



The ..
VINTAGE

COCKTAIL

CLUB

DUBLIN, IRELAND

{TABLE OF CONTENTS}

THE SIMPLE MIXTURE: SUGAR, WATER AND ALCOHOL	(2-3)	PROHIBITION <i>{1919 - 1933}</i>	(14-15)
<i>{Early 1400's - Late 1600's}</i>		THE ROOTS OF THE TIKI CRAZE	(16-17)
PUNCH GAINS POPULARITY	(4-5)	<i>{1935}</i>	
<i>{Early 1600'S - Mid 1700's}</i>		THE ARRIVAL OF VODKA	(18)
THE GOLDEN AGE OF THE COCKTAIL	(6-7)	<i>{1940's - 1950's}</i>	
<i>{Early — Mid 1800's}</i>		THE BLOODY MARY AND THE RED SNAPPER	(19)
THE PROFESSOR AND THE COCKTAIL	(8-9)	THE DEMISE AND RESURRECTION OF THE COCKTAIL	(20)
THE MARTINI	(10)	<i>{1960's - 1990's}</i>	
<i>{Mid - Late 1800}</i>		VCC SIGNATURE SERVES	(21-22)
THE MANHATTAN	(11)	CHAMPAGNE SERVES	(23)
<i>{Late 1800}</i>		VCC MASTER CLASSES	(25)
THE COCKTAIL BOOM: SOURS AND FANCY DRINKS	(12-13)		
<i>{1900 — 1920's}</i>			



{ WELCOME }

Welcome to the Vintage Cocktail Club, a truly unique cocktail and dining experience in the heart of Dublin city.

Refined and relaxed, VCC is the perfect intimate gathering place for an after work catch up, pre-show cocktails, that secret rendezvous or a debauched late night party! Our chic and comfortable vintage surrounds are a throwback to the golden age of speakeasies, aviators and silent movie starlets. We offer you an extensive, multi award winning cocktail menu, plates of delicious food and a warm welcome. Sit by our cosy fireplace or enjoy our heated terrace.

Here at VCC each and every cocktail is lovingly made from scratch using the finest premium spirits and only the freshest locally sourced ingredients. Perfection takes time however, so please bear with us while we work on your cocktail.

VCC is a fully *table serviced* cocktail bar. Due to the nature of our service, regretfully we can't split bills, but if paying by credit card there's absolutely no problem taking multiple cards.

Each floor in VCC is intimate and cosy, so when we get busy, it gets *really* busy! Our seating times are two hours, but if you should like to sit for longer,

please don't hesitate to ask your server or host. It's not always possible but we will always do our best to accommodate you.

And remember, if you wouldn't allow your guests inside your own front door, then don't bring them through ours!

We are delighted you have found us, so settle back, relax and let us indulge your every cocktail whim. Enjoy your time at VCC and please ring our bell again!

The VCC Team

Please Note

All drinks highlighted with * are signature drinks and mixes of VCC.

Table reservations are available by emailing book@vccdublin.com or call us on (+353) 834747465

Bookings are recommended but please do ring our bell and we will always try our best to accommodate you.

{ THE SIMPLE MIXTURE: SUGAR, WATER AND ALCOHOL }

EARLY 1400'S - LATE 1600'S

In terms of age, the 'cocktail' as we know it is very young in comparison to what we recognise today as a 'mixed drink'.

As far back as 700 BC, it was noted that a mixture of *wine, barley, strong beer* and *mead* was being served at the funeral of King Midas of Phrygia, so the mixed drink has been popular for a long time now. What we can take from this discovery is that ancient imbibing was far more conservative than what we once thought.

With this in mind we offer you our **Absinthe Service**, a delectable way of enjoying the simple mixture of sugar, water and alcohol. Please ask your server for more details. *Please note there is a €50 deposit for absinthe fountains.*

LA FÉE

BLANCHE €9.00
53% ABV

PARISIAN €9.00
68% ABV

BOHEMIAN €9.00
70% ABV

JADE

C.F BERGER VS 1893 €35.00
65% ABV

P.F 1901 €22.70
68% ABV

NOUVELLE-ORLÉANS €23.10
68% ABV

EDOUARD €21.30
72% ABV



In the interest of service, VCC cannot split bills, but can take multiple card payments

{ THE SIMPLE MIXTURE: SUGAR, WATER AND ALCOHOL }

EARLY 1400'S - LATE 1600'S

Although we know absinthe wasn't distilled until the mid-18th century, we felt it only right to give this fantastic anise flavoured spirit pride of place at the beginning of our list.

Below are some truly unique mixed drinks, exclusive to VCC.

ABSINTHE MINDED*

{COUPE GLASS & ICE SPHERE}

LA FÉE BLANCHE, CONNEMARA PEATED IRISH WHISKEY, HAYMAN'S SLOE GIN, CHERRY HERRING LIQUEUR, FRESH CITRUS, WITH ORANGE OILS / CHERRY

A.W.O.L*

{ROCKS GLASS & BLOCK ICE}

LA FÉE BOHEMIAN, TANQUERAY GIN, OAK AGED SHERRY VINEGAR, VCC APPLE, CINNAMON AND PLUM CORDIAL, FRESH CITRUS, WITH A CHERRY SKEWER

POPE BENEDICTINE *

{ROCKS GLASS & BLOCK ICE}

LA FÉE BLANCHE, BENEDICTINE, MARTEL VS COGNAC, FRESH CITRUS, WITH LEMON OILS AND A CHERRY SKEWER

LA FEEEEEE...LING GOOD*

{HIGHBALL GLASS & TALL ICE}

LA FÉE PARISIAN, APRICOT AND CHERRY LIQUEUR, FRESH CARROT AND APPLE JUICE, FRESH CITRUS, WITH A MINI SOUR APPLE



All drinks €16.00

In the interest of service, VCC cannot split bills, but can take multiple card payments

{ PUNCH GAINS POPULARITY }

EARLY 1600'S - MID 1700'S

Punch is commonly known to be made of five elements: *alcohol, sugar, lemon, water, tea or spices*. It is said to have originated in India or at least created by the sailors of the English East Indian Company.

