

# No. 92

AT NOTTING HILL BRASSERIE

## **No.92 Libations**

At No.92 we have documented drinking culture in its entirety. Starting with the early concoctions enjoyed in the 18th century right the way through to the modern mixologists at No.92.

Enjoy a taste of history

### **Contents:**

The Georgian Era

The Victorian Era

The Jazz Age

The Modern Mixologist

We also have an extensive Champagne menu on offer, available by either the bottle or glass.

## Georgian Era

1714 – 1830

There is nothing so deceitful as the spirits given us by wine. If you must drink, let us have a bowl of punch – a liquor I rather prefer, as it is nowhere spoken against in scripture, and as it is more wholesome for the gravel, a distemper with which I am grievously afflicted

Henry Fielding 1743

### Napoleon's Nightcap £10.00

*Instead of hot chocolate, Napoleon favoured a chocolate-laced brandy with a hint of banana. Daring and extravagant*

Hennessy VS cognac stirred with crème de cacao and banana. Strained into a chilled glass, and spoon on a layer of foam.

### Sazerac £9.00

*Inspired by Antoine Amedie Peychauds bitters created around 1830 – guests would ask for their cognac to be spiked by Pechauds bitters:*

Hennessy VS cognac stirred with sugar and peychauds bitters – served straight in an absinthe rinsed glass.

### Spiced Whisky Flip £9.50

*the term was first used in 1695 to describe a mixture of beer, rum, and sugar, heated with a red-hot iron ("Thus we live at sea; eat biscuit, and drink flip"). The iron caused the drink to froth up, and it is from this frothing (or "flipping") that the name was born*

Kings ginger shaken with Cutty Sark blended whisky, cure all syrup, whole egg, chocolate and liquorice bitters

### No.92 Punch £9.00

*The term punch was first recorded in British documents in 1632 and remained popular through the 1700's*

Port shaken with pressed lemon and orange, pomegranate syrup and earl grey tea. Served over cracked ice and garnished with seasonal fruit

### The Mint Julep £9.50

*Described in 1803 as "dram of spirituous liquor that has mint in it, taken by Virginians in the morning" – a widely consumed beverage of the 18th century*

Makers' Mark Bourbon churned through crushed ice with sugar and elaborately garnished and served in a julep cup.

## **The Victorian Era**

1837 – 1901

Fifteen men on a dead mans chest –

Yo-ho-ho and a bottle of rum.

Drink and the devil have done for the rest –

Ho-ho-ho and a bottle of rum.

Robert Louis Stevenson: Treasure Island 1883

## **Martinez Cocktail £9.00**

*Documented in Professor Jerry Thomas 1862*

*Bon Vivants Companion*

Haymans Old Tom shaken with sweet  
vermouth, maraschino and bitters –  
served accompanied by lemon oils

## **“Candace” £9.00**

*Here is one of Brooke Arthur's signatures*

Konik's Tail vodka shaken with fresh orange juice, lime  
and acidic white wine, accompanied with vanilla bean  
syrup

## **Soyer au Champagne £11.00**

*First documented in 1888 by Ted Haigh “Vintage Spirits  
and forgotten Cocktails”*

Maraschino liqueur and Hennessy VS cognac shaken  
with Cointreau, pineapple juice and vanilla ice cream-  
topped up with Champagne.

## **The Delicious Sour £9.50**

*From The Flowing Bowl: A. William Schmidt 1892*

Applejack and peach brandy shaken  
with fresh lemon juice, sugar and egg white  
– served straight up

## **Classic Champagne Cocktail £11.00**

*A competition winning cocktail from 1889 in NYC*

Hennessy VS cognac with sugar and bitters –  
topped with Champagne

**The Jazz Age**  
**Or**  
**Prohibition Libations**  
1919 – 1933

A PROHIBITIONIST is the sort of man I wouldn't  
care to drink with – even if he drank  
H L Mencken 1920

There aint gonna be no whisky;  
there aint gonna be no gin  
There aint gonna be no highball;  
to put the whisky in  
There aint gonna be no cigarettes  
to make folk pale and thin;  
But you cant take away  
the tendency to sin, sin, sin

Vaughn Miller 1919: Prohibition era song

**Aviation 209 £9.50**

*The Aviation was created by Hugo Ensslin, head  
bartender at the Hotel Wallick in New York, in the early  
twentieth century*

American Gin from the Distillery 209 shaken with  
maraschino, lemon juice and crème de violette.  
Garnished with lemon air

**Jack Rose Cocktail £9.00**

*Named after 1920's New York gangster  
Mr Jack Rose*

Applejack shaken with fresh lime  
juice and grenadine

**The Cucumber Gimlet £9.50**

*As explained in the 1930 Savoy Cocktail Book, is half gin,  
half Rose's Lime Juice Cordial. Even the ice is optional!*

Hendricks gin shaken with fresh citrus juice and  
cucumber, elderflower syrup and a dash of orange  
bitters – Charged with Champagne.

**The Bellini £11.00**

*The Bellini was invented in the 1930's by  
Giuseppe Cipriani, founder of Harry's  
Bar in Venice, Italy*

Fresh white peach puree stirred with  
Champagne and served straight up in a flute

**White Lady Cocktail £9.50**

*Devised by Harry MacElhone in 1919 at  
Ciro's Club in London*

Tanqueray gin shaken with fresh lemon juice,  
sugar and if preferred egg white.

## **The Modern Mixologist**

1933 – Present

When I was younger I made a rule never  
to take strong drink before lunch. It is now my  
rule never to do so before breakfast

Winston Churchill 1965

### **Oyster Leaf Martini £15.00**

Shaken oyster leaves then stirred with Grey Goose.  
Served with a raw oyster on the side.

