkiller is a rich and fruity cocktail that stays true to its name: It will cure what ails you. Made with dark rum, pineapple juice, orange juice and cream of coconut, the drink was created in the 1970s at the Soggy Dollar Bar in the British Virgin Islands (BVI), where the confluence of warm temperatures and vacation vibes necessitated cold, refreshing libations. And where, with no dock, dollars were bound to get wet as patrons swam ashore. The Painkiller is typically made with Pusser's Rum, a recreation of the British Royal Navy rum that was issued to sailors until 1970. Pusser's pays homage to that rum and is made in the same style, blended on the BVI island of Tortula to the same proportions as the original. In the 1980s, the Painkiller was trademarked by Pusser's in an enterprising feat of marketing. Sure, the Painkiller can be made with any rum if you're making it at home, but if the Painkiller appears on menus, it should include Pusser's. The rich blend of rums pairs with the juices and coconut cream to bring the tropics right into your glass. Dust a little fresh nutmeg on top for additional aromatics and spice. Référence: https://www.liquor.com/recipes/painkiller/
Style	
Saveur	-
Verre	Collins
Glace	Petite Glace et Crush Ice
Garnish	- Pincé de muscade - Orange sec - Paille longue
Recette	- Shaker - 1.5 oz Rhum Blanc - 3 Oz Jus d'ananas - 0.75 oz Jus d'orange - 0.75 oz Creme de Coconut - 2 dash solution saline - Shaker - Double Strain dans verre - Ajouter glace - Garnish
Présentation	Na
Upsale	Rhum

Nom	Paloma
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	History: Paloma is Spanish for 'dove'. Its origins are unknown although it is reputed to date back to the 1950s. Some attribute its creation to the legendary Don Javier Delgado Corona, the former owner/bartender of La Capilla (The Chapel) in Tequila, Mexico, who created the Batanga. Référence: https://www.diffordsguide.com/cocktails/recipe/1456/paloma
Style	
Saveur	-
Verre	Collins
Glace	Spear
Garnish	- Duo de lime - Paille
Recette	- rim le verre avec du sel - Déposer glace et stamper - Shaker - 1.5 oz tequila blanche - 0.5 oz jus de lime - 1 oz jus de pamplemousse - 2 drop solution saline - Shaker - Double Strain dans le verre - Topper au Soda - Stir légèrement - Garnish
Présentation	Na
Upsale possible	Tequila

Nom	Pamplemousse 75
Disponibilité	Tout le temps
Catégorie	Twist classic
Présentation / Histoire	Twist su un french 75 qui a été introduit au Bootlegger pour le menu feature de la St-Valentin 2023 en collaboration avec Fiol Rosé. Référence : https://www.rieglpalate.com/pamplemousse-75/
Style	Straight
Saveur	- Pétillant - Agrumé
Verre	Tulipe
Glace	NA
Garnish	- Zeste de citron
Recette	- Feezer le verre - Directement dans le verre - 1 oz de Gin - 0.5 oz Sirop Simple - 0.75 oz Jus de pamplemousse Frais - Topper avec Prosecco - Mélangé délicatement seulement en plongeant la goutte de la Bs - Spray d'huile de citron sur le pied du verre - Garnish
Présentation	NA
Upsale possible	Gin

Nom	Paper Plane
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	One might imagine that the Paper Plane, considering the drink's ubiquity among bartenders and at cocktail bars, were a storied classic. However, it was only invented in 2008. The inventor: Sam Ross, an award-winning bartender and the co-owner of Attaboy and Diamond Reef in New York City. The Paper Plane is a modern variation on the Last Word, a classic, equal-parts drink composed of gin, lime, maraschino liqueur and green Chartreuse. At first glance, the bourbon-spiked Paper Plane might not seem too similar. But it follows the same template and consists of equal parts bourbon, Amaro Nonino, Aperol and lemon juice. Both drinks strike a beautiful balance between bitter, sour and herbal notes. Although Ross typically holds court in NYC, he created the cocktail for the opening menu of The Violet Hour in Chicago. He was inspired by M.I.A.'s smash hit "Paper Plane," which was popular at the time, and he even garnished the drink with a little paper plane. Guests enjoyed the cocktail, so Ross brought it with him when he went back to New York. He served it at Milk & Honey, and the cocktail's following proliferated from there. Référence : https://www.liquor.com/recipes/the-paper-plane/
Style	Straight / up
Saveur	- Agrume - Acid - Légèrement amer
Verre	Gatsby
Glace	Na
Garnish	Lime Sec
Recette	- Refroidir verre - Shaker - 0.75 oz de whisky - 0.75 oz Amaro - 0.75 oz Aperol - 0.75 oz jus de citron - Shake - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	- Whisky - Amaro

Nom	Paris Manhattan
Disponibilité	Tout le Temps
Catégorie	Cocktail classique
Famille	Variation Manhattan
Présentation / Histoire	History: Created in 2006 by yours truly and originally named Paris Manhattan. Our Manhattan cocktail page features a detailed history and common variants. More cocktails by Simon Difford Aussi connu sous le nom de "Elderflower Manhattan" Référence: https://www.diffordsguide.com/cocktails/recipe/2642/elderflower-manhattan
Style	Spirit Forward
Saveur	- Fleural - Amer
Verre	Petit martini et burette sur crushed ice dans un verre old Fashioned
Glace	Na
Garnish	- Zeste d'orange et cerise sur pic
Recette	- Mixing glass - 3 Dash Angostura Bitter - 1 Dash Bitter à l'orange - 2 Oz Whisky - 0.75 oz Liqueur de Sureau - Strir - Freezer le verre - Zester l'orange au dessus du verre - Strain dans le verre en exprimant les huiles du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Peach Julep
Disponibilité	Tout le temps
Catégorie	Twist sur classique
Présentation / Histoire	Création pour le menu de 2021 par Christ Desjardins pour le menu d'ouverture après la pandémie.
Style	Julep
Saveur	- Frais - Fruité - Sucré
Verre	Julep
Glace	Petite glace et Crushed Ice
Garnish	- Bouquet de menthe - Paille - Pêche confite
Recette	- Direct dans la tasse à Julep - Taper 8 feuilles de menthe - 3 dash d'angostura - 0.75 oz de Sirop demerara - Muddle - 1 oz Liqueur de Pêche (southern Comfort) - 0.5 oz Bourbon - Remplir le fond de petite glace - Paille - Strir avec paille - Remplir de reste de petite glace - Boule de Crushed Ice on top - Bitter angostura on top - Garnish - Parfumer de menthe poivré
Présentation	Na
Upsale possible	Bourbon

Nom	Penicillin
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Penicillin cocktail was created by Sam Ross in the mid-2000s, when he was working at New York City's famous Milk & Honey bar. The drink quickly gained a foothold as a modern-classic cocktail. It's now served around the world, proving its status as one of the 21st century's biggest cocktail success stories. In creating the drink, Ross decided to riff on the Gold Rush, another Milk & Honey original, that features bourbon, lemon juice and honey. He skipped the bourbon and instead opted to mix blended scotch with fresh lemon and a homemade honey-ginger syrup, which added sweetness and the classic bite of ginger. Ross then added a float of peaty scotch from Islay, an island known for producing smoky whiskies. The blended scotch, lemon and sweetened syrup create balance in the drink, similar to that which you'll find in a Whiskey Sour. The Penicillin is sweet, tart, spicy and delicious, garnished with a welcome snack of candied ginger. But that topper of Islay scotch is the genius behind the cocktail, keeping the spirit's smoky aromatics front and center with each sip. Référence : https://www.liquor.com/recipes/penicillin/
Style	- Short
Saveur	- Épicé - Légèrement acid - Fumé
Verre	Spey
Glace	King Cube
Garnish	Zeste de citron
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1.25 oz Scotch - 0.25 oz Sirop de Miel - 0.25 oz Sirop de Gingembre - 0.25 Jus de Citron - Shaker - Purger le verre de l'eau résiduel - Double Stain dans le verre - Bsp de scotch fumé en flotteur - Exprimer les huiles du zeste - Garnish - Spray scotch fumé
Présentation	NA
Upsale possible	Scotch

Nom	Pepino
Disponibilité	Tout le temps
Catégorie	
Présentation / Histoire	Cocktail que nous avons adapté et présenté pour un menu feature en collaboration avec Diageo et gris Montréal pour la semaine contre l'homophobie. Les marques qui devaient être mise de l'avant était Tanqueray 10 ans, Ketel one et Ciroc. La recette a été puisé dans un livre de cocktail intitulé : Le petit LAROUSSE Cocktail.
Style	- Straight / Up
Saveur	-
Verre	Marie- antoinette / Gatsby
Glace	Na
Garnish	- Bouquet de menthe - Tranche concombre
Recette	- Refroidir le verre - Shaker - 4 morceaux de concombre - 4 feuilles de menthe - 1.5 oz vodka - 1 oz sirop de poire - 0.25 oz jus de citron - 2 dash de Vanille - Shaker - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Vodka

Nom	Pepino
Disponibilité	Tout le temps
Catégorie	
Présentation / Histoire	Cocktail que nous avons adapté et présenté pour un menu feature en collaboration avec Diageo et gris Montréal pour la semaine contre l'homophobie. Les marques qui devaient être mise de l'avant était Tanqueray 10 ans, Ketel one et Ciroc. La recette a été puisé dans un livre de cocktail intitulé : Le petit LAROUSSE Cocktail. This el pepino recipe puts a fun spin on the traditional margarita. "Pepino" is Spanish for cucumber, and that is definitely the star ingredient here! Created by Las Vegas mixologist Gaston Martinez, the recipe pours reposado tequila into a margarita, then adds cucumber, cilantro, and egg white to give it a cool, earthy flavor topped with a luscious foam. The result is a fantastic cucumber cocktail that you will want to make again and again. Référence : https://www.thespruceeats.com/el-pepino-recipe-760817

Style	- Straight / Up
Saveur	-
Verre	Marie- antoinette / Gatsby
Glacé	Na
Garnish	- Bouquet de menthe - Tranche concombre
Recette	- Refroidir le verre - Shaker - 4 morceaux de concombre - 4 feuilles de menthe - 1.5 oz vodka - 1 oz sirop de poire - 0.25 oz jus de citron - 2 dash de Vanille - Shaker - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Vodka

Nom	Pina colada smoky
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour l'ouverture de 2021 après la longue fermeture causée par la pandémie. Inspiré par un pina colada, on a cherché à faire un cocktail laiteux, riche, agrumé et fumé.
Style	- Straight / up
Saveur	- Crèmeux / onctueux - Fumé - Un vibe un peu Tiki cocktail

Verre	Arctic
Glace	Na
Garnish	- Orange sec - Cloche pour fumé
Recette	- Shaker - 1.5 oz rhum brun - 2 oz crème de coco et orange infusé à la muscade - 0.75 oz sirop de demerara - 3 Dash bitter cloves Dashfire - Shake - Double strain dans verre - Épingler orange sec sur coté - Smoker à la cannelle dans une cloche
Présentation	Retirer la cloche de verre et libérer la fumé
Upsale	Rhum

Nom	Pink Gin & Tonic
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Famille	Variation Gin tonic
Présentation / Histoire	According to Los Angeles bartender and Candra co-founder Sebastian Hamilton-Mudge, a good Pink Gin & Tonic (and any other gin & tonic, for that matter) should be light, crisp and refreshing, and should generally be garnished with fresh citrus. What sets this rosy riff apart is the addition of Angostura, which adds balancing bitterness to any drink along with a layer of complex baking spice. In this use, it also provides that lovely pink hue. The Pink Gin & Tonic is not only easy to make but brings a fresh, nuanced flavor profile to the classic recipe.

	The genius combination—and delightful coloring—of bitters and gin has withstood the test of time. “[Pink gin] goes back to sometime after 1830 when British Royal Naval sailors got their hands on it and mixed it with gin onboard ship to combat seasickness,” Hamilton-Mudge shares. The gin of the era was Plymouth gin, which is a somewhat sweeter style than the citrus-forward London Dry category, but you’ll have to decide for yourself which gin is best for your G&T. Référence: https://www.liquor.com/recipes/pink-plymouth-gin-tonic/
Style	Allongé
Saveur	-
Verre	Collins
Glace	Petite glace
Garnish	- Duo lime - Paille longue
Recette	- Direct dans le verre - 1.5 oz Gin - 0.5 oz Jus de Lime - 5 Dash bitter Angostura - Ajoutez la glace - Topper au Tonic - Stir légèrement - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Pisco Bramble
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	“Chambord is great to float on top of cocktails and can layer nicely,” says Kevin King, the bar manager at Husk in Savannah, Ga. “I love to use it in Brambles with gin or pisco.” This recipe originally appeared as part of “What the #S@! Do I Do with Chambord? These 3 Ideas Will Help.” Référence: https://www.liquor.com/recipes/pisco-bramble/
Style	
Saveur	-

Verre	Spey
Glace	Petite glace et Crushed Ice
Garnish	- Bouquet de menthe - Duo de lime - Petite paille
Recette	- Shaker - 1.5 oz pisco - 0.5 oz sirop simple - 0.5 oz jus de lime - Shaker - Double strain dans verre - Ajouter glace - Boule de Crushed Ice - 0.25 oz Chambord comme fluteur - Garnish
Présentation	Na
Upsale possible	Pisco

Nom	Pisco Sour
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	Chile and Peru bicker fiercely over the Pisco Sour's origin (and that of pisco, too), but by most accounts, the drink's genesis is tied to a United States citizen. Expat bartender Victor Morris is believed to have concocted the frothy, smooth cocktail at his Lima bar around 1915 or perhaps the early 1920s. Blending pisco, lime juice, egg white and Angostura bitters, the Pisco Sour is earthy, sweet and tart—a cocktail worth fighting over.

