

THE FORGOTTEN PROHIBITION CLASSICS

Prohibition in the United States was a nationwide constitutional ban on the production, importation, transportation, and sale of alcoholic beverages from 1920 to 1933.

Not all alcohol was banned; for example, religious use of wine was permitted. Private ownership and consumption of alcohol were not made illegal under federal law, but local laws were stricter in many areas, with some states banning possession outright.

Following the ban, criminal gangs gained control of the beer and liquor supply in many cities. By the late 1920s, a new opposition to Prohibition emerged nationwide. Critics attacked the policy as causing crime, lowering local revenues, and imposing “rural” protestant religious values on “urban” America. Prohibition ended with the ratification of the twenty-first amendment, which repealed the eighteenth amendment on December 5, 1933, though prohibition continued in some states.

In fact, before the passing of the 18th amendment in 1919 and the nationwide ban that went into effect in January 1920 on the sale or importation of “intoxicating liquor,” it wasn’t the mobsters who ran the most organized criminal schemes in America, but corrupt political “bosses,” and then began the rise of the mob kingpins.

The demand for illegal beer, wine and liquor was so great during the Prohibition that mob kingpins like Capone were pulling in as much as \$100 million a year in the mid-1920s (\$1.4 billion in 2018) and spending a half million dollars a month in bribes to police, politicians and federal investigators.

Speakeasies became widespread and popular during the Prohibition years in the United States. Members of organized crime viewed them as a way of making money through ownership and controlling the illegal liquor trade.

This cocktail series is dedicated to the forgotten/lesser known classic cocktails popularized by this era. Most feature modern takes of these classics and some with local twists.

PROHIBITION INSPIRED BOOZE CRUISES

During Prohibition, people would hop on cruise ships and sail in circles along the coast. Why? The answer is simple: they wanted to drink. Technically, serving alcohol was allowed since these cruises were happening on international waters. Those who lived near the coast were lucky... (the real origins of the “JUNK”)

COCKTAILS

160

NAKED MARTINI

Only available with gin

Gin, lillet blanc, homemade orange bitters

BARREL AGED MARTINEZ

Gin, sweet vermouth, cherry liqueur, homemade orange bitters

BRANDY CRUSTA

Cognac, triple sec, homemade toasted curacao, lemon

** STEAKHOUSE PUNCH*

Rye Whiskey, Calvados infused with pineapple skins, lime juice, homemade cinnamon syrup, angostura bitters, pineapple whip

GOLDEN RAMOS GIN FIZZ

Gin, lime peel cordial, single cream, soda, egg white

LIONS TAIL

Rum, homemade all spice dram cordial, bitters, lime

CHAMPAGNE COCKTAIL

Champagne, cognac, molasses, angostura bitters

** Our Hofex Hong Kong Professional Mixologist Challenge Entry*

Classic cocktails available on request

Unlimited Life Solutions water specially filtered in-house (still, sparkling or hot) \$30 per person

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.

MIXOLOGIST LABORATORY

Please allow 8-10 minutes for preparation

FAT WASHED BACON MARTINI 180
Beluga noble fat washed with smoked bacon, sakura vermouth

* *NAKED MALT OLD FASHIONED* 180
Naked malt, glucose DE-60, oak water

* *GIMLET ITALIANO* 180
N3 gin, dry vermouth, Amaro Santoni, pink grapefruit, citric acid

CINNAMON CIGAR SMOKED DON CARRE 230
Michter's rye, Calvados Pays d'Auge, antico formula, Bénédictine, Peychaud's bitters

 *STEAKHOUSE MARY* 190
Steakhouse Chef's special herbs and ingredients turned in Bloody Mary style

THE GRAND 460
Saffron rose treacle, Oscietra caviar rounded off with Veuve Clicquot La Grande Dame

ZERO PROOF 95

MILK PUNCH Monk fruit syrup, oat milk, vanilla

CUB TAIL Homemade all spice dram cordial, bitters, lime peel cordial

MENAGE A TROIX Pu'er tea, butterfly pea, Earl Grey

NON ALCOHOLIC OLD FASHIONED Pu'er tea smoked, angostura bitters, la perruche brown cube

PINEAPPLE ICED TEA Black tea, pineapple juice, sugar syrup

APPLE LYCHEE SODA Apple juice, lychee, mint, soda

VIRGIN MANGO-BANANA DAIQUIRI Fresh banana, mango juice, lime juice, sugar syrup

* Crafted by world-renowned mixologist Simone Caporale from Barcelona's Sips-top 3 on The World's 50 Best Bars 2022

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 spicy

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