

COCKTAIL MENU

THE PROHIBITION ERA: REBORN

The term 'speakeasy' was coined in the United States during the prohibition era which outlawed the sale and production of alcohol. The Maven is modelled on the historical speakeasy bar type, but with a modern finish. We have created this menu inspired by some of the very first recorded 'mixed drinks', developed in these hidden bars in the 1920's and reimagined them with a contemporary twist, using modern mixology techniques.

AVIATION

Wolfe Bros' Gin/Maraschino/Citric/Violet Air

The Aviation was invented in the early years of the 20th century and first showed up in a 1916 cocktail book called *Recipes for Mixed Drinks* by Hugh Enslinn. That was just in time for glass upon glass of Aviation's to be knocked back throughout Prohibition and for years after. We have stayed true to the origins of this drink but replaced fresh lemon with citric acid and created a violet aeration rather than liqueur being incorporated with the recipe.

BEE'S KNEES'

Honeyed Bourbon Whiskey/Beesou Aperitif/Citric

The Bee's Knees' beginnings were placed in the Prohibition era due to its inclusion of gin and its flapper-influenced name. This prohibition brew contains the edible form of flower nectar: Honey. It was this honey that was used to mask the smell of the infamous "bathtub gin." Our twist connotes more to a modern take on this classic; the 'Gold Rush' which replaces Gin with Whiskey.

PISCO PUNCH

ABA Pisco/Spiced Pineapple Cordial/Angostura

Dating back to pre-prohibition, this cocktail was extremely popular, and the recipe was closely held by curator, Nicol. Between Prohibition and the death of Nicol, Pisco Punch faded into obscurity as quickly as it had skyrocketed. Today we remake this drink in simple 3 ingredient style stir down – using a homemade toasted pineapple cordial which is rich in citrus and spice to recreate the simple pineapple juice from back in the 1900's.

SIDECAR

Cognac/Cacao Nib Cointreau

The prohibition sent many American bartenders to Europe where they could practice their trade. One of them, Harry MacElhone, invents the drink at Harry's New York Bar in Paris for a patron who is driven to and from this establishment in a motorcycle sidecar. This is an elegant twist on the classic Sidecar, by combining the orange notes of Cointreau with a dark chocolate which complements the richness of the cognac.

OLD FASHIONED

Havana 7yo Rum/Demerara/Tabacco Bitters

The Old-Fashioned cocktail boasts a storied history that harks back to the early 19th century, making it one of the oldest and most revered classic cocktails in the world. During Prohibition in the 1920s, the cocktail's simple preparation made it a favorite choice for those seeking to mask the taste of inferior spirits. This cocktail twist is inspired by the huge number of cigars being smoked in 1920's America. A Cuban rum mixed with flavours of Cuban Cigarro's makes for a perfect Old Fashioned.

THE
MAVEN