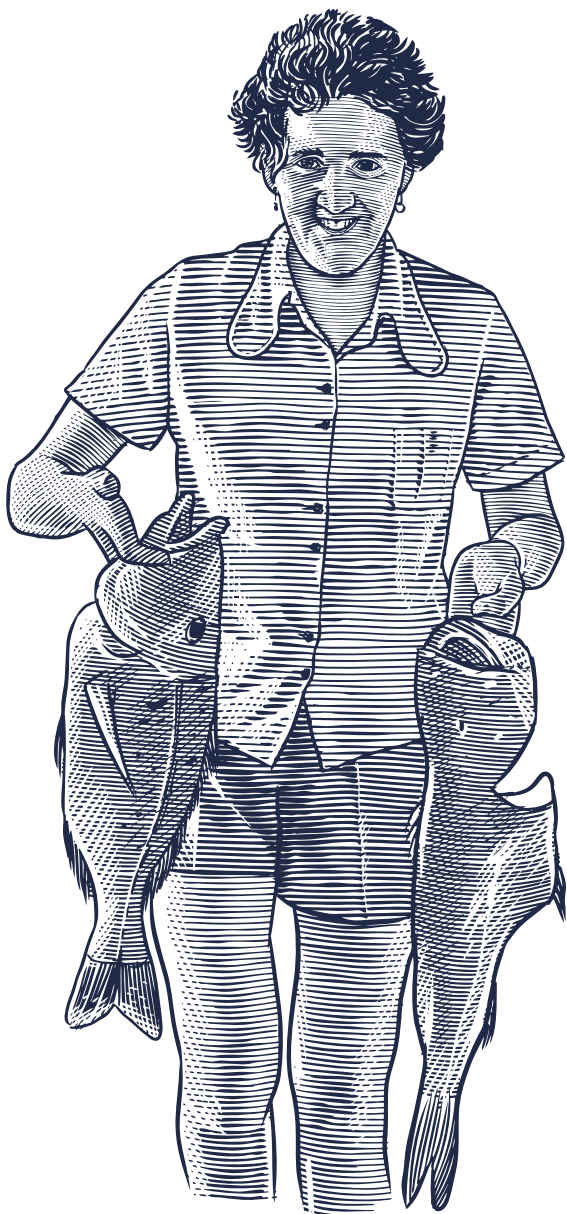


# Welcome

Alida Cocktail Bar, we serve elegant classic cocktails. We stay true to traditions, no gimmicks, just good old fashioned cocktails served with the best spirits, house made syrups, freshly squeezed juices and cocktail garnishes all served in beautiful glassware.

Take a seat at the bar or in our lounge and enjoy a delicious cocktail and maybe a bar bite too .



COCKTAIL MENU SEPTEMBER 2021

## Aperitif & Sparkling

### Cocktails

#### Spritz Veneziano

\$21

##### Aperol, Sparkling & Seltzer

A Spritz Veneziano or Aperol Spritz, also just called 'Spritz', is an Italian wine-based cocktail, commonly served as an aperitif in Northeast Italy.

#### Negroni

\$22

##### Tanqueray, Campari & Dolin Rouge Vermouth

Reportedly first mixed in 1919 in Florence, Italy, at Café Cassoni. Count Camillo Negroni asked the bartender to strengthen his favorite cocktail (The Americano), by adding gin rather than soda water.

#### Americano

\$20

##### Campari, Dolin Rouge Vermouth & Seltzer

First served in the 1860s in Gaspare Campari's bar in Milan, this was originally known as the 'Milano-Torino' as Campari came from Milano (Milan) and sweet vermouth from Torino (Turin). It was not until Prohibition that the Italians noticed an influx of Americans who enjoyed the drink and so dubbed it Americano.

#### Martini

\$24

##### Classic, Dry, Dirty - tell us how you'd like it!

Classic is simply Hendricks's gin, Dolin Blanc Vermouth & Dash of orange bitters.

Dry is simply Hendricks's gin & Dolin Blanc vermouth.