	Pisco is a grape-distilled spirit that was first made in the 16th century. Piscos vary in style and grape variety, with different expressions ranging in flavor from dry and earthy to floral and fruity. The Pisco Sour doesn't call for a particular pisco, so enterprising drinkers can experiment to find which they prefer. Référence : https://www.liquor.com/recipes/pisco-sour/
Style	Sour
Saveur	-
Verre	Gatsby
Glace	NA
Garnish	- Lime Sec - Point Angostura
Recette	- Refroidir le verre - Dans un shaker - 1.5 oz de pisco - 0.5 oz de Sirop Simple - 1 oz de blanc d'œuf - 0.75 oz de Jus de lime - 2 drop solution saline - 2 Dash Angostura Bitter - Reverse dry shake - Purger le verre de la glace et de l'eau résiduelle - 2 Spray d'eau fleur d'oranger dans le verre - Double Strain dans le verre - Décorer en faisant quelques point d'angostura dans la mousse
Présentation	Na
Upsale possible	Pisco

Nom	Preakness
Disponibilité	Tout le temps
Catégorie	Nouveau classique

Présentation / Histoire	History: Thanks to a 2009 article by Dave Wondrich in <i>The Malt Advocate</i> we know that this cocktail was created in 1936 by a chap called George who was the head bartender at Baltimore's Emerson Hotel. The Preakness Stakes is an American horse race held on the third Saturday in May annually at the Pimlico Race Course in Baltimore. George was the winner of a contest to come up with an official cocktail for the first Preakness Ball held that year. Incidentally, The Pimlico Racetrack is said to be named after <i>Ben Pimlico's Tavern</i> which once stood in the area. Référence : https://www.diffordsguide.com/cocktails/recipe/3302/preakness-cocktail
Style	Spirit forward
Saveur	-
Verre	Petit martini et burette sur crushed ice dans verre old fashioned
Glace	Na
Garnish	- Zeste d'orange - cerise sur pic
Recette	- Mixing glass - 1.5 oz whisky rye - 0.75 oz Vermouth rouge - 0.25 beneditine - 1 dash angostura bitter - Freezer le verre - Strain dans le verre en exprimant les huiles du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Purple Rain
Disponibilité	Limité

Catégorie	Création cocktail
Présentation / Histoire	Création Cocktail par Fred Masse en 2017.
Style	Sour
Saveur	- Fruité - Acid - Herbal - Léger
Verre	Tulipe
Glace	NA
Garnish	Decorer d'une branche de menthe et de gouttes d'hibiscus
Recette	- Refroidir - Shaker - Poigné de bleuets - 5 dash d'Amer kinsip a l'Hibiscus - 0.75 oz de sirop simple - Muddle - 1 oz de Vodka - 0.25 oz de Liqueur de sureau - 0.25 oz de blanc d'œuf - 0.25oz jus de lime - 5 feuilles de menthe - Dry Shake - Shake - Double Strain dans le verre - Décorer avec une feuille de menthe et tracer quelques points - Spray de l'absinthe sur le Rim du verre
Présentation	Na
Upsale possible	Vodka

Nom	Ramos Gin Fizz
Disponibilité	Tout le temps

Catégorie	Cocktail Classique
Présentation / Histoire	Many cocktail origin stories are shrouded in murky lore, but the Ramos Gin Fizz is an exception. It was first mixed in 1888 by Henry Charles “Carl” Ramos at the Imperial Cabinet Saloon in New Orleans. Along with drinks like the Sazerac, the Ramos Gin Fizz is one of the city’s most identifiable cocktails, and one that has stood the test of time, as it’s still in circulation today. However, this frothy classic is both loved and loathed by bartenders. The drink, which combines gin, citrus, simple syrup, egg white, heavy cream, orange flower water and club soda, is a panoply of flavors and textures. The gin—most recipes call for London dry, but Ramos himself used Old Tom, as was fashionable in his time—provides a sturdy base for the cocktail, while the sugar and citrus add their trademark sweet-tart balance. Heavy cream lends richness, the egg white bulks up the mouthfeel, and the orange flower water provides a floral note. Finally, sparkling water lightens the drink, adding a touch of effervescence. Then, of course, there’s the shaking. The story goes that Ramos employed a chain of “shaker men” in his bar to meet the constant demand from locals and tourists, who had become enamored with the labor-intensive cocktail. Supposedly, each drink was shaken for between 12 and 15 minutes, which we can all agree is a lot of minutes. But don’t let that fun fact discourage you. Foamy, fresh, floral and delicious, the Ramos Gin Fizz is worth rolling up your sleeves for—and today, most bartenders shake their Fizzes in under a minute. Acclaimed New Orleans barkeep Chris Hannah says that between 25 and 45 seconds is sufficient. If you want to use the dry-shake method, he suggests agitating the shaker for 10 seconds sans ice, and then giving it another vigorous go for 15 seconds with ice to ensure proper chilling and dilution. The result is a perfectly mixed Ramos Gin Fizz with a head that’s the right amount of frothy—thick, but not approaching meringue pie. Référence: https://www.liquor.com/recipes/ramos-gin-fizz/
Style	- Fizz
Saveur	-
Verre	Collins
Glace	Na
Garnish	Duo Lime
Recette	- Refroidir verre - Shaker - 1.5 oz Gin - 0.5 oz Sirop Simple - 0.5 oz Heavy Cream - 0.5 oz Jus de citron - 0.5 oz Jus de lime - 3 dash Eau de fleur d’oranger - 0.75 oz Blanc d’œuf - Reverse Dry Shake pour (8min) - Double Strain dans le verre - Topper au Soda
Présentation	Na
Upsale possible	Gin

Nom	Red Hook
Disponibilité	Tout le temps

Catégorie	Nouveau classique
Présentation / Histoire	The Red Hook calls for rye whiskey, maraschino liqueur and Punt e Mes, an Italian vermouth whose name translates to “point and a half,” referring to the bottle containing one point of sweetness and one point of bitterness. The cocktail was created by Vincenzo Errico at the famed Milk & Honey bar in 2003 and has become one of the most enduring contemporary cocktails, popping up at bars across the country. Référence: https://www.liquor.com/recipes/red-hook/ History: A riff on the classic Brooklyn Cocktail created in 2003 by Vincenzo Errico at Milk & Honey, New York City, USA and named after a neighbourhood of Brooklyn. Brooklyn cocktail history other variations Référence : https://www.diffordsguide.com/cocktails/recipe/2892/red-hook
Style	Spirit forward
Saveur	-
Verre	Petit martini et burette sur crushed ice dans verre old fashioned
Glace	na
Garnish	Zeste d'orange et cerise sur pic
Recette	- Mixing glass - 2 oz Whisky Rye - 0.5 oz Liqueur maraschino - 0.5 oz Vermouth rouge - 1 dash Orange Bitter - Stir - Freezer le verre - Strain dans le verre - Exprimer les huiles du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Red River
Disponibilité	Limité

Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault en 2018
Style	- Short
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	- Décorer d'un zeste de citron - Pétale rose sèche
Recette	- Mettre glace dans le verre et stamper - Shaker - 3 zeste de citron - 4 dash de Bitter Feebrother canneberges - 0.5 oz Sirop Griottes - Muddle - 1.25 oz Bourbon - 0.75 oz Grand Marnier - 0.25 oz Benedictine - Shake et double strain - Garnish
Présentation	NA
Upsale possible	Bourbon

Nom	Red Ryan
Disponibilité	Tout le temps
Catégorie	Création cocktail

Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu 2019.
Style	- Straight / up
Saveur	-
Verre	Gomez
Glace	Na
Garnish	Décorer avec la mousse et un citron sec sur la meringue
Recette	- Refroidir le verre - Mixing glass - 1.5 oz de sirop de gingembre - 0.5 oz de sirop simple - 1 oz de blanc d'œuf - Mousser avec Mousseur à lait et réserver - Mixing glass (Deuxième) - 1.25 oz de Whisky - 0.5 oz de liqueur amère Italienne - 0.5 oz de sirop de canneberges (ou half-half jus de canneberge et sirop simple) - 2 zeste de citron - 1 dash de bitter gingembre Kinsip - Muddle - Stir avec glace - Double Strain dans verre - Déposer la mousse sur le cocktail - Faire légèrement caraméliser - Garnish
Présentation	NA
Upsale possible	NA

Nom	Remember the Main
Disponibilité	Tout le temps
Catégorie	Cocktail classique

Famille	Variation Manhattan
Présentation / Histoire	
At first glance, the historic cocktail appears to be a direct adaptation of the famed whiskey drink. But it draws from two sources: both the Manhattan and the New Orleans classic the Sazerac, as the Remember the Maine also includes absinthe. Remember the Maine comes from Charles H. Baker, Jr's. "The Gentleman's Companion" from 1939. "Treat this one with the respect it deserves, gentlemen," the description reads. It also describes the bombs reportedly going off around Baker as a prelude to the Cuban uprising of 1933, which was happening as he first sampled the cocktail in Havana. The cocktail's name, however, refers to the sinking of the United States' battleship of the same name which was sunk many years earlier in Havana Harbor, which helped lead to the Spanish-American War. The rallying call of "Remember the Maine, to Hell with Spain!" was a common refrain at the time. Despite its somewhat confusing history combining the Spanish-American War and the Cuban Revolution of 1933, the drink became a classic because of its rich, bold and herbaceous qualities. Like a Sazerac, it starts with an absinthe-rinsed glass, though a stemmed one rather than a rocks glass. From there, it resembles a Manhattan or a Red Hook, combining rye whiskey, sweet vermouth and cherry liqueur. The Remember the Maine specifically calls for Heering cherry liqueur, a sweeter, redder cherry liqueur that's been around more than a century. You could, instead, use a cherry brandy as the recipe originally called for in "The Gentleman's Companion," but these days most versions of the drink call for Heering. If you want to be even more accurate to Baker's original recipe, be sure to stir the drink in a clockwise fashion as you make it—according to its author, that makes it "sea-worthy," like its namesake. Référence : https://www.liquor.com/recipes/remember-the-maine/	
Style	- Spirit forward - Straight / up
Saveur	
Verre	Gatsby
Glace	Na
Garnish	- Zeste de Citron - Cerise sur pic
Recette	- Dans le Mixing Glass - 3 dash Peychaud's - 3 Dash Angostura Bitter - 1.75 oz de Whisky Rye - 0.5 oz Vermouth Rouge - 1 Bsp Luxardo Marachino - Conserver sans mettre la glace - Spray d'absinthe dans le verre et flambé - Zester un citron au-dessus du verre en flambé et en exprimer les huiles - Stir le cocktail avec glace - Verser le Cocktail dans le verre en exprimant les huiles à travers le jet - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Rob Roy
Disponibilité	Tout le temps
Catégorie	Cocktail Classique

Famille	Variante du Manhattan
Présentation / Histoire	The Rob Roy cocktail is similar to the beloved Manhattan, except the Rob Roy calls for scotch instead of American whiskey. The swap from bourbon (or rye) to scotch may not seem significant, but the difference is notable. And delicious. While the Manhattan dates back to around 1880, it's believed that the Rob Roy first appeared more than a decade later, likely around 1894 at the Waldorf Astoria's original location on Fifth Avenue. According to Frank Caiafa, NYC bartender and author of "The Waldorf Astoria Bar Book," the drink was inspired by an operetta named "Rob Roy," which was performed at the nearby Herald Square Theatre. Created by the composer Reginald De Koven and lyricist Harry B. Smith, the operetta was loosely based on a Scottish folk hero who was a Robin Hood-like figure named Rob Roy MacGregor. Like any good spirit-forward cocktail, the Rob Roy is an opportunity to highlight what's in the glass, not hide it. Any number of scotches can yield a great drink, so choose your favorite. But note that you want a bottle that will pair with the herbal, bittersweet vermouth. Blended scotch is the usual choice. Single malts can certainly work, but anything too heavily peated may overpower the vermouth and lead to an unbalanced drink. Référence : https://www.liquor.com/recipes/rob-roy/
Style	Spirit Forward
Saveur	- Fumé - Amer
Verre	Petit Martini et petite burette sur crushed ice dans verre old fashioned
Glace	Na
Garnish	Zeste d'orange et cerise sur pic
Recette	- Mixing glass - 2 oz de scotch - 0.75 oz Vermouth Rouge - 3 Dash d'angostura Bitter - 1 dash bitter orange - Stir - Freezer le verre - Strain dans le verre en exprimant les huiles du zeste à travers le jet - Garnish - Spray d'huile d'orange sur le pied de la coupe - Verser le reste du cocktail dans une burette qui repose sur crushed ice dans un verre old fashioned - Spray scotch fumé
Présentation	NA
Upsale possible	scotch

Nom	Rum Chaser
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Disponibilité	Tout le temps
Catégorie	Cocktail classic
Présentation / Histoire	
Style	
Saveur	-
Verre	Spey et burette sur crush iced dans verre old fashioned
Glace	King Cube
Garnish	
Recette	- Mettre glace dans verre et stamper - Rhum (1 oz pour simple et 2oz pour double) - Verser le chaser dans la burette et déposer sur crushed ice dans le verre old fashioned - Garnish
Présentation	Na
Upsale possible	Rhum

Nom	Rusty Nail
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	For decades, one of the hottest cocktails was the Rusty Nail. But after a good run, the simple combination of scotch and the scotch-based liqueur Drambuie, a word derived from Gaelic meaning “the drink that satisfies,” has fallen off most bar menus and is rarely ordered by patrons. Just as mystifying as its disappearance was its appearance in the first place. The lineage of the potent after-dinner libation is contested, with many believing it was invented in 1937 for the British Industries Fair trade show. It does appear in the 1967 edition of “Old Mister Boston Official Bartender’s Guide,” the cocktail book of record through the post-Prohibition 20th century. (A similar drink, dubbed the Little Club #1, is included in Ted Saucier’s 1951 “Bottoms Up.”) By the late 1960s, bars in New Orleans and New York were serving the concoction, and “Have you tried a Rusty Nail?” was a common refrain. The Rusty Nail is often credited to the clever bartenders at the 21 Club in Manhattan sometime in the early 1960s. It makes sense, being that the establishment created the famous B & B—half Bénédictine and half cognac—as well. It’s easy to imagine that the talented crew applied the same formula to another cordial and liquor, but I haven’t been able to substantiate that claim. Référence : https://www.liquor.com/recipes/rusty-nail/
Style	Spirit forward
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Décorer d’un Zeste de citron
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 1 oz Scotch - 0.5 oz Drambrui - Stir avec glace - Purger le verre de l’eau résiduel - Verser dans le verre en exprimant les huile du zeste à travers le jet - Garnish - Parfumer huile de citron
Présentation	Déposer le zeste de citron
Upsale possible	NA

Nom	Sancho Reyes
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu 2019 alors que l'objectif était de présenter un cocktail qui sortait de notre zone de confort en créant un sirop pas à base de fruit.
Style	- Straight / up
Saveur	- Fumé - Végétal - Légèrement salin
Verre	- Hilton
Glace	NA
Garnish	- Lime sec
Recette	- Mixing Glass - 0.75 oz de Mezcal - 0.5 oz luxardo bianco (peut être substitué par Lillet) - 1 oz Sirop de Piment jaune - 0.25 oz amaro Nonino - 0.25 oz jus de Lime Frais - 4 dash bitter Miss better bitter Fraise verte - Stir avec glace - Freezer le verre - Double Strain dans le verre - Garnish - Spray d'huile de citron sur le pied de la coupe
Présentation	Na
Upsale possible	Mezcal

