

The American Cocktail

Cocktails are a uniquely American invention dating back to the late 1700's. Large bowls of punch, once the standard at European "social hours", were abandoned when the newly freed Revolutionary farmer no longer had time for British traditions. Demand for quick midday tipples in between laborious hours arose and single serving "punches," made to order, popularized the idea of individually served drinks.

The introduction of mass-produced ice coupled with the booming economy in the mid to late 19th century allowed for the rise of the "mixologist". Bartenders of the time were highly educated in their craft. They had a deep knowledge of spirits, ingredients, flavors and techniques, and took great pride in the products they served. Most were viewed as upstanding members of the community and some even reached celebrity status.

By the early 1900's, high quality spirits, fortified wines, imported liqueurs, homemade syrups, bitters, and fresh local fruits were commonplace behind the bar. Hundreds of complex cocktails were available for every mood at any time of day.

Prohibition attempted to annihilate cocktail culture and its place in American history. Lounges crumbled into speakeasies, bartending became a mob job, and a once carefully constructed balance of ingredients was adulterated in an attempt to cover up harsh, homemade "moonshine". Bartenders, refusing to abstain from their passion, fled the country.

Thankfully, great bartenders, such as Jerry Thomas and Harry Craddock wrote down their vast knowledge of cocktails. In the last decade reprints of classic recipe books and a growing availability of well-made spirits have spurred an era of rediscovery and renaissance.

Utilizing Chef Brian Scheehser's garden, we incorporate locally grown fruits and herbs into our seasonal cocktails. This allows us the privilege to crush, mix, and combine ingredients the way our forefather's intended.

We at Trellis hope you enjoy our selection of classic and original recipes in homage to America's cocktail roots.

Cheers.



Jerry Thomas, one of the most famous bartenders of the 1800's, mixing his famous 'Blue Blazer.'

The Martini Cocktail Through History:

One of the most well known and delicious cocktails of all time. The name Martini once referred to a specific cocktail containing nothing more than gin or vodka, vermouth, and sometimes bitters. In an effort to restore this drink to its former glory we bring you the evolution of the Martini.

Turf Club-1884

14

The first incarnation of what would become the modern martini appears as nothing more than a Manhattan with Old Tom gin in place of whiskey. Ransom gin, Carpano Antica Formula and Peruvian bitters.

Martinez-1887

14

Just a couple of years later we find a sweeter yet more complex cocktail stemming from the Turf Club cocktail. Heavy in high quality Italian vermouth the Martinez makes a great aperitif. Carpano Antica Formula, Ransom gin, Luxardo Maraschino liqueur and Boker's bitters.

Tuxedo-1890's

13

Named after the Tuxedo Club outside of Jersey City. Strong and Dry without the sharp herbal notes of dry vermouth. Fino Sherry imparts a hint of nuttiness and softens the gin without covering it up. This is a great choice for someone who would normally drink their martini with little to no vermouth. Plymouth Gin, Tio Pepe Fino Sherry, and Reagan's Orange Bitters.

Classic Dry Martini-1906

10

In the late 1800's America saw the drinking trend move into the dry territory. This introduced us to London dry gin, French dry vermouth and a dramatic change to the Martini. Keep in mind that pre-prohibition standards of "dry" referred to the type of ingredients and not the amounts used. By

today's standards this recipe would be considered very "wet", but those who have tried a well-made one, tend to wonder why we ever forgot about vermouth. Tanqueray, Dolin dry vermouth and Reagan's orange bitters

Arsenic and Old Lace-1939

12

A classic example of how a slight modification to a standard recipe can create an entirely new experience. Named after the 1939 play written by Joseph Kesserlin this drink is adapted from the from the Savoy Hotel, one of the favorite bars of Prohibition-dodging Americans. Voyager gin, Dolin Dry Vermouth, Rothman & Winter Crème de Violette, and Pacifique Absinthe.

Vesper-1953

12

James Bond is best known for his "shaken not stirred" vodka martini, a rebellious request of the era. Lesser known is the creation of another cocktail named after his Casino Royal love interest, Vesper Lynd, because "once you've tasted it, that's all you want to drink." In an age of bruised martinis we're going to embrace Mr. Bond's rebellious nature and gently stir Plymouth gin, Ketel One, and Cocchi Apertivo Americano to recreate this classic martini variation.

