

Cocktail Book

Part I

Literature, Stirred and Shaken

Don Quixote

\$18



It's like enjoying Sangria on a sunset, just less watered down and more refined. A Spain in a glass.

This is a finely balanced concoction of house made prune rum, Pedro Ximenes sherry and Spanish Tempranillo.

“Finally, from so little sleeping and so much reading, his brain dried up and he went completely out of his mind.”

“Do you see over yonder, friend Sancho, thirty or forty hulking giants? I intend to do battle with them and slay them.”

Fully titled *The Ingenious Gentleman Don Quixote of La Mancha*, it's a Spanish novel by Miguel de Cervantes Saavedra. Published in two volumes, in 1605 and 1615, *Don Quixote* is considered the most influential work of literature from the Spanish Golden Age and the entire Spanish literary canon.

Drink That Shall Not Be Named \$22



If you've ever made your own butterbeer you may get a familiar sweetness, but with a touch more, power to it

This Goblet of Fire is a fine balanced sweet-n-savoury potion of butterscotch, with a whisky base, brought out with a pumpkin fizz.

“Fred and George disappeared for a couple of hours and returned with armfuls of bottles of butterbeer, pumpkin fizz, and several bags full of Honeydukes sweets...”

"Happiness can be found, even in the darkest of times, if only one remembers to turn on the light."

Harry Potter is a series of seven novels written by British author J. K. Rowling. The novels chronicle the life of a young wizard, Harry, and his friends - students at Hogwarts School of Witchcraft and Wizardry. The main story arc concerns Harry's struggle against Lord Voldemort, Since the release of the first novel, *Harry Potter and the Philosopher's Stone*, on 30 June 1997, the books have gained immense popularity, critical acclaim and commercial success worldwide.

The Master & Margarita

\$22



Our favourite book of all time just got liquorified!

Smoked mescal and génépi (wattle) liquor stand out in our variation of classic Margarita

“What would your good do if evil didn't exist, and what would the earth look like if all the shadows disappeared?”

“Yes, man is mortal, but that would be only half the trouble. The worst of it is that he's sometimes unexpectedly mortal-there's the trick!”

The Master and Margarita is a novel by Mikhail Bulgakov, written between 1928 and 1940. The story concerns a visit by the devil to the fervently atheistic Soviet Union. Many critics consider it to be one of the best novels of the 20th century, as well as the foremost of Soviet satires.

Metro 2033

\$18



Go deep underground with our variation of classic Corpse Reviver #2.

Russian Vodka, a touch of White Vermouth, Blood Orange Liqueur & a dash of tragedy.

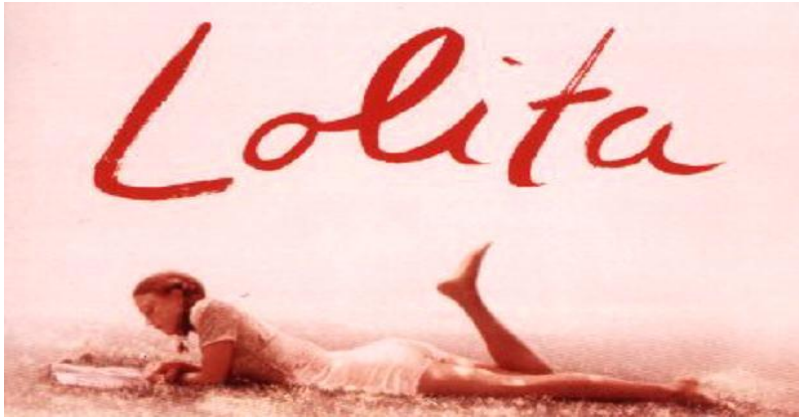
“And then, after five minutes of silence, almost inaudibly, the old man sighed and said, more to himself than to Artyom: ‘Lord, what a splendid world we ruined . . .’”

“There's only one thing that can save a man from madness and that's uncertainty.”