By the end of the 17th century, a *Bowl of Punch* was one of the most popular tipples in England and the colonies. *Coffee House's* fast became *Punch House's* and experienced punch-makers tried and tested an array of ingredients from fruits to tea, champagne to milk. This experimentation in punch making was the building block of modern day mixology.

Here at VCC, we offer you the opportunity to taste a couple of the true original recipes, as well as some of VCC's own examples of modern day Punch.



{ PUNCH GAINS POPULARITY }

EARLY 1600'S - MID 1700'S

SINGLE SERVING ORIGINAL MILK PUNCH, 1680

{ ROCK GLASS & BLOCK ICE }

BUFFALO TRACE BOURBON, VANILLA,
MILK, AND FRESHLY GROUND NUTMEG

SINGLE SERVING WHISKEY PUNCH, 1730

{ HIGHBALL GLASS & TALL ICE }

ROE & CO. IRISH WHISKEY, SUGAR,
FRESH CITRUS, BLACK TEA AND SODA
TOP

PUNCH DRUNK*

{ HIGHBALL GLASS & TALL ICE }

GOSLING DARK RUM, MARTEL VS COGNAC,
PICON, APRICOT, FRESH CITRUS,
PIMENTO SPICE, GREEN TEA

FERNET ME NOT*

{ HIGHBALL GLASS & TALL ICE }

MARTEL VS COGNAC, FERNET BRANCA,
MARASCHINO CHERRY LIQUEUR, OLD
SCHOOL COLA AND FRESH CITRUS

CLOVE & SNOW*

{ HIGHBALL GLASS & TALL ICE }

HAVANA ESPECIAL RUM, VCC WINTER
PUNCH CORDIAL, RASPBERRY, VCC
CLOVE TINCTURE, FRESH CITRUS,
OVER GINGER BEER

HIGH TEA*

{ ROCK GLASS & BLOCK ICE }

ABSOLUT MANDARIN VODKA, VCC
CRANBERRY TEA FRESH CITRUS,
GREEN CHARTREUSE, RASPBERRY AND
GRAPEFRUIT, WITH EDIBLE PETALS

.. ..
All drinks above are €16.00

Punch bowls €70 (serves 6 people) Discretionary 10% service charge on tables of 2 or more
.. ..

{ THE GOLDEN AGE OF THE COCKTAIL }

EARLY – MID 1800'S

From its first recorded mention in a newspaper article in London in 1798, to the first printed reference to it in the US in a New Hampshire publication in 1803, the origin of the word '*cocktail*' is claimed by many and surrounded by a myriad of tall tales.

Their original use seems to have been medicinal, as a hangover cure, or as we call it these days, the *hair of the dog*, but over time cocktails became popular as delicious and exciting new drink sensations. With ice now readily available, *Slings*, *Juleps*, *Cobblers* and the *Smash* surpassed the famous *Punch* and were being imbibed all over the world. The Golden Age of the Cocktail had arrived with aplomb!

The following drinks are as authentic as we can get to the original cocktail recipes. We also offer a number of VCC creations, employing techniques from the olden days but using modern day ingredients.



{ THE GOLDEN AGE OF THE COCKTAIL }

EARLY – MID 1800'S

THE BITTERED SLING, 1810

{ ROCK GLASS & BLOCK ICE }

MARTEL VS COGNAC, ANGOSTURA BITTERS, FINE SUGAR, SODA OR GINGER ALE TOP

PEARL ST HOUSE MINT

JULEP, 1820

{ SILVER JULEP & CRUSHED ICE }

HAVANA CLUB 7 YEARS OLD RUM, LBV PORT, MARTEL VS COGNAC, FRESH MINT, VCC 3 SUGAR SYRUP, ON CRUSHED ICED WITH A FRESH MINT SPRIG

WHISKEY SMASH, 1830

{ ROCK GLASS & CRUSHED ICE }

BUFFALO TRACE BOURBON, FRESH MINT, VCC 3 SUGAR SYRUP, ON CRUSHED ICE WITH A FRESH MINT SPRIG

LOTA' LOVAGE*

{ HIGHBALL GLASS & CRUSHED ICE }

HAVANA CLUB ESPECIAL RUM, MANGO, SLOE BERRY AND PINEAPPLE, LOVAGE, ON CRUSHED ICE WITH A FRESH MINT SPRIG, ORANGE ZEST AND A CHERRY

GO FIG-URE*

{ WINE GOBLET & CRUSHED ICE }

BUFFALO TRACE BOURBON, APRICOT BRANDY, LBV PORT, FRESH ORANGE JUICE, OREGANO, VCC FIG JAM, ON CRUSHED ICE WITH AN OREGANO GARNISH

WOBBLER*

{ WINE GOBLET & CRUSHED ICE }

ABSOLUT GRAPEFRUIT VODKA, FERNET BRANCA, LBV PORT, FRESH CITRUS JUICE, VCC 3 SUGAR SYRUP, ON CRUSHED ICE WITH A FRESH MINT SPRIG ORANGE ZEST AND A CHERRY

CONDOR & CURLY SUE*

{ HIGHBALL GLASS & CRUSHED ICE }

TANQUERAY GIN, APPLE, RHUBARB AND VANILLA, FRESH CITRUS, OVER SODA WATER

.. All drinks above are €16.00

Discretionary 10% service charge on tables of 2 or more

{ THE PROFESSOR AND THE COCKTAIL }

As the cocktail craze grew, celebrity bartenders began to emerge. The most noted of these was *Jerry Thomas* who published *'The Bon-Vivants Companion'* – a 'manual for the manufacture of Cordials, Liquors, Fancy Spirits Etc, Etc,' in 1862.

