

## A History in Cocktails

### MINT JULEP, c. 1804

*The oldest and still best-dressed beverage from all Kentucky, served in a pewter cup like a prize should be. Sweet and strong, mellowing gently.*  
with: Four Roses Kentucky Bourbon, Mint, and Sugar

### OLD FASHIONED WHISKEY COCKTAIL, c. 1845

*Made with the same stuff the Green Mountain Boys were drinking when they took Fort Ticonderoga in 1775: New England rye whiskey. Stiff, undaunted and uncoiling.*  
with: Whistle Pig Vermont Rye, Angostura Bitters, Citrus Peel

### WHITE WHISKEY SMASH, c. 1850

*What a julep tastes like when she lets her hair down, but before she draws the curtains. Fresh, whimsical, and sweetly familiar.*  
with: Death's Door Wisconsin White Whiskey, Pineapple, Lemon and Mint

### MANHATTAN, Manhattan Club, New York, c. 1878

*The most famously unforgotten cocktail ever made, stirred with patience, enjoyed with or without. Silky and flattering on the tongue.*  
with: Hudson New York Rye, Sweet Vermouth, Angostura, and one Brandied Cherry

### SAZERAC, New Orleans, c. 1880

*Sultry and dangerous, a potion of both whimsy and consequence. Spicy and smooth, with undertones of brass and excitement.*  
with: Vintage 17-year Kentucky Bourbon, Sugar, Creole Bitters, a hint of Absinthe

### FANCY PRESBYTERIAN COCKTAIL, c. 1895

*Began life as a teetotaler's quaff, but as any drink named after a Scottish Church should, soon had whiskey in the recipe. Ours has a distinctly Californian, Forty-niner's spin. Ethereal, lilting, effervescent.*  
with: Saint George Single Malt California Whiskey, Ginger and Lavender, dusted with Gold

### PRINCE OF WALES COCKTAIL, 1901

*Edward VII, heir apparent to the throne of England for longer than anyone in history, had time to kill. While waiting, he gallivanted, leisured, and apparently bartended. Here is his great contribution to the lexicon of drink. Decadent and sophisticated.*  
with: High West Rendezvous Utah Rye, Maraschino, Pineapple, French Apple Cider

### WARD EIGHT, Boston, c. 1908

*Like any good drink celebrating victory in Boston politics, rumored to have been invented and consumed in cheer the night before the election. Refreshingly crisp, round, and delightful.*  
with: High West Rendezvous Utah Rye, Citrus, a hint of Mint, and Grenadine

### SEELBACH COCKTAIL,

#### Seelbach Hotel, Louisville, 1917

*Another Kentucky classic and F. Scott Fitzgerald favorite, with a face that floats along the dark cornices and blinding signs. Light, fruity, and precariously balanced, with spice lingering on the palate.*  
with: Willett's Reserve Kentucky Bourbon, Liqueur d'Orange, Prosecco

### BLOOD AND SAND, 1922

*Named after a bullfighter film, crafted with pomp and urgency. Layered, unwavering, and suggestive.*  
with: St. George Single Malt California Whiskey, Cognac, Cherry Bitters, and Orange Juice

### STARS FELL ON ALABAMA, Conjure County, 1934

*Created by Mr. Carl Carmer, author of a novel by the same name, this drink belongs outside a crowded church house, huddled close to the window, singing lustily. Righteous yet tender, floral but firm: lyrical, with just a whisper of sweetness.*  
with: Buffalo Trace White Dog Kentucky Moonshine, Orange Blossom Water, Bitters

**U***isge beatha*, gaelic for water of life, which we now simply call whiskey, first appeared in Scotland and Ireland before the tenth century, and is believed to have been instrumental in converting the Celts to Christianity, as the newly arrived monks had brought both God and distillation with them from the continent. Whiskey's history from that point forward is entwined with stories of rebellion and conquest, uprising and power, persuasion and revolution.

**Like many spirits**, whiskey started out as medicine, although the rowdy Celts found it as desirable for the healthy as for the sick -- so much so, in fact, that whiskey became a currency that could be traded for almost anything, and was frequently used by distillers to pay their rent.

**The 17th and 18th centuries** brought a great deal of social unrest to Scotland and Ireland. Many distilleries burned during this period of oppression, which was by design: nothing hurt the Irish and Scots quite so much as the loss of their whiskey. Eventually, taxation, disharmony, and famine began driving Scots and Irish to the new world, where they settled in New England and later the Appalachians.

**Transplanted to the new world**, whiskeymaking took on a new air of freedom and democracy. When the colonies went to war with England, shipping routes were blocked and our young country was unable to procure rum, the popular quaff of its day. Soon home-grown whiskey became the American spirit of choice, spelling boom for the fledgling industry in a way that didn't let up until prohibition.

**Perhaps more to blame** for the explosion in whiskey's popularity than a dearth of rum, however, was a geographical issue involving the Mississippi river, which was the cheapest way to move Kentucky whiskey to New Orleans, where demand for alcohol was the highest in the nation. Barrels made of local white oak were fashioned to store the whiskey and ship it by barge along the broad, lazy river to the Big Easy. The months-long trip had such a profound effect on the flavor of the whiskey, that soon aging in barrels became standard practice among whiskeymakers across the globe.

**Meanwhile**, as whiskey grew in popularity, our young nation was facing a budget crisis, wracked with debt from the War of Independence. George Washington, himself a whiskey distiller, levied a tax on the spirit, leading to the tarring and feathering of many a tax collector and fomenting in the Whiskey Rebellion. This led to the first real show of power by the federal government to enforce the rule of law against its own people, when Washington had to send 13,000 soldiers to Kentucky and Pennsylvania to quell the uprising.

**Despite a few tax adjustments**, since those old days, not much has changed in the ways whiskey is made, although the 18th Amendment cut very deeply into how many people were doing it. Today there are still a handful of original distilleries from before prohibition, but most closed their doors for good during the dry years. Those who remain are joined by the small distilleries that have begun popping up again all across this continent, many of whom are committed to artisanal, historically respectful distilling practices. On this menu, you'll find nothing but lovingly crafted whiskeys to enjoy straight or mixed into classic cocktails from throughout American history.

## The Whiskeys

FOUR ROSES  
80° Proof Bourbon Whiskey  
Lawrenceberg KY

EAGLE RARE  
90° Proof Bourbon Whiskey  
Franklin County KY

WILLETT RESERVE  
90° Proof Bourbon Whiskey X  
Bardstown KY

VINTAGE 17 YEAR  
94° Proof Bourbon Whiskey  
Bardstown KY

HIGH WEST RENDEZVOUS  
92° Proof Rye Whiskey  
Park City UT

HUDSON MANHATTAN  
92° Proof Rye Whiskey  
Gardiner NY

WHISTLE PIG 10 YEAR  
100° Proof Rye Whiskey  
Shoreham VT

RITTENHOUSE 25 YEAR  
100° Proof Rye Whiskey  
Bardstown KY

ST. GEORGE  
86° Proof Single Malt Whiskey  
Alameda CA

DEATH'S DOOR  
80° Proof White Whiskey (80% Wheat)  
Door County WI

BUFFALO TRACE WHITE DOG  
125° Proof Unaged "Moonshine" Whiskey  
Franklin County KY



THE MOSS ROOM

## American Whiskey

“what whiskey will not cure,  
there is no cure for.”

Irish Proverb