

COCKTAILS AT ANGEL AND TWO BIBLES

THE OLD TESTAMENT

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The Old Testament pays homage to the bartenders who started it all, created something from nothing and set the standard for the rest of us.

We delve into the Golden Age of cocktails in the 1870s and travel through Prohibition, the Tiki Movement, the new wave of cocktails in the 1980s through to the turn of the decade classics.

Discover your new old favourite...

10.50
EACH

THE OLD TESTAMENT

THE GOLDEN AGE OF COCKTAILS

1862

WHISKEY SOUR

Bushmills Black Bush,
Lemon, Maraschino,
Vegan Foamer,
Angostura Mist

1870

MANHATTAN

Bulleit Rye, Hennessy,
Averna, Maraschino

1900

GIN MARTINI

Tanqueray No. Ten,
Regal Rogue Daring
Dry Vermouth,
Lemon or Olives

THE GIN BOOM

1915

FRENCH 75

Tanqueray, Lemon Juice,
Grenadine, Prosecco

1918

CAIPIRINHA

Fuba Cachaca,
Fresh Lime, Orgeat

1916

AVIATION

Tanqueray, Lemon Juice,
Violette, St Germain,
Vegan Foamer

1919

NEGRONI

Ninth Wave,
Regal Rogue Bold Red Vermouth,
Campari, Marmalade Bitters

THE OLD TESTAMENT

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EACH

AMERICAN PROHIBITION

1920

MARY PICKFORD

Havana Especial,
Maraschino, Pineapple,
Raspberry

1934

COSMOPOLITAN

Ketel One, Lime,
Cranberry, Vegan Foamer,
Orange Bitters

THE TIKI MOVEMENT

1937

COBRA FANG

Havana Especial,
Falernum, Overproof Rum,
Lime, Orange, Mango,
Passion Fruit

1970

PAINKILLER

Kraken,
1800 Coconut,
Coco Real,
Pineapple

MODERN CLASSICS

1983

ESPRESSO MARTINI

Ketel One, Kahlúa,
Averna, Caramel Syrup,
Cold Brew Coffee,
Coffee Grounds,
Chocolate Shavings

2000

PORNSTAR MARTINI

Ketel One, Passini,
Lime, Pineapple,
Mango, Passion Fruit

1862

THE
GOLDEN
AGE OF
COCKTAILS

1900

THE GOLDEN AGE OF COCKTAILS

Cocktails existed as punches since the 17th Century, originally starting as part of a sailor's daily share – consisting of spirits, water, sugar, fruit, and spices to keep healthy and stave off scurvy – before becoming popular across the world in punch houses bringing mixed drinks to the masses.

Individually mixed drinks exploded onto the scene in the early 19th century in America, with advances in whiskey production and ice shipping and storage changing the way people would drink.

10.50 EACH

1862

WHISKEY SOUR

SHORT, SOUR

*Bushmills Black Bush, Lemon, Maraschino,
Vegan Foamer, Angostura Mist*

Sours were originally made with brandy and without egg white, and generally with a splash of red wine (now known as a Chicago Sour). Egg white was added sometime in the 1920s, and quickly became the standard as it adds a velvety texture. The New York Sour incorporates both red wine and egg white. We've come full circle by removing the egg white and replaced it with a vegan alternative. Splash of red available on request.

1870

MANHATTAN

SHORT, BOOZY

Bulleit Rye, Hennessy, Averna, Maraschino

Created in the Manhattan Bar in New York, this is another drink that came about due to mass availability of rye whiskey, with its distinctive smokiness pairing with the sweetness of vermouth to create a boozy yet moreish drink. We substitute vermouth for Averna to give it a savoury quality, with a little maraschino to sweeten it.

THE GOLDEN AGE OF COCKTAILS

1900

GIN MARTINI

SHORT, STRONG

*Tanqueray No. Ten,
Regal Rogue Daring Dry Vermouth, Lemon or Olives*

The Gin Martini is simplicity itself; vermouth and quality dry gin. A wet martini is a martini heavy on vermouth, whereas a bone-dry martini has very little. Noel Coward famously claimed the perfect martini was bone-dry, made by “filling a glass with gin then waving it in the general direction of Italy”. We keep our gin and vermouth in the freezer then pour into an ice-cold glass – served to your taste.



1915

THE GIN BOOM

1919

THE GIN BOOM

In 1868, the cocktail movement came across the Atlantic with ‘American bars’ being established in London, most notably The Savoy in the 1890s. Alternative spirits like gin started to find their way into cocktails due to its production in England.

10.50 EACH

1915

FRENCH 75

SHORT, REFRESHING

Tanqueray, Lemon Juice, Grenadine, Prosecco

Named after the 'Soixante Quinze' (75) model of French field gun used throughout the First World War, this drink was known to 'knock you flat' as the cannon would. The publication of the 75 in Harry Craddock's *The Savoy Cocktail Book* led to the establishment of this as the premier gin and bubbly drink.

1916

AVIATION

SHORT, SWEET

*Tanqueray, Lemon Juice, Violette,
St Germain, Vegan Foamer*

Invented by German ex-pat Hugo Enslinn in New York, Hugo probably wrote the final *Cocktail Book 'Recipes for Mixed Drinks'* to come out in the US before prohibition. The Aviation was named after his interest in the Wright Brothers and the Kitty Hawk.