The book was a real innovation, a directory for the mixed drink. It contained two hundred and thirty six recipes, all divided into fancy categories like *Punches, Sours, Juleps, Toddies and Slings*. But the real innovation came in the category *Cocktails* which had a mere thirteen recipes compared to the seventy nine *Punch's*, but this small number was enough to demonstrate that the cocktail was on the rise.

Looking at the cocktail recipes in his first book, there are additions like using *gomme syrup* instead of normal *sugar* and small flourishes such as zest from a strip of lemon peel, but these additions didn't change the nature of the drinks that much. It was still the base spirit that shone through, everything else, *the bitters, the sugar and the lemon oil* just acted as agents to 'smoothen' the texture of the drink rather than add any deeper level of flavour.

It was only in the late 1800's that bartenders began to experiment with more unusual ingredients: the almond flavoured spirit *orgeat* was used in place of *gomme syrup*; *orange flower water* was introduced; different liqueurs became widely available, such as *maraschino cherry, apricot brandy, orange curaçao & raspberry syrup*; the rim of the glass was now being dipped in citrus juice and then covered in sugar. Suddenly drinks didn't taste like pure spirits anymore.

By the time Thomas's Third Edition of *The Bon-Vivants Companion* was published in 1887, names like *Whiskey Cocktail, Gin Cocktail, Brandy Cocktail* were replaced by titles that no longer hinted at the base spirit, for example the *Martinez* (some say the original Martini), the *Manhattan* and the *Morning Glory*. *Vermouth* and *absinthe* were also included and new methods of preparation, mixing and presentation were introduced.



{ THE MARTINI }

MID – LATE 1800

One of the most enduring cocktails of all time is the *Martini*, a mix of *gin* and *vermouth*. It shot to popularity in the mid to late 1800's and remains a favourite to this day.

At VCC we offer you a choice of original *Martini* style drinks, as well as some of our own recipes, which concentrate on *vermouth* and the 'stirred drink'.

THE MARTINEZ, 1862

{MARTINI GLASS SERVED UP}

OLD TOM GIN, VCC SWEET VERMOUTH,
MARASCHINO CHERRY LIQUEUR,
ANGOSTURA ORANGE BITTERS, WITH
ORANGE OILS

THE MARTINI, 1883

{MARTINI GLASS SERVED UP}

EQUAL PARTS OLD TOM GIN AND VCC
SWEET VERMOUTH, ANGOSTURA ORANGE
BITTERS, WITH ORANGE OILS

THE DRY MARTINI, 1897

{MARTINI GLASS SERVED UP}

TANQUERAY NO.10 GIN, VCC DRY
VERMOUTH, WITH LEMON ZEST OR
OLIVES

SHUT VER-MOUTH*

{MARTINI GLASS SERVED UP}

BEEFEATER 24 GIN, VCC SWEET
VERMOUTH, GREEN CHARTREUSE, WITH
LEMON OILS

SINGLE ELIX*

{MARTINI GLASS SERVED UP}

CHIVAS REGAL, ORANGE CURACAO,
AMARO MONTENEGRO, ORANGE BITTERS,
WITH LEMON OILS

FOUNTAIN OF VERMOUTH*

{MARTINI GLASS SERVED UP}

TANQUERAY GIN, NOILLY PRAT
VERMOUTH, MARASCHINO CHERRY,
AND GRAPEFRUIT TINCTURE, WITH A
GRAPEFRUIT TWIST



.. ————— ..
All drinks €17

Discretionary 10% service charge on tables of 2 or more
.. ————— ..

{ THE MANHATTAN }

LATE 1800

A man walked into a Broadway restaurant at breakfast time and demanded of an irritated waiter, *"Stand still can't you, you make a man's head swim bobbing around so. What I want is a Manhattan cocktail with absinthe, frozen!"*

The *Manhattan*, a heady mix of *whiskey*, *vermouth* and *bitters*, deserves a nod for being more than a hangover cure. It was a drink made famous in the late 1800's, which is still as popular with cocktail lovers today. Here at VCC we offer you the original *Manhattan* recipe, as well as a selection of our own recipes using different styles of sweet and dry *vermouth*.

