

CLASSICS PERFECTED

THE DECADES

The golden age of cocktails was a time of elegance and sophistication. Bartenders were clad in three-piece suits, inventive cocktails became classics, and debonair rogues would insist their martinis were shaken, not stirred.

Classics Perfected embraces the rhetoric and history of simpler times. A time when craftsmanship and quality were revered. It is in this vein that we embrace the classics, and help usher them into new age relevancy. This bold new menu is a collaborative creation designed by an elite team of award-winning bartenders from across the globe known as the Fairmont Tastemakers. These creators find their inspiration from their lives, passions, and experiences. These decades stand alone in history, and are as distinct and iconic as our Fairmont hotels worldwide.

We invite you to enjoy one of our new cocktails. As you sip, savor a moment of well-being, perhaps a moment of personal celebration, and most certainly, an unforgettable moment of making a connection across time and place.

SIGNATURE COCKTAILS

Birds and the Bees	19
Grey Goose Vodka, Honey, Lemon	
Orange Trip	19
Gentleman Jack Whiskey, Acidified Orange Juice	
Old Fashioned, Amigos	27
Casamigos Reposado Tequila, Glenlivet 12 Year, Orange	
Madame Fleur	32
Bombay Sapphire Gin, Hennessy VS Cognac, Veuve Clicquot, Chamomile, Lemon	
Nacional Royale	35
Mount Gay Black Barrel Rum, Veuve Clicquot, St-Germain, Pineapple, Lime	
Soul Reviver	30
Botanist Gin, Casamigos Blanco Tequila, Cointreau, Lillet Blanc, Blackberry, Lemon	
Chai Tai	23
Mount Gay Black Barrel Rum, Botanist Gin, Chai, Lime, Pineapple	
Carte Blanche	18
Bombay Sapphire Gin, Grey Goose Vodka, Chardonnay	
Derby Bird	21
Woodford Reserve Bourbon, Campari, Orange, Lemon	
Material Girl	21
Botanist Gin, St-Germain, Apple, Lemon	

NEATS SELECTION

Woodford Reserve Bourbon	14
Gentleman Jack Whiskey	11
Mount Gay Black Barrel Rum	14
Glenlivet 12 Year	14
Casamigos Reposado Tequila	18
Casamigos Mezcal	18



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BIRDS AND THE BEES



Birds and the Bees

FAIRMONT SIGNATURE RECIPE

- 1 OZ (30 ML) GREY GOOSE VODKA
- 3/4 OZ (20 ML) HONEY SYRUP
- 3/4 OZ (20 ML) LEMON JUICE
- 2 OZ (60 ML) SODA WATER
- SPRITZ PERNOD
- GARNISH LEMON SLICE

INSPIRED BY:

SPRITZ

ORIGIN:

AUSTRIA

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.

Early 1800s

1800

1900

2000



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ORANGE TRIP



Orange Trip

FAIRMONT SIGNATURE RECIPE

- 2 OZ (60 ML) GENTLEMAN JACK WHISKEY
- 1 OZ (30 ML) ACIDIFIED ORANGE JUICE
- 3/4 OZ (22 1/2 ML) SIMPLE SYRUP (1:1)
- 3 DASHES ANGOSTURA BITTERS
- GARNISH ORANGE WHEEL

INSPIRED BY:

WHISKEY SOUR

ORIGIN:

NEW YORK, U.S.A.

Before written on paper, the Whiskey Sour was created by Vice Admiral Edward Vernon of England to help calm the stomachs of sailors suffering from scurvy and seasickness. The very early version with sugar, lemon juice, and whiskey was the inspiration behind this citrusy cocktail. Gentleman Jack whiskey is shaken up with the brightness of acidified orange juice and Angostura bitters, and garnished with an orange wheel.

Mid 1800s



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OLD FASHIONED, AMIGOS



Old Fashioned, Amigos

FAIRMONT SIGNATURE RECIPE

1 1/2 OZ (45 ML) CASAMIGOS REPOSADO TEQUILA
1/2 OZ (15 ML) GLENLIVET 12 YEAR OLD SCOTCH WHISKEY
1/4 OZ (7 1/2 ML) SIMPLE SYRUP (1:1)
2 DASHES ANGOSTURA BITTERS
GARNISH ORANGE ZEST

INSPIRED BY:

OLD FASHIONED

ORIGIN:

PENDENNIS CLUB, LOUISVILLE, KENTUCKY, U.S.A.

