

## Welcome to the Clover Club

Our menu is divided into classic descriptions of families of mixed drinks. We offer brief, annotations of these families to help guide you in your choice of beverage(s). These descriptions are by no means complete and without controversy. Sadly, there is no coherent & unanimous governing body, either past or present, that can clearly say where a certain drink may fall. We only can offer you a general understanding of certain mixed drinks. We suggest you not become emotionally invested in such trivialities. Frankly, you can call it what you want...we just want you to have a great time.

## Sours & Daisies

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Sours seem as basic as a drink can get: just liquor, lemon and sugar. But they can be served in a rocks glass or a wine glass, be mixed European-style, with a bit of egg white, or sweetened with something other than sugar, grenadine, Cointreau, raspberry syrup, etc. and splashed with a little texture-lightening soda water, in which case you have to call them “Daisies.” And if you make them with lime juice instead of lemon, some say you have to call ‘em something else entirely.

<b>TEQUILA DAISY</b>	\$10
<i>Tequila, Cointreau, Lime</i>	
<b>NEW YORK SOUR</b>	\$11
<i>Rye Whiskey, Lemon, Orange, Claret Snap</i>	
<b>DAISY DE SANTIAGO</b>	\$11
<i>Aged Rum, Lime, Sugar, Yellow Chartreuse</i>	



## Collins & Fizzes

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Collins and fizzes are both, in essence, sours topped with soda. For example, the Tom Collins and the Gin Fizz are made virtually the same way, except the Collins has ice and is made in the glass that it is served in while the fizz is shaken, strained, and served with no ice. Oh, and to keep things interesting, sometimes if you simply add soda water to a drink, that makes it a fizz too. No one said this was easy. Cheers.

<b>SOUTHSIDE FIZZ (London Style)</b>	\$10
<i>Gin, Lime, Cucumber, Mint, Sugar, Soda</i>	
<b>HOFFMAN HOUSE FIZZ</b>	\$10
<i>Gin, Lemon, Maraschino Liqueur, Cream</i>	
<b>BOHEMIAN FIZZ</b>	\$11
<i>Gin, Elderflower, Lemon, Soda</i>	

## Buck & Mules

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The Buck is said to have been created at the Bucks Club in London, while the Mule goes back to 1940s Hollywood. Bucks are built in highball glasses out of liquor, citrus juice and a healthy squirt of ginger ale. Mules are virtually the same, but with a spicy ginger beer in lieu of the ginger ale. The refreshing and invigorating character of ginger makes these drinks a class apart.

<b>GRANDMA'S BUCK</b>	\$11
<i>Rhum Agricole, Sour Apple Juice, Gingerale</i>	
<b>GIN GIN MULE</b>	\$10
<i>Gin, Ginger, Mint, Lime</i>	
<b>EL DIABLO</b>	\$10
<i>Silver Tequila, Lemon, Ginger, Cassis</i>	

# Cobblers & Highballs

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Cobblers are said to have gotten their name, more than a century ago, from the little “cobble,” or pebbles, of ice they were made with. At one point, they were probably the most popular family of drinks going, with the Sherry Cobbler being the star. Why? Simple. Not only were they delicious, but they introduced a fun new invention of the time, the straw. They usually consist of a wine or liquor shaken up with sugar and (usually) a scant amount of citrus and poured (usually again) over finely-cracked ice. Cobblers are always beautifully garnished with fruits in season. A treat by any standard.

**MADRONO COBBLER** \$11  
*Oloroso Sherry, Amaro, Muddled Strawberry, Demerara*

**CHAMPAGNE COBBLER** \$11  
*Rose Champagne, Citrus Zest, Berries*

**HEMINGWAY COBBLER** \$10  
*White Rum, Maraschino, Grapefruit, Lime*

# Juleps & Smashes

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Originally a medicine, the Julep has become a recreational drink, and an American icon. Unfortunately, it has also become a perennial source of disagreement and contention amongst bartenders. We prefer to not enter the debate, so we'll just note that it's best known as a drink with liquor, mint and sugar served on crushed ice, and leave it at that.

