BIRDS AND THE BEES

EARLY 1800s
INSPIRED BY: SPRITZ
ORIGIN: AUSTRIA

FAIRMONT SIGNATURE RECIPE

Service: Collins glass

1 oz (30 mL) Grey Goose vodka
¾ oz (22.5 mL) honey syrup (see prep recipe)
¾ oz (22.5 mL) lemon juice

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2 oz (60 mL) soda water
2 spritz Pernod (using an atomizer)

Garnish: lemon slice – folded and placed on top

- Measure spirit, syrup, and juice into a shaker tin or pint glass
- Fill with ice and shake vigorously
- Uncap shaker and add soda water to tin
- Strain over fresh ice into a Collins glass
- Garnish with a lemon slice
- Spritz Pernod over the top of glass

TALKING POINTS

The classic white wine spritzer was invented in Austria as sparkling water came into fashion. Adding a squirt, or gespritzt, of cold bubbles to a glass of wine made for a stylish summer drink. As its popularity spread through the continent and across the pond, the German gespritzt led way to ‘spritzer’. This modern spritzer invokes summertime relaxation and terrace living with Grey Goose and honey, a dash of lemon for balance, and an essential spritz of soda.
**ORANGE TRIP**

MID 1800s  
**INSPIRED BY:** WHISKEY SOUR  
**ORIGIN:** NEW YORK, U.S.A.

<table>
<thead>
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<th>FAIRMONT SIGNATURE RECIPE</th>
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<tr>
<td><strong>Service:</strong> Rocks glass</td>
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<tr>
<td>2 oz (60 mL) Gentleman Jack whiskey</td>
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<tr>
<td>¾ oz (22.5 mL) simple syrup (1:1) <em>(see prep recipe)</em></td>
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<td>1 oz (30 mL) acidified orange juice <em>(see prep recipe)</em></td>
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<td>3 dashes angostura bitters</td>
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<td><strong>Garnish:</strong> orange wheel</td>
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<tr>
<td>• Measure spirit, syrup, juice, and bitters into a shaker tin or pint glass</td>
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<td>• Fill with ice and shake vigorously</td>
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<td>• Strain over fresh ice into an old fashioned glass</td>
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<td>• Garnish</td>
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**ALTERNATIVE ZERO WASTE GARNISH**

Take used orange husk after juicing - slice into wheels and place in dehydrator for 48 hours at 54 degrees Celsius. Remove and keep sealed in mason jar at room temperature.

**TALKING POINTS**

Although the recipe wasn’t written down until 1862 by Jerry Thomas in The Bartender’s Guide, “sours” were a basic recipe for centuries. According to Brian Petro of The Alcohol Professor. “Vice Admiral Edward Vernon of England began mixing a few ingredients together to serve to his crew,” to help combat sea-sickness, malnutrition, and scurvy. But because they didn’t want an entire ship of intoxicated sailors, they began to water it down with lemon or lime juice. While the British used Gin and Brandy, Americans favored Whiskey, and thus the Whiskey Sour was born.
OLD FASHIONED, AMIGOS

LATE 1800s
INSPIRED BY: OLD FASHIONED
ORIGIN: PENDENNIS CLUB, LOUISVILLE, KENTUCKY, U.S.A.

FAIRMONT SIGNATURE RECIPE

Service: Rocks glass

1 ½ oz (45 mL) Casamigos Reposado tequila
½ oz (15 mL) Glenlivet 12 Year Scotch Whiskey
¼ oz (7.5 mL) simple syrup (1:1) (see prep recipe)
2 dashes angostura bitters

Garnish: orange zest

Ice: large rock cube

• Measure spirits, syrup, and bitters into a mixing glass
• Fill 3/4 with ice and stir swiftly
• Strain over large rock
• Express orange peel over drink, twist and drop in