THE GIN BOOM

1918

CAIPIRINHA

SWEET, BOOZY

Fuba Cachaca, Fresh Lime, Orgeat

The Caipirinha (pronounced Kai-Pur-Een-Ya) has been Brazil's national drink for over a century. Originating in Sao Paolo, folklore suggests a mixture of cachaça, a local sugar hard liquor, honey and fresh lime was consumed to stave off the effects of Spanish flu.

1919

NEGRONI

STRONG, SAVOURY

*Ninth Wave, Regal Rogue Bold Red Vermouth,
Campari, Marmalade Bitters*

This Italian classic is all about balance. The alleged story is this was named after Count Camillo Negroni, who asked a bartender for 'a bit more kick' to his Americano, to which the bartender responded by swapping out the soda for gin. This became known as 'The Count's Drink' by locals, and then by the wider world as the Negroni.



1920

AMERICAN PROHIBITION

1934

AMERICAN PROHIBITION

Prohibition started in 1920 in America as a political movement to improve declining morals and standards. Ironically, alcohol related deaths rocketed due to the production of illegal moonshines.

The ‘speakeasy’ was born; a ‘hidden’ bar where people could quietly get a drink. These were generally mixed with fruit juice to disguise the consumption of alcohol, which in turn revolutionised the cocktail craft as bartenders began using juices and fruit in mixed drinks in a way their ancestors would never have considered.

10.50 EACH

1920

MARY PICKFORD

SWEET, FRUITY

Havana Especial, Maraschino, Pineapple, Raspberry

Named after actress Mary Pickford, whilst she was filming in Cuba with her husband and Charlie Chaplin. Considered as a precursor to the Tiki Movement, with rum and fruit juices becoming the norm in years to follow. This drink never achieved the stardom of its namesake and was overshadowed by the French Martini from the 1980s.

1934

COSMOPOLITAN

SWEET, FRUITY

Ketel One, Lime, Cranberry, Vegan Foamer, Orange Bitters

A drink with roots in pre-war New York, originally made with gin and raspberry. It disappeared for much of the century and was revived by bartenders in the 1980s with the assistance of Ocean Spray, the cranberry juice people. Cheryl Cook of The Strand (NY) brought it back in its current form, adding Absolut Citron and a splash of cranberry juice. Popularised by Dale de Groff and Carrie Bradshaw in the 1990s, it was hard to escape from.

1937

THE TIKI MOVEMENT

1970

THE TIKI MOVEMENT

Tiki appeared in the 1930s as a response to the steady supply of rum as well as new shipments of exotic fruit from the Pacific islands.

Started by the opening of Don's Beachcomber in Hollywood in 1933, Tiki embraced Polynesian culture to bring theatre and excitement to the bar scene, which took off spectacularly and still holds a strong legacy today with classics like the Zombie and Mai Tai.

10.50 EACH

1937

COBRA FANG

BOOZY, FRUITY

*Havana Especial, Falernum, Overproof Rum,
Lime, Orange, Mango, Passion Fruit*

A lesser known but spectacular drink created by Don the Beachcomber based around a now sadly defunct product known as Fassionola (a heavy red passion fruit syrup) and Falernum combined with various rums and fruit juices. We make our own mango & passion fruit syrup to replace this and it's quickly become an Angel favourite.

1970

PAINKILLER

LIGHT, SMOOTH, BOOZY

Kraken, 1800 Coconut, Coco Real, Pineapple

The Painkiller started life as a riff on the Pina Colada, created in the Soggy Dollar in the British Virgin Islands, losing the cream base and adding Pussers Navy Rum and orange to make a far boozier drink. We find a very happy medium by adding a spiced dark rum and a dash of coconut tequila to double down on the coconut hit.



1983

MODERN CLASSICS

TODAY

MODERN CLASSICS

Certain drinks become popular so quickly that they become instant classics. The revival of the Cosmopolitan, the Espresso Martini and the Irish Coffee all exploded onto the scene with such force that every bar worth its salt was slinging them almost immediately.

This is not a new phenomenon. When Henry Ramos created his Ramos Fizz in 1888, it became the must-have drink in New Orleans almost overnight, with Ramos having up to twenty bartenders at a time in his bar mixing the drink for thirsty customers.

10.50 EACH

1983

ESPRESSO MARTINI

RICH, STRONG

*Ketel One, Kahlúa, Averna, Caramel Syrup,
Cold Brew Coffee, Coffee Grounds, Chocolate Shavings*

Dick Bradsell created this drink in the Soho Brasserie, London for a ‘well-known model’ who asked for a drink that would ‘wake her up and f*ck her up’. Given the coffee machine was right next to his cocktail station, he added a generous shot of espresso to vodka along with coffee liqueur and the rest is history.

2002

PORNSTAR MARTINI

FRUITY, SWEET

Ketel One, Passini, Lime, Pineapple, Mango, Passion Fruit

If ever a cocktail deserved to become an instant classic, it was Douglas Ankrah’s Pornstar Martini. Created in LAB London, inspired by a trip to a strip club in Cape Town, Ankrah realised the potential of this light, fruity drink, naming it to be deliberately provocative to gain infamy. It definitely did, becoming the biggest selling cocktail in the world for several years.