Nom	Sazerac
Disponibilité	Tout le temps
Catégorie	Cocktail Classique
Présentation / Histoire	The Sazerac, which is a close cousin to the Old Fashioned, has been kicking around in one form or another since as early as 1838 (with other reports pegging its invention closer to the late-1800s) and was trademarked in 1900 by Sazerac Co. The Sazerac was crowned the official cocktail of New Orleans in 2008, a designation more suited to marketers than drink mixers. The truth is the Sazerac has always belonged to the Crescent City. It is believed that the first Sazeracs were made with French brandy—Sazerac de Forge et Fils, to be exact. And it's known that those first Sazeracs contained Peychaud's bitters, a bright-red concoction with flavors of gentian and anise that was invented by New Orleans resident Antoine Peychaud. Add some sugar and a dash of absinthe, and you have a strong, aromatic drink that embodies the city from whence it hails. Eventually, that French brandy was replaced with American rye whiskey, a spirit that grew in both popularity and availability during the 19th century. Brandy or cognac, which are distilled from grapes, yield a Sazerac that is fruity and floral, different than today's rye-based versions, which feature the grain spirit's trademark spice notes. Référence: https://www.liquor.com/recipes/sazerac/ Référence : https://www.diffordsguide.com/encyclopedia/504/cocktails/sazerac-cocktail
Style	Spirit forward
Saveur	- Anis - Épicé
Verre	Spey
Glace	King Cube
Garnish	Décorer d'un zeste de citron
Recette	- Rincer le verre à l'Absinthe avec Spray - Flamber et continuer le spray d'absinthe - 1 cube de sucre - 3 dash de Peychauds - Muddle - 1.5 oz de Rye (Sazerac Rye) - Stir dans le fond du verre pour diluer le sucre - Mettre glace dans le verre - Dash sirop simple *optionnel - Exprimer les huiles du zeste - Parfumer d'absinthe - Garnish
Présentation	Na
Upsale possible	NA

Nom	Scarlette
Disponibilité	Tout le temps
Catégorie	Crétation cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins, introduit dans le menu à la mi 2019, ce cocktail à été créé pour principalement utiliser l’Amermalade, une liqueur amère Québécoise.
Style	- Straight / up
Saveur	- Orange - Légèrement Amer - Rond
Verre	Nick & Nora
Glace	NA
Garnish	- Zested’orange - Griotte sur pick
Recette	- Refroidir le verre - Mixing Glass - 1 quartier d’orange - 2 tranches de citron - 3 dash d’Angustura Bitter - 0.5 oz de sirop de cerise (ou récupérer le jus de cerise) - Muddle - 1.5 oz aperitif à l’orange - 0.5 oz Liqueur de sureau - 0.25 oz Punch Abruzzo - Stir sur glace - Purger le verre de la glace et de l’eau résiduel - Zester un orange au-dessus du verre - Strain le cocktail dans le verre en exprimant les huiles à travers le jet - Garnish
Présentation	Na
Upsale possible	Na

Nom	Schultz
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Fred Masse pour le menu 2018 avec objectif de faire un cocktail avec de la citrouille
Style	
Saveur	-
Verre	Marie-Antoinette
Glace	Na
Garnish	Décorer de trois graines de citrouille
Recette	- Refroidir verre - Shaker - 1 oz de sirop de citrouille - 0.5 oz jus de lime - 3 dash d'amer Feebrother a l'ancienne - 1.25 oz de rhum - 0.5 oz de Bénédictine - 0.25 oz de Scotch Fumé - 0.75 oz de blanc d'œuf - Dry Shake / shake - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Na

Nom	Scofflaw
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Le Scofflaw est un cocktail qui a été créé en janvier 1924 à Paris au plus fort de la prohibition américaine (1920 à 1933). Le mot "Scofflaw" lui-même est venu au monde après un concours organisé par un banquier nommé Delcevere King (1874-1964), natif de Quincy au Massachussetts qui était un fervent supporteur de la prohibition. Ce dernier offrait 200\$ en or lors d'un concours qui a eu lieu le mardi 15 janvier 1924 pour trouver un nom qui définirait les consommateurs d'alcool et les mauvais citoyens. Le nom a été repris quelques jours après de l'autre côté de l'océan atlantique pour baptiser ce cocktail.
Style	Straight / Up
Saveur	-
Verre	Gomez
Glace	Na
Garnish	- Zeste de citron
Recette	- Refroidir verre - Shaker - 1.5 oz rye whisky - 0.5 oz vermouth sec - 0.25 oz Jus de citron - Bsp grenadine - 2 dash bitter à l'orange - 1 drop solution saline - Shaker - Purger la glace et l'eau résiduel du verre - Double strain dans le verre - Exprimer les huiles du zeste de citron - Garnish - Spray d'huile de citron sur le pied du verre
Présentation	Na
Upsale	Rye whisky

Nom	Sea Breeze
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	
The Sea Breeze is an icon of 1980s drinking, a light and refreshing cocktail that pairs perfectly with sunny days at the beach. Featuring vodka, cranberry juice and grapefruit juice, it's often grouped with similar drinks of the era, like the Cape Codder (vodka and cranberry) and the Bay Breeze (vodka, cranberry and pineapple). That makes sense, as the cocktails do contain a common thread among their ingredients. But the Sea Breeze enjoys a history all its own. Despite its significant '80s street cred, the Sea Breeze likely originated decades earlier, although in a different form than it's known today. Harry Craddock's famed 1930 tome, "The Savoy Cocktail Book," includes a recipe for the Sea Breeze Cooler, which calls for equal parts dry gin and apricot brandy, plus half a lemon and two dashes of grenadine. It's served over ice, topped with club soda and garnished with mint. Though a much different cocktail than today's version, many believe this to be the basis for the modern Sea Breeze. And the recipe changeup may be due to some clever marketing by a cranberry consortium. By the 1960s, Ocean Spray—originally founded as a growers' collective in 1930—began publishing recipe booklets to promote using the tart little berries in more foods and drinks. Naturally, this push included cocktails. One particular cocktail was dubbed the Sea Breeze and featured cranberry juice, which may be the first instance of the popular drink containing cranberry. Today, the Savoy's Sea Breeze Cooler is largely under-the-radar, supplanted by the modern vodka-spiked version. The cocktail is thirst-quenching, delicious and simple to make, so it's easy to see why it caught on. Bottled cranberry juice continues to be the popular choice, as fresh juice is typically too tart to work by itself. But freshly squeezed grapefruit is always a good idea. Its rich citrus notes contribute to the cocktail's restorative sensibilities and quaffability. Référence: https://www.liquor.com/recipes/sea-breeze/ History: Marketing by Absolut Vodka and Ocean Spray helped drive this cocktail's popularity throughout the 1990s but the Seabreeze may have originated in the 1980s or even 1960s along with the Harpoon. Référence: https://www.diffordsguide.com/cocktails/recipe/1763/seabreeze	
Style	- Allongé
Saveur	- Fruité - Léger
Verre	- Collins
Glace	- Petite glace et Crushed ice
Garnish	- Duo de lime - Paille longue
Recette	- Shaker - 1.5 oz Vodka - 0.75 oz Jus de Canneberge - 0.75 oz Jus de Pamplemousse - Shaker - Dirty pour - Topper au soda - Boule de crushed - Bitter canneberge Feebrother on top - Garnish
Présentation	Na
Upsale possible	Vodka

Nom	Sex on the Beach
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	
The Sex on the Beach cocktail is known as much for its provocative name as its fruity, refreshing taste. It's unclear exactly when or where the drink was invented, but popular liquor-soaked lore points to a Florida bartender who created the drink in 1987 as part of a liquor distribution company's promotion to sell peach schnapps. The only problem with that theory, however, is that the drink was already included in the 1982 "American Bartenders School Guide to Drinks." While no one can agree where the drink originated, many suggest the cocktail may have been invented when a bartender combined a Fuzzy Navel (peach schnapps and orange juice) with a Cape Codder (vodka and cranberry juice). Put those two drinks together, and all the constituent parts of the Sex on the Beach are accounted for. Some recipes also call for a small measure of crème de cassis, but that is usually considered optional. The Sex on the Beach was a mainstay of 1980s and 1990s cocktail menus, and though it fell out of favor during the ensuring craft cocktail renaissance, it's still a popular call at beach bars and a favorite among vacationers. The Sex on the Beach is very easy to make, so you might try mixing one for your next cocktail party. Fresh orange juice will add bright acidity and produce a fresher tasting drink. Some people prefer to sub pineapple juice for the OJ, but orange will keep the cocktail classic. Any solid vodka will do, as it provides a mostly neutral base that lets the peach liqueur and fruit juices take center stage. Merge your ingredients, take a sip, and transport yourself to the beach one cocktail at a time. Référence: https://www.liquor.com/recipes/sex-on-the-beach/	
Style	- Allongé
Saveur	- Fruité
Verre	Collins
Glace	Petite Glace et crushed ice
Garnish	- Orange sec - Lime wheel - Paille
Recette	- Shaker - 1 oz Vodka - 0.5 oz Peach Schnapps - 0.75 oz Jus d'Ananas - 0.75 oz Jus d'orange - 0.75 oz Jus de Canneberge - Shake - Dirty pour dans le verre - Ajouté petite glace - Boule de Crushed Ice sur top - Sirop de framboise comme flotteur - Garnish
Présentation	Na
Upsale possible	Vodka

Nom	Shape de poire
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Ce cocktail a été créé pour la soirée de lancement de whisky Nikka Days qui a eu lieu au Bar organisé par l'agence Bellavita. Lors de cette soirée, nous avons concocté un menu de 3 cocktails en utilisant exclusivement le whisky vedette. Par la suite, nous avons gardé le cocktail et changé le spiritueux pour pouvoir l'inclure sur notre menu.
Style	- Sour
Saveur	- Fruité - Fumé
Verre	Spey
Glace	King Cube
Garnish	- Poire Sec - Goute d'angostura sur la mousse - Cloche de fumé
Recette	- Mettre glace dans le verre - Shaker - 1.5 oz brandy - 1 oz Sirop de Poire - 1 oz blanc d'oeuf - 0.5 oz jus de citron - 2 dash bitter angostura - 1 Dash de solution saline - Reverse dry shake - Purger l'eau du verre - Double strain dans verre - Garnish - Mettre dans la cloche et fumer à la cannelle
Présentation	Libérer la fumé de la cloche une fois placé devant l'invité, rapporter la cloche en verre au bar.
Upsale possible	- Brandy / cognac

Nom	Shelby Ltee
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Inspiré par l'espresso Martini qui revient à la mode, ce cocktail était initialement une création que j'avais élaboré pour la St-Patrick. Mettant en vedette un whisky Irlandais, j'ai opté pour un sirop de mocaccino sucré afin que ce cocktail devienne notre option sucré / onctueux. Création de Christ Desjardins
Style	- Straight / Up
Saveur	- Café - Onctueux
Verre	Gomez
Glace	Na
Garnish	- Bulle de fumé avec Flavor Blaster
Recette	- Refroidir verre - Shaker - 1.5 oz Irish Whiskey - 3 Drops solution Saline - 4 Drops Bitter Benett Bermuda - 0.5 oz Sirop Moka - 0.5 oz Espresso Coldbrew - Shaker - Double strain dans verre - Bulle de fumé Café avec Flavor Blaster
Présentation	Bulle de fumé avec Flavor Blaster
Upsale possible	Whisky irlandais

Nom	Sicario
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins en 2023, une première ébauche avec l'intention de participation à une compétition organisé par Dos Hombres.
Style	- Straight up
Saveur	-
Verre	Gatsby
Glace	Na
Garnish	- Zeste d'orange
Recette	- Refroidir verre - Mixing glass - 2-3 tranches de jalapeno frais - 1.5 oz Mezcal - Muddle - 0.75 oz liqueur amère - 0.5 lillet - 2 dash bitter orange - 2 dash hella bitter smoked chili - 1 drop solution saline - Bsp jus d'orange frais - Bsp sirop demerara - Stir - Purger le verre de la glace et eau résiduel - Zester orange par dessus verre - Double strain dans le verre en exprimant les huiles à travers le jet - Garnish - Spray d'huile d'orange sur le pied du verre
Présentation	Na
Upsale possible	Mezcal

Nom	Side Car
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Sidecar is a direct descendant of the <i>Brandy Crusta</i>, a long-forgotten New Orleans drink that has enjoyed something of a comeback in the last couple of years. How it got its name is a source of debate: Both a French and English bar claim to have invented the combination of cognac, Cointreau and lemon juice for a customer who arrived at the location in the sidecar of a motorcycle. Bar veteran Dale DeGroff, however, says the drink's name references the mixture that's left in the shaker after straining and served in a shot glass on the side. This little treat is called, that's right, a sidecar Référence : https://www.liquor.com/recipes/sidecar/
Style	- Straight / up
Saveur	
Verre	Nick & nora
Glace	Na
Garnish	Zeste d'orange
Recette	- Refroidir le verre - Shaker - 1.5 oz Brandy / Cognac - 0.75 oz liqueur d'agrumes - 0.75 Jus de Citron Frais - 1 dash angostura - Shake - Double Strain dans le verre - Zester l'orange et frotter
Présentation	Na
Upsale possible	Brandy / Cognac

Nom	Siesta
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	When Katie Stipe created the Siesta in 2006 at New York City's now-closed Pegu Club, tequila classics beyond a handful of well-known drinks, like the Margarita and Paloma, were few and far between. "Our cocktail Rolodex was greatly lacking in solid agave-based recipes," says Stipe, who is now the bar and events director at Voysey in Portland, Oregon. "Tequila and mezcal really took off in the years to follow and there was a high guest demand for cocktails with agave spirits." Stipe created the Siesta as a Hemingway Daiquiri riff, swapping the classic's white rum base for a blanco tequila and replacing the typical maraschino liqueur with bitter Campari. Firmly rooted in the tradition of drinks in the sour category, the Siesta's tequila and lime juice make it an unlikely cross between its Hemingway inspiration and a Margarita variation. Référence : https://www.liquor.com/siesta-cocktail-recipe-7484126
Style	- Straight / Up
Saveur	-
Verre	- Nick & Nora
Glace	- Na
Garnish	- Zeste de citron
Recette	- Refroidir le verre - Shaker - 1.5 oz Tequila - 0.25 oz liqueur amer Italienne - 0.75 oz sirop simple - 0.5 oz jus de Pamplemousse - 0.75 oz jus de lime - 1 dash solution saline - Shaker - Purger le verre de la glace et eau résiduel - Double strain le cocktail dans le verre - Zester et exprimer les huiles d'un zeste de citron - Garnish - Huile de citron sur pied de la coupe
Présentation	Na
Upsale	Tequila

