

Latitude Lounge Cocktails

1930's

In March of 1933 the Volstead Act passed ending prohibition. Some historians feel that the birth of mixology really happened during prohibition because moonshine tasted so terrible that people had to be creative at disguising its flavor by mixing it with other ingredients, including herbs and spices.

Mint Julep \$11

Knob Creek Bourbon, Canton Ginger Liqueur, Simple Syrup & Fresh Mint
The Mint Julep became Churchill Down's signature drink in 1938 when they started to serve the drink in souvenir glasses for 75 cents a drink. Today the Kentucky Derby serves more than 80,00 Mint Juleps over the two-day event.

Bloody Mary \$9

Tito's Vodka, Bloody Mary Mix, Wasabi, Worchester & Pork Rind Salted Rim
Mary was the brainchild of Fernand "Pete" Petoit, an American bartender working at Harry's New York Bar in Paris during the Roaring 20's. In 1934, Petoit moved to King Cole Bar at the St. Regis Hotel in New York City, brought the recipe with him and this became an American favorite during this time.

Lavender French 75 \$13

Tanqueray 10 Gin, Fresh Squeezed Lemon Juice, Monin Lavender Syrup & Champagne
French officers used to drink this during WWI before going over the top and into battle. This drink first shows up in the 1930 Savoy Cocktail book, which is English. But the French cannon after which it was named wasn't used by the English in WWI and was used by the Americans.

1940's

The economy was beginning to rebound from the Great Depression, and the failed Great Experiment of Prohibition was over. After all those years of scarcity and dubious spirits, there was a great thirst for quality. Cocktails, a necessity during Prohibition, were ready for a high class makeover as it was very hard to stomach the inferior booze during this period.

Side Car \$13

Courvoiser V.S Cognac, Apricot Brandy, Patron Citronage, Simple Syrup, Fresh Squeezed Lemon Juice & Apricot Preserve
It is said that in Paris during World War I, an American Army Captain often traveled around in a motorcycle sidecar. One day, when he was under the weather, he requested a libation that would help him feel better. The bartender, trying to find something suitable to pair with the "medicinal" brandy, added Cointreau and lemon juice as a source of Vitamin C. This drink was first published in David Embury's Fine Art of Mixing Drinks in 1945.

Whiskey Sour \$10

Knob Creek Bourbon Infused with Banana Chips, Fresh Squeezed Lemon Juice, Simple Syrup & Egg White

As with most cocktails the identity of the inventor is sketchy at best. Countless accounts will testify that the Whiskey Sour makes an appearance in Jerry Thomas' seminal cocktail compendium of 1862. This libation became popular in the 40's when all people had in their houses were whiskey, lemons and sugar and wanted a drink.

Mojito Twist \$10

Bacardi Black Razz, Fresh Squeezed Lime Juice, Simple Syrup, Fresh Mint, Raspberries & Topped with Prosecco

A Mojito, one of Cuba's oldest cocktails, comes from the African word mojo, which means to place a little spell. Ernest Hemingway fancied them at La Bodeguita del Medio in Havana as well as in Key West and James Bond drank one in Die Another Day, which was set in Cuba.

Margarita \$13

Patron Reposado Tequila, Grapefruit Juice, Patron Citronage, Fresh Squeezed Lime Juice, Blueberries & Agave Syrup

As with so many popular things, more than one person has claimed to have invented the Margarita. One of the top contenders is Margarita Sames, a wealthy Dallas socialite who claimed she whipped up the drink for friends in her Acapulco vacation home in 1948.

1950's

1950 was the first year more Americans lived in suburbia than elsewhere, cocktails were beginning their slide to vodkafication. During this time people began to seek out exotic foreign recipes and elaborate Champagne punches as Americans began to entertain more at home and wanted to impress their guests with exotic and entertaining libations.

Moscow Mule \$9

Skyy Ginger Vodka, Goslings Ginger Beer, Fresh Squeezed Lime Juice, Simple Syrup & Bitters

This cocktail was invented in 1941 by John Martin of G.F. Heublein Brothers, an East Coast spirits distributor and Jack Morgan, President of Cock 'n' Bull restaurant on Sunset Boulevard in Los Angeles popular with celebrities. The Moscow Mule became popular during the vodka craze of the 1950's.

Suffering Bastard \$13

Nolet's Gin, Courvoisier V.S Cognac, Fresh Squeezed Lime Juice, Ginger Beer & Bitters
In 1959 the New York Times interviewed the inventor himself, Joe Scialom, one time head bartender at Sheperd's Hotel in Cairo and he said: "When liquor was short during the war, he had to concoct something to quench the boys' thirst." These were the ingredients that he came up with and when it became popular in America we began to use Cognac instead of brandy which Joe first used when inventing this cocktail.