Dirty is simply Hendricks's gin, Dolin Blanc Vermouth & Olive Juice.

One legend has it that bartender "Professor" Jerry Thomas is the forefather of the modern Martini. During the late 19th century, he was renowned around the US for his groundbreaking bartending work, flashy techniques, and man-about-town demeanor.

#### French 75

\$23

##### Plymouth Gin, Lemon, Simple Syrup & Josef Chromy Sparkling

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun. We don't think so!

## Buck's Fizz \$15

### Orange Juice & Sparkling

Call it a Mimosa, a Buck's fizz, we don't mind as long as you enjoy!

The drink is named after London's Buck's Club, where it was invented as an excuse to begin drinking early; it was first served in 1921 by a barman named Malachy McGarry.

## Sours

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**-All our Sours are Vegan!**

## Whiskey Sour \$22

### Makers Mark Bourbon, Lemon & Simple Syrup

The Whiskey Sour officially dates back to the 1860s, but sailors in the British Navy had been drinking something very similar long before that. On long sea journeys, water was not always dependable, so to combat that, spirits were often used.

## New York Sour \$23

### Makers Mark Bourbon, Lemon, Simple Syrup & Cabernet Merlot Float

First served in the 1860s in Gaspare Campari's bar in Milan, this was originally known as the 'Milano-Torino' as Campari came from Milano (Milan) and sweet vermouth from Torino (Turin). It was not until Prohibition that the Italians noticed an influx of Americans who enjoyed the drink and so dubbed it Americano.

## Vodka Sour \$24

### Lawrenny Estate Saint Clair Vodka, Lime & Simple Syrup

The Vodka Sour came along when our head bartender wanted to create a modern take on a sour using a fresh Tasmanian vodka, the bar staff believe that vodka is underutilized in modern Australian cocktails, opting for their world class Gin and single malt instead. We feel Vodka has a bad reputation down here, but we want to showcase that vodka is great when used in good hands.

## Amaretto Sour \$22

### Disaronno, Makers Mark Bourbon, Lemon & Simple Syrup

Many believe that the Amaretto Sour was created in America in the 1970s, since this was around the time when Italian spirits and liqueurs were starting to become fashionable in the States. The Italian community had been trying to introduce their drinks into the country for a while, but it seemed that the bitterness of Italian spirits was not that popular amongst the Americans, who preferred their alcohol on the sweet side. The Negroni cocktail, for example, took a little time to hit it off with the public, although, of course, now it is a classic alongside the greats.

## Pisco Sour \$25

### Santiago Queirolo Peruvian Pisco, Lime & Simple Syrup

The pisco sour originated in Lima, Peru. It was created by bartender Victor Vaughen Morris, an American from a respected Mormon family of Welsh ancestry, who moved to Peru in 1904 to work in a railway company in Cerro de Pasco.

## Tequila Sour \$24

### Patron Silver, Lime & Simple Syrup

The tequila sour came around when our bar staff wanted to create a signature tequila cocktail for all our tequila lovers that wanted to try something different rather than one of our Margaritas. Fresh, easy drinking cocktail.

## Sloe Gin Sour \$24

### Plymouth Sloe Gin, Lime & Simple Syrup

The history of the Gin Sour is not known, but it likely came to be in the mid-1800's. The Whiskey Sour was first recorded in 1862: and many recipes around the time specified that you could use any alcohol in the sour. The Gin Sour is lighter and more delicate than the boldness of the Whiskey Sour and this is a modern lighter, refreshing variation on the sour using the popular sloe gin.

## The Classics

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## Old Fashioned \$22

### Makers Mark Bourbon, Simple Syrup, Angostura & Feeigans Orange Bitters

One of the earliest cocktails, the Old Fashioned. The recipe has been referenced as far back as 1806. Versions are made with rum, gin, brandy, tequila, bourbon, rye and whiskey. While the Pendennis club, founded in 1881 in Louisville, Kentucky, claims the Old-Fashioned cocktail was invented there, it had been around in some fashion long before that.

