



A DAY IN THE LIFE
of

THE COCKTAIL

Over the years people have invented drinks for every conceivable situation. From pre-fox hunt bracers to bedtime dream-enhancers, via pre-prandial sharpeners, after-lunch stomach-settlers and an afternoon-filling bridging drink or two.

We've grouped the cocktails that follow along the lines of this 'Toper's Timetable' from 1874. Starting with anti-fogmatics which are great eye-openers whatever the time of day, all the way to late night disco drinks for the frivolous at heart.

6AM	EYE-OPENER	4PM	SOCIAL DRINK
7AM	APPETIZER	5PM	INVIGORATOR
8AM	DIGESTER	6PM	SOLID STRAIGHT
9AM	BIG REPOSER	7PM	CHIT-CHAT
10AM	REFRESHER	8PM	FANCY SMILE
11AM	STIMULANT	9PM	ENTIRE ACTE
MIDDAY	ANTE-LUNCH	10PM	SPARKLER
1PM	SETTLER	11PM	ROUSER
2PM	ALA SMYTHE	MIDNIGHT	NIGHT-CAP
3PM	COBBLER		

* TOPER 'By transposition of Ποτός, potos, potator; a drinker; a bibber, or literally a toss-pot' (English Etymology; or, *A Derivative Dictionary of the English Language*, George William Lemon, 1783).

HOUSE SPIRITS

(all served as 25ml)

Chivas Regal 12 Year Old ~ 4.00

Martell VS ~ 4.75

Evan Williams Extra Aged ~ 4.50

Rittenhouse Bottle in Bond ~ 6.00

Havana Club 3 Year Old ~ 5.00

Havana Club 7 Year Old ~ 5.00

Olmeca Altos Blanco ~ 4.50

Beefeater ~ 4.50

Absolut ~ 4.50

FAVOURITES

A FEW FAVOURITES FROM OUR WELL STOCKED BACK BAR.
ASK TO SEE A FULL LIST

(all served as 25ml)

Smooth Ambler Contradiction ~ 7.00

An unusual blend of young wheated bourbon and old, rye-rich, bourbon.

Clerk of the Works 11 Year Old ~ 9.00

A single malt from Isle of Mull, there are only 292 bottles in existence.

Plantation 5 Year Old Barbados Grande Reserve ~ 4.25

A multicultural rum. Distilled in Barbados, aged in American Bourbon barrels, finished in Cognac barrels in South-West France.

Arbikie Potato Vodka ~ 4.50

Made from a combination of Maris Piper, King Edward and Cultra potatoes, grown, fermented, distilled and bottled in Angus in the Scottish Highlands.

Hepple Gin ~ 5.50

Made by our good friend and original Hawksmoor General Manager, Nick Stangeway in the Northumbrian Moors.

BEERS & CIDERS

August Town Lager 4.2% ~ 4.50

After the Great Fire, our namesake Nicholas Hawksmoor wanted to rebuild London as “...the most August town in the world”. If you’ve got a goal, make it a big one. We’ve tried to make the most August beer we could, working with our friends at Harbour Brewing Company.

Black Isle 'Goldfinch Pale Ale' 3.5% ~ 5.00

Four malts, six hops, organic, gluten-free, brewed in the Highlands.

Black Isle 'Long Time IPA' 6.9% ~ 5.00

Big hoppy American-style IPA.

Cross Borders 'Wee Braw' Session IPA 4.0% ~ 6.50

Hoppy and full bodied IPA with a lower ABV. Brewed in Dalkeith

Six Degrees North 'Chopper Stout' 4.7% ~ 5.50

Sessionable stout from North East Scotland.

Magic Rock 'High Wire Grapefruit Pale Ale' 5.5% ~ 6.00

Fruity pale ale dialled up with pink grapefruit. West Coast America by way of Huddersfield.

