

**“The only  
American  
invention as  
perfect as  
the sonnet.”**

— *H.L. Mencken*

## THE MARTINI

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### Mixed Origins

There's no cocktail more distinctly American than the martini, yet its origin is a murky one. Many historians follow the martini back to the California Gold Rush. The story goes that a miner walked into a bar in Martinez, California and asked for a drink to celebrate his fortune. The bartender threw together what he had on hand — sweet vermouth, gin, bitters, maraschino liqueur, and a lemon slice — calling it a “Martinez” after the town. The Martinez became a hit, and was published in the *Bartender's Guide* in 1887. Yet there are other claims on the cocktails origin. Author and historian Barnaby Conrad III, asserts that The Occidental Hotel in San Francisco is its true birthplace. Another story claims a New York bartender invented it at The Knickerbocker Hotel in 1911. Then there's also the claim from an Italian vermouth maker, Martini, which started marketing its product under the same name in 1863. Although its origin is a mystery, the Martini is an American icon.

### Taking Form

During Prohibition easy access to gin led to the Martini's popularity, and its most recognizable form. By 1922, preparing a Martini consisted of London dry gin and dry vermouth combined at a ratio of 2:1, stirred in a mixing glass with ice cubes, and the optional addition of orange or aromatic bitters, then strained into a chilled cocktail glass.

### Shaken, not Stirred

No real or fictional character has done more for the classic martini than James Bond, making famous the line, “Shaken, not stirred!” That catch-phrase is heard in almost every film with the exception of *You Only Live Twice*, where it was “stirred not shaken.” Bond rarely orders it himself, and only in a few films: *Goldfinger*, *The Living Daylights*, *GoldenEye*, *The World Is Not Enough*, *Casino Royale* and *Spectre*. Whether shaken or stirred, the Martini has been served in almost every 007 film and has become synonymous with Bond.

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# Martinis

## VODKA

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***Garnish***  
*select your favorite*

Lemon Twist  
Orange Twist  
Olives

**Beluga**

Russia

**Ketel One**

Netherlands

**Smirnoff**

Russia

**Belvedere**

Poland

**Stolichnaya**

Russia

**Tito's**

USA

**Absolut Elyx**

Sweden

**Absolut**

Raspberry | Pear  
Citron | Lime | Vanilla  
Sweden

**Van Gogh**

Wild Apple | Espresso  
Chocolate  
Netherlands

**Grey Goose**

L'Orange  
France

## GIN

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***Garnish***  
*select your favorite*

Lemon Twist  
Orange Twist  
Olives

**Tanqueray**

England

**Beefeater**

England

**Hendrick's**

Scotland

**Plymouth Gin**

England

**Bombay Sapphire**

England

**The Botanist**

Scotland

**Irish Gunpowder**

Ireland

**Aviation**

USA

**Wabi**

Japan

## SOUVENIR

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**Martini Shaker**

**Martini Shaker + Favorite Cocktail**

# MARTINIS

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## Original

Absolut | Dry Vermouth

 Gentlemen's Favorite  Aperitif

## Classic

Tanqueray | Dry Vermouth

 Gentlemen's Favorite  Aperitif

## Dirty

Smirnoff -OR- Beefeater

Dry Vermouth | Olive Juice

 Gentlemen's Favorite  Aperitif

## Gimlet

Stolichnaya -OR- Beefeater

Fresh Lime Juice | Dry Vermouth

 Gentlemen's Favorite  Aperitif

## Gibson *Vodka | Gin*

Absolut -OR- Bombay Sapphire

Dash of Dry Vermouth

 Gentlemen's Favorite  Aperitif

## 007 *Vodka | Gin*

Beluga -OR- Aviation | Sweet Vermouth

 Gentlemen's Favorite  Aperitif

## Hendrick's

Hendrick's | Dry Vermouth

 Gentlemen's Favorite  Aperitif

## Perfect Manhattan

Wild Turkey Bourbon | Angostura Bitters

Dry Vermouth | Sweet Vermouth

 Gentlemen's Favorite  Aperitif

## Cosmopolitan

Grey Goose | Cointreau

Cranberry Juice | Fresh Lime Juice

 Fresh & Sophisticated  All Day

## Metropolitan

Absolut Elyx | Cointreau

Chambord | Lemon Juice

 Rich & Extravagant  Evening

## French

Grey Goose | Chambord | Pineapple Juice

 Rich & Extravagant  Evening

## Flirtini

Absolut Raspberry | Cointreau

Cranberry Juice | Pineapple Juice

Fresh Lime Juice | Sparkling Wine

 Fruity & Delicate  All Day

## Monneypenny's

Absolut Citron | Chambord

Cranberry Juice

 Rich & Extravagant  Evening

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## The Big "O"

Grey Goose L'Orange | Cointreau | Orange Juice | Cranberry Juice | Fresh Lime Juice

 Signature Martini  All Day

# MARTINIS

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## Lychee

Beluga | Amaretto | Lychee Syrup  
Orange Juice | Prosecco

 Exotic & Fruity  All Day

## Passion Fruit

Bacardi Limon | Peach Schnapps  
Passion Fruit Syrup | Cranberry Juice  
Fresh Lemon Juice

 Exotic & Fruity  Evening

## Pear Drop

Absolut Pear | Absolut Citron  
Elderflower Syrup | Lemon Mix

 Fruity & Delicate  All Day

## Lemon Drop

Absolut Citron | Triple Sec  
Lemon Mix | Sugared Rim

 Fresh, Sweet & Sour  All Day

## Apple

Van Gogh Wild Apple  
Apple Schnapps

 Fresh, Sweet & Sour  All Day

## Peach

Ketel One | Peach Schnapps  
Orange Juice

 Fruity & Delicate  Aperitif

## Four Stripes

Malibu Coconut | Aperol  
Passion Fruit Syrup | Mango Purée

 Exotic & Fruity  Evening

## Mojito

Bacardi | Mint Leaves | Simple Syrup  
Fresh Lime Juice | Soda Water

 Fresh, Sweet & Sour  All Day

## Nutty

Frangelico | Amaretto | Baileys  
Dash of Heavy Cream | Caramel Syrup

 Rich & Decadent  After Dinner

## Espresso-tini

Van Gogh Espresso | Kahlúa  
Cooled Espresso

 Rich & Decadent  After Dinner

## Church Lady-tini

Absolut Vanilia | Kahlúa | Frangelico

 Rich & Decadent  After Dinner

## Chocolate Soother

Van Gogh Chocolate & Espresso  
Crème de Cacao Dark  
Dash of Heavy Cream | Chocolate Syrup

 Rich & Decadent  After Dinner