## Sazerac \$23

### Templeton Rye, Simple Syrup & Peychaud's Bitters

The creation of the Sazerac has also been credited to Antoine Amédée Peychaud, a Creole apothecary who emigrated to New Orleans from the West Indies and set up shop in the French Quarter in the early 19th century. He was known to dispense a proprietary mix of aromatic bitters from an old family recipe.

## Manhattan \$23

### Templeton Rye Whisky & Dolin Rouge Vermouth

There's a chance that the Manhattan was invented at the Manhattan Club in New York, and the club's official history makes that claim. According to popular legend, the recipe was created there for a party thrown in 1874 by Jennie Jerome (AKA Lady Randolph Churchill), Winston Churchill's mother.

## Rusty Nail

\$21

### **Johnny Walker Black Blended Scotch & Drambuie**

The actual origin of the Rusty Nail is unknown, but its first recorded appearance was in New York at an British Industries Fair. Some say that it was brought to the fair by a representative from the 21 Club in Manhattan. First named the B.I.F, the drink included a dash of bitters and was so unpopular that it disappeared from public knowledge for a few years.

## Boulevardier

\$22

### **Makers Mark Bourbon, Campari & Dolin Red Vermouth**

Its creation is ascribed to Erskine Gwynne, an American-born writer who founded a monthly magazine in Paris called Boulevardier, which appeared from 1927 to 1932. The boulevardier is like a Negroni, sharing two of its three ingredients..

## Tom Collins

\$20

### **Beefeater London Dry Gin, Lemon, Simple Syrup & Seltzer**

While it bears a close resemblance to the gin punches served at London clubs in the first half of the 19th century, it was first noted in 1876 by Jerry Thomas, “the father of American mixology”, as “gin and sparkling lemonade”.

## Gimlet

\$22

### **Three Cuts Founders Gin, Lime Cordial & Lime**

A gimlet is a hand-held drill for boring holes and would have likely been used on Royal Navy ships. The drink could have been named for its “piercing effect” on the sailors. The name also could have come from the naval surgeon Sir Thomas Gimlette, who may have come up with the drink as a way to combat scurvy.

## Margarita

\$21

### **Espolon Blanco Tequila, Cointreau, Lime & Simple Syrup**

One of the earliest stories is of the margarita being invented in 1938 by Carlos “Danny” Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Baja California, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.

## Black Russian

\$22

### **Vodka, Alida Coffee Liqueur, Coke & Guinness**

The Black Russian drink is a true classic that both men and women can enjoy. It was officially introduced in 1949 when Gustave Tops mixed it up in Brussels, Belgium, at the Hotel Metropole.

In Ireland we drink this the real way with a Guinness head on top!



## Cosmopolitan \$23

**Alida Citrus Vodka, Cointreau, Cranberry, Lime & Simple Syrup**

A more modern creation, the origin is debated, Bartender Neal Murray says he created the Cosmopolitan in 1975 at a steak house. He supposedly added a splash of cranberry juice to a Kamikaze and the first taster declared, "How Cosmopolitan!", which led to the name.

## Bee's Knees \$22

**Plymouth Gin, Tasmanian Leatherwood Honey Syrup & Lemon**

The recipe was invented out of necessity, hiding the poor quality homemade, bathtub cut gin that was prevented during the prohibition-era. The name comes from the slang of that era meaning "the best".

## Tipperary \$24

**Jameson Black Barrell Irish Whiskey, Dolin Rouge Vermouth, Splash of Green Chartreuse**

An excellent Manhattan variation showcasing our beloved Irish Whiskey, three of our staff being from Ireland makes this cocktail a little bit close to heart. This is a great classic cocktail that just like Irish Whiskey we feel is under appreciated.

# Modern Classics

## Gold Rush \$21

**Maker's Mark Bourbon, Tasmanian Leatherwood Honey & Lemon**

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.