Fierce Beer 'Tangerine Tart' Sour Ale 4.5% ~ 6.00

Berliner Weisse-style with tangerine and orange zest. Brewed in Aberdeen.

Cidersmiths 'Harry Masters Jersey' Cider 4.5% ~ 5.00

Made from a heritage bittersweet cider apple raised originally by nurseryman Harry Masters in the late 1800s.

SOFTS

Cucumber & Ginger Swizzle ~ 4.25

Grapefruit & Bergamot Iced Tea ~ 4.25

Seasonal Lemonade ~ 4.25

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We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.

ANTI-FOGMATICS

REFRESHING EYE-OPENERS FOR ANY TIME OF DAY

In 1821 a doctor explained the importance of these popular early-morning drinks: ‘Gum-Ticklers warm the gums after sleeping - to be taken immediately on awakening, or at farthest, on getting out of bed’, while ‘Phlegm-Cutters remove hoarseness from the voice (to be taken between dressing and breakfast)’. He helpfully adds, ‘Should there be no fog, take as preventatives lest there should be fog in the course of the day’. Other categories included Gloom-Lifters, Eye-Openers, Pick-Me-Ups, Morning Jolts and, for when all else failed, Corpse-Revivers.

Marmalade Cocktail ~ 8.50

Beefeater, Campari, Lemon, Marmalade

Harry Craddock, who ran the Savoy’s American Bar in its 1920s heyday, thought it ‘a great necessity of the age’ to develop effective Anti-Fogmatics and recommended that they be drunk ‘before 11am, or whenever steam and energy are needed’.

Tom & Jerez ~ 9.50

Hayman’s Old Tom Gin, Sherry, Pear, Lemon, Almond

Starting life as a geek bartender’s attempt to create a 4-part drink as good as the Corpse Reviver #2, this slightly nutty ‘Spain in a glass’ has become a firm Hawksmoor favourite. Try an off-menu CR#2 to see which you prefer.

Grapefruit Picador ~ 9.50

Olmecca Altos, Falernum, Lime, Grapefruit

First served at the Café Royal in the 1930s, the Picador didn’t achieve fame and notoriety for another 20 years or so when it appeared under a new name - Margarita.

Gunpowder Fizz ~ 11.25

Chivas Regal 12 Year, Peat Monster, Pedro Ximenez, Green Tea, Lime, Egg White, Soda

The old Mimosa’s got nothing on this! Our take on George Kappeler’s Morning Glory Fizz from 1895, this is a breakfast cocktail to sweep the cobwebs out of the mind and the malice out of the soul.

DISCO DRINKS

FRUIT-HEAVY PARTY STARTERS

A range of less serious drinks that have fuelled many a knees-up over the years. If Del-Boy were to pop in, these are the ones he’d go for. Most of them are fruity and exotic; all are pretty strong. You’ve been warned.

Nuclear Banana Daiquiri ~ 11.50

Wray & Nephew, Yellow Chartreuse, Falernum, Lime, Banana

Our version of a drink that doesn’t take itself too seriously by the late, great Gregor de Gruyther. We’ve just added half a banana and blitzed it. Silly, but tasty.

Cup of Gold ~ 11.50

Havana Selección de Maestros, Pear, Lime, Absinthe, Pineapple

Our triple-aged-rum take on the Nacional from Charles H Baker’s 1939 *The Gentleman’s Companion: Around the World with Jigger, Beaker and Flask*. We’ve named it after John Steinbeck’s *Cup of Gold* about the notorious pirate Sir Henry Morgan who we’re sure would have enjoyed this one.

Fish House Punch ~ 11.00

Apricot-infused Martell VS, Smith & Cross, Peach, Lemon, Soda

*There’s a little place just out of town,
Where, if you go to lunch,
They’ll make you forget your mother-in-law
With a drink called Fish House Punch.*

That ‘little place’ was a bizarre social club and self-declared sovereign state known as the Schuylkill Fishing Company, whose punch recipe dates back to the 1730s.