TALKING POINTS

The Old Fashioned is a cocktail made by muddling sugar with bitters, then adding alcohol, originally whiskey but now sometimes brandy and finally a twist of citrus rind. The first use of the name "Old Fashioned" for a Bourbon whiskey cocktail was said to have been at the Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky.
FAIRMONT SIGNATURE RECIPE

Service: Coupe glass

½ oz (15 mL) Bombay Sapphire gin
½ oz (15 mL) Hennessy VS cognac
½ oz (15 mL) chamomile syrup (see prep recipe)
½ oz (15 mL) fresh lemon juice

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2 oz (60 mL) Veuve Clicquot Yellow Label

Garnish: lemon twist

- Measure spirits, syrup, and juice into a shaker tin or pint glass
- Fill with ice and shake vigorously
- Add Champagne to chilled coupe glass
- Strain drink into glass
- Express lemon peel over drink and place on rim of glass

TALKING POINTS

The French 75 cocktail celebrates the firepower of the WWI French 75-millimetre field gun and is classically made from gin, Champagne, lemon juice, and sugar. An early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone.
1930s
INSPIRED BY: HOTEL NACIONAL
ORIGIN: HOTEL NACIONAL DE CUBA, HAVANA, CUBA

FAIRMONT SIGNATURE RECIPE

**Service:** Collins glass

1 ½ oz (45 mL) Mount Gay Black Barrel rum  
½ oz (15 mL) St-Germain  
¼ oz (7.5 mL) simple syrup (1:1) *(see prep recipe)*  
¾ oz (22.5 mL) pineapple juice  
¼ oz (7.5 mL) fresh lime juice

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2 oz (60 mL) Veuve Clicquot Yellow Label

**Garnish:** thin lime wheel, skewered

- Measure spirits, syrup and juices into a shaker tin or pint glass
- Fill with ice and shake vigorously
- Strain over fresh ice into a Collins glass
- Top with champagne
- Garnish with skewered lime wheel

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TALKING POINTS

Hotel Nacional Cocktail. Named after the Havana bar that played host to a notorious set of celebrities back in its heyday, the Hotel Nacional cocktail traditionally combines rum, fresh juice and apricot liqueur.
SOUL REVIVER

1930s
INSPIRED BY: CORPSE REVIVER
ORIGIN: U.S.A.

FAIRMONT SIGNATURE RECIPE

Service: Coupe glass

¾ oz (22.5 mL) The Botanist Islay gin
¾ oz (22.5 mL) Casamigos Blanco tequila
¾ oz (22.5 mL) Cointreau
¾ oz (22.5 mL) Lillet Blanc
¼ oz (7.5 mL) blackberry syrup (see prep recipe)
¾ oz (22.5 mL) fresh lemon juice

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Absinthe rinse

Garnish: lemon twist

• Rinse a chilled coupe glass with absinthe. Set aside
• Measure spirits, syrup and juice into a shaker tin or pint glass
• Fill with ice and shake vigorously
• Strain into prepared glass
• Express lemon peel over drink and place on rim of glass

TALKING POINTS

The first widely popularized Corpse Reviver No. 1 cocktail is listed in The Savoy Cocktail Book and is a cognac-based cocktail.

In bartender Craddock’s notes he says “To be taken before 11AM, or whenever steam or energy is needed.”

The Corpse Reviver No. 2, as described in the Savoy Cocktail Book, is the most commonly drunk of the corpse revivers and consists of equal parts gin, lemon juice, curacao, Lillet and a dash absinthe. The Savoy No. 2 recipe notes that “Four of these taken in swift succession will revive the corpse again.”
CHAI TAI

1940s
INSPIRED BY: MAI TAI
ORIGIN: TRADER VIC’S, EMERY VILLE, CALIFORNIA, U.S.A.