Nom	Singapour Sling
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	The Singapore Sling was originally served at Long Bar in the Raffles hotel in Singapore around the turn of the century. The original recipe is attributed to Raffles bartender Ngiam Tong Boon and is a variant on the Gin Sling. Our recipe evokes the classic recipe, which is fruit-forward, herbaceous and strong, though most incarnations of the “classic” Singapore Sling are based on general notes and nostalgia. Later, more modern incarnations of the drink created an overly sweet drink based more on grenadine than citrus. The earliest published version of the recipe was in the 1930 classic by Harry Craddock, “The Savoy Cocktail Book.” David A. Embury states in his book “The Fine Art of Mixing Drinks” that no two published recipes for the Singapore Sling are the same. Reference : https://www.liquor.com/recipes/singapore-sling/
Style	Allongé
Saveur	
Verre	Collins
Glace	Petite Glace
Garnish	- Orange sec - Cerise sur pic - Paille
Recette	- Shaker - 0.75 oz Gin - 0.25 oz Liqueur d'agrumes - 0.25 oz Brandy de cerise - 0.25 oz Benedictine - 1 Dash Angostura Bitter - 1 oz Jus d'ananas - 0.5 oz jus de lime - Bsp Grenadine - Shaker - Double Strain dans le verre - Glace - Top au Soda - Garnish
Présentation	Na
Upsale possible	Gin

Nom	Smash
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	A smash is an ancient cocktail template, going at least as far back as Jerry Thomas' 1862 How to Mix Drinks. It is a type of julep – a concoction of spirits, sugar, and mint. Extra fruit, either in the form of juice or garnish, makes it a proper smash. Référence: https://cocktailpartyapp.com/drinks/smash/#:~:text=A%20smash%20is%20an%20ancient,makes%20it%20a%20proper%20smash.
Style	
Saveur	
Verre	Marie-antoinette
Glace	Na
Garnish	- Feuille fine Herbe
Recette	- Refroidir le verre - Dans un shaker - 5 feuilles d'herbe Tappé (Basilic ou Menthe) - 0.5 oz sirop simple - 0.5 oz jus de citron - Muddle - 1.5 oz Spiritueux (Gin ou whisky) - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain dans le verre
Présentation	Na
Upsale possible	Spiritueux (Gin ou Whisky)

Nom	Smoking Boot
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par Fred Masse en 2016
Style	Short
Saveur	-
Verre	Spey
Glace	King cube
Garnish	- Décorer d'une branche de romarin qui tient dans un quartier d'orange - Mettre le romarin en feu à l'aide d'une torche
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 4 dash d'angostura - 0.75 oz de sirop de griottes - 0.5 oz jus de lime Frais - Muddle - 1 oz de Bourbon - 0.50 oz de Grand Marnier - Bsp de scotch fumé - Stir sur glace - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	Bourbon

Nom	Smoking Gun
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins en 2016, à l'ouverture de l'établissement plusieurs clients demandaient s'il était permis de fumer le cigare à l'intérieur de l'établissement.
Style	Spirit Forward
Saveur	- Fumé
Verre	Glencairn + nipple
Glace	NA
Garnish	Na
Recette	- Refroidir le verre avec glace et eau - Mixing glass - 3 Dash Angostura Bitter - Bsp Sirop Simple - 1 oz Scotch - 0.5 oz bourbon - Remuer - Conserver Fumer: - Couper un morceau de cigare - Faire bruler le cigare sur une planche de cèdre - Recolter la fumer dans le verre et couvrir d'un sous verre avec un Nipple - verser le cocktail lentement, puis recouvrir rapidement
Présentation	Na
Upsale possible	Na

Nom	Smoking Lisa
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Arnaud Massironi pour le menu 2023 inspiré par un God Father
Style	- Fumé - Spirit forward
Saveur	- Noisette
Verre	Diamond
Glace	King Cube
Garnish	- Amande effiloché grillé - Smoke top
Recette	- Tailler le king cub en hexagone et placer dans le verre - Mixing glass - 1 oz Bourbon - 0.5 oz Amaretto - 2 dash Bitter Bittercube Bolivar - 1 Dash Bitter café pacanne - Stir - Purger le verre l'eau résiduel - Ajouter Glace - Verser le cocktail - Garnish - Placer le smoke top avec bois de pommier
Présentation	- Burler les copeaux de bois à l'intérieur du smoke top en gardant la flamme à une bonne distance. - Mettre le couvercle - Attendre que le verre se remplisse de fumé et retirer le smoketop
Upsale possible	- Bourbon / whisky
Allergie	- Amande

Nom	South by Southwest
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	History: A riff on the classic Negroni created by Benny McKew. The popularity of this cocktail was much helped by its being written about by Gary "gaz" Regan. The Islay single malt used was originally Ardbeg Ten. Référence : https://www.diffordsguide.com/cocktails/recipe/12887/south-by-southwest
Style	Spirit forward
Saveur	- amer - Légèrement fumé - Légèrement fleural
Verre	Spey
Glace	King cube
Garnish	Zeste d'orange
Recette	- Spray d'eau de fleur d'oranger dans le verre - Mettre la glace dans le verre et stamper - Mixing glass - 0.75 scotch fumé - 0.75 campari - 0.75 vermouth rouge - Ice and stir - Purger le verre de la glace et de l'eau résiduel - Strain le cocktail en exprimant les huiles d'un zeste d'orange à travers le jet - Garnish - Spray de fleur d'orange sur le cocktail et sur le verre
Présentation	na
Upsale possible	Scotch fumé

Nom	South Side
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Famille	Variation Gimlet
Présentation / Histoire	The recipe can be traced back to at least 1916, when it appeared in Huge Enslinn's book "Recipes for Mixed Drinks" as the South Side Fizz. His version called for gin, lemon and lime juices, sugar, mint and club soda. Lose the bubbles and cull one of the citrus fruits, and you get the South Side as we know it today. Multiple accounts peg the South Side's creation to the 21 Club in New York, a bar that poured countless South Sides throughout the decades. But considering that the first iteration of the famous speakeasy didn't open until 1922, it's more likely that the bar popularized the drink rather than invented it. Browse South Side recipes at cocktail bars today, and you will find some drinks made with lemon and others with lime. This citrusy kerfuffle may stem from Enslinn's recipe containing both juices. It tastes great with lemon or lime, but the 21 Club served theirs with lemon, and so does this recipe. When making the cocktail, treat the mint gently. Too vigorous a thrashing will highlight the herb's bitter notes rather than its sweet and aromatic qualities. Double-straining the contents (straining the drink through a fine-mesh sieve) will ensure that none of the torn mint bits enter your glass and inevitably get stuck in your teeth. Référence : https://www.liquor.com/recipes/south-side/
Style	- Straight / up
Saveur	- Herbal - Frais - acidulé
Verre	Marie-antoinette / Gatsby
Glace	Na
Garnish	Feuille de menthe
Recette	- Refroidir le verre - Shaker - 5 feuilles de menthe - 0.75 oz Sirop Simple - 0.75 oz jus de Citron frais - Muddle - 1.5 oz Gin - Shake - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre
Présentation	na
Upsale possible	Gin

Nom	Spicy Trickster
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour un cocktail du mois en 2019 en partenariat avec le rhum Kraken et l'agence de distribution Québécoise Mosaïq.
Style	
Saveur	-
Verre	Petit Martini
Glace	Na
Garnish	Décorer avec une branche de Romarin
Recette	- Mixing glass - Pincer de Romarin - 1 Dash de Bitter Rye Vanille - 0.25 oz de Jus lime - 0.75 oz de sirop de gingembre - Muddle - 0.75 oz Rhum épicé (Og : kraken) - 0.25 oz de Liqueur amère Italienne - 0.5 oz de Liqueur d'agrumes - Stir avec glace - Purger le verre de la glace et de l'eau résiduel - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	Na

Nom	Spritz
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	Aperol traces its roots back to Padua, Italy. The aperitivo—an appetite-whetting beverage designed to be consumed before dinner—was created in 1919. Its bittersweet flavor, aromatic botanicals and easygoing alcohol content (it's only 11% ABV) made it the perfect choice for pre-dinner sipping. Pair Aperol with bubbly wine and sparkling water, and you'll be hard-pressed to find a more refreshing and thirst-quenching cocktail. And because it's low in alcohol, you can start drinking early and still make it to dinner. While the Aperol Spritz has been enjoyed in Italy for more than a century, it didn't reach mass appeal in the United States until the 2010s, as drinkers became more familiar with aperitivos and lower-alcohol drinks. Today, it's a staple at cocktail bars, Italian and non-Italian restaurants, and it can be found almost anywhere that serves brunch on sunny patios. Référence : https://www.liquor.com/recipes/aperol-spritz/
Style	- Allongé
Saveur	-
Verre	Coupe à Vin
Glace	Petite Glace
Garnish	- Orange Wheel - Petite paille
Recette	- Dans le verre - 3 oz Pressecco (première ligne gravé) - 2 oz liqueur amer Italienne (deuxième ligne gravée) - Ajouter glace - Top au Soda - Stir avec la Goute - Garnish
Présentation	Na
Upsale possible	Na

Nom	Spritz Vénitien
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	Na
Style	- Allongé - Pétillant
Saveur	- Amer
Verre	- Coupe a vin
Glace	Petite Glace
Garnish	- Zeste d'orange - Olive verte sur pic
Recette	- Dans le verte - 3 oz de prosecco (première ligne gravée) - 2 oz de liqueur amer italienne (deuxième ligne gravée) - 2 dash de saumure d'olive - Ajouter la glace - Topper au soda - Garnish - Spray d'essence d'orange sur le pied
Présentation	Na
Upsale possible	Na

Nom	Sugar Bush
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	Création par Véronica Vainkus pour le menu spécial Érable 2020 en collaboration avec les spiritueux Ste-Marie et la compagnie de distribution Elixir
Style	- Straight / up
Saveur	-
Verre	Marie-Antoinette
Glace	NA
Garnish	Na
Recette	- Prendre une soucoupe et mettre le verre à l'envers - Peinturer le verre avec sirop simple - Soupoudrer le verre de muscade - Mixing glass - 0.75 oz sirop de muscade chocolat - 0.75 oz Coffee Cold Brew - 1 Dash Feebrother Chocolat Azteque - 1.25 oz Vodka - Stir avec glace - Strain dans le verre
Présentation	Déposer la soucoupe puis le verre
Upsale possible	Na

Nom	Summer Love
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création Cocktail par Christ Desjardins pour un cocktail du mois en partenariat avec Les Iles et la compagnie Elixir
Style	Allongé
Saveur	- Orange - Amer
Verre	Collins
Glace	Petite Glace
Garnish	- orange sec - paille
Recette	- Shaker - 1.5 oz de Les Iles - 0.5 oz Brandy - 1 oz Blanc D'œuf - 0.75 oz jus de citron - Dry Shake - Remplir le verre avec glace - Dirty Pour - Toper au tonic - Stir légèrement - Garnish
Présentation	Na
Upsale possible	Na

Nom	Tender Knob
Disponibilité	Tout le temps
Catégorie	
Présentation / Histoire	The Tender Knob comes from bartending icon H. Joseph Ehrmann. Ehrmann is the owner of Elixir, one of the oldest continually operating taverns in San Francisco. It's that very city that helps give the Tender Knob its playful name—one area in town is named the Tondernob, a portmanteau to signify where the Tenderloin and Nob Hill neighborhoods intersect. The Tender Knob name is also a play on Knob Creek, the bourbon used in this lively cocktail. A lauded Kentucky bourbon, Knob Creek is a commendable whiskey both for using in high-end cocktails or for drinking straight, either neat or with a bit of ice to help mellow its intensity. For the apple part of this autumnal drink, Ehrmann muddles apples directly into the shaker and uses a hard apple cider, which transforms the drink into a spritzzy highball. These days, cideries are becoming nearly as ubiquitous as breweries. Though there are the big-name cider brands readily available in most markets, plenty of smaller producers are creating special ciders. A pure, unadulterated apple cider is the right pick for this drink. Référence : https://www.liquor.com/recipes/the-tender-knob/
Style	- Short
Saveur	-
Verre	Spey
Glace	King cube
Garnish	- Pomme sec
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1 tranche de pomme - 1 oz bourbon - 0.75 oz sirop d'agave - 1 pincer de cannelle - Muddle - Shaker - Purger le verre de l'eau résiduel - Double strain dans verre - Topper au cidre sec - Stir légèrement - Garnish
Présentation	Na
Upsale possible	Bourbon

Nom	Tequila chaser
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	
Style	- Chaser - short
Saveur	-
Verre	Spey et bure
Glace	King cube
Garnish	- Duo de lime
Recette	- Mettre la glace dans le verre et stamper - Direct - Volume de tequila (simple ou double) - Garnish - Ajouter crushed ice dans verre old fashioned - Remplir burette du chaser choisi - Placer burette sur glace dans le verre old fashioned
Présentation	Na
Upsale possible	Tequila

Nom	Tequila Matador
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	This historic yet under-the-radar cocktail first appeared in the Café Royal Cocktail Book, which was published in 1937 by the United Kingdom Bartenders Guild (UKBG). Head bartender at the London-based Café Royal and President of the UKBG, William J. “Billy” Tarling curated this compilation of recipes, which features a range of cocktails that were being served in London’s fashionable bars and restaurants at the time. Interestingly, many of the drinks profiled in the book involve some of the earliest known recipes to use vodka and tequila in cocktails, both unusual spirits to mix with at the time. The original Matador recipe is an equal-parts mixture combining tequila, dry vermouth, and orange curaçao. A Trader Vic’s riff also called the Tequila Matador first popped up in the 1972 edition of Trader Vic’s Bartender’s Guide, and transformed the drink into a tropical concoction that includes pineapple and lime juice. However, the original Café Royal formulation may be more suited to modern tastes that prefer drier, more spirit-forward cocktail profiles. Référence : https://www.liquor.com/cafe-royal-matador-cocktail-recipe-7484914
Style	- Straight / Up
Saveur	-
Verre	- Nick & Nora
Glace	- Na
Garnish	- Zeste de citron
Recette	- Refroidir verre - Shaker - 1 oz tequila - 1 oz vermouth sec - 1 oz liqueur d’agrumes - Shaker - Purger le verre de la glace et de l’eau - Double strain le cocktail dans le verre - Zester et exprimer le zeste d’un citron - Garnish - Huile de citron sur pied de la coupe
Présentation	Na
Upsale	Tequila