## Bramble \$21

**Three Cuts Founders Gin, Lemon, Simple Syrup & Crème De Cassis**

The Bramble was created in London, in 1984, by Dick Bradsell. At the time, Bradsell worked at a bar in Soho called Fred's Club, and he wanted to create a British cocktail. Memories of going blackberrying in his childhood on the Isle of Wight provided the inspiration for the Bramble.

## Enzoni \$22

**Green Grapes, Campari, Plymouth Gin, Lemon & Simple Syrup**

The Enzoni cocktail is a cross between a Negroni and a gin Sour where the Sweet Vermouth comes in the form of muddled green grapes. An ideal drink to introduce a novice to Campari!

First created by Vincenzo Errico whilst tending bar at Milk & Honey, NYC. Vincenzo was trained by the legendary Dick Bradsell (creator of the Espresso Martini).

## Espresso Martini \$21

**Vodka, Alida Coffee Liqueur, Simple Syrup & Fresh Espresso**

Supposedly created by Dick Bradsell at Fred's club in London when a young model, who Bradsell claims is now world famous, sidled up to the bar and asked for something to "wake me up and f\*\*k me up"

In Australia, it reigns supreme as the nation's favourite cocktail, in part because of our obsession with good coffee.

## Archangel \$22

**Beefeater London Dry Gin, Aperol & Cucumber Slices**

The Archangel was created by Michael McIlroy and Richard Boccato at the no longer existing classic Milk & Honey around 2006.

This cocktail is a play on a Pink Gin (Angostura Bitters and gin) and is a fantastic martini variation. Although it is pink and dainty looking it is a quite serious cocktail that expertly blends the bittersweetness of Aperol with a classic London dry gin and weaving cucumber into the botanicals of the gins flavor profile. This drink is a must for martini lovers.

## Eastside \$21

**Forty Spotted Gin, Lime, Simple Syrup, Mint & Cucumber slices**

The eastside is one of those crowd-pleasing drinks that everyone loves. It was created by George Delgado of libation in New York City around 2004. The drink was originally a variation on a southside cocktail which in turn is a gin gimlet with the addition of mint. Anyway, at some point a bartender name Chrissy Pope brought the cocktail to Milk & Honey and of course it exploded in popularity.

## Gin-Gin Mule \$21

**Three Cuts Founders Gin, Lime, Simple Syrup, Ginger Syrup, Mint & Seltzer**

This mojito - Moscow mule mix was created by Audrey Sanders from the bar beacon in NYC. This cocktail is a stroke of genius and I'm sure you all will agree once you try how not only how well the mint plays so well with the botanicals of Turners stillhouse three cuts gin but how well the gin plays of the fresh ginger.

## Mean Fiddler \$23

**Jameson Black Barrell, Laproiaig 10Y Scotch, Sweet Vermouth, Green Chartreuse, Campari, Cinnamon Syrup & Bitters**

A well-constructed Irish whiskey cocktail that Heils from the dead rabbit bar in NYC. Run by two Belfast men who have quickly turned the bar into the best in the world. The two men turned the dead rabbit into their ideal bar, downstairs being a traditional Irish pub with a limited cocktail menu and upstairs being your more sophisticated cocktail bar that you must book weeks in advance. Slainte Lads!

## Jasmine

\$22

### **Plymouth Gin, Campari, Cointreau & Lemon**

Created in the mid-1990s by Paul Harrington of Townhouse bar, California and named after his college friend matt Jasmin, who challenged Paul to create something he'd never seen before, inspired by the classic Pegu club cocktail. This modern classic is a result of a bet!

## Originals

## Yugroni

\$22

### **Plymouth Gin, Campari, Yuzu Bitters, Lemon, Simple & Yuzu Infused Seltzer**

This is a modern variation of an Negroni - Yuzu is gorgeous Japanese citrus which works extremely well with the bitterness of the Campari. This yuzu inspired cocktail is a real standout on our menu now. Made for Negroni month this cocktail is a really one of our favorites.