Spring Star ~ 8.50

Vodka, Cassis, Passionfruit, Ginger, Lime, Soda

Inspired by three of our favourite classic vodka cocktails, this has ginger from the Moscow Mule, Crème de Cassis from the Russian Spring Punch and passionfruit from the Pornstar Martini. We thought about adding something from a Bloody Mary, but that would be a step too far.

CARDS & CIGARS

SHORT, SERIOUS, STRONG

In 1892 (a different) James Brown reported that ‘a card game was in full blast, with the usual poker accompaniments of cigars, cocktails, anecdotes and reminiscence’, when a ‘hole-card flip’ triggered a gun fight (*Amusing Recollections of an Arizona City*). This page contains the serious cocktails we think these card sharks might have enjoyed, cigars in hand.

Full-Fat Old Fashioned ~ 11.00

Butter-infused Evan Williams Bottled-in-Bond, Sugar

Features homemade butter-infused bourbon, painstakingly made over long hours with large quantities of bourbon, clarified butter and a sous-vide machine. Not for the (literally) faint-hearted.

The Affinity Cocktail ~ 12.00

Chivas Regal 18 Year, Dubbonet, Cocchi Americano, Bitters

“After drinking one, the horizon takes on a roseate hue; the second brings Wall Street to the front and center, when you’ve put away the third the green grass grows up all around, birds sing in the fig trees and your affinity appears.” *Washington Post*, 29 October 1907.

Valentino ~ 12.50

Great King Street Glasgow Blend, Cocchi Torino, Orange, Cherry

A refined stirred-down take on the Blood & Sand, a Prohibition-era classic named after Rudolph Valentino’s 1922 film of the same name. Valentino, Hollywood’s original Latin Lover, plays a headstrong toreador madly in love with two women at the same time who meets a grizzly end at the horns of a prize bull.

De la Louisiane ~ 11.00

Rittenhouse Bottled-in-Bond, Martini Rosso, Bénédictine, Absinthe, Bitters

Not as famous as its New Orleans cousins, the Sazerac and Vieux Carré, this was the ‘out-of-the-ordinary special cocktail served at Restaurant de la Louisiane, long the rendezvous of those who appreciate the best in Créole cuisine’ (*Famous New Orleans Drinks and How to Mix ‘em*, 1938).

ANTI-FOGMATICS

Shaky Pete’s Ginger Brew ~ 9.50

Beefeater, Ginger, Lemon, Pale Ale

Created by ‘Shaky’ Pete Jeary, who worked with us for 8 years before leaving for love in Australia, this now crops up on cocktail lists around the world (the sincerest form of flattery?). Somewhere between homemade ginger beer and shandy with an added gin kick, this is a refreshing pick-me-up that will knock you down again if you drink too many.

50p from every one we serve goes to Magic Breakfast, an amazing charity that breaks the cycle of poverty, hunger and underachievement at school by providing free breakfast clubs for children in Edinburgh and beyond.

Bute Dragon ~ 9.00

Strawberry Beefeater, Lime, Tarragon

We infuse gin with Scottish strawberries and shake hard with lime and a touch of tarragon. Named after the fire-breathing dragon wearing a strawberry leaf crown on the Marquess of Bute’s coat of arms.

Fitzpatrick’s Aviation ~ 9.50

Beefeater, Maraschino, Lemon, Fitzpatrick’s Blood Tonic

Fitzpatrick’s in Rawtenstall is the last remaining Temperance Bar in the UK. They still produce amazing cordials and herbal concoctions, like their Blood Tonic, which we use here to give one of our favourite classics, the Aviation, a hint of Vimto.

The Delicious Sour ~ 10.50

Somerset 5 Year Old Apple Brandy, Apricot, Lemon, Egg White

From the 1892 *The Flowing Bowl* by ‘The Only William’, this truly lives up to its (not so humble) name. We’ve swapped his peach and lime for apricot and lemon to make a fuller tasting drink.