Rangoon Fizz \$11

Aviation Gin, Ginger Monin Syrup, Fresh Squeezed Lime Juice, Fresh Mint, Tonic & Bitters

In the movies Rangoon is located in the distant corner of the British Empire, with mysterious beauties, dark alleys, exiled drunks and losers, and wealthy expatriots in white suits and good looks. The word "Rangoon" evokes the tropics as this drink was first poured at the Pegu Club a Victorian style Gentlemen's club in Rangoon, Burma.

1960's

The 60's were a nostalgia for pre-Prohibition drinking as there was a different kind of era going on during this time. MSG was a staple to seasoning, wine-which meant French wine-was the beverage that mattered, and jet travel made Hawaii a plausible vacation destination. Tastes were changing and so was the way that we began to drink cocktails.

White Sangria \$10

White Wine, Peach Schnapps and Fresh Fruit

Red Sangria \$10

Red Wine, Brandy, Fresh Herbs & Fruits

Sangria was a word that once meant "blood" and comes from its humble roots in Spain. Sangria has become a popular refreshment in the United States and was first tasted at the 1964 World's Fair in New York.

1970's

The 70's perfectly illustrated the rise of nouvelle cuisine that spilled over into the world of drinks as well. Fear of flavor meant brown spirits were out, Vodka and occasionally gin were still acceptable, but the dominant cocktail ingredient was wine, sometimes sparkling, and fairly often vermouth.

Pimms Cup \$10

Pimms, Ginger Ale, Sierra Mist, Cucumber, Strawberry & Lemons

Pimms is as popular as ever; the first Pimms Bar opened at the world famous tennis tournament, Wimbledon in 1971 and today over 80,000 pints of Pimms and lemonade are sold every year to spectators.

Martini \$14

Aviation Gin or American Harvest Vodka, Dry Vermouth, Cucumber & Serrano Chili
The Martini became popular in the 70's due to the fictional spy James Bond, who asked for his martini's to be "shaken, not stirred". By the mid 1990's this drink saw a resurgence in the drink and an explosion of new versions that was helped along by a character in the show "Sex And The City".

Old Fashioned

Buffalo Trace Bourbon, Blood Orange Solerno, Simple Syrup & Bitters
The Old Fashioned is considered a pre-Prohibition cocktail and the original recipes vary immensely from post-Prohibition ones. The words "Old Fashioned" were used in reference to a cocktail in print in 1895 and not until 1973 did the recipe appear with fruit.

1980's

In early 1980, Mt. St. Helens erupted. In late 1989, a magnitude 7.1 earthquake shook the San Francisco Bay Area. In between, hair, shoulder pads, and paychecks got pumped up while computers, ties, salad greens, and aerobicizers grew skinnier. In the course of the decade we published plenty of wine cocktails, a perplexing number of drinks containing Galliano, and quite a few very creative concoctions.

Florida Cocktail \$9

Flor De Cana Rum, Fresh Squeezed Lime Juice, White Crème De Cocoa, Monin Pomegranate Syrup & Nutmeg

This is the daiquiri heard around the world. This cocktail was made famous by a bartender known as the el Flordita. The unique mixing and specific proportions lends a distinctive taste to the daiquiri which was Ernest Hemingway's favorite cocktail. The Florida Cocktail became popular in the 1980's when people wanted to try more tropical and relaxing cocktails.

2000's

This is the time where the explosion of new ingredients became available to restaurant chefs, home cooks and professional mixologists alike. As this decade has progressed the culinary approach to cocktails has taken off and pairing cocktails with food and using fresh ingredients became more popular. We have taken some oldies but goodies and have put our own unique spin on them to make them relevant in today's world.

Kona Manhattan \$11

Old Overholt Rye, Galliano Ristretto, Carpano Vermouth & Dark Crème De Cocoa
The original Manhattan cocktail was invented at The Manhattan club in New York City by Dr. Ian Marshall. This cocktail was invented at a banquet for Lady Randolph Churchill (the mother of Winston Churchill) and soon became enormously fashionable.

Raspberry Mint Caipirinha \$10

Leblon Cachaca Rum, Limes Raspberries, Mint & Simple Syrup
The Caipirinha is a Brazilian cocktail that originated in Sao Paulo. Cachaca is the main ingredient that is unique to Brazil and is obtained through the distillation of sugar cane. The history of this product dates back to the 16th century where the production of this product was done by slaves who took it to withstand long hours of work.

Mezcal Mule \$10

Monte Alban Mezcal, Monin Chipotle Pineapple Syrup, Fresh Squeezed Lime Juice & Ginger Beer

This is our unique take on the popular “Moscow Mule”. Mezcal is a distilled beverage made from the maguey plant native to Mexico. The word mezcal means “oven-cooked agave”. Mezcal creates a distinct smoky flavor that put together with the rest of these ingredients creates a very unique and delicious combination. In 2012, a Moscow Mule kit that included different variations to the original Mule was included as part of Oprah Winfrey’s Favorite Things list.