

# Bijou Drink List

## Concept:

*A combination of classic and cotemporary concoctions. A variety of concoctions featuring exclusive ingredients such as bitters and infusions. Infusing flavors with seasonal ingredients and international spirits. It is also an undertone of theatrical inspirations.*

## ***Delights. Desires. Illuminates. Inspires.***

### **1. BIJOU:**

Gin, Cinzano Sweet Vermouth, Chartreuse

*This cocktail is called Bijou because it combines the colors of three jewels: gin for diamond, vermouth for ruby, and chartreuse for emerald*

### **2. Mamie Taylor:**

Famous Grouse Scotch, Lime Juice, Ginger Beer

*The Mamie Taylor cocktail was named after a 1890s opera star. The non-alcoholic Horse's Neck cocktail contained ginger ale, ice and lime juice; the Mamie Taylor added whiskey.*

### **3. The Emerald Necklace:**

Organic Crop Cucumber, St. Germain, "Boston Bittahs", Lemon, topped with Bubbly Champagne.

*A tribute to Boston. Stretching from the Boston Common downtown to the Arnold Arboretum and Franklin Park in Roslindale and Roxbury, the Emerald Necklace is one of the oldest series of public parks and parkways in the country. Designed by Frederick Law Olmsted (better known elsewhere as the designer of New York's Central Park)*

### **4. Antros:**

Reposado Tequila, Cointreau, Ancho-Chili Honey Syrup, Smoked Salt Rim, Rocks, dash Peychauds, garnish w dry chili

*Shout outs to Mexican Dance Clubs and Night Life Scene*

### **5. O-Siris**

Bourbon, Mead, B & B. Stirred, flaming lemon peel.

*The earliest recorded theatrical event dates back to 2000 BC with the passion of plays of ancient Egypt. This story of the god Osiris was performed annually at festivals throughout the civilization.*

## **6. Kabuki Rouge**

Sake, Framboise, Ume Syrup, Pineapple, Lime, Peychaud's

*Kabuki is a highly stylized classical Japanese Dance- Drama. Kabuki theatre is known for the stylization of its drama and for the elaborate make-up worn by some of its performers.*

## **7. Mood Indigo:**

Infused Bourbon, Finca Antica, Earl Grey Bitters

*A take on the traditional Manhattan with house made Earl Grey bitters. The tea flavor is inspired from Boston's history and the base alcohol is French Brandy.*

## **8. Vaudeville:**

Conjure, Passion Fruit Liqueur, Yuzu

*Vaudeville was a theatrical of variety entertainment in the US from the early 1880s until the early 1930s. Each performance was made up of a series of separate, unrelated acts grouped together on a common bill. Types of acts included popular and classical musicians, dancers, comedians, female and male impersonators, acrobats, jugglers, one-act plays or scenes from plays, athletes, and movies. Vaudeville developed from many sources, including burlesque. Called "the heart of American show business," vaudeville was one of the most popular types of entertainment in North America for several decades*

## **9. Edison:**

Ransom Old Tom Gin, Cocchi Americano, B & B, Orange Bitters

*This recipe is based on the Ford cocktail which predates prohibition, 1895, and was first found in the book Modern American Drinks that year. However, I rename it after a very important local icon, Thomas Edison, with the use of Cocchi Americano.*

## **10. Curtain Call**

Absinthe, Raspberries, Grand Marnier, Lemon

*A fun addition that will make people find themselves wanting to try Absinthe.*

## **11. The 5<sup>th</sup> Column:**

Mekhong Thai Rum, Mathilde Poire, Lime, Ginger Syrup. Served on the rocks, crystallized ginger, crystallized mint

*A Rum based cocktail based on the classic Daiquiri. The name is of one of the 2 plays that Ernest Hemingway wrote.*

## **12. Mayan Dance:**

Toasted Orange & Ancho infused Vodka, Godiva Milk Chocolate, dash Cayenne

*Ancient Maya dance is characterized by transformations of human beings into supernatural beings by means of visionary trance*

**13. Royal Ascot**

Pimm's with cucumber lemon syrup, muddled oranges, topped with ginger ale

*The Queen of England is said to sip these during theatre.*