PRE-PRANDIALS

DRY APERITIFS WITH A BITTER EDGE

‘Often a man takes a cocktail to freshen his appetite for breakfast. This object is attained because alcohol and bitters stimulate the stomach.’ This tip appeared in the Latter Day Saints’ *Millennial Star* in 1897. Breakfast is usually a bit early for us, but we’ll rarely refuse a drink to sharpen the appetite before other hearty meals.

Messenger’s Tonic ~ 10.00

Beefeater, Lillet Blanc, Sherry, Tonic Cordial

In the 1850s the strapline for Messenger’s Cordial Gin was, ‘The Purest and most Delicious Tonic Beverage ever known to the entire World’. We would never presume to make such a bold claim about this refined straight-up interpretation of a Gin & Tonic.

Summerhall Club ~ 9.75

Pickering’s Gin, Sweet Dram Escubac, Rinquinquin, Raspberries, Summerhall Honey

In this Scottish tribute to the classic Clover Club we mix our favourite Edinburgh gin, which is distilled on the grounds of the old ‘Dick Vet’ veterinary college in Summerhall, with honey from hives on the distillery roof and raspberries from Fife. A local botanical spirit and a dash of peach vermouth add body and depth.

Hawksmoor Collins ~ 9.50

Beefeater 24, Campari, Bitters, Lemon, Soda

Back in the 1820s a waiter by the name of John Collins mixed a mean gin punch, which, confusingly, became known as a Tom Collins. We add a dash of Campari to give it a bitter edge.

Dear Old Pal ~ 11.00

Redbreast 12 Year, Noilly Prat, Lapsang Campari

A smoky, Irish homage to the Old Pal which was first mixed by Sparrow Robertson in turn-of-the-century Paris. In our subtle re-name we’ve borrowed the first line of an Irish labourers’ song from the 1890s:

*I like to meet with my dear old pals,
Wherever I may be,
I like a song, a pipe and glass,
And jovial company.*

*To see old faces once again,
Inspires my heart with glee,
As chums we meet, as chums we greet,
So drink this toast with me.*

BRIDGING DRINKS

LIGHTER AFTERNOON DRINKING

Invented by well-to-do Edwardians to entertain themselves during that tricky gap between the last port at lunch and the first pre-dinner stiffener. Bridging drinks are perfect for whiling away a sunny afternoon, or if you just fancy something a little lighter.

Sherry Crusta ~ 9.00

Manzanilla Sherry, Somerset 3 Year Old Apple Brandy, Lemon

The Crusta was born around 1840 at the Jewel of the South, the bar at the New Orleans City Exchange, which also served up the first free lunch (yes, there was such a thing – heavy on salt to get people drinking). Sherry is the star of our version, joined by a slug of cider brandy to add a little heft.

Tropical Cobbler ~ 8.50

Mango Cocchi, Pineapple, Orange, Maraschino, Lemon

In 1840 the long-neglected Cobbler, ‘a light vinous punch, exceedingly well iced, and grateful to the delicate oesophagus’, was declared ‘the greatest liquorary invention of the day’. For this version we took it to the sun-drenched tropics; Tiki with style.

Champagne Charlie ~ 12.50

Beefeater, Lemon, Seasonal Fruit Syrup, Champagne

Victorian Music Hall star George Leybourne was paid a stipend by Moët to extol its virtues on stage - and to drink nothing but champagne in public. In his 1867 song Champagne Charlie, always performed with a bottle in hand, he sings joyfully about days spent ‘swimming in Champagne’.

Hawksmoor Cup ~ 9.50

Seasonal Fruit Cup, Ginger Ale

In 1823 James Pimm, owner of a London oyster bar, created a tonic to aid digestion and, thus, Pimm’s No.1 Cup was born. This is our seasonally changing homemade tribute to that most British of drinks.