A book published in 1862 by Jerry Thomas, 19th century entrepreneur, owner of several New York City bars, and known as the ‘father of American mixology’, contained the first gin-based Old Fashioned recipe. The Old Fashioned known today was created in Louisville, Kentucky, where Old Fashioned Fortnight is celebrated annually in honor of the beloved cocktail. This brown-spirited cocktail might look old-fashioned, but its taste is a revelation and a cultural mash-up – mixing Casamigos Reposado and Glenlivet 12 Year Old. A dash of simple syrup and Angostura bitters mixed to finish.

Late 1800s

1800

1900

2000



MADAME FLEUR



Madame Fleur

FAIRMONT SIGNATURE RECIPE

- 1/2 OZ (15 ML) BOMBAY SAPPHIRE GIN
- 1/2 OZ (15 ML) HENNESSY VS COGNAC
- 1/2 OZ (15 ML) CHAMOMILE SYRUP
- 1/2 OZ (15 ML) LEMON JUICE
- 2 OZ (60 ML) VEUVE CLICQUOT YELLOW LABEL
- GARNISH LEMON TWIST

INSPIRED BY:

FRENCH 75

ORIGIN:

HARRY'S NEW YORK BAR, PARIS

The French 75, designed by Harry MacElhone of Harry's New York Bar in Paris, was named after the French 75mm field gun used in WWI. With that warning in mind, this cocktail hits you with a mix of Bombay Sapphire gin and Hennessy VS, lightened up with soothing chamomile and a float of Veuve Clicquot Yellow Label. Don't let the innocent lemon twist deceive you, this drink has power.



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NACIONAL ROYALE



Nacional Royale

FAIRMONT SIGNATURE RECIPE

- 1 1/2 OZ (45 ML) MOUNT GAY BLACK BARREL RUM
- 1/2 OZ (15 ML) ST-GERMAIN
- 1/4 OZ (7 1/2 ML) SIMPLE SYRUP (1:1)
- 3/4 OZ (22 1/2 ML) PINEAPPLE JUICE
- 1/4 OZ (7 1/2 ML) LIME JUICE
- 2 OZ (60 ML) VEUVE CLICQUOT YELLOW LABEL
- GARNISH THIN LIME WHEEL, SKEWERED

INSPIRED BY:

HOTEL NACIONAL

ORIGIN:

HOTEL NACIONAL DE CUBA, HAVANA, CUBA

The Hotel Nacional de Cuba was one of the world’s most glamorous hotels in the early 20th century and its namesake cocktail is the inspiration for this drink. Mount Gay Black Barrel rum is mixed with fresh pineapple and lime juices, while the traditional apricot liqueur is replaced with elderflower St-Germain. A generous topping of Veuve Clicquot Yellow Label calls to mind the sparkling Cuban sunshine.



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SOUL REVIVER



Soul Reviver

FAIRMONT SIGNATURE RECIPE

3/4 OZ (22 1/2 ML) THE BOTANIST ISLAY GIN
3/4 OZ (22 1/2 ML) CASAMIGOS BLANCO TEQUILA
3/4 OZ (22 1/2 ML) COINTREAU
3/4 OZ (22 1/2 ML) LILLET BLANC
1/4 OZ (7 1/2 ML) BLACKBERRY SYRUP
3/4 OZ (22 1/2 ML) LEMON JUICE
RINSE ABSINTHE
GARNISH LEMON TWIST

INSPIRED BY:

CORPSE REVIVER

ORIGIN:

U.S.A.

Based on the Corpse Reviver, a drink whose popularity soared with its appearance in The Savoy Cocktail Book in 1930, this version is equally adept at livening up the mood. Blackberries and lemon juice provide a burst of sweet and sour, while a masterful mix of Botanist gin, Casamigos Blanco, Cointreau, and Lillet Blanc is poured into an absinthe rinse. If this doesn't kick-start one's heart, little else will.