## Veneto Spritz

\$21

### **Lawrenny Estate Saint Clair Vodka, Aperol, Cointreau, Orange Bitters, Lemon & Seltzer**

This one once again is our modern take of an Aperol spritz, serving up with a seltzer rather than sparkling wine, we feel that the real orangeness from this drink is perfect alongside some cold plates or even just on a nice fresh spring afternoon.

## Giants Causeway

\$22

### **Plymouth Gin, Green Chartreuse, Maraschino Liqueur & Lime**

This is one of the freshest and refreshing cocktails, very herbal, fruity and botanical from the booze which reminds us of the beautiful Giants Causeway where some of our staff lived by back home in Ireland.

## Present Day Amaretto

\$20

### **Laproig 10Y, Disaronno, Tasmanian Leatherwood Honey Syrup & Lemon**

This is an excellent play of the perfect match between nuts and honey, and Disaronno and Whisky. This Gold Rush X Amaretto Sour mix is a delight, the tart lemon is balanced out in the palate by the smoky scotch and the sweetness of the honey, then you get the lovely almond aftertaste.

## Gin Revivor

\$22

### **Beefeater London Dry, Cointreau, Dolin Rouge Vermouth, Lemon & Simple Syrup**

This is also a variation of a classic cocktail, the corpse revivor no2. This modern take on it we find to be a little more to our liking, a little more citrus and replacing lilet for vermouth.

## Godspeed

\$18

### **Jameson Irish Whiskey, Licor 43 & Fresh Espresso**

The name is inspired by the classic end of night cocktail, Ciao Bella. We quite liked the play on words. We thought it was clever. Goodnight, Godspeed being a very popular phrase back at home when someone is departing so this, is our departing gift to you. Godspeed

## Alida

\$21

### **Vodka, Vanilla Syrup & Lemon**

The very first recipe put together by our bar staff while first looking for a cocktail that Alida might enjoy pairing with her beloved seafood. This is one we've all grown to enjoy!





# Our Seasonal

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## Daiquiri \$23

### Flor De Cana White Rum, Lime & Simple Syrup

The recipe is similar to the grog British Sailors drank aboard ship from 1780s as a means of preventing scurvy. By 1795 the Royal Navy daily grog ration contained rum, water, lemon or lime juice and 2 ounces of sugar.

## Strawberry Daiquiri \$21

### Strawberries, Havana Club Rum, Lime & Simple Syrup

The drink was supposedly invented by an American mining engineer named Jennings Cox, who was in Cuba at the time of the Spanish American War. It is also possible that William A. Chanler, a US congressman who purchased the Santiago iron mines in 1902, introduced the daiquiri to clubs in New York in that year.

## Bellini \$15

### White Peach Purée & Sparkling

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. He named the drink the Bellini because its unique pink color reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini.

## Moscow Mule \$22

### Ketel One Vodka, Ginger Syrup, Simple Syrup, Lime & Seltzer

According to The New York Times, the Moscow Mule was invented in 1941 at New York's Chatham Hotel. John "Jack" Morgan, owner of the Hollywood Cock'n Bull Restaurant and president of Cock'n Bull Products.

## Mai Tai \$22

### Alida Rum Mix, Curacao, Orgeat Syrup & Lime

The tale of the Mai Tai started in 1944, according to Trader Vic. Victor Jules Bergeron, better known as Trader Vic, was the owner of a tiki restaurant of the same name. Together with Donn Beach, from Donn the Beachcomber, they were the first one to start the tiki culture.

## Silver Fizz \$23

### Silversmith London Dry Gin, Lemon, Simple Syrup, Foam & Seltzer

A gin fizz is the best-known cocktail in the fizz family. A gin fizz contains gin, lemon juice, and sugar, which are shaken with ice, poured into a tumbler and topped with carbonated water. The drink is similar a Tom Collins, with a possible distinction being a Tom Collins historically used Old Tom Gin (a slightly sweeter precursor to a London Dry Gin, whereas the kind of gin historically used in a gin fizz is unknown.