### **Prunus Sour £9.50**

Ketel one vodka shaken with apricot puree,  
lemon juice, elderflower cordial and ginger  
bitters – served straight up

### **Spiced Winter Mimosa £11.00**

Ketel One Citron Vodka, Grand Marnier &  
cranberry topped up with Champagne and  
garnished with flamed cinnamon

### **Treacle £9.50**

Our own version of Old Fashioned made with Pampero  
Aniversario, bitter, lemon peel and a touch of apple  
juice

### **Dutch Tea £9.50**

Ketel One vodka shaken with fresh lemon juice, sugar,  
raspberry jam and black tea - charged with  
Champagne

### **Rubus Mule £9.50**

Smirnoff Black vodka shaken with fresh  
lime juice, home-made raising gomme and fresh  
blackberries – served long and charged  
with ginger beer

## COGNAC

Hennessy Fine de Cognac	£7.10
Rémy Martin Coeur de Cognac	£11.00
Chateau de Beaulon, 20 years old	£17.20
Hennessy XO	£20.40
Rémy Martin XO	£22.70
Delamain Grand Champagne 1969	£24.00
Hennessy Paradis	£58.00
Hennessy Richard	£290.00

## ARMAGNAC

Dartigalongue, Bas Armagnac V.S.O.P.	£6.70
Dartigalongue, Bas Armagnac 1976	£13.70
Chateau De Lacaze, Bas-Armagnac 1982	£15.80

## CALVADOS

Calvados VSOP, Chauffe Coeur	£8.10
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## GRAPPA

Piave Grappa	£5.00
Grappa di Traminer	£8.40

## EAU DE VIE

Poire William, Brana	£19.70
Eau de Vie de Fraise, G.Miclo	£7.40
Vieille Prune, G.Miclo	£8.10

## LIQUEUR

Amarula	£5.00
Amaretto Di Saronno	£5.00
Baileys	£5.00
Cointreau	£5.00
Drambuie	£5.00
Frangelico Hazelnut Liqueur	£5.00
Grand Marnier	£6.00
Jagermeister	£5.00
Kahlua	£5.00
Kummel	£5.00
Limoncello Luxardo	£5.00
Luxardo Sambuca	£5.00
Luxardo Maraschino	£5.00
Southern Comfort	£5.00
Tia Maria	£5.00

## BEER

Curious Brew	£5.00
Stella Artois	£5.00

## WHISKY, WHISKEY & BOURBON

### Blended

Chivas Regal, 12 yrs old	£6.00
Compas Box Asyla	£7.10
Monkey Shoulder	£7.10
Johnnie Walker Black Label, 12 yrs old	£6.60
Johnnie Walker Gold Label, 18 yrs old	£13.70
Johnnie Walker Blue Label, 25 yrs old	£40.70

### Single Malt

Ardbeg 10 yrs old	£10.40
Ardbeg 1990, Airigh Nam Beist	£14.10
Balvenie 12 yrs old	£8.10
Bowmore 12 yrs old	£8.10
Cragganmore 12 yrs old	£10.10
Dalwhinnie 15 yrs old	£8.60
Glenfiddich 12 yrs old	£6.50
Glenfiddich 15 yrs old, Solera Reserve	£8.70
Glenfiddich 18 yrs old	£10.70
Glenfiddich 21 yrs old, Havana Reserve	£18.60
Glenkinchie 10 yrs old	£10.90
Glenmorangie 10 yrs old	£7.30
Glenmorangie Signet	£27.80
Lagavulin 16 yrs old	£13.20
Laphroaig 10 yrs old	£7.60
Macallan 10 yrs old	£6.00
Oban 14 yrs old	£11.40
Talisker 10 yrs old	£8.90

### Irish

Bushmills Blackbush	£5.50
Bushmills Malt, 10 yrs old	£7.60
Jameson	£5.00
Kilbeggan 15 yrs old	£15.50

### American

Bulleit Bourbon	£5.20
Eagle Rare, 17 yrs old	£15.50
Jack Daniels	£5.50
Makers Mark	£6.00
Woodford Reserve	£6.60

### Japanese

Nikka 'Yoichi' 20 yrs old, Single Malt	£45.20
Yamazaki Suntory, 18 yrs old	£15.70

## SPIRITS

<b>Vodka</b>	50 mL
Belvedere	£7.60
Grey Goose	£8.10
Jewel of Russia, Ultra	£10.70
Ketel One	£6.00
Ketel One Citroen	£6.60
Konik's Tail	£8.00
Marquis	£8.10
Potocky Wódka	£7.10
Smirnoff Black	£5.00
Stolichnaya Gold	£6.00
Stolichnaya Elite	£12.70
Zubrowka	£5.50

## Gin

Beefeater	£5.00
Berkeley Square	£7.60
Bloom	£5.70
Bombay Sapphire	£5.50
Gordons	£5.00
Hayman's Old Tom	£5.40
Hendricks	£8.10
Junipero	£12.50
Miller's	£6.00
No 3	£8.90
Sipsmith London	£7.30
Tanqueray	£6.10
Tanqueray 10	£7.10

## Tequila

Jose Cuervo Reposado	£5.90
Jose Cuervo Tradicional	£5.80
Don Julio Blanco	£10.20
Don Julio Anejo	£12.00
Patron Silver	£12.40

## Rum

Cachaca Cabana	£7.00
Cachaca Velho Barreiro	£6.00
Havana Anejo 3 Anos	£5.00
Havana Anejo 7 Anos	£6.00
Morgan Spiced	£6.00
Mount Gay 'Eclipse'	£5.50
Mount Gay XO	£9.90
Pampero Bianco	£5.40
Pampero Anejo Especial	£5.00
Pampero Aniversario	£8.90
Sailor Jerry	£5.20
Trois Rivières 1998, Single Missouri Cask	£15.00