

The Phoenix Fizz

Based on the Fizz, widely popular in America between 1900 and the 1940s, and known as a hometown specialty of New Orleans; made with Tanqueray Gin, fresh lemon and lime juices, simple syrup, pasteurized egg white, cream, and orange flower water

The 201 State

Based on the classic East India cocktail, which popular history suggests originated at the Manhattan Club in New York City in the early 1870s; made with Hennessy VSOP, Grand Marnier 100yr, pineapple juice, simple syrup, and Angostura Bitters with a pineapple garnish

Aviation

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, in the early twentieth century; made with Hendrix vodka, Maraschino liqueur, and fresh lemon juice

Manhattan

Popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s; made with Makers Mark, sweet Vermouth, Angostura Bitters, and a Maraschino cherry garnish

Sazerac

The Sazerac cocktail was named by John Schiller in 1859 upon the opening of his Sazerac Coffee House in New Orleans; made with Templeton Rye, simple syrup, and Peychaud's and Angostura Bitters, with a Kubler Absinthe rinse

Pisco Sour

The roots of Pisco itself reach back to the 1500s and stem from Colonial rule; made with Pisco, fresh lime juice, simple syrup, and pasteurized egg white

Caipirinha

The Caipirinha is Brazil's national cocktail; made with fresh lime, simple syrup, and Cachaça