An international bestseller, translated into 35 languages. Set in the shattered subway of a post apocalyptic Moscow, Metro 2033 is a story of intensive underground survival where the fate of mankind rests in your hands. The novel that gave birth to two video games.

Lolita

\$20



A young twist on an old Manhattan

Childish notes of strawberry infused bourbon, Chamberyzette and black walnut bitters. Still strong as a classic Manhattan.

“Lolita, light of my life, fire of my loins. My sin, my soul. Lo-lee-ta: the tip of the tongue taking a trip of three steps down the palate to tap, at three, on the teeth. Lo. Lee. Ta.”

"My heart was a hysterical unreliable organ."

Vladimir Nabokov's *Lolita* is a dark and daring story of obsessive love and transgression. Humbert's lust for his pubescent step-daughter, Lolita, shocked readers when it was first published in the 1950s; yet the novel was also celebrated for its beautifully lyrical writing. Almost fifty years after its first publication, *Lolita* remains a powerful tale of perversion and love gone wrong.

My Presious

\$20



Lord of the Rings is strongly associated with New Zealand nowadays. So we decided to play with it.

42 Below Feijoa vodka paired with kiwi and lime juice for acidity. Frothed up with a dash of Prancing Pony beer

“It's a dangerous business, Frodo, going out your door. You step onto the road, and if you don't keep your feet, there's no knowing where you might be swept off to.”

“We swears, to serve the master of the Precious. We will swear on... on the Precious!”

The *Lord of the Rings* is an epic high-fantasy novel written by English author J. R. R. Tolkien. The story began as a sequel to Tolkien's fantasy novel *The Hobbit*, but eventually developed into a much larger work. Written in stages between 1937 and 1949, it is one of the best-selling novels ever written.



Part II

Bibliotheca's Signatures

Japan has always been a mysterious and a bit weird. We'll use it as a clue to our cocktail and serve it with a ritual.

House made Nori gin and lychee, a dash of sesame oil. Served in a bamboo steamer smoking with green tea. What can go wrong?

“If you keep your destiny in mind, every moment in life becomes an opportunity for moving closer to it.”

“Hopes are like hair ornaments. Girls want to wear too many of them. When they become old women they look silly wearing even one.”

Memoirs of a geisha is a literary sensation and runaway bestseller by Arthur Golden, this brilliant debut novel tells with seamless authenticity and exquisite lyricism the true confessions of one of Japan's most celebrated geisha.

Appletini

\$18

There are many versions of an apple martini. Sour green apple foam steals the show in our variation. This great Apple Martini recipe is made with Vodka, Green Apple Liqueur & Lime Juice.

Pomegranate Tini

\$20

With its delicious plump seeds and remarkable health benefits, pomegranate often appeared in early paintings as a symbol of hope, resurrection, and eternal life. With this celebrated history in mind, we took great care developing an inspired, sweet-tart blend of pomegranate, lime juice and Gin

Pink Moustache

\$18

Our best seller! Gin & Dubonnet sour with rhubarb bitters and raspberry dust. Not too sweet not too sour.

Peach Perfect

\$18

Award winning cocktail you have to try to believe! An amazing combination of apricot & rum sour with a herby dry twist of vermouth. Just perfect!

Smoke on the Water

\$20

Our tribute to one of the greatest songs of all time, by Deep Purple.

Smoke on the water
A fire in the sky
Smoke on the water...

Get fascinated by the theatre of drink being mixed in front of you. Rum, pomegranate & coffee liquors get washed down with coffee beans smoke.

Rosemary's Child

\$22

A drink kissed by fire,
A clean stirred bourbon cocktail made to compliment a modern palate, a rich, long sweetness, with a present, but shadowy trail of earthy and smoky notes. A glass, smoked in rosemary to help drive out the true spirit! It's a devil of a drink!