Nom	Tequila Sunrise
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	The Tequila Sunrise was created in the early 1970s by Bobby Lozoff and Billy Rice at the Trident bar in Sausalito, California. The cocktail achieved notoriety after a member of the Rolling Stones—in some tellings it was Mick Jagger, while others have it as Keith Richards—tasted it at a party to kick off The Rolling Stones’ 1972 tour. The band began ordering it at stops across the country and even dubbed the tour “the cocaine and Tequila Sunrise tour,” which helped to propel the drink’s popularity. In 1973, Jose Cuervo put the recipe on the back of its tequila bottles, and that same year, the Eagles released a song called “Tequila Sunrise” on their “Desperado” album. These infusions into popular culture resulted in the drink going mainstream, and it has been a part of the cocktail canon ever since. Référence : https://www.liquor.com/recipes/tequila-sunrise/
Style	Allongé
Saveur	-
Verre	Collin’s
Glace	Petite Glace
Garnish	- Cerise sur pick
Recette	- Direct ans le verre - 1.5 oz de tequila - 3 oz de jus d’orange - Mettre la glace - Stir - Boule de crushed ice - Flotteur Grenadine on top - Garnish
Présentation	Na
Upsale possible	Tequila

Nom	The Bird is the word no.1
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	History: Adapted from a drink created in May 2010 by Fraser Campbell at Tony Starrs Kitten Club, Melbourne, Australia. Référence : https://www.diffordsguide.com/cocktails/recipe/2779/the-bird-is-the-word-no1
Style	- Straight / up
Saveur	-
Verre	Gatsby
Glace	Na
Garnish	- Zeste de citron
Recette	- Refroidir Verre - Shaker - 1 oz Tequila Reposado - 0.75 oz Chartreuse jaune - 0.25 oz Liqueur d'abricot - 0.75 oz jus de citron - Shaker - Double Strain dans verre - Exprimer les huiles du zeste - Garnish
Présentation	Na
Upsale possible	Na

Nom	The Boss
Disponibilité	Tout le temps
Catégorie	Premier menu du Bootlegger
Présentation / Histoire	Cocktail de nos premier jours
Style	Allongé
Saveur	-
Verre	Collins
Glace	Petite Glace
Garnish	- Décorer d'une branche de menthe - Orange sec - Paille longue
Recette	- Dans le verre - 4 feuilles de menthe - 1 oz de Rye Whisky - 1 oz de Peach Schnapp's - Muddle - Glace - Top haf-half ginger ale et Jus de Canneberge - Stir - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	The Dapper
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour un menu cocktail du mois en partenariat avec le gin québécois Dandy
Style	- Sour - Straight / Up
Saveur	-
Verre	Arctic
Glace	NA
Garnish	- Citron Sec
Recette	- Refroidir le verre - Shaker - 0.75 oz Gin - 0.5 oz Lillet - 0.25 oz Luxardo Marachino - 1 oz blanc d'oeuf - 0.5 oz Sirop Simple - 0.5 oz Jus de Citron Frais - 3 drop Bitter Ms Better Bitter Orange Tree - Reverse dry shake - Purger le verre de la glace et de l'eau résiduel - Double strain dans verre - Garnish - Spray d'huile de citron sur le pied du verre
Présentation	Na
Upsale possible	Gin

Nom	The Nice List
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	The Nice List has big Cosmopolitan energy, employing vodka, Cointreau, lemon, and spiced cranberry syrup, all balanced out by a half-ounce of peach mead. “We use a local peach mead to add beautiful blossom notes and let the fruitiness of the raw honey really shine,” says DeMark. Référence: https://www.liquor.com/nice-list-cocktail-recipe-5496825
Style	Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	- Orange sec
Recette	- Refroidir verre - Shaker - 1 oz Vodka - 0.5 oz schnaps au peche - 0.5 oz liqueur d'agrumes - 0.25 oz sirop simple - 0.25 oz jus de canneberge - 0.5 oz jus de citron - 2 dash bitter clou de girofle - 1 dash bitter à l'orange - Shaker - Purger le verre de la glace et de l'eau résiduel - Double strain le cocktail dans le verre - Garnish - Spray d'huile d'orange sur le pied du verre
Présentation	Na
Upsale possible	Vodka

Nom	The Papermill
Disponibilité	Limité
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par David Foisy pour le menu 2019
Style	
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	- Tranche de pomme
Recette	- Refroidir verre - Shaker - 0.75 oz Scotch Whisky (OG, Glenmorangie Original) - 0.75 oz Amaro (OG, Angostura) - 0.75 oz jus de pomme - Bsp Luxardo Aperitivo - Shake - Double Strain - Décorer
Présentation	Na
Upsale possible	Na

Nom	The Symphony
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	History: Adapted from a recipe created in 2016 by Martin Bilsborough, Manchester, England. Martin's original recipe called for the glass to be rinsed with Ardbeg. We tried this but preferred the extra hint of peatiness gained by combining an Islay malt with the rest of the ingredients. Référence : https://www.diffordsguide.com/cocktails/recipe/3817/the-symphony
Style	Straight / Up
Saveur	-
Verre	Petit Martini
Glace	Na
Garnish	- Zeste de citron
Recette	- Refroidir Verre - Shaker - 1 oz gin - 0.5 oz maraschino liquor - 0.25 oz chartreuse verte - Bsp Scotch fumé (Islay - peated) - 0.5 oz jus de citron - Shaker - Purger le verre de la glace et de l'eau résiduelle - Double strain dans le verre - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron sur le pied du verre - Spray scotch fumé
Présentation	Na
Upsale possible	Gin

Nom	Ti Punch
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The national cocktail of Martinique is as easy to make as it is to drink, using just three ingredients, including the island's native spirit, rhum agricole. Ti' Punch is the national cocktail of French Caribbean islands Martinique and Guadeloupe. Its name is an abbreviation for the Creole word "petite," meaning small, so it translates to "small punch." Calling for three ingredients—lime, sugar cane syrup and rhum agricole—it's a flavorful, easygoing cocktail that's woven into the cultural fabric of these island nations. "Ti' Punch is part of the daily life in the French Caribbean," says Ben Jones of Spiribam, a company that markets and distributes several Caribbean rums. "It's not much different than espresso in Italy. Most people like it strong as a pick-me-up throughout the day." He adds that each person has their own preferred method for preparing the drink, and it's customary to welcome visitors with a Ti' Punch upon arrival. Traditionally, the Ti' Punch is neither shaken nor stirred. Instead, it's built in the same rocks glass in which it's served. Start by adding a lime wheel and its juice to the glass, then stir or swizzle with a teaspoon or so of sugar cane syrup until the two ingredients are combined. Finally, add the rhum agricole—typically the unaged blanc variety, but aged spirits can also work, if you prefer a drink with more depth and barrel notes. Ice is optional. Room temperature cocktails can seem unusual to drinkers who are accustomed to cold beverages, but forgoing the ice is a common practice in the French Caribbean. Référence : https://www.liquor.com/recipes/ti-punch/ Le ti'punch, c'est la boisson qui célèbre la liberté ! Il serait né le jour de l'abolition de l'esclavage, le 27 avril 1848 sur l'île de Marie Galante des Petites Antilles située au sud de l'archipel de Guadeloupe. Pour fêter leur liberté, les habitants ont alors consommé le rhum destiné aux clients, le mélangeant avec du sucre de canne et du citron vert dans de grands tonneaux en bois. Le ti'punch est ainsi devenu une boisson traditionnelle, presque cérémonielle ! Il a même sa propre confrérie : la très officielle « chevaliers de l'ordre du Ti'punch » qui a vu le jour en 1995. Pour la petite anecdote, son siège qui se trouve à Bruxelles est situé au lieu-dit « La canne à sucre ». Il existe également une journée internationale du ti'punch depuis 2014, pensez à lui souhaiter sa fête tous les 16 mars Référence : https://www.boutique-rhum.com/content/34-le-ti-punch#:~:text=Qu'est%2Dce%20que%20le,de%20l'archipel%20de%20Guadeloupe.
Style	- Short - Spirit forward
Saveur	-
Verre	Spey
Glace	Na
Garnish	Quartier de lime
Recette	- Direct dans le verre - Pressé un quartier de lime et laisser tomber dans le verre - Bsp sirop sucre de canne - Muddle légèrement - 1.5 oz Rhum agricole - Stir légèrement
Présentation	Na
Upsale possible	Rhum agricole

Nom	Tom Collins
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	According to drinks historian David Wondrich, the drink is probably derived from the gin punches that gained popularity during the early 19th century. A common story is that an enterprising barkeep who worked for Limmer's Hotel in Lodon, John Collins, named the concoction after himself. However, it's arguable whether Collins actually invented the combination of ingredients, or just helped to bring it to the masses. The Tom Collins was immortalized in Harry Johnson's 1882 book, <i>New and Improved Bartender's Manual: Or How to Mix Drinks of the Present Style</i>, but has been featured in countless iconic bartending manuals since. It has remained popular for over a century, and helped create the template for other sour-sparkling beverages like the French 75 and many modern spritzes. Reference: https://www.liquor.com/recipes/tom-collins-2/
Style	Allongé
Saveur	-
Verre	Collin's
Glace	Petite glace
Garnish	- Duo de lime - Paille longue
Recette	- Dans le verre - 1.5 oz de Gin - 0.5 oz de Sirop Simple - 0.75 oz jus de citron Frais - Glace - Topper au Soda - Garnish - Spray d'huile de citron
Présentation	Na
Upsale possible	Gin

Nom	Toronto
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	In the long history of naming drinks after places, the Manhattan and its many borough-specific variations may be the most famous, with the Moscow Mule and Singapore Sling not far behind. But there's another city-specific drink that deserves its due. The Toronto cocktail combines rye whiskey with Fernet-Branca, simple syrup and aromatic bitters. It's unclear if the drink was actually invented in Toronto or just named for the city. It's also unclear when, exactly, it was created. But the Toronto first appeared in print in Robert Vermeire's 1922 book "Cocktails: How to Mix Them" as the Fernet Cocktail. In subsequent books, including David Embury's "The Fine Art of Mixing Drinks," the recipe was named the Toronto, as it's known today. American rye makes a fine drink, and you can experiment with any rye you like, but Canadian rye will keep you on theme. Fernet-Branca is a traditional Italian digestif made from a secret mix of herbs including myrrh, saffron, chamomile and gentian. Its pronounced bitterness makes it a divisive spirit. Many people, especially those in the bar and restaurant industry, choose to drink it straight, but Fernet-Branca also appears in classic cocktails like the Hanky Panky. When used properly, its bitterness lends a subtle accent to drinks rather than overpowering them. In the Toronto, that bitterness is significantly softened by whiskey and sugar. This recipe comes from Michael Dietsch and his book "Whiskey: A Spirited Story with 75 Classic & Original Cocktails." Dietsch stays traditional with the recipe, opting for two ounces of whiskey and a conservative quarter ounce each of the fernet and simple syrup. Depending who you ask, the Toronto is either a variation on the Manhattan or the Old Fashioned. The former camp notes that Fernet-Branca replaces sweet vermouth, while the latter camp says the fernet merely modifies the classic Old Fashioned formula of whiskey, sugar and bitters. However you splice it, the Toronto is a delicious, whiskey-forward drink with a bitter bite. Référence : https://www.liquor.com/recipes/toronto/
Style	Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	- Zeste d'orange
Recette	- Mixing glass - 2 oz Rye Whisky - 0.25 oz fernet branca - 0.25 oz sirop simple - 2 dash angostura bitter - Stir - Freezer le verre - Strain dans le verre en exprimant les hules du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Trinidad Sour
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	
The Trinidad Sour was created by ex-New York City bartender Giuseppe Gonzalez while he was plying his trade at the Clover Club in Brooklyn in 2009. The unique serve is a mixture of a whopping one and a half ounces (or one ounce, depending on who you ask) of Angostura bitters, balanced with lemon juice, orgeat (a nut syrup) and rye whiskey. Gonzalez developed the concept after being inspired by Italian bartender Valentino Bolognese's competition-winning Trinidad Especial, which used lime instead of lemon, and pisco instead of rye. While Gonzalez's new elixir was delicious, well-balanced, and had a unique texture due to the oily Angostura bitters and rich orgeat, it didn't catch on right away. "It wasn't an instant hit," Gonzalez says, "it was a slow roll, but I put it in the hands of bartenders who helped champion it by serving it to guests." Gonzalez would taste as many bartenders as he could on the cocktail, looking for feedback and criticism. "Giuseppe Gonzalez was always a rule breaker," Julie Reiner, owner of Clover Club and co-founder of Social Hour, says. "Giuseppe tasted me on the drink and I was stunned that he used Angostura as the base," she recalls. "It was something I had never seen before, and it was delicious. I told Giu that it was very creative, and that I didn't expect it to work, but it did." Gonzalez's sounding board was John Gertsen, a popular bartender who co-founded the award-winning Drink in Boston, and went on to work at ABV in San Francisco. "The drink didn't become popular until John Gertsen at Drink started serving it," Gonzalez says. Drink is a menu-less bar concept, so Gertsen would keep the Trinidad Sour in his back pocket for guests that were looking for something adventurous to drink. Gertsen served the drink so much that Gonzalez recalls working at Clover Club and having a guest come in and ordering the Trinidad Sour after having first tasted it at Drink. "I smiled and looked at the guest because, to their surprise, I knew how to make it, but they sent it back because it wasn't the way John made it," Gonzalez says, laughing. But it wasn't until Gonzalez moved to Las Vegas in 2018 to bartend that he realized how popular the cocktail had become. "I remember working at Herbs and Rye and there was a guy at the bar who ordered the Trinidad Sour, and I said 'go fuck yourself,' thinking he was messing with me, and kept working," Gonzalez laughs. "He walked over to Nectaly [the owner] and told him what I said, and he started cracking up too [because he knew that's what he'd say to anyone who ordered the drink from him]. The guy was so confused, but then I told him to google the cocktail and he put it all together. The guy had tried the cocktail in London, and that was one of those moments where I realized how big it really was." Référence : https://www.insidehook.com/drinks/trinidad-sour-cocktail-popularized-bitters-recipe	
Style	Sour
Saveur	-
Verre	Nora
Glace	Na
Garnish	Lime sec
Recette	- Refroidir verre - Shaker - 1 oz Bitter Angostura régulier - 0.5 oz de CC Rye - 0.75 oz de sirop d'orgeat - 0.5 oz blanc d'œuf - 0.5 oz de jus de lime - Reverse dry shake - Purger le verre de la glace et de l'eau résiduelle - Double Strain dans le verre - Garnish
Présentation	Na
Upsale possible	Whisky