Smashes are prepared more or less like juleps, but nowadays, anyway—with a little citrus muddled in. Whatever else they are, they're refreshing and beautiful drinks.

**HIGHLAND SMASH** \$11  
*Scotch, Lemon, Mint, Honey*

**MARKET STREET JULEP** \$10  
*Pisco, Pineapple, Mint*

**JERSEY JULEP** \$10  
*Applejack, Mint, Maple Syrup*

# Swizzles

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A sour-style drink served with fine ice that is churned using a swizzle stick. Some contend that a swizzle's ingredients aren't as important as the actual technique of swizzling. If done properly, the drink will be foamy and the glass frosted. These drinks require both skill in the person making them and patience in the person ordering them. A proper swizzle is a labor of love and definitely worth the wait.

**BERMUDA SWIZZLE** \$10

*Dark Rum, Pineapple, Lime, Velvet Falernum, Sugar*

**QUEENS PARK SWIZZLE** \$10

*Aged Rum, Mint, Lime, Angostura Bitters*

**NEGRONI SWIZZLE** \$11

*Gin, Campari, Sweet Vermouth, Soda*

# Royales

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Drinks made with champagne or sparkling wine. In the words of Napoleon Bonaparte, "I drink champagne when I win, to celebrate. I drink champagne when I lose, to console myself." Bubbles make everything better, right?

**FRENCH 75** \$11

*Gin, Lemon, Sugar, Champagne*

**BURRA PEG** \$10

*Cognac, Sugar, Bitters, Champagne*

**SORRELLO** \$11

*Muddled Orange, Campari, Punt y Mes, Champagne*





# Cocktails

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Two hundred years ago, cocktails were a mixture of liquor, bitters, sugar and water—and that’s all. More than two hundred years later, the meaning of the word “cocktail” has swollen to envelop any concoction we can think of that has booze in it.

Conveniently, and history be damned, this gives us a category where we can park drinks that might fit into several of the other families of drinks, or maybe none at all.

<b>CLOVER CLUB</b>	\$10
<i>Gin, Dry Vermouth, Lemon, Raspberry Syrup</i>	
<b>THE SLOPE</b>	\$10
<i>Rye Whiskey, Punt Y Mes, Apricot Brandy, Bitters</i>	
<b>GIN BLOSSOM</b>	\$11
<i>Gin, Apricot Eau De Vie, Martini Bianco, Orange bitters.</i>	
<b>IMPROVED WHISKEY COCKTAIL</b>	\$11
<i>Rye, maraschino, absinthe, bitters</i>	
<b>PERTSHIRE</b>	\$10
<i>Single Malt Scotch, Mandarin Orange, Lillet Blonde, Lemon, Spice</i>	
<b>BRAMBLE</b>	\$10
<i>Gin, Lemon, Sugar, Fresh Blackberry puree</i>	
<b>MOLE OLD FASHIONED</b>	\$11
<i>Mezcal, Mole Agave Nectar, Angostura &amp; Orange Bitters</i>	
<b>BLACK MAAMBA</b>	\$11
<i>Rye Whiskey, Pommeau de Normandie, Green Chartreuse</i>	



# Punches

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Our friendly neighborhood cocktail historian, David Wondrich, defined punch perfectly as, “...a large bore mixture of spirits, citrus, sugar, water and spice.” Punch is the granddaddy of all mixed drinks. There are recipes that go as far back as the 1600’s. They’re a symbol of the communal spirit and meant to be drunk among friends and colleagues.

Remember to share.

<b>REGULAR</b>	<i>Serves 4-6</i>	<b>\$42</b>
<b>LARGE</b>	<i>Serves 6-8</i>	<b>\$62</b>

## CLOVER PUNCH

*Gin, Lemon, Blackberry, All Spice, Champagne*

## PIMMS PUNCH

*Pimms, Gin, Ginger, Lemon, Cucumber, Strawberry, Mint*

## ALGONQUIN BAR PUNCH

*Jamaican Rum, Sloe Gin, Lemon, Sugar, Raspberry*