MANHATTAN, 1874

{MARTINI GLASS SERVED UP}

EQUAL PARTS BUFFALO TRACE BOURBON
AND VCC SWEET VERMOUTH, BITTERS,
WITH ORANGE OILS AND CHERRY

FERNET IT*

{MARTINI GLASS SERVED UP}

DON JULIO BLANCO TEQUILA, VCC
SWEET VERMOUTH, GREEN
CHARTREUSE, FERNET BRANCA, VCC
PORTER, GOMME SYRUP, BITTERS,
WITH LEMON OILS

SEE'YE T'AMARO*

{MARTINI GLASS SERVED UP}

ROE & CO. IRISH WHISKEY, PICON,
AMARO MONTENEGRO, DRY SHERRY,
LA FÉE ABSINTHE, ORANGE BITTER,
LEMON OILS

THE COBBLESTONE*

{MARTINI GLASS SERVED UP}

RED BREAST 12 YEAR OLD IRISH
WHISKEY, APRICOT BRANDY, GREEN
CHARTREUSE, VCC SWEET VERMOUTH,
BITTERS WITH LEMON OILS AND AN
APRICOT MIST

NASSAU A LA MARTINI*

{MARTINI GLASS SERVED UP}

TANQUERAY GIN, VCC DRY VERMOUTH,
STREGA LIQUEUR, ORANGE BITTERS,
WITH LEMON OILS



All drinks €17

Discretionary 10% service charge on tables of 2 or more

{ THE COCKTAIL BOOM }

SOURS AND FANCY DRINKS: 1900 - 1920'S

With the *Martini* and the *Manhattan* in full blown swing at the end of the 19th century, a little mixed drink called the *Bronx Cocktail* began to feature more and more on menus. This delicious tippie was the very first cocktail that called for the use of *citrus* and it literally opened the door for some truly amazing cocktails, many of which endure to the present day.

Around the same time, *rum* began its cocktail journey and the *Daiquiri* shot to fame. Fast forward a number of years, 1922 and Prohibition began to take hold. Drinks such as the *Sidecar* and the *French 75* appeared, both referencing WW1. Today we call these drinks *Sours*. The following are some original recipes, along with VCC's own interpretation using modern day ingredients and mixology.

WHISKEY SOUR, 1870

{ROCK GLASS & BLOCK ICE}

BUFFALO TRACE BOURBON, FRESH
CITRUS, VCC 3 SUGAR SYRUP,
BITTERS, OPTIONAL EGG WHITES,
WITH AN ORANGE COIN AND CHERRY
SKEWER

THE BRONX 1905

{MARTINI GLASS SERVED UP}

TANQUERAY GIN, VCC DRY & SWEET
VERMOUTH BLEND, FRESH ORANGE
JUICE & ORANGE OILS

THE DAIQUIRI, 1909

{MARTINI GLASS SERVED UP}

HAVANA CLUB RUM BLEND, FRESH
CITRUS, VCC 3 SUGAR SYRUP, WITH
FRESH LIME

FRENCH 75, 1915

{CHAMPAGNE GLASS}

TANQUERAY GIN, CITRUS, PROSECCO
TOP, WITH CHERRY GARNISH

SIDECAR, 1922

{MARTINI GLASS SERVED UP}

MARTEL VS COGNAC, COINTREAU,
FRESH CITRUS, VCC 3 SUGAR SYRUP,
WITH FINE SUGAR RIM AND LEMON
OILS

All drinks €16.00

Discretionary 10% service charge on tables of 2 or more

{ THE COCKTAIL BOOM }

SOURS AND FANCY DRINKS: 1900 - 1920'S

ROSY & JIM*

{COUPE GLASS}

ROE & CO. IRISH WHISKEY,
ROSEMARY-INFUSED RHUBARB
LIQUEUR, FRESH CITRUS, VCC 3
SUGAR SYRUP, EGG WHITES, WITH A
ROSEMARY DUST

THE DAILY MULE, 1914

{MULE MUG}

USUALLY KETEL ONE VODKA, FRESH
CITRUS, FRUIT LIQUEUR, GINGER
BEER OR SODA, WITH FRESH FRUIT
AND A FRESH MINT SPRIG

CUBAN RUM CAKE*

{COUPE GLASS}

HAVANA CLUB ESPECIAL RUM,
TAYLOR'S VELVET FALERNUM, WALNUT
BITTERS, FRESH CITRUS, VCC 3
SUGAR SYRUP, EGG WHITES, WITH RUM
CAKE

CEYLON IN THE CITY*

{COUPE GLASS}

MARTEL VS COGNAC, VCC BIRD'S
EYE CHILI PEPPER-INFUSED MANGO
LIQUEUR, KÜMMEL, FRESH CITRUS, VCC
3 SUGAR SYRUP, EGG WHITES, WITH
PAKRIKA DUST

SOUTHERN PASSION*

{COUPE GLASS}

MALFY ROSE PINK GRAPEFRUIT GIN,
APPLE AND PASSION FRUIT, VCC 3
SUGAR SYRUP, FRESH CITRUS, EGG
WHITES WITH A RASPBERRY DUST

LAMB'S AM'S*

{MARTINI GLASS}

HAVANA CLUB ESPECIAL RUM,
APRICOT, APPLE AND RHUBARB, FRESH
CITRUS, VCC 3 SUGAR SYRUP, WITH A
MINI SOUR APPLE

SLOEFLOWER SOUR*

{COUPE GLASS}

MICIL POITÍN, SLOE BERRY,
CRANBERRY AND ELDERFLOWER, EGG
WHITES, WITH RASPBERRY DUST



.. All drinks €16.00 ..

Discretionary 10% service charge on tables of 2 or more

{ PROHIBITION }

1919 - 1933

In writing a menu like this it would be difficult not to mention Prohibition. Prohibition is one of the most debated events of 20th century American history.

In the early part of the century, for various social and economic reasons, men were encouraged to drink temperately, through advertising campaigns and official literature. This approach wasn't particularly successful and so on the 16th of January 1919, the Eighteenth Amendment came into being, banning the manufacture, sale and importation of all alcoholic beverages.