Nom	Turf Club
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	Although the Turf Club is known as a Martini variation, it predates that classic cocktail. And like most cocktails from that era, the Turk Club's origins are murky, with a history that can be traced back to the 1870s. The first printed recipe, published in 1884, consisted of Old Tom gin, sweet vermouth, and bitters, which made it nearly identical to the Martinez. And a 1891 version called for <u>genever</u>. At the turn of the century, the barkeep Harry Johnson immortalized the recipe as we know it today in his "Bartender's Manual" with the following ingredients: gin, dry vermouth, paper, maraschino liqueur, and orange bitters. The small quantities of absinthe and maraschino liqueur lend complexity but don't overwhelm the drink's crispness. Its flavor profile is sharper and more dry than its similar-on-paper sibling, the Tuxedo No. 2. As originally published in Johnson's book, the two drinks were close to identical; in their resurrected modern incarnations, the two have evolved in slightly different ways. While employing similar ingredients, the most popular contemporary version of the Tuxedo No. 2 is rounder and slightly sweeter, due to the different styles of gin and vermouth required. The Turf Club has even earned a spot on the Martini menu alongside the Perfect Martini and other variations at the legendary Gage & Tollner in Brooklyn, where the iteration hews fairly closely to the version adapted from the "Bartender's Manual" recipe that was published in Frank Caiafa's "The Waldorf Astoria Bar Book" and appears below. You could book a seat at Gage & Tollner, or you could stir this version yourself at home. Johnson relied on Plymouth gin for his recipe, but if you don't have this on hand, any good London Dry gin will also do. Maraschino liqueur, a key player in many classics like the Aviation and the Last Word, contributes subtle notes of Marasca cherries and almonds that make this variation one-of-a-kind. Lastly, dashes of absinthe and orange bitters sharpen the drink without overpowering it. Reference: https://www.liquor.com/recipes/turf-club/
Style	- Spirit forward
Saveur	-
Verre	- Petit martini et burette sur crushed ice
Glace	Na
Garnish	- Zeste de citron sur pic
Recette	- Mixing glass - 2 oz Gin - 0.75 oz vermouth blanc - 0.25 liqueurs de maraschino - 2 dash d'absinthe - 2 dash de bitter à l'orange - Strir - Freezer leverre - Verser dans le verre en exprimant les huiles à travers le jet - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron
Présentation	Déposer sur soucoupe argent
Upsale possible	gin

Nom	Tuxedo No.2
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Tuxedo No. 2 is nearly as old as the tuxedo itself: Both are said to draw their names from Tuxedo Park, an upstate community for the New York City elite established in 1886. The first Tuxedo cocktail, which likely originated at the Waldorf-Astoria hotel in New York City, comprises a mix of gin, sherry, and orange bitters. The Tuxedo No. 2, however, omits the sherry and adds a touch of maraschino liqueur and an absinthe rinse. In fact, despite its name, the second Tuxedo bears more similarities to the Turf Club, another turn-of-the-century Martini variation with maraschino liqueur, absinthe, and orange bitters. Alongside this variation, the first written recipe for the Tuxedo No. 2 appeared in Harry Johnson's <i>Bartender's Manual</i> in 1900. Fast-forward to more than a century later, and the Tuxedo No. 2 had been largely forgotten. That changed a few years ago, when bars like the Douglas Room in San Francisco and the now-shuttered Flora Bar in New York City resurrected the drink. This particular version comes from the latter. Old Tom gin is the backbone of the classic, but slightly drier Plymouth gin makes for a more modern version. Although it isn't quite as soft as Old Tom, it strikes a good balance between that and a London Dry. Even those who prefer their Martinis bone-dry will appreciate this drink's simple deliciousness. Opt for a high-quality maraschino liqueur, a crucial ingredient in many beloved classics like the Hemingway Daiquiri, the Aviation, and the Last Word. It lends the drink its characteristic sweetness and notes of cherries and almonds. An absinthe rinse offers a distinct herbaceous anise note, and reaching for a blanc vermouth rather than dry is essential. Should you use dry, your results will lean closer to the Turf Club, which employs dry vermouth and a more juniper-forward gin. The Tuxedo No. 2 is also similar in flavor to the Martinez, which swaps blanc vermouth for sweet and orange bitters for Angostura. Référence: https://www.liquor.com/tuxedo-number-2-cocktail-recipe-5217855
Style	- Spirit forward
Saveur	-
Verre	Petit Martini et burette sur crushed ice dans verre old fashioned
Glace	Na
Garnish	- Zeste d'orange et cerise sur pic
Recette	- Mixing glass - 2 oz Gin - 0.5 oz vermouth blanc - 0.25 oz liqueur maraschino - 4 dash bitter orange - Stir - Freezer le verre - Rincer à l'absinthe avec spray - Strain dans verre en exprimant les huiles du zeste à travers le jet - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron
Présentation	Déposer sur soucoupe argent
Upsale possible	Gin

Nom	Un Fizz super rafraichissant
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour le menu 2021 pour la réouverture après la pandémie.
Style	Fizz
Saveur	- Herbal - Onctueux - Argrumé - Acid - Sec
Verre	Fizz
Glace	Na
Garnish	- Branche romarin - Paille
Recette	- Refroidir verre - Shaker - 1 oz vin rosé (idéalement sec) - 1 oz jus de pamplemousse infusé au paprika Fumé - 0.75 oz blanc d'œuf - 0.5 oz sirop de cassonade - 2 drop Solution saline - Reverse dry shake - Purger le verre de la glace et de l'eau résiduelle - Double strain dans le verre - Topper au soda romarin et zeste de citron - Garnish - Spray d'huile de citron
Présentation	Na
Upsale	Na

Nom	Une Limonade pcq c'est l'été
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour le menu 2021.
Style	Alongé
Saveur	- Acid - Agrume (citron et orange) - Pétillant - Légèrement épicé
Verre	Collins
Glace	Petite glace et crushed ice en boule
Garnish	- Paille - Citron sec
Recette	- Refroidir verre - Mixing glass - 1.5 oz Liqueur amer à l'orange (OG :amermalade) - 1oz sirop d'érable - 2 dash bitter Dillons Hot Pepper - Stir - Strain dans verre - Ajouter Glace - Topper au soda citron infusé chai - Garnish
Présentation	Na
Upsale	Na

Nom	Upside Car
Disponibilité	Tout le temps
Catégorie	Twist Classique / création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault inspiré par le classique Side Car
Style	Straight / Up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Décorer d'un orange séché
Recette	- Refroidir verre - Mixing glass - 3 dash de bitter Feebrother à l'ancienne - 0.5 oz de sirop de miel - 1 oz jus de citron - 1.5 oz Brandy - 0.5 oz Liqueur d'agrumes - Stir - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Brandy / cognac

Nom	Valentine des Bois
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu 2019
Style	Straight / Up
Saveur	-
Verre	Nick & nora
Glace	NA
Garnish	Concentre d'hibiscus en étoile
Recette	- Refroidir le verre - Mixing Glass - 3 Dash Ms. Bitter's Bitters Cypress Bowl - 1 oz Gin - 0.25 oz de Chambord - 0.25 oz de chartreuse jaune - 0.5 oz jus d'ananas - 0.5 oz de jus de lime - stir - Purger le verre de la glace et de l'eau résiduelle - Verser le cocktail dans le verre - Préparer la Mousse dans le mixing glass - 3 dash de Peychauds - 4 dash Feebrother Canneberge - 0.75 oz de jus de citron - 0.75 oz de sirop simple - 1.25 oz de blanc d'œuf - Mousseur à lait - Déposer la mousse sur le dessus - Garnish
Présentation	Na
Upsale possible	gin

Nom	Verveine
Disponibilité	Tout le temps
Catégorie	Création Cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour le menu Septembre 2021, Le choix du nom Verveine fait référence à la fleur du même nom ainsi que sa couleur. L'inspiration est venue à cause qu'on tenait à travailler la mûre, c'est d'ailleurs le premier cocktail au Bootlegger qui en fait l'usage.
Style	Straight / Up
Saveur	- Sucré - Fruité
Verre	Hilton
Glace	Na
Garnish	- Cerise sur pic
Recette	- Refroidir verre - Shaker - 1 oz vodka - 0.25 oz Lilet - 0.25 oz Mandarine Napoléon - 0.75 oz Sirop de Mûres - 0.25 oz Jus de Lime - 2 Dash Bitter Scrappy Pamplemousse - Shake - Double strain - Garnish - Spray d'eau de rose
Présentation	Na
Upsale possible	Vodka

Nom	Vesper
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	The Vesper, also known as the Vesper Martini, was invented by author Ian Fleming for his iconic British secret agent, James Bond. The drink first appeared in Fleming's <i>Casino Royale</i>, which was published in 1953, the cocktail being named for the fictional double agent (and Bond love-interest) Vesper Lynd. When Bond orders his signature drink from the bartender, he provides strict instructions, which leaves little ambiguity in how to prepare the cocktail: "A dry martini. One. Three measures of Gordon's, one of vodka, half a measure of Kina Lillet. Shake it very well until it's ice-cold, then add a large thin slice of lemon peel." Référence : https://www.liquor.com/recipes/vesper/
Style	Spirit Forward Straight / up
Saveur	-
Verre	Petit Martini et burette sur crushed ice dans verre old fashioned
Glace	Na
Garnish	Zeste de Citron
Recette	- Shaker - 2 oz de Gin - 0.75 oz de Vodka - 0.25 oz de Lillet - 1 dash bitter à l'orange - Shake - Freezer le verre - Strain dans le verre en exprimant les huiles du zeste à travers le jet - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron
Présentation	Déposer le zeste de citron
Upsale possible	- Gin - Vodka

Nom	Vieux Carré
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	The Vieux Carré was first stirred to life at New Orleans' legendary Carousel Bar at Hotel Monteleone in the 1930s. Like so many classic cocktails from that city, the recipe represents the crosscurrents of America at the time: brandy and liqueur from France, Italian vermouth, rye whiskey from just up the Mississippi and Caribbean bitters. The Vieux Carré is at once boozy, sweet, bitter and smooth—in other words, New Orleans. *liquor.com
Style	
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Décorer d'un Zeste d'orange
Recette	- Mettre glace dans le verre et stamper - Mixing glass - 4 Dash Angostura Bitter - 0.5 oz Rye whisky - 0.5 oz Brandy - 0.25 oz Benedictine - 0.25 oz Vermouth Rouge - Sitr - Verser dans le verre en exprimant les huile d'un zeste à travers le jet - Exprimer les huiles du zeste au dessus du cocktail - 4 Dash Peychaud's (ou jusqu'à temps qu'il y est une ligne distinctive) - Garnish
Présentation	Na
Upsale possible	- Whisky - Brandy / Cognac

Nom	Violet Cup
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Vincent Thiffault pour un cocktail du mois en collaboration avec The Arran Scotch whisky et Elixir Vins & Spiritueux
Style	Sour
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Décorer avec bouquet de menthe et faire une ligne de pétale sur la mousse
Recette	- Refroidir verre - Shaker - 0.75 oz jus de citron - 3 dash Feebrother Pamplemousse - 0.75 oz Scotch (Og: The Arran 10ans) - 0.5 oz Creme de Cassis - 0.5 oz Luxardo Apéritivo - 0.5 oz blanc d'oeuf - Reverse dry shake - Purger le verre de la glace et de l'eau résiduelle - Double strain dans le verre - Garnish
Présentation	Na
Upsale possible	Na

Nom	Vixen
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	Corn has long been used as a cocktail ingredient thanks to its sweet-savory flavor, vibrant color, and wide availability. These days, a growing number of bartenders are embracing the vegetable for an additional merit, approaching it with an eye to reducing waste, using not just the kernels but also the cobs, husks, and more in innovative ways, seeking to maximize how they use the versatile ears. You might call it the vegetable equivalent of a nose-to-tail approach. Leanne Favre, the head bartender at Leyenda in Brooklyn, working with Shannon Ponche (who is no longer with Leyenda), developed a “Champagne corn cob syrup,” employing leftover corn cobs and sparkling wine that’s gone flat to make a flavorful syrup. “The corn cob element came from thinking about things in [Leyenda’s] kitchen that might not have been used,” says Favre. While boiling corn cobs releases an appealing sweet flavor, Favre says it’s also about the texture it provides. “Corn starch released from the cob provides a silky texture I almost relate more to honey,” she says. Here, the syrup joins reposado tequila and fino sherry in a stirred and spirit-forward mix, making for an elegant and flavorful cocktail. Référence : https://www.liquor.com/vixen-cocktail-recipe-5226006
Style	Spirit forward / short
Saveur	-
Verre	Spey
Glace	King Cube
Garnish	Zeste de citron
Recette	- Mettre glace dans le verre et stamper - Direct dans le verre - 1 oz tequila - 0.5 oz Sherry - Stir légèrement - Splash prosecco - Exprimer les huiles du zeste - Spray d’huile de citron
Présentation	Na
Upsale possible	Tequila

Nom	Vodka Chaser
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	
Style	- Chaser - Short
Saveur	-
Verre	Spey + old fashioned avec burette
Glace	King cube
Garnish	Duo Lime
Recette	- Mettre la glace dans le verre et stamper - Direct - Volume de Vodka (simple ou double) - Garnish - Ajouter crushed ice dans verre old fashioned - Remplir burette du chaser - Placer burette sur glace dans le verre old fashioned
Présentation	Na
Upsale possible	Vodka

Nom	Wabee
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins en 2022 avec comme inspiration premièrement de mettre en pratique la technique d'utiliser de la cire d'abeille comestible pour donner une texture à un cocktail et deuxièmement d'utiliser des produits qui était destiné à être jeté dans l'optique de devenir de plus en plus un établissement "Zero waste".
Style	Straight / Up
Saveur	-
Verre	Gatsby
Glace	Na
Garnish	Zeste d'orange
Recette	- Refroidir verre - Shaker - 2.5 oz de Wabee - Bsp Sirop Simple - Bsp Jus de Citron - Bsp Benedictine ou liqueur 43 - Shake - Double strain dans verre - Sortir les huiles d'un zeste d'orange - Garnish - Spray d'huile d'orange sur le pied du verre
Présentation	Na
Upsale possible	Na