The Modern Martini-

The Martini cocktail has very strong roots in gin. In fact vodka was relatively unknown in America until the 1950's. Prohibition introduced us to cheap and poorly made liquor and soured American's taste for quality spirits. Vodka, being a pure and "flavorless" spirit was deemed much more palatable than other available products of the time. In 1962 vodka became the most sold liquor in America and has stayed there since. Today's Martini is not easily defined and depends heavily on the drinker's tastes. Let us know how you like yours, gin or vodka, olive or twist, extra dry or a good measure of vermouth, and we will be happy to oblige.

We feature cocktails using fresh, seasonal ingredients, please ask your server about the current specials.

Aperitif Cocktails:

Chrysanthemum 8
Benedictine, Dolin Dry, Absinthe

Friuli Cocktail* 12
Amaro Nonino, Angostura Bitters, Dom. Ste. Michelle blanc de blanc

Americano 12
Carpano Antica Formula, Campari, club soda

Whisk(e)y:

Porto Club* 12
Buffalo Trace bourbon, Graham's 10yr port, Benedictine, Reagan's orange bitters

Chai Sour* 9
Old Overholt rye, fresh lime and lemon juice, Amaro Nonino, chai syrup, Angostura bitters

Greenwich Sour 10
Old Overholt rye, fresh lemon juice, sugar, egg white, malbec

Sazerac 13
Mitcher's rye, Peychaud's bitters, Pacifique absinthe

Boulevardier 13
Buffalo Trace bourbon, Carpano Antica Formula, Campari

Vuix Carré 13
Elmer T. Lee bourbon, Hennessy VS, Benedictine, Angostura bitters

Blood and Sand 11
Ardbeg 10yr, Dolin Rouge, Cherry Heering, fresh orange juice

Gin:

Yasmine* 11
Voyager gin, fresh grapefruit juice, jasmine syrup, Dom. Ste Michelle bland de blanc

Aviation 11
Aviation gin, Luxardo Maraschino liqueur, crème de violette, fresh lemon juice

Bronx Cocktail 10
Tanqueray gin, Dolin Dry, Dolin Rouge, fresh orange juice, Fee Brother's old fashioned bitters

Corpse Reviver #2 12

Voyager gin , Cointreau, Cocchi Apertivo Americano, fresh lemon juice, Pacificque absinthe

Ramos Gin Fizz 12

Plymouth gin, orange flower water, fresh lime and lemon juice, egg white, club soda

Clover Club 12

12 Bridges gin, fresh lemon juice, raspberry syrup, egg white

Singapore Sling 12

Tanqueray gin, Cherry Heering, Benedictine, Cointreau, grenadine, pineapple, fresh lemon juice

Rum:

John Thomas* 14

Neisson Rhum Blanc, Dolin dry, Luxardo Maraschino, Green Chartreuse, Fee Bros. chocolate bitters

Sinner's Punch* 12

Gosling's Black Seal, 10 Cane, house made falernum, Grenadine, fresh lime and grapefruit juice, pineapple, house made cherry-vanilla bitters

Yacht Club 12

10 Cane, Apricot liqueur, Dolin dry vermouth, Trellis bitters

Brown Derby 8

Gosling's Black Seal, fresh lime juice, maple syrup

White Lion 8

Appleton V/X rum, raspberry syrup, fresh lemon juice, Trellis bitters

Mai Tai 12

10 Cane Rum, Appleton V/X rum, Cointreau, house made falernum, fresh lime juice

Brandy:

Applejack Flip* ** 11

Laird's applejack, honey, fresh lemon juice, egg white, Fee's old fashioned bitters, grated cinnamon

Pisco Sour** 9

Capel pisco reservado, egg white, fresh lime and lemon juice, sugar, Angostura bitters

Jack Rose 7

Laird's applejack, fresh lemon juice, grenadine

Japanese Cocktail 13

Hennessey VS, orgeat, Boker's bitters

Brandy Alexander 10

Presidente brandy, Godiva dark chocolate liqueur, half and half, shaved nutmeg

Grasshopper 10

Presidente brandy, crème de menthe, Godiva white chocolate liqueur, half and half, shaved chocolate

Champs Elysées Cocktail 13

Hennessey VS, Yellow Chartreuse, fresh lemon juice, turbinado syrup, Angostura bitters

Tequila:

Sampaguita* 9

El Jimador reposado, fresh lime juice, grapefruit, jasmine syrup

Chapala 8

El Jimador reposado, fresh orange and lemon juice, genadine, orange flower water, Fee Bros. lemon bitters

Rosita 12

Hussong's reposado, Dolin sweet vermouth, Campari, Reagan's Orange Bitters

Vodka:

Pear Necessity* 9

Absolut Pear, honey, fresh lemon juice, pineapple

Bombshell* ** 10

Absolut Citron, vanilla syrup, fresh lemon juice, egg white, angostura bitters, brown sugar rim

Chicoli* 13

Absolut Vanilla, Bailey's Irish cream, Godiva dark chocolate, Fee Bros. Aztec chocolate bitters

*Trellis original recipe

**The health department requires us to inform you that, like sushi and rare beef, consuming raw eggs may be hazardous to your health. However through proper storage and handling we make every effort to minimize those risks.

Whisk(e)y

Bourbon:

Evan Williams, Bardstown, KY 86°	6
Wild Turkey, Lawrenceburg, KY 101°	7
Makers Mark, Laretto, KY 90°	7.5
Bulliet, Lawrenceburg, KY 90°	7.5
Buffalo Trace, Frankfort, KY 90°	8
Ridgemont Reserve '1792', 8yr, Bardstown, KY 93.7°	8.5
Elmer T Lee, Frankfort, KY 90°	9
Woodford Reserve, Versailles, KY 90.4°	9
Knob Creek, 9yr, Clermont, KY 100°	9.5
Basil Hayden's, 8yr, Frankfort-Clermont, KY 80°	10.5
Baker's, 7yr, Clermont, KY 107°	11
Blanton's, Frankfort, KY 93°	13
Four Roses, Single Barrel, Lawrenceburg, KY 100°	13
Black Maple Hill, Bardstown, KY 95°	13
Blanton's, Frankfort, KY 93°	13
Booker Noe's, 6yr, Clermont, KY 126.9°	13.5
Pappy VanWinkle, 20yr, Frankfort, KY 90.4°	25
Hirsch Reserve, 16yr, Frankfort, KY 91.6°	57

Rye:

Old Overholt, Frankfort-Clermont, KY 80°	6
Mitcher's, Bardstown, KY 84.8°	10.5
High West 'Rendezvous', Park City, UT 92°	14.5

Tennessee:

Gentleman Jack, Lynchburg, TN 80°	8
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Malt:

McCarthy's, Portland, OR 85°	11
Compass Box 'Eleuthera', Edinburgh, SCT 92°	13
Hibiki, 12yr, Osaka, JPN 86°	16

Highland:

Dalmore 'Cigar Malt', Alness, Ross-shire, SCT 86°	10
Glenlivet, 12yr, Dufftown, Banffshire, SCT 80°	11
Glenfiddich, 12yr, Dufftown, Banffshire, SCT 80°	11.5
Glenmorangie, 10yr, Tain, Ross-shire, SCT 86°	12
Glenmorangie 'Quinta Rubano', Tain, Ross-shire, SCT 92°	13
Glenmorangie 'Lasanta', Tain, Ross-shire, SCT 92°	13
Balvenie 'Double Wood', 12yr, Dufftown, Banffshire, SCT 86°	14
Oban, 14yr, Oban, Argyll, SCT 86°	15
Glenlivet, 18yr, Dufftown, Banffshire, SCT 86°	16
Glenmorangie, 18yr, Tain, Ross-shire, SCT 86°	20

Balvenie 'Portwood', 21yr, Dufftown, Banffshire, SCT 80°	43
Talisker, 30yr, Carbost, Skye, SCT 103.8°	85
Speyside:	
MacAllan, 12yr, Craigellachie, Moray, SCT 86°	14
Glenrothes 1987, Rothes, Moray, SCT 86°	30
MacAllan, 18yr, Craigellachie, Moray, SCT 86°	32
MacAllan Fine Oak, 30yr, Craigellachie, Moray, SCT 86°	145
Campbelltown:	
Springbank, 10yr, Campbelltown, Argyll, SCT 92°	16.5
Islay:	
Ardbeg, 10yr, Port Ellen, Argyll, SCT 92°	13
Laphroaig 'Quarter Cask', Port Ellen, Argyll, SCT 96°	16
Lagavulin, 16yr, Port Ellen, Argyll, SCT 86°	18
Port Ellen '7 th Release', 28yr, Port Ellen, Argyll, SCT 107.6°	90
Blended:	
J&B Rare, London, ENG 80°	6
Dewars, 12yr, Aberfeldy, Perthshire, SCT 80°	8
Chivas Regal, 12yr, Kieth, Moray, SCT 80°	9
Johnny Walker 'Black Label', 12yr, Kilmarnock, Ayrshire, SCT 80°	9
Johnny Walker 'Blue Label', Kilmarnock, Ayrshire, SCT 80°	45
Jameson, Cork, County Cork, IRL 80°	7
Pendleton, Hood River, OR 80°	7.5
Crown Royal, Gimli, Manitoba, CDA 80°	7.5
Crown Royal 'Cask no.16', Gimli, Manitoba, CDA 80°	22