Part III

All Time Classics

Martini

The Martini is one of those drinks that conveys a certain gravity upon those who partake of it. How you prefer your Martini says a great deal about your character: are you the reserved type who takes yours extra dry? The dilettante who prefers it stirred? A laidback loungeur who likes it dirty?

Choose your Gin or Vodka

Choose your style of Vermouth

Choose your Garnish

Or try somewhat else:

A **Vesper** is a variation also favoured by James Bond, which is made with gin, vodka and Lillet aperitif, shaken until ice-cold, and with a large, thin slice of lemon peel for garnish.

A **Dirty Martini** has some of the brine (at least a teaspoon) from the olive jar added.

A **Martinez** bears only passing resemblance to the Martini: it features a heavy helping of sweet vermouth, bitters, lemon, and even maraschino liqueur.

*Please note: spirit chosen may vary the price

Manhattan / Rob Roy

One of the finest and oldest cocktails, the Manhattan is truly a classic cocktail. It is a simple drink, requiring just a few ingredients and it is one of the essential whiskey cocktails that everyone should know.

Keeping with the Manhattan recipe, the Rob Roy simply pairs your favorite Scotch with sweet vermouth.

Sazerac

In 1838, Antoine Amedie Peychaud, owner of a New Orleans apothecary, treated his friends to brandy toddies of his own recipe, including his "Peychaud's Bitters," made from a secret family recipe. The toddies were made using a double-ended egg cup as a measuring cup, then known as a "coquetier" (pronounced "ko-k-tay"). Thus, the world's first cocktail was born!

By 1850, the Sazerac Cocktail, made with Sazerac French brandy and Peychaud's Bitters, was immensely popular, and became the first "branded" cocktail. In 1873, the recipe for the Sazerac Cocktail was altered to replace the French brandy with American Rye whiskey, and a dash of absinthe was added.

*Please note: spirit chosen may vary the price

Old Fashioned

Choose your Base Spirit

The old fashioned has been the old-fashioned way to make a cocktail for about 130 years, during which time it has been in and out of fashion. The no-nonsense counterpart to all those tediously long drinks full of fizz, fancy flavours and more fruit juice than your average breakfast bar, the old fashioned is that rare thing: a cocktail that actually tastes of booze.

Negroni / Boulevardier

The Negroni is a tribute to the original definition of a cocktail: spirit, sweet, sour and bitter, the ultimate balance of flavours to stimulate all senses and quench all thirsts. Back in 1919 Count Camillo Negroni gave his favourite cocktail, the Americano, an extra kick by substituting the soda water for gin.

A cousin of the Negroni, the classic Boulevardier cocktail subs in rye whiskey for gin.

*Please note: spirit chosen may vary the price

Sour

Choose your Base Spirit

The perfect combination of citrusy freshness and mellowing sweetness, backed by the rich warmth of alcohol, Sours are one of the earliest cocktail types on record. The egg white adds a rich frothiness that isn't found in many other alcoholic beverages.

Aviation

Noted for its beautiful color, this old-school gin Aviation cocktail is as blue as the sky. Despite its name, this is a cocktail that has its feet firmly on the ground as one of the gin cocktail classics. Containing only four ingredients: gin, lemon juice, maraschino liqueur and crème de violette, it is this final ingredient that gives a subtle, pale sky-blue hue and inspired the cocktail's name.

Cosmopolitan

The classic Cosmopolitan is a very simple drink and it quickly became one of the most popular cocktails of all time. Its peak was in the 1990's because of its multiple appearances in the HBO show, Sex and the City, though the story begins a little earlier.

Daiquiri / Hemingway Daiquiri

Two things you'll probably notice about this daiquiri:

1. It's not frozen.
2. It's not laden down with strawberries, bananas, mangoes or what have you.

No, this is the daiquiri at its purest, its original, its most authentic.

An old-school daiquiri is an exercise in purity, as beautiful in its unadorned simplicity. The daiquiri achieved timeless-classic status for a reason.