Nom	West 75th
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	
Wine is certainly no stranger to being a cocktail ingredient, especially sparkling wine in drinks like the iconic French 75. But one lesser-known wine-topped cocktail is the New York Sour, which sees a traditional Whiskey Sour topped with a layer of red wine. The West 75th, Torrence O’Haire’s festive fizz at American restaurant The Gage in Chicago, brings together elements of both. It does so by combining the wine from each drink in the form of a lambrusco, Italy’s famed sparkling red wine. In particular, O’Haire opts for Cleto Chiarli Pruno Nero, but any good-quality lambrusco can do the trick, here. “The two drinks meet in the middle as a Brandy Sour, topped with sparkling red wine,” says O’Haire, who is the beverage director and sommelier for Gage Hospitality Group. “The lambrusco gives the cocktail both bright, fresh sparkle... and fruity richness.” Rather than gin, or the whiskey in a New York Sour, O’Haire opts for Calvados, an apple brandy from Normandy in France. While using a brandy, especially an apple one, might seem odd at first, it has precedence. While most French 75s are made with gin, it’s unclear what the original drink was made with, with plenty of evidence pointing to brandy as the base spirit. Even today many cocktail bars offer both options when putting a French 75 on the menu. A housemade raspberry syrup brings sweetness to the drink, standing in for the usual simple syrup. The berries help coax out the fruitiness of both the lambrusco and the Calvados without making it overly sweet, while some fresh lemon juice balances the drink with tartness. Unlike its two parent drinks, the West 75th also gets a few dashes of Angostura bitters, which lends even more depth of flavor. Traditionally the drink is served in a Champagne flute, but one variation is to serve it in a rocks glass over ice. Either way, you’ll want to carefully pour in the lambrusco, optionally over the back of a spoon, in order to get that nice layer of red atop the drink. Référence : https://www.liquor.com/recipes/west-75th/	
Style	Pétillant / up
Saveur	-
Verre	- Tulippe
Glace	Na
Garnish	Zeste de citron
Recette	- Shaker - 1 oz Calvados - 0.25 oz sirop de framboise - 0.5 oz jus de citron - 2 dash bitter à l’orange - Shaker - Freezer le verre - Double strain le cocktail dans le verre - Topper au prosecco - Exprimer les huiles du zeste - Garnish - Spray d’huile de citron
Présentation	Na
Upsale possible	Na

Nom	West Side
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	About 10 years ago, I would feel really bad charging for a Sidecar or a Negroni. I'd get one order a year for a classic cocktail. And instead of ringing up the sale, I wanted to thank the customer for allowing me to hone my skills. At the time, vodka ruled and just about everything was called a "tini." People were enjoying Cosmos, French Martinis and Dirty Martinis, but generally had very little idea of what they were drinking. Vodka cocktails were simple and not overly complex, with just enough of a mixer to mask the alcohol taste. Many bartenders tend to look down on vodka now. The arguments range from the historical—vodka wasn't traditionally used in cocktails—to the artistic—vodka is like tofu, since a drink's entire flavor comes from the other ingredients. What's worse is if you order a vodka drink, some bartenders take it as a personal insult and a sign of bad taste. What these mixologists so easily forget is that if it wasn't for the popularity of vodka cocktails in the 90s, we wouldn't have a resurgence of classic cocktails. Bar menus are full of creative drinks that call for a wide variety of spirits but, as any bartender can tell you, vodka cocktails are still the biggest sellers. I believe that vodka is here to stay. But you don't just have to use the alcohol in Screwdrivers and Cosmos. For example, try my recipe for the West Side, a really tasty lemon and mint vodka cocktail. It's the all-time best-seller at my bar, Employees Only, and will appeal even to the most headstrong of cocktail drinkers. Reference: https://www.liquor.com/recipes/west-side/
Style	Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Citron sec
Recette	- Refroidir verre - Shaker - 2 oz Vodka (au citron) - 0.5 oz sirop simple - 1 oz jus de citron - Quelques feuilles de menthe tappé - Shakerr - Purger le verre de la glace et de l'eau résiduelle - Double strain dans le verre - Garnish - Spray d'huile de citron sur le pied du verre
Présentation	Na
Upsale possible	vodka

Nom	Whisky Chaser
Disponibilité	Tout le temps
Catégorie	Classique / Chaser
Présentation / Histoire	
Style	- Chaser - short
Saveur	
Verre	Spey
Glace	King Cube
Garnish	Duo de lime
Recette	- Mettre la glace dans le verre et stamper - Direct - Volume de whisky (simple ou double) - Garnish - Ajouter crushed ice dans verre old fashioned - Remplir burette du chaser - Placer burette sur glace dans le verre old fashioned
Présentation	Na
Upsale possible	Whisky

Nom	Whisky Sour
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	
Spirit, citrus and sugar are the trinity that combine to form the classic sour, one of the oldest types of cocktails. One of the most popular members of this group, the Whiskey Sour, has sated thirsty drinkers for more than one and a half centuries. It's unknown exactly when the cocktail was conceived (or who was the architect), but its history stretches back to at least the administration of Abraham Lincoln, and the first printed recipe appeared circa 1862 in Jerry Thomas's famed book The Bar-Tenders Guide. The Whiskey Sour was traditionally made with whiskey, lemon juice, sugar and egg white, an ingredient that tames the tart flavor and creates a richer, smoother texture. Today the egg is optional, and it's often more common to find bars serving Whiskey Sours without egg white. But if you want to taste the original incarnation of the drink, and put a little protein in your system, give it a try. Référence : https://www.liquor.com/recipes/whiskey-sour/	
Style	Sour
Saveur	
Verre	Spey large
Glace	King cube
Garnish	- Point d'angustura tracé - Cerise sur pic - Citron sec
Recette	- Mettre la glace dans le verre et stamper - Shaker - 1.5 oz whisky - 1 oz blanc d'œuf - 0.5 oz Sirop Simple - 0.75 oz Jus de Citron - 1 dash angostura bitter - 1 trait eau fleur d'oranger - Reverse Dry Shake - Purger le verre de l'eau résiduelle - Double strain le cocktail dans le verre - Garnish - Spray eau fleur d'oranger
Présentation	Na
Upsale possible	Whisky

Nom	White Boulevardier
Disponibilité	Limité
Catégorie	Création cocktail / cocktail pre-batch
Présentation / Histoire	
Une fusion entre le boulevardier et le negroni blanc. On a remplacé les produits ronds et sucré du boulevardier (Whisky, Vermouth rouge, Campari (liqueur amer Italienne)), par des produits plus secs et citron. Création par Christ Desjardins pour le menu 2021 au retour de notre fermeture pendant la pandémie.	
Style	Stir
Saveur	- Puissant - Amer - Sec - Parfum est comme mordre dans un zeste
Verre	Spey
Glace	King Cube
Garnish	- Cerise Luxardo sur pick cocktail copper - Zeste de citron
Recette	Préparation - 1 part whisky Moonshine (OG: mad march hare) - 1 part Liqueur sec (OG: Luxardo Bianco) - 1 part vermouth sec - Conserver dans mini barril Cocktail - Mettre la glace dans le verre et stamper - Mixing glass - Verser 60ml du liquide - 2 drop bitter Ms. Better Bitter Oak & Smoke - Stir - Purger le verre de l'eau résiduelle - Verser le cocktail dans le verre en exprimant les huiles du zeste à travers le jet - Spray d'huile Citron - Garnish
Présentation	Na
Upsale	Na

Nom	White Lady
Disponibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	
The White Lady cocktail was invented by famed bartender Harry MacElhone in 1919 while he was working at Ciro's Club in London. It originally featured crème de menthe, triple sec and lemon in an interesting albeit unusual combination of ingredients. This version enjoyed a decade-long run, but it didn't last. It wasn't because of a world war, Prohibition or hard-to-source products: It's simply because MacElhone changed his creation in 1929, when he was working behind the stick at his own joint, Harry's New York Bar in Paris. The 1929 recipe, which is still today's preferred recipe, calls for gin, orange liqueur, lemon juice and egg white. "It's a dramatic change," says Brendan Bartley, the beverage director of The 18th Room in New York. It's unknown exactly why MacElhone made the change, but Bartley confirms that, based on his own taste comparison between the recipes, the newer version is indeed an improvement over the original. This drier, more balanced drink is similar to a classic sour (spirit, citrus, sugar), but swaps liqueur for sugar. Or maybe it's more like a gin-based Sidecar (brandy, orange liqueur, lemon juice), plus egg white. However you want to think of it, the White Lady is a winner. The gin, liqueur and lemon hit all the right notes, merging bracing botanicals with sweet orange and tart citrus. The egg white smooths any rough edges and yields a rich, silky body. To best incorporate the egg with the liquid components, try "dry-shaking" all the ingredients without ice before shaking again with fresh ice. This initial shake, performed at a higher temperature, helps to emulsify the egg and results in a cohesive, perfectly blended drink. Référence : https://www.liquor.com/recipes/white-lady/	
Style	Sour
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Citron sec
Recette	- Refroidir verre - Shaker - 1.5 oz Gin - 0.5 oz Liqueur d'agrumes - 1 oz blanc d'œuf - 0.5 oz Jus de Citron - Dry Shake - Purger le verre de la glace et de l'eau résiduelle - Double Strain dans le verre - Garnish - Spray Huile de Citron sur le pied -
Présentation	Na
Upsale possible	Gin

Nom	White negroni
Dispônibilité	Tout le temps
Catégorie	Classique
Présentation / Histoire	
The three-part Negroni is a classic cocktail dating back to the early 20th century, when it was supposedly invented by the Italian Count Camillo Negroni in Florence, Italy. It's come a long way since then. Today, the Negroni transcends time and place, having become a ubiquitous fixture at bars and in drinkers' hearts. But that doesn't mean it can't be tweaked. Creative barkeeps have been making the Negroni their own for years, experimenting with various spirits and modifiers and tweaking the typical equal-parts ratio. One such riff was so successful that it has taken on a life of its own. The White Negroni was invented in 2001 by British bartender Wayne Collins at VinExpo, a beverage trade show in Bordeaux, France. He wanted to create a Negroni riff that featured gin but not Campari or sweet vermouth. To replace those two stalwarts, he reached for a couple of French ingredients: Suze, a bittersweet gentian liqueur and Lillet Blanc, a wine-based aperitif. The former plays the role of bittering agent, similar to Campari, while the latter does the work of the vermouth. Collins' cocktail was a hit. Bartenders took note, and the White Negroni made its way to bars around the globe, perhaps most notably to Pegu Club in New York, where it earned a spot on the bar's menu. This placement was a gold star for street cred and helped introduce the cocktail to countless drinkers. The White Negroni then made its way to other notable bars, including PDT, the acclaimed speakeasy, and Dante, which pours an entire roster of Negronis. Originally mixed with equal parts of each ingredient, just like the classic Negroni, the common recipe today ups the gin and dials back the Suze. The result is a drink that is bitter and bracing, just like you want your Negroni to be. But it's also light and floral, with a hint of sweetness. Référence : https://www.liquor.com/recipes/white-negroni/	
Style	Spirit forward / short
Saveur	-
Verre	Spey
Glacé	King cube
Garnish	Zeste de citron
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 1 oz gin - 0.75 oz lillet blanc - 0.25 oz suze - Stir - Purger le verre de l'eau résiduelle - Verser le cocktail dans le verre en exprimant les huiles du zeste à travers le jet - Garnish
Présentation	Na
Upsale possible	Gin

Nom	White Russian
Disponibilité	Tout le temps
Catégorie	Cocktail classique
Présentation / Histoire	
The White Russian came about in the '60s when someone added a bit of cream to the Black Russian, rendering it white. Neither drink is Russian in origin, but the name refers to the vodka, a spirit often associated with Russia. It would be a great story to say that the White Russian's star rose from that point on, but that would not be true. The truth is the White Russian suffered a bit from a stodgy, antiquated reputation until the 1998 movie "The Big Lebowski" came along and breathed new life into the cocktail with Jeff Bridges' character, the Dude, sipping it exclusively—and constantly. It's one of popular culture's best drinks-related successes, right up there with Carrie Bradshaw's impact on the Cosmo. Of course, if you want to order it like the Dude, throw in the occasional call for a "Caucasian." The barkeep will know what you mean. Référence : https://www.liquor.com/recipes/white-russian/	
Style	- Short
Saveur	- Crèmeux
Verre	Spey
Glace	King cube
Garnish	Na
Recette	- Mettre la glace dans le verre et stamper - Direct - 1 oz Vodka - 0.5 oz liqueur de café - 1 dash bitter Feebrother chocolat - Stir légèrement - Étager avec crème / lait
Présentation	Na
Upsale possible	Vodka

Nom	White Satin
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins pour le menu 2020, le nom du cocktail a été inspiré de la chanson « Night in white Satin » par le groupe The Moody Blue.
Style	Straight / Up
Saveur	- Sec - Amer - Léger
Verre	Nick & Nora
Glace	Na
Garnish	Zeste de Citron
Recette	- Refroidir le verre - Shaker - 4 dash Bitter Scrappy Lavande - 0.75 oz Luxardo Bianco - 0.25 oz Lillet - 0.25 oz Vermouth Sec (OG: Rouge Gorge Blanc) - Dash Infusion Pea Flower Tea & écorce de Citron - Rollin sur Glace délicatement - Strain dans le verre en exprimant les huiles du zeste à travers le jet - Topper prosecco - Garnish
Présentation	Na
Upsale possible	Na

Nom	Winchester
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	Création cocktail par Christ Desjardins en 2017.
Style	- Spirit Foward - Cocktail fumé
Saveur	- Fumé
Verre	Glencairn
Glace	NA
Garnish	Servir tel quel
Recette	- Refroidir le verre avec glace et eau - Mixing glass - 3 Dash Angostura Bitter - Dash Sirop Simple - 1 oz Scotch fumé - 0.5 oz Bourbon - Stir sans glace - Conserver - Purger le verre de la glace et de l'eau résiduelle - Verser le cocktail dans le verre - Placer un SmokeTop sur le verre - Placer un morceau de cigare -
Présentation	Bruler le morceau de cigare et refermer le SmokeTop. Retirer le SmokeTop et libérer la fumé
Upsale possible	NA

Nom	Wordsmith
Disponibilité	Tout le temps
Catégorie	Nouveau classique
Présentation / Histoire	History: A riff on a Last Word created in 2009 by Chuck Taggart, Los Angeles and named by Dave Stolte. Référence : https://www.diffordsguide.com/cocktails/recipe/3445/wordsmith
Style	Straight / Up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Zeste de citron
Recette	- Refroidir verre - Shaker - 0.75 oz Rhum Overproof - 0.75 oz chartreuse verte - 0.75 oz maraschino liqueur - 0.75 oz jus de lime - Shaker - Double strain le cocktail dans le verre - Exprimer les huiles du zeste - Garnish - Spray d'huile de citron
Présentation	Na
Upsale possible	Na

Cocktail sans Alcool

Nom	Guada
Catégorie	Création cocktail sans alcool
Présentation / Histoire	Création par Christ Desjardins dans le cadre de notre menu sans alcool de 2020
Style	
Saveur	-
Verre	Nick and Nora
Glace	
Garnish	
Recette	- Shaker - Jus d'orange - Bitter FeeBrother Menthe - Sirop Tonic -
Présentation	
Upsale	