Gin

Beefeater, London, ENG 94°	6
Voyager, Woodinville, WA 84°	7
Aviation, Portland, OR 84°	7
12 Bridges, Portland, OR 90°	7
Cascade Mountain, Bend, OR 95°	7
Bombay 'Sapphire', London, ENG 94°	7
Tanqueray, London, ENG 94.6°	7
Plymouth, Plymouth, ENG 82.4°	7
Dry Fly, Spokane, WA 80°	7.5
No. 209, San Francisco, CA 92°	8
Junipero, San Francisco, CA 98.6°	9
Ransom, Sheridan, OR 88°	9
Hendrick's, Girvan, Ayrshire, SCT 88°	9.5
Old Raj, Campbelltown, Argyll, SCT 110°	15

Brandy

Laird's, Applejack, Scobyville, NJ 80°	6
Boulard 'Grand Solage', Calvados, Bassae-Normandie, FRA 80°	12
Clear Creek, Williams Pear, Portland, OR 80°	11
Clear Creek, Kirshwasser, Portland, OR 80°	14.5
Soft Tail, Sangiovese Grappa, Woodinville, WA 80°	15
Capel, Pisco Reservado, Vicuña, Valle de Elqui, Chile, 80°	6
El Chalán, Pisco Reposado, Ellensburg, WA 105.4°	13

Cognac/Armagnac:

Leriché, VSOP, Lannepax, Armagnac, FRA 80°	7.5
Hennessy, VS, Cognac, FRA 80°	8.5
Martell, VSOP, Cognac, FRA 80°	10.5
Remy Martin, VSOP, Cognac, FRA 80°	11
Kelt, VSOP, Grande Champagne, Cognac, FRA 80°	16.5
Courvoisier, XO, Jarnac, FRA 80°	27
Hennessy, XO, Cognac FRA 80°	30
Sempe 'Grand Reserve', Villeneuve de Marsan, Armagnac, FRA 80°	30
Remy Martin, XO, Cognac FRA 80°	35
Hennessey 'Paradis', Cognac, FRA 80°	100
Remy Martin 'Louis XIII', Cognac, FRA 80°	185

Rum

Bacardi 'Superior', San Juan, Puerto Rico, 80°	6
Sailor Jerry's Spiced, Fredriksted, U.S. Virgin Islands 92°	6
Mt. Gay Eclipse, St Michael, Barbados 80°	6
Gosling's 'Black Seal', Hamilton, Bermuda 80°	6
Lemonheart, Georgetown, Guyana, 151°	6.5
Cockspur, 12yr, Bridgetown, Barbados 80°	7
Appleton Estate 'V/X', Kingston, Jamaica 80°	7
10 Cane, Caroni, Trinidad, 80°	7.5
Stroh '80', Klagenfurt, Austria, 160°	8.5
Pyrat 'XO Reserve Planters Gold', Anguila, British West Indies 80°	8
Barbancourt, 15yr, Port-au-Prince, Haiti 86°	11.5
Zaya 'Grand Reserve', 12yr, Port of Spain, Trinidad 80°	12
Ron Zacapa 'Centenario Gran Reserva', 23yr, Guatemala 80°	12.5

Rhum Agricole:

Rhum J.M. 'Blanc', Macouba, Martinique, French West Indies 100°	7.5
Neisson, 'Blanc', Le Carbet, Martinique, French West Indies 100°	12
Clément, VSOP, Le François, Martinique, French West Indies 80°	10

Cachaça:

Novo Fogo, Morretes, BRA 80°	7
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Tequila

