

# birds & bees

ISSUE 001 — WINTER — 50¢

## HOW TO HOST A SUCCESSFUL COCKTAIL PARTY

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What is the new  
"CHICKEN"  
DANCE CRAZE?

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ROMANCE:  
Meet the rebels  
who are "OVER IT"

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# Seasonal Classics: What Would They Drink?

Here we have classics recognizable then and now, but with our own seasonal twist on them – inspired by an all-star lineup of the finest musical artists of the 1950s.

## DORIS DAY

*With tea for two and two for tea, just me for you and you for me... but we're sure Doris would appreciate we added whiskey.*

Bourbon  
Honey  
Lemon  
Matcha Tea Foam

## DESI ARNAZ

*Ricky may love Lucy, but he'd also love our spiced daiquiri.*

Rum  
Chinese Five-Spice Cordial  
Crème de Peche  
Pineapple  
Lime



## KORLA PANDIT

*He was The Godfather of Exotica and would want a taste of home with this Between The Sheets riff.*

Butternut Squash-infused Rum  
Masala-infused Cognac  
Orange Liqueur  
Lemon

## PAT BOONE

*We believe Pat meant 'sherry' when he purred, "Cheri, I love you", so we made him a booze-forward sherry drink.*

Almond-infused Rye Whiskey  
Pedro Ximenez Sherry  
Absinthe

## ELLA FITZGERALD

*Ella did things her own way and so do we. Here's our dirty martini with pickle juice.*

Gin  
Dry Vermouth  
Pickle Juice  
Fino Sherry

all cocktails \$14

## Forgotten Classics

The '50s were also a time where cocktail innovation was not lacking in the least bit. Here we explore a realm of classics lost in time, dusted off, and re-imagined from the era we love so dearly.

## CHOCOLATE SOLDIER

*South American Gentleman's Companion, Charles Baker*

Cognac  
Dry Vermouth  
Crème de Cacao  
Cynar  
Bitters

## ROYAL HAWAIIAN

*The Royal Hawaiian Resort, Waikiki, HI*

Gin  
Cognac  
Spanish Vanilla Liqueur  
Orgeat  
Pineapple  
Lime

## CLOAK & DAGGER

*Hotel Astor, New York City*

Aged Rum  
Blackstrap Rum  
Overproof Rum  
Falernum  
Lime

## SMUGGLER'S EYE OPENER

*South American Gentleman's Companion, Charles Baker*

Genever  
Pistachio Cordial  
Plum Brandy  
Cream Sherry  
Egg White  
Lemon

## EL DIABLO

*Trader Vic's Book of Food & Drink, Victor Bergeron*

Mezcal  
Ginger  
Lime  
B&B House Cassis

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## What's Your Fancy?

*Pick a spirit, tell us your preference. We'll take it from there.*

\$15

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## *Beer*

**BASS PALE ALE** 7

**ROLLING ROCK LAGER** 7

**HAMM'S BEER** 5

**GUINNESS STOUT** 7

## *Wine*

### *Red*

**DONATI CLARET** 10 / 35

**JOSEPH DROUHIN  
BEAUJOLAIS** 11 / 35

**TOSCOLO  
CHIANTI CLASSICO** 10 / 35

### *Rosé*

**COEUR CLÉMENTINE  
VINS ROSÉ  
CÔTES DE PROVENCE** 10 / 35

### *White*

**DOMAINE SEGUINOT-BORDET  
CHABLIS** 12 / 40

**L'ECOLE NO. 41  
CHENIN BLANC** 11 / 35

### *Sparkling*

**BAILLY-LAPIERRE BLANC  
BRUT RESERVE** 40 *bottle only*

**VARICHON & CLERC  
PRIVILEGE  
BLANC DE BLANCS** 10 / 25

*Ask about our  
home-made treats!*



*“Dedicated to those merry souls who make eating and drinking a pleasure; who achieve contentedness long before capacity; and who, whenever they drink, prove able to carry it, and enjoy it”.*

— VICTOR BERGERON,  
“TRADER VIC’S BOOK  
OF FOOD AND DRINK”

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