



LEIGHINMOHR
HOUSE HOTEL

LEIGHINMOHR
HOUSE



COCKTAILS

GLASSWARE



COUPE



LARGE COUPE



FLUTE



ROCKS



HIGHBALL



BRANDY BALLOON



HURRICANE



MARGARITA



ICE CREAM SUNDAE

SWEET



SWEET

CLOVER CLUB

£11.95

Jawbox Small Batch Gin,
Sweet Vermouth, Lemon, Raspberry



THE CLOVER CLUB cocktail can be traced back to the late 1800s and Philadelphia's Bellevue-Stratford hotel. This popular hangout drew crowds of writers, lawyers and titans of industry, who convened to talk about issues of the day. Naturally, their meetings included drinks, and the Clover Club with gin, fresh lemon juice, raspberry syrup and egg white was a favourite among this genteel set.

The pre-Prohibition classic is one of Philadelphia's greatest contributions to cocktail history, but like many drinks of its day, the Clover Club all but disappeared for most of the 20th century. Eventually, it slowly found its way back into rotation, with its resurgence solidified in 2008, when Julie Reiner opened a cocktail bar in Brooklyn named for the classic drink. Naturally, the bar put a Clover Club on the menu, and the cocktail has remained there since.

Any high-quality gin can make a great Clover Club, so we decided to go for a local hero Jawbox Gin as it will complement the cocktail's tart fruit and silky body. While egg white is optional in some drinks (and it's technically optional in this one, too) its role is important, adding texture and yielding a luscious, foamy head when shaken and strained.

SWEET



VOL/TEAD - £12.95

Vodka, Elderflower, Lemon, Strawberry, Prosecco

PORN /TAR MARTINI - £11.95

Vanilla Vodka, Passionfruit, Lime, Prosecco

E/PRESSO MARTINI - £11.95

Black Irish, Coffee Liqueur, Espresso

TOFFEE APPLE - £11.95

Vodka, Caramel, Lemon, Apple, Nutmeg

OLD FA/HIONED - £12.95

Bowsaw Bourbon, Sugar, Angostura Bitters

FRENCH MARTINI - £11.95

Vodka, Chambord, Pineapple, Lime

LONG I/LAND ICED TEA - £12.95

Grand Kadoo 3 Year Rum, Jawbox Gin, Vodka, Tequila, Cointreau, Velvet Falernum, Lime, Curiosity Cola



CITRUS



CITRUS

MAI TAI

£12.95

Grand Kadoo 3 Year Rum,
Orange, Almond, Lime



THE MAI TAI is one of the most famous Tiki drinks in the world. Composed of rum, orange curaçao, fresh lime juice and orgeat (a nuanced almond syrup), it's held sway over cocktail enthusiasts and Tiki aficionados for decades. It even enjoyed a star turn in the Elvis film "Blue Hawaii."

Victor Bergeron is often credited with inventing the drink at his Trader Vic's bar in the 1940s, though it's likely that Donn Beach laid the groundwork for the famous recipe during the 1930s at his Don the Beachcomber bar.

While the Mai Tai was created as a way to showcase the flavours of good-quality rum, it took a wrong turn over the decades as bartenders employed bottled juices and mixers which yielded them neon-coloured or overly sweet cocktails. Fortunately, a renewed interest in Tiki cocktails has returned the Mai Tai to prominence as a fresh, balanced, rum-forward cocktail.

And as for the name: supposedly, the first person to try the cocktail was said to cry out "Mai Tai-Roa Aé" which means "Out of this world-the best" in Tahitian.

CITRUS



BRAMBLE - £11.95

Jawbox Small Batch Gin, Blackberry, Lime



EAST 8 HOLD UP - £11.95

Vodka, Aperol, Lime, Pineapple, Passionfruit



SICILIAN SOUR - £12.95

Disaronno Amaretto, Apricot, Lemon, Angostura Bitters



WHI/KEY SOUR - £11.95

Bowsaw Bourbon, Lemon, Angostura Bitters



MARGARITA - £12.95

Tequila, Orange, Lime, Salt



COSMO DAI/Y - £11.95

Jawbox Small Batch Gin, Orange, Raspberry, Lemon



DARK 'N' /STORMY - £12.95

Red Bonny Dark Rum, Velvet Falernum, Lime, Angostura Bitters, Ginger



FLORAL
AND
HERBACEOUS



FLORAL HERBACEOUS

MOJITO

£11.95

Grand Kadoo 3 Year Rum,
Spearmint, Lime, Angostura Bitters



THE MOJITO is one of the most popular rum cocktails served today, with a recipe known around the world. The origins of this classic drink can be traced to Cuba and the 16th-century cocktail El Draque. Named for Sir Francis Drake, the English sea captain and explorer who visited Havana in 1586, El Draque was composed of aguardiente (a cane-spirit precursor to rum), lime, mint and sugar. It was supposedly consumed for medicinal purposes, but it's easy to believe that drinkers enjoyed its flavour and effects.