Over his long spells at El Floridita in Cuba, Hemingway partook in the bar's several variations on the classic daiquiri, and this dry, funky interpretation emerged as one of his most-loved. On the premises, it became known as the Hemingway Special, and beyond the walls of El Floridita, the Hemingway Daiquiri.

This combination of light rum, lime and grapefruit juices, and maraschino liqueur makes for a bracing, complex cocktail that, unlike daiquiris that suffer from excess, cloying sweetness, finishes nice and dry.

Mojito

Irresistibly fresh and punchy, this authentic mojito cocktail recipe is a one-way salsa dance to the Caribbean. The Mojito remains one of the most popular cocktails, and for a solid reason: It's a very, very good drink. It deserves to be constructed with respect and care.

Dark'n'Stormy

It's classic. It's easy. And it's tasty. The Dark 'n' Stormy is a great little cocktail to get acquainted with. The national drink of Bermuda, it's essentially just dark rum and ginger beer on ice. Easy-peasy and the perfect Caribbean tippie for sultry summer days.

Mai Tai

The Mai Tai is one of the iconic rum drinks to come out of the tiki scene. This classic rum cocktail is too much fun to pass up, especially on those hot days of summer. The Mai Tai Cocktail is a beautiful tribute to rum....fine aged rum. If you like rum, you will like this strong cocktail. Contrary to popular belief, this is not a fruity cocktail.

The name of the drink comes from the reaction of its first samplers, who were from Tahiti, when they exclaimed "Mai Tai - Roa Ae", which means "Out of This World - The Best".

Long Island Iced Tea

Gin, tequila, vodka, rum and orange liquor. Who would've ever thought that the flavour bases of these spirits could actually combine to create a highly drinkable cocktail?

The Long Island Iced Tea is one of the all time greats. Summertime is an ideal for it, because its taste is reminiscent of iced tea even though there's no tea in it at all.

Vieux Carre

A classic cocktail straight from 1930's New Orleans, named after the city's French Quarter, was invented at the city's famed Carousel Bar. It is a complex and fascinating drink that is as popular today as it was when it first created.

This cocktail is a short, slow sipper that begins with equal parts of rye whiskey, Cognac, and sweet vermouth. Not one, but two bitters are used and there is a hint of a classic herbal liqueur to give it even more dimension.

Singapore Sling

This cocktail, widely regarded as the national drink of the country, was first created in 1915 at Raffles Singapore by bartender Ngiam Tong Boon. Primarily a gin-based cocktail, the Singapore Sling also contains pineapple juice, along with grenadine, lime juice and Dom Benedictine. Giving it the pretty pink hue are cherry brandy and Cointreau.

It is a smooth, slow, sweet cocktail with a complex flavor. That said, this is one of those great cocktails that few people can agree how to make or what exactly goes into it.

The original recipe was almost forgotten by the hotel bartenders and when they wanted to revive the cocktail, the hotel needed to adapt the recipe from the bartenders' memories.

Caipirinha / Caipiroska...

The mojito's Brazilian cousin, the caipirinha might have been invented merely to serve as a perfect example of the compound French adjective, jolie-laide -- literally, "pretty-ugly." Like a cheekbony, slash-mouthed supermodel, this drink somehow repels and attracts. Cachaça, the raw sugarcane spirit from which it is made, looks like vodka and tastes like it was aged in old truck tires. Mixed with lime, sugar, and ice, however, it intoxicates strangely and doesn't taste half bad.

Caipiroska is a form of Caipirinha prepared with vodka instead of the usual cachaça. It is a popular cocktail in Brazil, Paraguay, Uruguay and Argentina. It has grown in popularity in recent years as access to international vodkas continues to diversify in South America.

Caipiríssima is a caipirinha made with rum instead of cachaça; the word was coined for an advertisement for a popular rum brand in the late '70s.

If you didn't find the cocktail you like please ask out friendly staff. We do know much more classic cocktails for any of your moods.