A year later the Volsted Act was implemented, an enforcement structure for the amendment. In all, 507 distilleries, 1217 breweries and some 180,000 saloons closed their doors. But in spite of this, the reaction from the general populace was quite the opposite and with the act of drinking forced underground, the US exploded in a binge of illegal alcohol consumption for years.

Secret drinking dens and speakeasies became part of the fabric of the community and more and more women began to drink, where once they hadn't been permitted inside the door of saloons.



By the end of the 20's, even Henry Ford, a notorious dry, was backing a repeal of Prohibition in an effort to quell underground drinking. It's important to remember that the alcohol that was fuelling this binge was absolutely dire. In the less salubrious dens, it was pure rot gut, distilled in a basement somewhere with no care for quality, taste or even basic sanitation.

Eventually in 1933 the ban was repealed and the cocktail returned!

{ THE ROOTS OF THE TIKI CRAZE }

1935

Post Prohibition, production was slow, it took some time to get distilleries up and running again, but one spirit that was freely available was *rum*. Liquor stores would give away numerous free bottles with low grade *scotch* or *whiskey* in an effort to shift stock.

The mid 30's saw *Cuban* or *Hawaiian Rooms* begin to open in many luxury hotels. In 1934, immediately after repeal, a New Orleans gentleman by the name of *Ernest Beaumont-Gantt* opened one of these colourful little rooms in Hollywood, calling it *Don the Beachcomber*. He served strong rum drinks and his bar was so successful that Gantt legally changed his name to *Donn Beach!*

1934 also saw an irascible, one legged restaurant entrepreneur *Victor Bergeron* open a hole-in-the-wall food and beer joint called *Hinky Dinks* in California. Business was good but not booming, so Bergeron took a trip to see what was happening in bars and restaurants elsewhere, from Louisiana to Cuba. In Hollywood he visited *Don the Beachcomber* and was so impressed with their set-up, he returned home and changed *Hinky Dinks* to *Trader Vics*. By the early 40's, *Trader Vics* had become an institution and remains so to this day.

Beach's *Zombie* and Bergeron's *Mai-Tai* were amongst the many *rum* based delights of the day, sparking a fruity cocktail revolution that lasted over two decades.



{ THE ROOTS OF THE TIKI CRAZE }

1935

MAI-TAI, 1934

{ROCKS GLASS & BLOCK ICE}

HAVANA CLUB ESPECIAL RUM,
GOSLING'S DARK RUM, WRAY & NEPHEW
OVERPROOF RUM, COINTREAU, ORGEAT,
FRESH CITRUS, WITH CHERRY SKEWER

ZOMBIE, 1935

{COUPE GLASS}

HAVANA CLUB ESPECIAL RUM, WRAY &
NEPHEW OVERPROOF RUM, PINEAPPLE
JUICE, FRESH CITRUS

NAVY GROG, 1941

{ROCKS GLASS & BLOCK ICE}

GOSLING'S DARK RUM, HAVANA CLUB
7 YEAR OLD RUM, FRESH GRAPEFRUIT
JUICE, FRESH CITRUS & VCC 3 SUGAR
SYRUP, WITH A CHERRY SKEWER,
FINISHED WITH A PIMENTO MIST

JUNGLE BIRD 1973

{ROCKS GLASS, CRUSHED ICE}

GOSLINGS DARK RUM, CAMPARI,
PINEAPPLE & LIME, FRESH MINT
SPRIG

BANSHEE*

{HIGHBALL GLASS & TALL ICE}

MICIL POITÍN, POWERS SINGLE POT
STILL IRISH WHISKEY, CELTIC
HONEY LIQUEUR, APRICOT, APPLE
AND RHUBARB, ANGOSTURA BITTERS,
SWEDISH BITTERS, WITH A MINI SOUR
APPLE

TIKI PEEKY*

{HIGHBALL GLASS, CRUSHED ICE}

ABSOLUT GRAPEFRUIT VODKA, VCC
POMEGRANATE TINCTURE, CRANBERRY
AND PINEAPPLE, FRESH CITRUS, VCC
3 SUGAR SYRUP, WITH RASPBERRY
DUST

FOG CUTTER

{TALL GLASS, CRUSHED ICE}

HAVANA 3 YEAR OLD, MARTEL VS
COGNAC, TANQUERAY GIN, ORGEAT,
LEMON & ORANGE, MANZANILLA SHERRY
FLOAT, FRESH MINT SPRIG

All drinks €16.00

Discretionary 10% service charge on tables of 2 or more

{ THE ARRIVAL OF VODKA }

VODKA COMES, SEES AND SOME SAY DESTROYS 1940's - 1950's

Vodka became hugely popular in the US in the 1950's, brought to the fore by the marketing genius of John G. Martin and Jack Morgan who began using it as a cocktail base in order to sell Martin's *vodka* and Morgan's *homemade ginger beer*. They concocted a mixture of both, complete with chipped ice, a lime sliver and a twist of cucumber peel, served it up in a distinctive copper mug and called it the *Moscow Mule*.

Using a Polaroid camera, Martin asked barmen to pose with a bottle of *Smirnoff* and a copper mug-filled mixture. Leaving one copy in the bar, Martin visited the next bar showing the competitors sensational 'secret cocktail'. The secret spread fast, the *Moscow Mule* soon became the only drink to be seen with from New York to L.A.

However towards the end of the 50's, the Tiki craze was winding down, the *dry martini* was yielding to *vodka*, old favourites were being pushed aside. With an array of new intoxicants becoming available, the decline of the cocktail began to set in.