Eventually, rum replaced aguardiente and the name was changed to the Mojito, which was first recorded in the 1932 edition of "Sloppy Joe's Bar Cocktail Manual", a book from the famed Havana institution.

Appropriately, the Mojito's ingredients are indigenous to Cuba. Rum, lime, mint and sugar (from the native sugarcane) are combined and then lengthened with club soda to create a thirst-quenching, light-hearted cocktail. Traditionally made with unaged white rum, yielding a light, crisp flavour; we have opted to give this titan an upgrade by using the fantastic Grand Kadoo 3 year old rum for added complexity.

The Mojito is slightly more labour-intensive than other cocktails because it involves muddling the mint, but this gives the drink an extra dose of refreshment that, while often associated with summer, can be enjoyed any time of the year.

Literary fans, take note: the Mojito is said to have been a favourite of Ernest Hemingway who regularly enjoyed them at his favourite Havana watering hole.

FLORAL HERBACEOUS



MAY DAY - £12.95

Ginato Clementino Gin, Aperol, Lemon,
Rhubarb, Prosecco



CHOCOLATE NEGRONI - £12.95

Jawbox Small Batch Gin, Campari, Sweet
Vermouth Chocolate Bitters



TONGUE & CHEEK - £11.95

Bowsaw Bourbon, Sweet Vermouth,
Strawberry, Lemon, Mint, Angostura
Bitters



SUNFLOWER - £11.95

Jawbox Small Batch Gin, Orange, Lemon,
Elderflower



FROZEN



FROZEN

PINA COLADA

£11.95

Grand Kadoo Pineapple Rum, Grand
Kadoo Coconut Rum, Lime, Coconut,
Lime, Passionfruit



THE SWEET MIX of coconut cream, pineapple juice, white rum, and ice was born in San Juan, Puerto Rico but the identity of its creator is still an unresolved controversy on the island. Three different bartenders claim the invention as their own. The Caribe Hilton Hotel, one of the most famous in San Juan, is the setting for two of the origin stories of the piña colada.

On the one hand, the Caribe Hilton insisted that the recipe was crafted by Ramón Marrero, a bartender who was commissioned to create a signature cocktail back in 1954. Marrero reportedly spent three months crafting this cocktail that Hollywood legend Joan Crawford reputedly declared “was better than slapping Bette Davis in the face.”

On the other hand, Ricardo García, another bartender at the Caribe Hilton, alleged he came up with the refreshing recipe that same year as a result of a coconut shortage that forced him to improvise.

Ramón Portas Mignot, a cocktailer at Barrachina in Old San Juan, was the third bartender to claim crafting this delicious tropical delight back in 1963. There’s even a plaque at the entrance of the establishment to commemorate this.

While its creation is disputed, one thing is for sure - the Piña Colada has not only become Puerto Rico’s national drink, but a favourite around the world, regardless of where you travel. We have played around with the recipe a little, but we think you will love it!

FROZEN



FROZEN /STRAWBERRY DAIQUIRI - £11.95

Grand Kadoo 3 Year Rum, Strawberry,
Lime

PINEAPPLE & JALAPENO MARGARITA - £11.95

Jalapeno Infused Tequila, Pineapple, Lime,
Smoked Sea Salt

PASSIONFRUIT MAGARITA - £11.95

Tequila, Passionfruit, Lime, Orange

GRASSHOPPER - £11.95

Mint Liqueur, Chocolate Liqueur, Fernet
Branca, Cream, Ice Cream

LOW ABV



KITTY HIGHBALL - £11.95

Red wine, Ginger, Lime



PIMM'S CUP - £11.95

Pimm's No.1, Lemon, Strawberry, Lime,
Cucumber, Soda

No ABV



STORM IN A TEACUP - £5.95

Ginger, Lime, Angostura Bitters



PAWN STAR - £5.95

Passionfruit, Apple, Lime

ALLERGENS

Clover Club: Egg

Pornstar Martini: Egg

Mai Tai: Tree Nuts (Almonds)

Sicilian Sour: Egg

Whiskey Sour: Egg

Grasshopper: Milk

Kitty Highball: Sulphites, Sulphur Dioxide

Pawn Star: Egg





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