El Jimador, Reposado, Amititán, Jalisco, MEX 80°	6
Hussong's, Reposado, Tequila, Jalisco, MEX 80°	9
Don Julio, Blanco, Atotonilco, Jalisco, MEX 80°	12
Don Julio, Reposado, Atotonilco, Jalisco, MEX 80°	13
Patrón, Silver, Schaffhausen, SUI 80°	13.5
Don Camilo, Reposado, Tequila, Jalisco, MEX 80°	16
Don Camilo, Añejo, Tequila, Jalisco, MEX 80°	19
José Cuervo 'Reserva de la Familia', Guadalajara, MEX 80°	28
El Tesoro 'Paradiso', Arandas, Jalisco, MEX 80°	25
Don Julio '1942', Atotonilco, Jalisco, MEX 80°	34
Gran Patrón 'Platinum', Schaffhausen, SUI 80°	52

Vodka

Smirnoff, Moscow, RUS 80°	6
Ketel One, Schiedam, NED 80°	7
Absolut, Åhus, Scania, SWE 80°	7
Softtail, Woodinville, WA 80°	7.5
Belvedere, Warsaw, POL 80°	10
Chopin, Siedlce, POL 80°	10
Grey Goose, Gensac-la-Pallue, FRA 80°	10
Flavored:	
Absolut Citron, Åhus, Scania, SWE 80°	7
Absolut Pears, Åhus, Scania, SWE 80°	7
Absolut Raspberri, Åhus, Scania, SWE 80°	7
Absolut Vanilia, Åhus, Scania, SWE 80°	7

Aperitifs and Digestifs

Lillet 'Blanc', Podensac, Gironde, FRA 34°	6
Cocchi, Appertivo Americano, Asti, Piedmont, ITA 33°	6
Dubbonet 'Rouge', Paris, Île-de-France, FRA 38°	6
Dolin 'Dry', Vermouth de Chambéry, FRA 35°	6
Dolin 'Blanc', Vermouth de Chambéry, FRA 32°	6
Dolin 'Rouge', Vermouth de Chambéry, FRA 32°	6
Carpamo 'Formula Antica', Turin, Piedmont, ITA	8
Aperol, Canale, Piedmont, ITA 22°	6.5

Campari, Milan, Lombardy, ITA, 48°	8
Romana Sambuca, Rome, Lazio, ITA 84°	6.5
Amaro Nonino, Percoto, Friuli, ITA	10
Fernet-Branca, Milan, Lombardy, ITA 80°	7
Tuaca, Livorno, Tuscany, ITA 70°	7
Bénédictine, Fécamp, Normandy, FRA 80°	7.5
Drambuie, Broxburn, West Lothian, SCT 80°	10
Chartreuse 'Green', Voiron, Isère, FRA 110°	13.5
Chartreuse 'Yellow', Voiron, Isère, FRA 80°	15
Pacifique, Absinthe Verte Supérieure, Woodinville, WA 124°	15.5

Liqueurs

Pear, Rothman & Winter, Steyr, AUT 48°	6.5
Apricot, Rothman & Winter, Steyr, AUT 48°	6.5
Crème de Violette, Rothman & Winter, Steyr, AUT 48°	6.5
Cherry Brandy, Cherry Heering, Copenhagen, Hovedstaden, DEN 48°	6.5
Crème de Pêche de Vigne, Briottet, Dijon, Côte-d'Or, FRA 36°	9
Elderflower, St. Germaine, Dijon, Côte-d'Or, FRA 40°	9.5
Spiced Cirtus, Pimm's Cup #1, London, ENG 50°	7
Orange, Cointreau, Saint-Barthélemy-d'Anjou, Pays de la Loire, FRA 80°	10.5
Orange-Cognac, Grand Marnier, Paris, Île-de-France, FRA 80°	10.5
Orange-Cognac, Grand Marnier 'Cent Cinquantenaire', Paris, Île-de-France, FRA 80°	47
Amaretto, Disaronno, Saronno, Lombardy, ITA 56°	6.5
Hazelnut, Frangelico, Canale, Piedmont, ITA 40°	6.5
Coffee, Tia Maria, Kingston, Jamaica 53°	6.5
Irish Cream, Bailey's, Dublin, Leinster, IRL 34°	6
Dark Chocolate, Godiva, Brussels, BEL 30°	8
White Chocolate, Godiva, Brussels, BEL 30°	8