{ THE BLOODY MARY AND THE RED SNAPPER }

In typical bombastic fashion, literary genius Ernest Hemingway once boasted to a friend in a 1947 letter that he had brought the *Bloody Mary* to Hong Kong in 1941. But in reality it was vodka populariser John G. Martin who introduced the *Bloody Mary* to the drinking masses some time later, another marketing ploy to promote his *vodka* products.

Vodka recipes mingled with other mixed drinks on menus but hadn't been a key contender in cocktail experimentation so far. *The Bloody Mary* became a huge hit and its refreshing spicy tomato kick remains popular the world over.

We shouldn't forget *The Red Snapper*, a wonderful *gin* based version of the *Bloody Mary*. We offer both at VCC omitting the citrus, resulting in a more full bodied and richer drink!

THE BLOODY MARY

{HIGHBALL GLASS & TALL ICE}

KETEL ONE VODKA, VCC BLOODY
MARY MIX, WITH CONDIMENTS

THE RED SNAPPER

{HIGHBALL GLASS & TALL ICE}

TANQUERAY GIN, VCC RED SNAPPER
MIX, WITH CONDIMENTS



.. All drinks €16.00 ..

Discretionary 10% service charge on tables of 2 or more

..

{ THE DEMISE AND RESURRECTION OF THE COCKTAIL }

1960's - 1990's

The hunger to market and sell pre bottled drinks and the push to sell large quantities of alcohol at a faster, more efficient rate in bars and clubs was a large contributing factor to the demise in demand for cocktails through the 70's and 80's.

Simple mixed drinks became the cornerstone of the bar trade; *Harvey Wallbanger* (vodka and orange juice with a liqueur float); *Sombrero* (Kahlua and milk); *Rusty Nail* (Drambuie and scotch), *Salty Dog* (vodka and grapefruit with a salt rim), the list is endless. There was no need for a trained bartender to create these bland concoctions, they were simple ratios and didn't take much skill other than the ability to pour liquid from a bottle and slice a piece of fruit.

When the 90's finally rolled around, cocktail havens still existed, places like *The Rainbow Rooms* in New York, *BIX* in San Francisco, *The Savoy* in London and suddenly cocktail bars began to appear in cities across Europe. Bartenders returned to fresh juices and herbs, began turning out classic drinks in their original form. New drinks were being created too, using old school techniques and exciting, bold new flavours and mixes.

In Dublin, the simple *Cosmopolitan* — vodka, Cointreau, lime and cranberry juice - changed the drinking habits of a nation, with cocktail sales flying for the first time in many years. Restaurants began offering cocktail menus and in the early '00's the cocktail culture firmly took hold.



{ VCC SIGNATURE SERVES }

Signature cocktails are created using small batch or hard to find brands, mixed with an array of home-made tinctures. Most importantly, craft cocktails stay true to the base spirit. At VCC, we offer you a traditional selection of pure house made cocktails, stirred or shaken with only the best locally sourced ingredients.

JAMESON'S GATE SCHOONER*

{ROCKS GLASS & BLOCK ICE}

ROE & CO. IRISH WHISKEY, VCC
PORTER, HAZELNUT, LBV PORT,
WITH GRATED NUTMEG AND A CHERRY
SKEWER

GOOSEBUMPS*

{HIGHBALL GLASS & TALL ICE}

BUFFALO TRACE BOURBON, CAWSTON
PRESS CLOUDY APPLE JUICE,
GOOSEBERRY JAM, FRESH CITRUS,
WITH A MINI SOUR APPLE

BALCONY TO BRACES*

{COUPE GLASS}

ABSOLUT GRAPEFRUIT VODKA, APEROL,
KÜMMEL, FRESH CITRUS, WHITES,
PROSECCO TOP

WEE DRAM*

{MARTINI GLASS SERVED UP}

REDBREAST 12 YEAR OLD WHISKEY,
APPLE LIQUEUR, POIRE WILLIAMS,
LBV PORT, WITH ORANGE OILS,
CHERRY AND A PIMENTO MIST

TROUBLE & STRIFE*

{MARTINI GLASS SERVED UP}

TANQUERAY GIN, VCC RHUBARB,
VANILLA AND STAR ANISE LIQUEUR,
FRESH CITRUS, WITH LEMON OILS AND
WHOLE CLOVE

HOWIY'A WHISKEY*

{MARTINI GLASS SERVED UP}

BUFFALO TRACE BOURBON, HAZELNUT,
WALNUT, FRESH CITRUS, WITH ORANGE
OILS

All drinks €16.00

Discretionary 10% service charge on tables of 2 or more

{ VCC SIGNATURE SERVES }

Our most popular mixed drinks created exclusively for VCC. Everyone has their favourite, enjoy yours!

