

Recipes for Mixed Drinks

By Hugo R. Ensslin

&

Matthew Bax/Hayden Lambert

★ 2014 AUSTRALIAN COCKTAIL LIST OF THE YEAR ★
Australian Bartender Magazine

Spring Edition, 2014



Tanqueray

DISTILLED LONDON GIN

"tenderly individualistic"

■ Hearty appetite to you! Anyone (vegetarians, too) who appreciates an ambrosial spirit, enjoys Tanqueray. There's 200 years of old-world skill in every splendidly dry drop. So, stoutly demand Tanqueray at your pub, club, or spirit shop. Ask for (Tanker-ray) by name . . . in the bottle of antique green.



Sole distributor for U.S.A. **94.6 proof**
I. M. McCann & Co., Inc., N.Y.C. 100% grain neutral spirits

Recipes For Mixed Drinks

By Hugo R. Ensslin



COPYRIGHT, 1916-1917

FACSIMILE EDITION COPYRIGHT INFORMATION APPEARS ON PAGE 76

BAR AMERICANO was opened by Matthew Bax in mid-2011 as homage to the Golden Age of drinking, the time of the “American Bar”. The drinks of the “American Bar” are the USA’s greatest cultural export. The concept was born out of foreign demand; well-heeled Europeans discovered these liquid delights in the Jazz cities of Chicago and New York. They (along with the thirsty Yanks absconding the drought of Prohibition) cried out for these innovative concoctions back in Europe. The “American Bar” is the perfect balance of American “get-up-n-go!” and refined European service etiquette.

ESPRESSO. We take our coffee as seriously as any of our cocktails. We are proud to have simply the finest espresso machine ever created the ‘Slayer’. We work closely with our partners at Coffee Supreme to bring justice to this marvel of modern engineering.

NO PHOTOS? Being a tiny venue, our patron’s privacy is extremely important. So we kindly ask if you can refrain from taking photographs. If you are interested in a photo of a drink or the venue, please ask, as we are happy to provide you with a copy.

MATTHEW BAX. Is an artist, ex-accountant and bartender who created the internationally renowned Der Raum (2001, Richmond) and Tippling Club (2008, Singapore). Matthew’s Bar Republic grew in 2013 with two new bars: Gamsei, opening in Munich Germany and Bar Economico becoming his 3rd Melbourne establishment. He is also the founder of Trink Tank, a drink lab based in Melbourne.

TRADING HOURS. We are open 7 days a week, from 5pm until 1am. Espresso served until 11pm.

5 WHAT THIS MENU IS ABOUT

Where does one begin when compiling the perfect classic list? What drinks? Which recipes? What portions? Even the most rigid and defined drinks are subject to 1000's of variations and opinions. The daunting nature of these epic questions was the “light bulb” moment behind Matthew Bax’s new menu for Bar Americano.

This menu is the result of asking: if we jumped in a Tardis and returned to Melbourne to open an “American” Bar in the 40's, how would we have gone about it? Where would we have sourced our recipes? The answer was simple, we would use the best and most well regarded bar scriptures of that time.

So with this in mind, Matt took the radical decision to now base all of our drinks solely on the recipes contained in the most important cocktail books of the Golden Age of Drinking (1917-1940). This simple concept has never been practiced anywhere else in the world.

Now any cocktail nerd (or drunk) worth their salt will boldly proclaim that any un-adulterated classic recipe can often be less than spectacular. Bar Americano’s single most important mantra is to deliver delectable drinks, so with this in mind, authenticity must sometimes play second fiddle. Our experimental off shoot, Trink Tank, has arguably one of the world’s finest arsenals of drink making equipment. So naturally these “simple” recipes herewith, are in fact, far from simple. Yet the magic and wonder behind this menu, will forever be hidden behind a veil of secrecy.

Bar Americano’s 2014 menu is based on Hugo R. Ensslin’s iconic ‘Recipes for Mixed Drinks’ (2nd Edition; 1917). The menu will be released in various editions to embrace wild Victorian seasons. We will hold master-classes to entertain and educate any professional or budding home mixer who wishes to learn more about these historic drinks

Italian Apéritifs

THE “apéritifs,” are served before luncheon or dinner. They are long drinks, and usually served with cold water or Soda water.

The best known are:

A M E R I C A N O - € 19

1/4 gill Campari
1/4 gill Bax Italian Bitters

Stir well in highball glass with block ice, and serve with a twist of lemon peel over top.

This drink is also known as the Milano-Torino but it became so popular with American tourists that it took on their name.

(Recipe by Matthew Bax. Original recipe by Gaspare Campari of Milan. House drink not contained in “Recipes for Mixed Drinks”.)

N E G R O N I - € 21

1/6 gill Gin
1/8 gill Campari
1/8 gill Italian Vermouth

This drink was created for Count Camilo Negroni who preferred his Americano’s with a kick.

(Recipe by Kevin Hubatschek of Bar Americano. Original recipe by Fosco Scarselli of Florence Italy, in 1919 at Caffè Casoni. House drink not contained in “Recipes for Mixed Drinks”.)