Chai Tai

FAIRMONT SIGNATURE RECIPE

- 1 OZ (30 ML) MOUNT GAY BLACK BARREL RUM
- 1 OZ (30 ML) THE BOTANIST ISLAY GIN
- 3/4 OZ (22 1/2 ML) CHAI SYRUP
- 1 OZ (30 ML) PINEAPPLE JUICE
- 1 OZ (30 ML) LIME JUICE
- 4 DASHES ANGOSTURA BITTERS
- GARNISH 2 PINEAPPLE LEAVES

INSPIRED BY:

MAI TAI

ORIGIN:

TRADER VIC'S, EMERYVILLE, CALIFORNIA, U.S.A.

While the Mai Tai is a classic rum cocktail first served at Trader Vic's in California, the Chai Tai mixes things up with Mount Gay Black Barrel rum and Botanist gin. Pineapple and lime juices provide tropical sweetness, while a dose of chai syrup adds a warm and spicy complexity. Surprising upon first sip, the original recipe is left wondering where chai has been all its life.



Carte Blanche

FAIRMONT SIGNATURE RECIPE

1 OZ (30 ML) GREY GOOSE VODKA
 1 OZ (30 ML) BOMBAY SAPPHIRE GIN
 1 OZ (30 ML) NEW WORLD CHARDONNAY
 1 ORANGE PEEL
 GARNISH LEMON TWIST, EXPRESSED AND DISCARDED
 & SKEWERED OLIVE

INSPIRED BY:

VESPER

ORIGIN:

UNITED KINGDOM

In his first novel, author Ian Fleming, originating from the United Kingdom, writes of his protagonist, James Bond, suavely instructing a bartender to mix him a cocktail of gin, vodka, and Kina Lillet. He names it The Vesper, after his love, the beautiful Vesper Lynd. This refreshed version blends Bombay Sapphire gin with Grey Goose – and in a maverick Bond-inspired move – an equal measure of New World Chardonnay. Shaken, not stirred, and shockingly delightful.



DERBY BIRD



Derby Bird

FAIRMONT SIGNATURE RECIPE

1 1/2 OZ (45 ML) WOODFORD RESERVE BOURBON

3/4 OZ (22 1/2 ML) CAMPARI

1/2 OZ (15 ML) SIMPLE SYRUP (1:1)

1/2 OZ (15 ML) LEMON JUICE

1 1/2 OZ (45 ML) ORANGE JUICE

GARNISH MINT SPRIG

INSPIRED BY:

JUNGLE BIRD

ORIGIN:

AVIARY BAR, KUALA LUMPUR

Watching the birds flit about while sitting at the Aviary Bar, Kuala Lumpur was a moment in time, never to be repeated. The Jungle Bird was the bar's signature cocktail and the inspiration behind this drink. Woodford Reserve bourbon happily pairs with Campari and orange and lemon juices for a cocktail that recalls the tiki kitsch of the 1970s, with a fresh and modern vibe.



MATERIAL GIRL



Material Girl

FAIRMONT SIGNATURE RECIPE

1 1/2 OZ (45 ML) THE BOTANIST ISLAY GIN
1/2 OZ (15 ML) ST-GERMAIN
1/2 OZ (15 ML) LEMON JUICE
1 OZ (30 ML) APPLE JUICE
GARNISH ORANGE TWIST

INSPIRED BY:

COSMOPOLITAN

ORIGIN:

THE ODEON, MANHATTAN, NEW YORK, U.S.A.

Though the ‘Cosmo’ started making the rounds in the 80s when Madonna was photographed with one in hand at New York City’s Rainbow Room, its popularity peaked in the 90s with the advent of the television show Sex and the City. Originally a mix of vodka, cranberry, and Cointreau, this gin-based version is all grown up. It has budded from a vivid pink hue to a mature white. Botanist gin and St-Germain mix with fresh lemon and apple juices, while an artistic orange twist swoops over the glass with late 20th century glam.

**BOMBAY
SAPPHIRE**



THE BOTANIST
ISLAY DRY GIN



**GENTLEMAN
JACK**
RARE TENNESSEE WHISKEY

MOUNT GAY
Est. 1703 Barbados Rum

**THE
GLENLIVET**

GREY GOOSE
VODKA



“Too much of anything is bad, but too much Champagne is just right.”

F. SCOTT FITZGERALD



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