

# BOB DYLAN WHISKY BAR

NO.5 JOHN STREET KILKENNY

*Cocktail Menu*



## Cocktails

### OLD FASHIONED WHISKY COCKTAIL ..... € 8

This cocktail has been around since long before Prohibition, but it is much more versatile today. One can use any kind of whiskey (Scotch, bourbon, rye, Canadian, etc.), the quality of which, today, is higher than it's ever been--certainly higher than it was during Prohibition.

50ml Bourbon,  
Scotch or Rye Whiskey  
1 sugar cube  
2 dashes Angostura bitters  
1 splash soda water

Muddle the sugar cube with the water and bitters in the bottom of a glass until the sugar dissolves. Add the whiskey, then add two to three ice cubes and stir.

### DRY GIN MARTINI ..... € 8

The martini has taken on many forms in the modern era, particularly ones made of vodka, popularized in part by the early James Bond films ("shaken, not stirred," though in the remake of *Casino Royale*, Bond opted for a Vesper, which is one part vodka to three parts gin). But the true martini is made primarily of gin and is stirred, not shaken. The flavors vary particularly because gin recipes differ from brand to brand, while vodka is, by definition, colorless and flavorless.

50ml Gin  
15ml Dry Vermouth

Combine ingredients in a cocktail shaker with ice. Stir and strain into a chilled martini glass. Some people like cocktail onions as a garnish.

### MANHATTAN ..... € 8

Similar to an Old Fashioned, the Manhattan recipe can be varied according to the taste of the drinker by the type of whiskey (Irish, Scotch, Bourbon, Rye, Canadian, etc.), though is traditionally made with American rye whiskey. But it also can be made sweeter or drier depending on the amount of vermouth used. The more vermouth, the sweeter the drink.

50ml Whiskey  
20ml Sweet Red Vermouth  
1 dash Angostura Bitters  
1 Maraschino Cherry

Combine the whiskey, vermouth and bitters with a few ice cubes in a cocktail shaker. Stir gently, then strain and pour over the cherry, placed in a chilled martini/cocktail glass.

### THE MONKEY GLAND COCKTAIL ..... € 8

There are two legitimate versions of the Monkey Gland, one of which uses absinthe, the other calling for Benedictine. This recipe comes from the *Savoy Cocktail Book* (1930), written by London-based Harry Craddock. Benedictine was substituted for absinthe to make the drink easier on bartenders, since the spirit was legalized here only recently. We believe that both versions are worth trying.

60ml Gin  
1 ounce fresh orange juice  
3 dashes Absinthe or Benedictine  
3 dashes Grenadine

Shake and strain into a chilled cocktail glass. Recipe from *The Savoy Cocktail Book*, 1930.

### BACARDI COCKTAIL ..... € 7.50

During Prohibition and for several decades after, Bacardi came from Cuba, where the company was started. During the 1960s the company's founders fled to Puerto Rico. To make the drink today, use the light rum of your choice, as flavors can vary slightly from brand to brand.

50ml Light Rum  
2 parts lime juice  
5 parts Grenadine

Combine all ingredients in a cocktail shaker with ice. Shake well and strain into chilled cocktail glass.

### THE CORPSE REVIVER #2 ..... € 8.50

Here at the Dylan, we normally like gin-based cocktails to taste like gin, brandy-based drinks to taste like brandy, and so forth. Covering up the base spirit defeats the purpose, we believe. It is all about taking seemingly unrelated ingredients and mixing them so that the whole is greater than the sum of the parts--this drink being the prime example.

25ml Gin  
25ml Lillet Blanc  
25ml lemon juice  
25ml Cointreau

Shake and strain into an absinthe-rinsed coupe. No garnish. Recipe from *The Savoy Cocktail Book*, 1930.

### THE CLOVER CLUB ..... € 8

Call this a thinking-person's Cosmo, developed pre-Prohibition. It's pink in color, but is most certainly not girly. There's some debate as to whether one should use grenadine or raspberry syrup. But here at the Dylan, we find that raspberry syrup is the way to go.

60ml Gin  
1egg white  
20ml lemon juice  
3 dashes raspberry syrup

Shake all ingredients well in a cocktail shaker with cracked ice to help the egg white foam up. Strain into a chilled cocktail glass. Recipe from *The Savoy Cocktail Book* (1976 edition).

### THE ROSE ..... € 8

The Rose, was made popular by Americans living in Paris during Prohibition. This drink for those who like cocktails but don't want a drink that's overly alcoholic in flavor. It's light, delightful, utterly charming.

50ml Noilly Prat  
25ml Kirsch  
1 teaspoon raspberry syrup

Stir ingredients well with cracked ice. Strain into a chilled cocktail glass and garnish with a maraschino cherry

### THE SAZERAC ..... € 8

This is the ultimate cocktail, in part because its origins date back to long before Prohibition, but also because the traditional recipe incorporates absinthe. What's more, a perfectly made Sazerac, despite containing pretty much only alcohol, doesn't taste overly alcoholic. There are also many variations, some changing up the spirits components and others using only Angostura or Peychaud's bitters.

50ml Brandy or Rye Whiskey  
1 dash Peychaud's bitters  
1 dash of Angostura bitters  
1 teaspoon sugar or simple syrup  
1 teaspoon Absinthe

Rinse the inside of a small old fashioned glass with the absinthe and discard the excess. Stir all the other ingredients together gently in a cocktail shaker with ice, and strain into the absinthe-coated glass. Recipe from *Famous New Orleans Drinks and How to Mix 'Em* by Stanley Clisby Arthur, 1937.

### THE SIDECAR ..... € 8.50

In *The Night Club Era* by Stanley Walker (1933), he writes that Sidecars weren't made by Prohibition-era bartenders since they were too much trouble to make. The drink enjoyed much of its popularity right before Prohibition, however, and remains a favorite cocktail today. The main spirit, Cognac, can be substituted depending on personal preference (Armagnac is the same as Cognac, just from a different region of France). Some recipes call for bourbon, others for brandy.

50ml Cognac or Armagnac  
25ml Cointreau  
25ml lemon juice

Stir all the ingredients together in a cocktail shaker filled with ice. Strain into a chilled cocktail glass rimmed with sugar, and garnish with a piece of lemon rind. Recipe from *The Savoy Cocktail Book*, 1930.

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