Cocktails

AFFINITY COCKTAIL - € 21

- 1/3 French Vermouth
- 1/3 Italian Vermouth
- 1/3 Scotch
- 2 dashes Aromatic Bitters

Stir well in a mixing glass with cracked ice, strain and serve with a cherry and a twist of lemon peel over top of glass.

APPETIZER No. IV- € 22

- 1/2 Gin
- 1/3 Dubonnet
- 1 dash Absinthe

Shake well in a mixing glass with cracked ice, strain and serve.

AVIATION COCKTAIL - € 21

- 1/3 Lemon Juice
- 2/3 Gin
- 2 dashes Maraschino
- 2 dashes Crème de Violette

Shake well in a mixing glass with cracked ice, strain and serve.



**Once again
New York is a
frontier town.**

BULLEIT BOURBON now available in NY.

KENTUCKY STRAIGHT BOURBON WHISKEY
Made from pure, Kentucky limestone filtered water in the Bulleit family tradition.
ENJOY OUR QUALITY RESPONSIBLY.
BULLEITBOURBON.COM

©2005 Bulleit Distilling Company, Louisville, KY. Kentucky Straight Bourbon Whiskey, 40% Alc. by Vol. (80 Proof)

BOBBY BURNS COCKTAIL - € 21

½ Italian Vermouth
½ Scotch
2 dashes Benedictine

Stir well in a mixing glass with cracked ice, strain and serve with twist of Lemon Peel on top of glass.

BOLO COCKTAIL - € 22

Drink of Rum
Juice of ½ Lime
Juice of ¼ Orange
1 barspoonful Powdered Sugar

Shake well in a mixing glass with cracked ice, strain and serve.

CASINO COCKTAIL - € 21

2 dashes Maraschino
2 dashes Orange Bitters
2 dashes Lemon Juice
1 drink of Gin

Stir well in a mixing glass with cracked ice, strain and serve with a cherry.

CREOLE COCKTAIL - € 22

½ Whiskey
½ Italian Vermouth
2 dashes Benedictine
2 dashes Amer-Picon

Stir well in a mixing glass with cracked ice, strain and serve with a twist of lemon peel on top.

DICK, JR., COCKTAIL - € 23

⅓ French Vermouth
⅓ Gin
⅓ Apricot Brandy
Juice of 1 Lime

Shake well in a mixing glass with cracked ice, strain and serve.

HONEYMOON COCKTAIL - € 21

½ Benedictine
½ Apple Brandy
Juice of ½ Lemon
2 dashes Curacao

Shake well in a mixing glass with cracked ice, strain and serve.

HARVARD - € 22

1 drink of Brandy
2 dashes Aromatic Bitters

Shake well in a mixing glass with cracked ice, strain into cocktail glass and serve with a twist of lemon peel on top.

PRINCETON - € 22

2 dashes Lime Juice
1 jigger Gin
1 jigger French Vermouth

Shake well in a mixing glass with cracked ice, strain into cocktail glass and serve with an olive.

YALE COCKTAIL - € 22

3 dashes Orange Bitters
2 dashes Gum Syrup
1 dash Maraschino
½ jigger French Vermouth
1 jigger Gin

Shake well in a mixing glass with cracked ice, strain into cocktail glass and serve.



SUNSHINE COCKTAIL - € 23

Juice of 1 Lime
2 dashes Crème de Cassis
½ Rum
½ French Vermouth

Shake well in a mixing glass with cracked ice, strain and serve.

UP TO DATE COCKTAIL - € 23

½ Sherry Wine
½ Rye Whiskey
2 dashes Angostura Bitters
2 dashes Grand Marnier

Shake well in a mixing glass with cracked ice, strain and serve.



THE SAME OLD
**JOHNNIE
WALKER**
IN THE NEW
**NON-REFILLABLE
BOTTLE**

WILLIAMS & HUMBERT Agents.
1158 Broadway, N. Y.

Fizzes

APPLEBLOW FIZZ - € 21

- 1 drink Applejack
- 4 dashes Lemon Juice
- 1 spoonful Sugar
- White of 1 Egg

Shake well in a mixing glass with cracked ice, strain into fizz glass, fill up with carbonated or any sparkling water desired.

SOUTH SIDE FIZZ - € 22

Made same as Gin Fizz, adding fresh mint leaves

- Juice of $\frac{1}{2}$ Lime
- Juice $\frac{1}{2}$ Lemon
- 1 drink Gin

Shake well in a mixing glass with cracked ice, strain into fizz glass, fill up with carbonated or any sparkling water desired.



\Bar Americano Team

HEADBARTENDER

Hayden Lambert

BARTENDING TEAM

Rebecca Baker

Kevin Hubatschek

Ella Sowinska

EXECUTIVE BARTENDER

Matthew Bax

Friends & Collaborators

We wish to make special mention to our kind supporters:

Tanqueray Gin
Johnnie Walker Black Label
Bulleit Whiskey
Pampero Rum
Martini Rossi Vermouth
Coffee Supreme
Capi Sparkling Waters
Bax & Dunn Aprons