THE DIRTY WIZARD*

{COUPE GLASS}

KETEL ONE VODKA (CHILLI INFUSED),
VCC GINGERBREAD AND BLACKCURRANT
LIQUEUR, CRANBERRY JUICE, FRESH
CITRUS, EGG WHITES, WITH GINGER
NUT RIM, RASPBERRY DUST

PURPLE PEARL*

{COUPE GLASS}

ABSOLUT GRAPEFRUIT VODKA, VCC
BLACKBERRY CORDIAL, FRESH
CITRUS, EGG WHITES, WITH
BLACKBERRY DUST

TEQUILA MOCKING BIRD*

{COUPE GLASS}

DON JULIO BLANCO TEQUILA, POIRE
WILLIAMS BRANDY, VIOLET AND
WALNUT, FRESH CITRUS, EGG WHITES,
WITH A MINI APPLE SOUR

WEATHERED STORM*

{HIGHBALL GLASS & TALL ICE}

MICIL POITÍN, RASPBERRY SYRUP,
PLUM BITTERS, FRESH CITRUS, OVER
OLD SCHOOL COLA, GARNISHED WITH
DRIED FRUIT

FALLS ROAD FLIP*

{COUPE GLASS}

MOZART WHITE CHOCOLATE LIQUEUR,
MARTEL VS COGNAC, GRAPEFRUIT AND
PASSION FRUIT, CRANBERRY BITTERS,
FRESH CITRUS, ONE WHOLE EGG, WITH
EDIBLE PETALS



.. All drinks €16.00 ..

Discretionary 10% service charge on tables of 2 or more

{ CHAMPAGNE SERVES }

CLASSIC CHAMPAGNE COCKTAIL

MARTEL VS COGNAC, A BITTERS
SOAKED SUGAR CUBE & CHAMPAGNE

MILLIONAIRES MARTINI

TANQUERAY GIN, MARTINI DRY
VERMOUTH CHAMPAGNE

DEATH IN THE AFTERNOON

LA FÉE PARISIAN ABSINTHE, SUGAR &
CHAMPAGNE

CHAMPAGNE ROYAL

CHAMPAGNE & FRUIT LIQUEURS,
PLEASE ASK YOUR SERVER FOR
AVAILABLE FLAVOURS



.. ————— ..
All drinks €19

Discretionary 10% service charge on tables of 2 or more
.. ————— ..

{ VCC MASTER CLASSES }

Whether you are looking for a great night out with friends or holding a corporate event to impress, a VCC Master Class is a fun and unique evening for all. Hosted by candlelight on our ground floor, grab a stool and our bartender will entertain with an interesting history of cocktail making as well as the tall tales that surround many of today's best loved tipples. Guests will learn some tricks of the trade while sampling delicious cocktails in a private, relaxed environment.

For those who prefer the 'hands on' approach, VCC also provide an interactive Master Class, where guests take turns behind the bar to learn cocktail making techniques and create their own personal concoctions. Compete against friends and colleagues in the Cocktail Challenge, with awards for best tasting creations and the cocktails least likely to ever be served!

The cost of VCC Master Classes are based on numbers attending and guests have the option of adding to their evening with a selection of delicious Sharing Boards, freshly prepared and cooked in our kitchen. This is a unique cocktail making adventure, great value for money and an engaging evening that appeals to all.

VCC Master Classes (and Sharing Boards) must be booked in advance and are available Monday to Thursday from 12 noon to 6:30pm, Friday, Saturday & Sunday at 12 noon only. All attendees receive complimentary Prosecco on arrival.

Email book@vccdublin.com or phone us on (+353) 834747465 for more details.