Nom	Herbal Alchemist
Catégorie	Cocktail sans alcool par Arnaud Massironi menu 2022
Présentation / Histoire	
Style	
Saveur	Herbal concombre et menthe
Verre	Big Martini glass
Glace	Na
Recette	- Refroidir le verre - Préparer mousse concombre avec mousser à lait et jus de concombre - 1.5 oz Seedlip Garden - 0.75 oz Lime - 0.5 oz Mint Syrup - Déposer mousse concombre dessus
Garnish	Feuille de menthe sur la mousse

Nom	Orange Mécanique
Catégorie	Création cocktail sans alcool
Présentation / Histoire	J'ai voulu faire un cocktail qui met de l'avant le Seedlip Grove 42. J'ai pensé faire un mocktail avec les saveurs du Glenmorangie Signet.
Style	Sour
Saveur	Zeste d'orange + chocolat
Verre	coupette
Glace	Aucune
Garnish	4 gouttes de bitters chocolat + anise étoile
Recette	-1oz blanc d'œuf -1oz sirop de poivre rose et lavande -1oz jus de citron -1oz Seedlip Grove

	-2 gouttes solution saline -3 dashes bitters chocolat aztec fee bros
Présentation	Na
Upsale	Na

Nom	Pink Floyd
Catégorie	Création cocktail sans alcool
Présentation / Histoire	J'ai voulu faire un cocktail qui met de l'avant le Seedlip Garden 108. J'ai pensé faire un cocktail rafraichissant de style fizz avec l'infusion de sumac pour un petit kick.
Style	Fizz
Saveur	Floral + surette
Verre	Fizz
Glace	Aucune
Garnish	Hibiscus déshydraté + crystal d'hibiscus
Recette	-1oz blanc d'œuf -0,5 sirop simple -0,5 jus de lime -1oz infusion sumac -1oz seedlip garden -2 dashes bitters rhubarbe fee bros -2 dashes bitters pamplemousse fee bros
Présentation	Na
Upsale	Na

Nom	P.S Daiquiri
Catégorie	Sans Alcool
Présentation / Histoire	
Style	
Saveur	Fruité et tropical
Verre	Marie Antoinette
Glace	Na
Recette	- 1.5 oz Seedlip Spice 94 - 1 oz Ananas - 0.5 oz Lime - 0.5 oz Sirop fruit passion
Garnish	Lime deshydraté

Nom	Spice my Berry
Catégorie	Sans Alcool
Présentation / Histoire	
Style	
Saveur	Fruit rouge légèrement épicé

Verre	Fizz
Glace	Régulière
Recette	- 1 tranche jalapeno écrasé dans le shaker - 1.5 oz Seedlip grove 42 - 1 oz jus d'orange - 0.5 oz Lime - 0.5 oz Sirop de mure - Verser dans le verre avec glace - Top avec soda
Garnish	- Orange déshydraté avec tranche de jalapeno dessus

Nom	Cream my Raspberry
Disponibilité	En tout temps
Catégorie	Mocktail / Cocktail sans alcool
Présentation / Histoire	En me proposant de travailler avec une nouvelle liqueur sans alcool, HP Juniper Floral, une liqueur qui tire son gout des fleurs et agrumes, je me suis donc dirigé vers une recette avec des fruits rouge et de la menthe, sachant que les deux saveurs se complémente bien. J'ai pris la direction d'un gin sour en remplaçant le sirop simple par du sirop de menthe et de faire une mousse de blanc d'œuf aromatisé a la framboise. Arnaud.
Style	- Sans alcool
Saveur	- Sour - Herbal (menthe) - Fruité (framboise)
Verre	Crystal
Glace	Petite glace
Garnish	Fleur comestible
Recette	- Refroidir le verre - Shaker - 1.5 oz HP Juniper floral - 0.75 oz Jus de citron - 0.5 oz sirop de menthe - Shaker - Double Strain dans verre - Ajouter petite - Mixing glass - 0.75 oz Blanc D'œuf - 0.5 siro de franboise - Faire mousser avec le mousser a lait - Verser la mousse sur le dessus du cocktail - Garnish
Présentation	Na
Upsale	Na

Nom	Smash my Basil
Disponibilité	En tout temps
Catégorie	Mocktail / Cocktail sans alcool
Présentation / Histoire	Je devais trouver une recette sans alcool avec une nouvelle liqueur HP Juniper Classic. En le goûtant j'y ai trouvé des notes herbal, de plante verte et de chlorophylle. Je me suis donc inspiré d'un cocktail moderne classique le Gin Basil Smash, un cocktail sour ou l'on retrouve une belle balance entre le citron et le basilic, j'ai alors adapté cette recette avec cette nouvelle liqueur sans alcool. Arnaud.
Style	- Sans alcool
Saveur	- Herbal, basilic
Verre	Spey
Glace	King cube
Garnish	Feuille de Basilic
Recette	- Refroidir le Spey - Shaker - 12 feuilles de basilic - 2 oz Hp Juniper Classic - Muddle - 0.75 oz Sirop Simple - 0.75 oz Jus de citron - Shaker - Double strain dans le verre - Déposer une feuille de basilic sur glace
Présentation	Na
Upsale	Na

Mix Shooter

Nom	Dragon's Kiss
Disponibilité	Tout le temps
Catégorie	Mix Shooter
Présentation / Histoire	Ce shooter a été sur notre tout premier menu et servait de shooter promotionnel, les gens en fini par l'apprécier et à sincèrement le demander.
Style	Mix shooter
Saveur	- Canneberge - Cannelle
Verre	Douille
Glace	Aucune
Garnish	Aucune
Recette	- Shaker - 0.5 oz de Fireball / par shooter - 0.25 oz de jus de canneberge / par shooter - Shaker - Double strain dans shooter
Présentation	Na
Upsale possible	Na

Nom	Eve la démone
Disponibilité	Tout le temps
Catégorie	Shooter signature
Présentation / Histoire	Création shooter par Eve Constantin pour le menu 2022.
Style	Shooter
Saveur	
Verre	Douille
Glace	Na
Garnish	Na
Recette	Prebatch pour 500ml - Tasse à mesurer - 12 oz Fireball (360ml) - 2.5 oz jus de lime (75ml) - 3.5 oz jus d'ananas (105ml) - 3 oz jus de canneberge (90ml) - Mélanger dans une bouteille
Présentation	
Upsale possible	

Nom	Green Tea Shot
Disponibilité	Tout le temps
Catégorie	Nouveau classique

Présentation / Histoire	Référence : https://www.liquor.com/green-tea-shot-recipe-6385130 https://teakram.com/tea-recipes/the-history-of-green-tea-shot-and-how-to-make-it/
Style	Shooter
Saveur	-
Verre	Douille
Glace	Na
Garnish	Na
Recette	- Dans un shaker - 0.5 oz irish whisky - 0.5 oz Peach schnapps - 0.25 oz sirop simple - 0.25 oz jus de citron - Shaker - Double stain dans le shooter - Topper avec 7up
Présentation	na
Upsale possible	na

Nom	Old Fashioned Shots
Disponibilité	Tout le temps
Catégorie	Shooter
Présentation / Histoire	
Style	Mix Shooter
Saveur	-
Verre	Shooter
Glace	Na
Garnish	Na
Recette	- Mixing Glass - 1 dash d'Angostura / shooter - Dash de sirop simple / shooter - 0.75 oz de Jim Bean Bourbon / shooter - Ice - Stir and strain - Flamber un zeste d'orange au-dessus
Présentation	Na
Upsale possible	NA

Nom	Three Wize Men
Disponibilité	Tout le temps
Catégorie	Shooter
Présentation / Histoire	
Style	Mix Shooter
Saveur	-
Verre	Douille
Glace	Aucune
Garnish	Aucune
Recette	- Shaker - 0.25 oz de Johnny Walker Red Label / shooter - 0.25 oz de Jack Daniel's/ shooter - 0.25 oz de Jim Beam / shooter - Shaker - Double strain
Présentation	Na
Upsale possible	Na

Cocktail UFrost

Nom	Américano
Catégorie	Cocktail Ufrost
Présentation / Histoire	
Style	
Saveur	
Verre	Conne
Glace	Crushed ice dans Old Fashioned
Recette	- 0.75 aperit amer - 0.75 Vermouth rouge - 0.5 Sirop Simple - Dash Soda - (Doublé les quantités pour faire 2 cocktails et le moule au complet) - Strir légèrement sans glace - Verser dans moule 0.5 oz (remplir 4 à 5 espaces sur 9) - Glacer pendant 1 :30 min - Mettre dans verre - Spray huile citron - Garnish - Verser soda dans et reposer sur crushed ice dans verre old fashioned
Garnish	- Zeste de citron et paille

Nom	Bramble
Catégorie	Cocktail Ufrost
Présentation / Histoire	
Style	
Saveur	
Verre	Conne
Glace	- Spey et Old Fashioned + burette
Recette	- Mixing glass - 1.5 oz de gin - 1 oz sirop de mure - 1 oz de jus de citron - Stir légèrement sur glace (minimum de dilution) - Verser dans moule 0.25 oz (16 espaces) - Glacé pour 1 minute - Mettre l'intégralité dans le verre - Garnish - Verser soda dans et reposer sur crushed ice dans verre old fashioned
Garnish	- Duo de lime
	-

Nom	Sea Breeze
Catégorie	Ufrost
Présentation / Histoire	Cocktail classique adapté pour la machine Ufrost par Vincent Thifault. L'objectif est d'apporter des modifications au cocktail afin de le rendre intéressant au goût pour un cocktail glacé et comestible.
Style	Bouché cocktail gelé
Saveur	- Agrumé - Acid - Anis / épicé
Verre	Conne
Glace	Na
Recette	- Dans un shaker - 0.75 oz de jus pamplemousse - 0.75 oz jus de canneberge - 0.25 oz vodka - 0.25 oz de sambuca - Stir avec glaces - Strain dans les moules 0.25 oz et utiliser 8 espaces - Glacer pendant 1,30 minutes - Déglacer à l'aide du bac d'eau - Décoller avec spatule rouge en caoutchouc - Mettre dans le verre - Spray huile orange sur pied du verre - Garnish
Garnish	- Canneberge - Anis étoilé

Nom	Tiramisu gelé
Catégorie	Ufrost
Présentation / Histoire	On cherchait à faire de quoi en dessert tout en utilisant un alcool ayant une faible tenue en alcool
Style	Bouchée dessert
Saveur	Sucré et crémeux
Verre	Conne
Glace	
Recette	Prebatch - Pour en faire 16 : - 2 oz de crème a glace - 2 oz Vodka - 2 oz de café refroidi - 2 oz sirop d'orgeat - 8 morceaux par commande
Garnish	- Poudre de cacao

Nom	Destination
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	
Style	Spirit forward
Saveur	-
Verre	Hilton
Glace	Na
Garnish	Zeste d'orange
Recette	- Mixing glass - 1.5 oz Calvados Boulard - 0.5 oz Teara Hojicha - 0.5 oz Liqueur 43 - 2 traits bitter Ms. Better Bitters Green Strawberry - Stir avec glass - Freezer le verre - Zester une orange au-dessus du verre - Verser le cocktail dans le verre en exprimant les huile à travers le jet - Garnish - Spray d'huile d'orange sur le pied du verre
Présentation	Présenter sur soucoupe argent
Upsale possible	Na

Nom	Taylor
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	
Style	- Straight / up
Saveur	-
Verre	Nick & Nora
Glace	Na
Garnish	Zeste d'orange
Recette	- Shaker - 1.5 oz Cognac Blue Swift - 0.5 oz Amernoir - 0.75 oz jus d'orange - 0.25 oz sirop simple - 3 dash bitter kinsip gingembre - Shaker - Freezer le verre - Double strain dans le verre - Garnish - Spray d'huile d'orange sur le pied du verre
Présentation	Présenter sur soucoupe argent
Upsale possible	Na

Nom	Oh! Honey
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	
Style	Spirit forward
Saveur	-
Verre	- Nick & Nora
Glace	Na
Garnish	- Zeste de citron
Recette	- Mixing glass - 2 lemon wheel - 1.5 oz gin Barr Hill - 0.5 oz Poire Williams - Bsp Sivo Shaman - 0.25 oz sirop simple - 2 trait bitter Kebec Aromatic - Stir avec glace - Zester un citron au dessus du verre - Verser le cocktail dans le verre en exprimant les huiles à travers le jet - Garnish - Spray d'huile de citron sur le pied du verre -
Présentation	Présenter sur soucoupe argent
Upsale possible	Na

Nom	Philémon
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	
Style	
Saveur	-
Verre	- Julep
Glace	- Petite glace - Crush Ice
Garnish	- Bouquet de menthe - Longue paille courbée - Bonbon pêche confite sur pick - Citron sec
Recette	- Dans le julep - Glace - Stirer pour refroidir le verre - Purger l'eau résiduel - Remplir le verre du mélange cocktail préalablement inséré dans le siphon à soda - Laisser un wash line pour placer la crushed iced plus tard - Insérer la paille - Placer la crushed iced en forme de boule - Verser angostura bitter sur la glace pour teinter celle-ci - Garnish - Spray d'eau de fleur d'oranger
Présentation	Na
Upsale possible	Na

Nom	Donkey Kong
Disponibilité	Limité
Catégorie	Création cocktail
Présentation / Histoire	
Style	
Saveur	-
Verre	- Spey Large
Glace	- King Cube
Garnish	- Biscuit de sésame
Recette	- Mettre la glace dans le verre et stamper - Verser le cocktail à partir du keg - Garnish
Présentation	Na
Upsale possible	Na
Allergie	- Noix / Sésame

Nom	Poivre & Citron
Disponibilité	Tout le temps
Catégorie	Création cocktail
Présentation / Histoire	
Style	- Allongé - Short
Saveur	- Épicé - Fumé
Verre	- Rock glass Talisker
Glace	- King cube
Garnish	- Lemon cloud
Recette	- Mettre la glace dans le verre et stamper - Mixing glass - 1 spray huile de citron dans le fond du mixing glass - 1.5 oz Talisker - 1 pincé de poivre noir concassé - Muddle - 0.25 oz sirop simple - 0.25 oz jus de pamplemousse - 2 dash bitter à l'orange - 2 traits solution saline - Stir sur glace - Purger le verre de l'eau résiduel - Double strain dans le verre - Topper au soda - Garnish - Spray d'huile de citron sur le verre
Présentation	Na
Upsale possible	Na
Allergie	- Lecithine de soja