## Caipirinha \$21

### Germana Cachaça, Lime & Simple Syrup

As with many cocktails – the history of the Caipirinha is a little muddled to say the least! Thought to have originated in Paratay – São Paulo – Brazil it is no longer simply Brazils national drink but has now become a great classic cocktail around the world.

## Pimms Cup \$20

### Pimms No 1, Ginger Ale & Fresh Fruit Mix

James Pimm, the owner of a London oyster bar, invented the drink sometime between 1823 and 1840. The original version featured gin, quinine, and various herbs, and it reportedly aided digestion. The drink was known as the "house cup," which inspired the name "Pimm's No. 1 Cup.

## Mint Julep \$20

### Buffalo Trace Bourbon, Sugar & Mint

Most historians agree that the mint julep was developed within Virginia high society during the late 1700s or early 1800s. In its early days Virginians would sip on mint juleps, served in silver goblets, over breakfast. During this time they were made with brandy or rum.



# Premium Cocktails

This is our way of showcasing the best spirits we have to offer.

## Hilwood Old Fashioned \$60

**Hillwood Bourbon Cask, Sugar & Bitters**

A family run distillery not too far up the Tamar, loveliest people, great whisky. Hillwood is all about family. As are we at Alida.

## Ocean Negroni \$35

**Dasher & Fisher Ocean Gin, Campari & Dolin Rouge Vermouth**

Our most popular gin here at Alida, made up in Devenport by Southern Wild Distillery. Great drop. Our bartender grew attached to this gin as his nickname is 'ocean'.

## Tipperary \$60

**Mackey Triple Distilled Enigma Cask, Dolin Rouge Vermouth & Green Chartreuse**

This is one of our favourite cocktails here at Alida, we finally wanted to showcase a forgotten about classic, the Tipperary. Even more exciting that is a local distillery is triple distilling their whiskey. Just like home.

## Martini \$35

**Hartshorn Sheeps Whey Gin/ Lawrenny Estate Saint Clair Vodka**

**Dry? Dirty? Classic? Tell us how you'd like it mixed up!**

The most popular and well-known cocktail there is. When you think of the word cocktail you think of the martini. For this variation we're using Tasmania's most prestigious and recognized gin and our favourite vodka, we're certain you won't be let down.

## Adams New York Sour \$45

**Adams Lightly Pinot Peated Cask, Fresh Lemon Juice, Simple Syrup, Wonder Foam & Domaine A Petit A float**

This is a beautiful way to showcase both amazing local Whisky but also amazing local wine. We thought that there would be no better cocktail for this Adams release and we're certain you'll agree.

# Mocktails \$15

## French 75

**Gordons 0% London Dry Gin, Fizzzero 0% Sparkling Wine, Lemon & Simple Syrup**

## Espresso Martini

**Lyres White Cane Spirit, Lyres Coffee Originale, Simple Syrup and Fresh Espresso**

## Cosmopolitan

**Lyres White Cane Spirit, Lyres Orange Sec, Lime, Simple Syrup & Cranberry**

## Eastside

**Gordons 0% London Dry Gin, Lime, Simple Syrup, Mint & Cucumber**

## Negroni

**Gordons 0% London Dry Gin, Lyres Aperitif Rosso & Lyres Italian Orange**

## Old Fashioned

**Lyres American Malt, Sugar & Bitters**

## Blood Orange Spritz

**Lyres Italian Orange, Lyres Orange Sec, Fizzzero 0% Sparkling Wine & Seltzer**

## Moscow Mule

**Lyres White Cane Spirit, Ginger Syrup, Simple Syrup, Lime & Seltzer**

## Shirley Temple

**Orange Juice, Sprite, Ginger Beer & Grenadine**

## Vanilla Bliss

**Orange Juice, Vanilla Syrup, Grenadine & Sprite**



TRADITIONS MADE SIMPLE.

WE ARE CENTERED AROUND  
DELICIOUS FOOD AND MAKING  
PEOPLE SMILE.

CHATTING OVER A COCKTAIL,  
BOTTLE OF WINE (OR TWO) WITH CLOSE  
FRIENDS AND FAMILY.