

WiserBAR™ Cocktail Menu



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In 1917, after the United States entered World War I, President Woodrow Wilson instituted a temporary wartime prohibition in order to save grain for producing food. Congress submitted the 18th Amendment, banning the manufacture, transportation and sale of intoxicating liquors.

Ratified on January 29, 1919, the 18th Amendment went into effect and in October 1919, Congress passed the National Prohibition Act, providing guidelines for the federal enforcement of Prohibition.

The word “scofflaw” applies to one who flouts the law. During the dark days of Prohibition, this term was a popular one, thrown at those brave, thirsty souls forced into hidden speakeasies.

As the French often do, with a disapproving nod to the U.S., Harry’s New York Bar in Paris created the Scofflaw cocktail in 1924, giving a new and delicious meaning to the term. Other tasty drinks began appearing on underground menus all over the U.S.

Check out a couple of our favorites below, the Scofflaw among them. Enjoy!



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Bee's Knees

Bathtub gin that was being produced at the time tasted like gasoline struck by lightning, so bartenders masked the flavor with sweeteners like honey and lemon. This is a Prohibition cocktail staple that takes its name from a popular saying at the time, in which calling something “the bee’s knees” meant it was the best.

1 1/2 ounces gin

3/4 ounce honey syrup (50/50 honey water, heated and dissolved)

1 teaspoon fresh lemon juice



Shake all ingredients over ice and strain into a chilled glass.
Garnish with a lemon twist.

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Colony Cocktail

New York's Colony was where Vanderbilts and Windsors went to dine in a civilized manner, and if that included a drink or two, then bartender Marco Hattem would provide one, no questions asked.

- 1-1/2 ounces gin
- 3/4 ounce grapefruit juice
- 2 teaspoon maraschino liqueur (not the juice in the cherry jar!)

Shake well with cracked ice and strain into chilled cocktail glass.

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White Lady

2 ounces gin

1 ounce lemon juice

1 ounce Cointreau

Shake all ingredients well over ice and strain into a chilled glass.
Garnish with a lemon twist.



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The 12-Mile Limit

The 18th Amendment made it illegal to drink alcohol anywhere in the U.S. and within 12 miles of the coast. This meant people with boats were the only ones who could legally drink. People poked fun at the somewhat arbitrary distinction between legal and illegal places to drink with this strong cocktail.

1 ounce silver rum
1/2 ounce rye whiskey
1/2 ounce brandy
1/2 ounce grenadine
1/2 ounce fresh lemon juice

Shake all ingredients over ice and strain into a chilled glass.
Garnish with a lemon or lime twist.

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The Clover Club

The Clover Club is a frothy and dazzling blend of gin, lemon, and raspberry syrup, first created at the Bellevue-Stratford in Philadelphia in the 1800s. The egg white gives this cocktail its rich, velvety texture,

2 ounces London dry gin
1 egg white
1/2 ounce lemon juice
3 dashes raspberry syrup

Shake all ingredients well over ice and strain into a chilled glass.

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Ward 8

It was allegedly invented in Boston in 1898 to celebrate an election. Democrat Martin M. Lomasney was elected to the state legislature after Boston's Ward 8 delivered him a winning margin. Locke-Ober, the bar in which the Ward 8 may have been invented, was forced to close during Prohibition, but as soon as Prohibition ended the bar reopened and served Ward 8s.

2 ounces rye whiskey
1/2 ounce fresh lemon juice
1/2 ounce fresh orange juice
1 teaspoon grenadine

Shake all ingredients well over ice and strain into a chilled glass
Garnish with a maraschino cherry and half an orange slice.

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Scofflaw

At the time, everyone who was continuing to buy and sell alcohol during Prohibition was a scofflaw. This supposedly debuted at Harry's New York Bar in Paris, though, where it wasn't illegal to drink.

- 2 ounces bourbon or rye whiskey
- 1 ounce dry vermouth
- 1/4 ounce fresh lemon juice
- 1/2 ounce grenadine
- 2 dashes orange bitters

Shake all ingredients well over ice and strain into a chilled glass.

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Sidecar

The Ritz Hotel in Paris claims to have invented this drink around the end of World War II, and Buck's Club in London also purports to have created it, but the first recipes appeared in 1922, in Harry MacElhone's (of Harry's New York Bar).

1 ounce Cointreau
1 ounce brandy
1 ounce lemon juice

Shake all ingredients well over ice and strain into a chilled glass

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The Southside

The Southside is the signature cocktail at legendary former speakeasy the 21 Club. It's also said to be the favorite drink of notorious Prohibition-era bootlegger Al Capone and his gang.

1-1/2 ounces Gin
1/2 ounce lime juice
1/2 ounce simple syrup
2 sprigs of mint
Club soda



Muddle one mint sprig with lime and simple syrup.

Add gin and shake well.

Pour into glass over crushed ice and stir until the outside of the glass frosts.

Top with soda and garnish with sprig of mint.

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Corpse Reviver #2

Corpse Revivers were a type of cocktail, designed to be a BREAKFAST drink for hangover mornings. There were 3-4 different versions - #2 was the more popular one.

1 ounce Gin
1 ounce Cochi Americano (or Lillet Blanc)
1 ounce Cointreau
1 ounce fresh lemon juice
Absinthe Rinse

Shake all ingredients well over ice and strain into a chilled glass

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Deshler

Named after Dave Deshler, a lightweight boxer who in a 14-year career was 27-25, and 24 draws. This drink is, surprisingly, named after him.

2 ounces Rye
1 ounce Dubonnet Rouge
¼ ounce Cointreau
2 dashes Peychaud's Bitters

Shake all ingredients well over ice and strain into a chilled glass

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Frisco

During the California Gold Rush of the 1850s, surveyors and prospectors would return from the mines to imbibe this drink. But by the turn of the twentieth century, San Franciscans started to sour at the term “Frisco.”

Because of the stigma against its name, bartenders stopped fulfilling requests for Friscos. The only way to get the drink at a bar was to recite the recipe to a bartender.

2 ounces Rye
3/4 ounce Benedictine
3/4 ounce Lemon juice



Shake all ingredients well over ice and strain into a chilled glass

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Paper Plane

The drink, apparently, comes from the Little Branch Bar in the West Village of NYC. It's a terrific drink that's very easy to make and even easier to consume.

3/4 oz Bourbon (We use Bulleit)

3/4 oz Aperol

3/4 oz Amaro Nonino

3/4 oz Freshly Squeezed Lemon Juice

Lemon Peel for Garnish



Combine all ingredients in an ice-filled shaker and shake until cold.

Dispense into a coupe or cocktail glass (we prefer the Nick & Nora for this drink) and garnish with a lemon peel.