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In the interest of service, VCC cannot split bills, but can take multiple card payments
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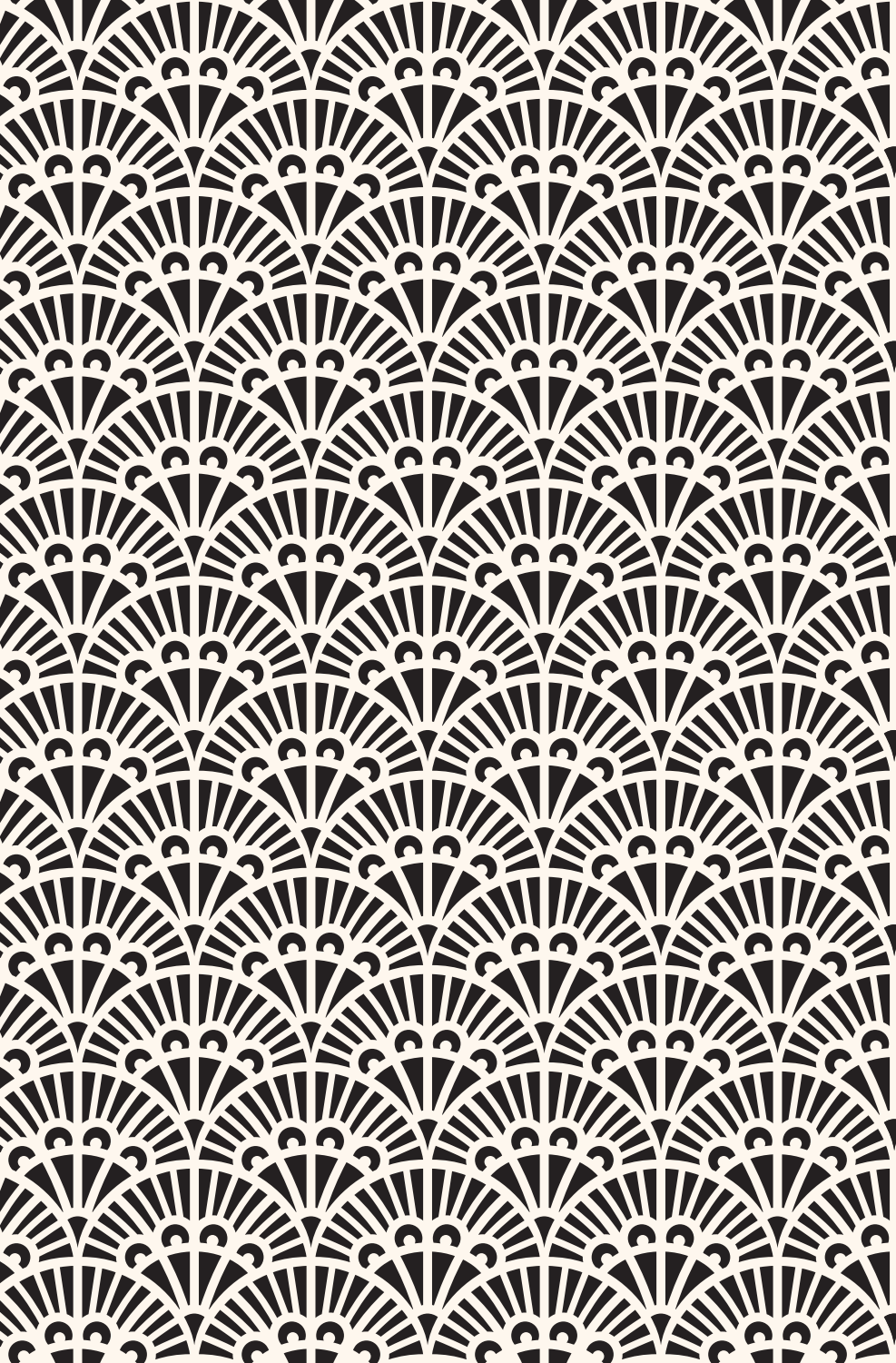
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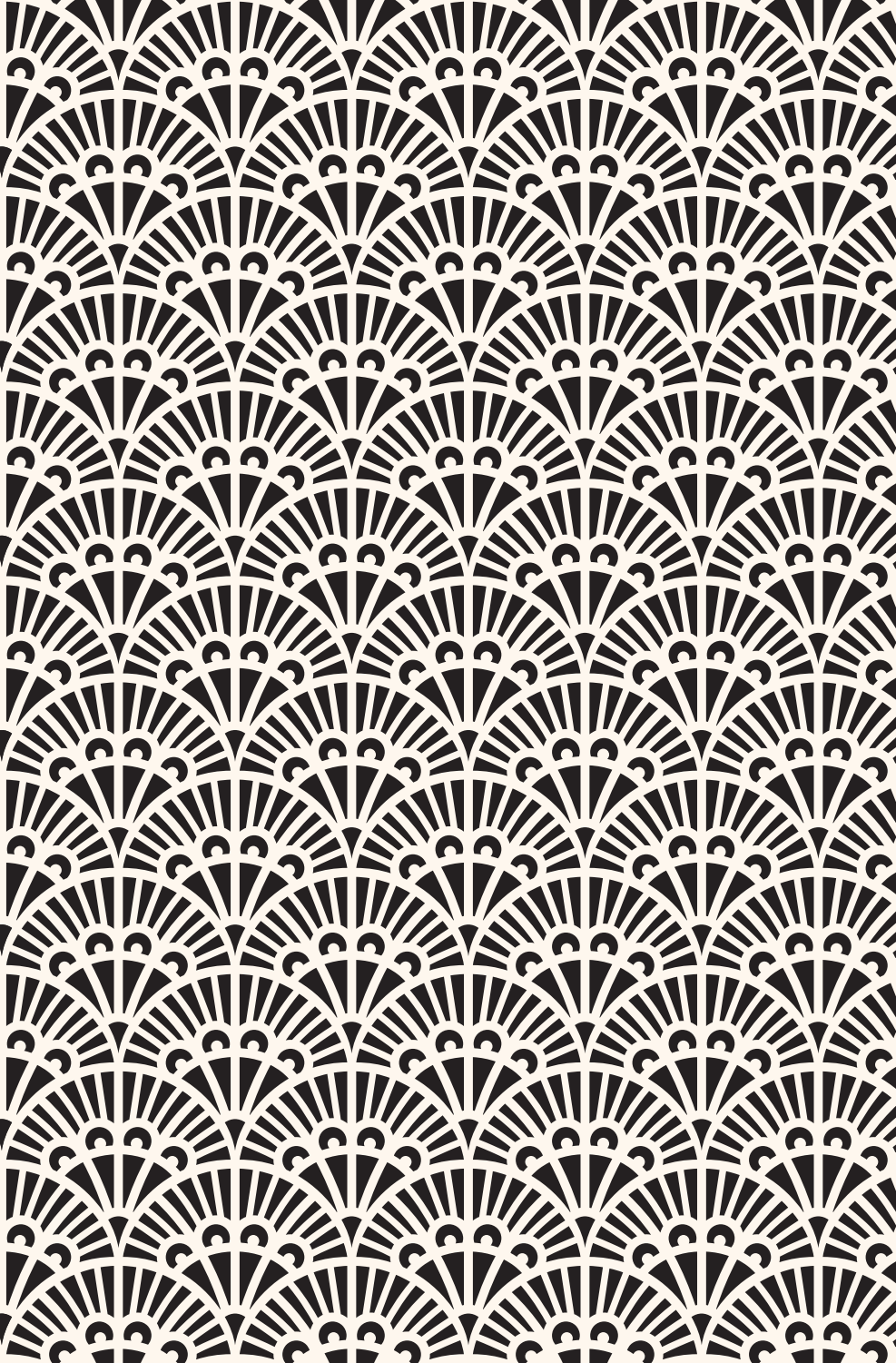
Illustrations by Shane Cluskey
www.shanecluskey.com

For more information visit
www.vintagecocktailclub.com











**‘Everybody’s got to believe in
something. I believe I’ll have
another drink’**

WG Fields