FAIRMONT SIGNATURE RECIPE

Service: Collins glass

1 oz (30 mL) Mount Gay Black Barrel rum
1 oz (30 mL) The Botanist Islay gin
¾ oz (22.5 mL) chai syrup (see prep recipe)
1 oz (30 mL) pineapple juice
1 oz (30 mL) fresh lime juice
4 dashes angostura bitters

Garnish: 2 pineapple leaves

• Measure spirits, syrup, juices and bitters into a shaker tin or pint glass
• Fill with ice and shake vigorously
• Strain over fresh ice into a Collins glass
• Garnish with 2 pineapple leaves

TALKING POINTS

Victor J. Bergeron claimed to have invented the Mai Tai in 1944 at his restaurant, Trader Vic’s, in Oakland, California. Trader Vic’s forerunner, Donn Beach, claimed to have instead first created it in 1933, although a longtime colleague said that Beach was actually just alleging that the Mai Tai was based on his Q.B. The Mai Tai is a cocktail based on rum, Curacao liqueur, orgeat syrup, and lime juice, associated with Polynesian-style settings.
1950s
INSPIRED BY: VESPER
ORIGIN: UNITED KINGDOM

FAIRMONT SIGNATURE RECIPE

Service: Nick & Nora glass

1 oz (30 mL) Grey Goose vodka
1 oz (30 mL) Bombay Sapphire gin
1 oz (30 mL) New World Chardonnay***

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1 orange peel expressed and added to shaker tin or pint glass

Garnish: lemon twist, expressed and discarded & skewered olive

• Measure spirits and wine into shaker tin or pint glass
• Express orange peel and add to shaker tin
• Fill with ice and shake vigorously
• Strain into a chilled Nick & Nora glass
• Express lemon peel over drink and discard
• Garnish with olive, skewered

*** Example: California, New Zealand, Chile

TALKING POINTS

The Vesper, also known as the Vesper Martini, was made famous by James Bond in the movie Casino Royale first released in 1967. The cocktail best known for being ordered “shaken not stirred” was invented by none other than Bond author Ian Fleming.
1970s
INSPIRED BY: JUNGLE BIRD
ORIGIN: THE AVIARY BAR, KUALA LUMPUR

**DERBY BIRD**

**FAIRMONT SIGNATURE RECIPE**

*Service:* Collins glass

- 1 ½ oz (45 mL) Woodford Reserve bourbon
- ¾ oz (22.5 mL) Campari
- ½ oz (15 mL) simple syrup (1:1) (*see prep recipe*)
- ½ oz (15 mL) lemon juice
- 1 ½ oz (45 mL) orange juice

*Garnish:* mint sprig and pineapple wedge

*Ice:* crushed

- Measure spirits, syrup and juices into a shaker tin or pint glass
- Fill with ice and shake vigorously
- Strain drink into a Collins glass with crushed ice and top with additional crushed ice as needed
- Garnish with mint sprig and pineapple wedge on rim

**TALKING POINTS**

According to the first traceable Jungle Bird cocktail recipe in “The New American Bartender’s Guide” by John J. Poister in 1989, it was created in 1978 at the former Aviary Bar. The original recipe consists of dark rum, Campari, pineapple juice, lime and simple syrup.
MATERIAL GIRL

1980s
INSPIRED BY: COSMOPOLITAN
ORIGIN: THE ODEON, MANHATTAN, NEW YORK, U.S.A.

FAIRMONT SIGNATURE RECIPE

**Service:** Nick & Nora glass

1 ½ oz (45 mL) The Botanist Islay gin
½ oz (15 mL) St-Germain
½ oz (15 mL) lemon juice
1 oz (30 mL) apple juice

**Garnish:** orange twist

- Measure spirits and juices into a pint glass or shaker tin
- Fill with ice and shake vigorously
- Strain into a chilled Nick & Nora glass
- Express orange peel over drink, twist, and place on rim of glass

TALKING POINTS

This cocktail gained notoriety in the 1980’s when Madonna was often spotted drinking it. Though this drink’s origin is often disputed, the most recognized creation of the Cosmo is credited to Toby Cecchini, of The Odeon in Manhattan in 1987.