

The Hancock Room

“Behold the rain which descends from heaven upon our vineyards, there it enters the roots of the vines, to be changed into wine, a constant proof that God loves us, and loves to see us happy.”

- Benjamin Franklin (1706 – 1790)

BRANDY IN THE COLONIES

“As time passed, distilled spirits became popular and widely available, (in Colonial America). They required more equipment and skill than beer and cider but made better economic sense for producers. The raw materials were available—grapes, plums, apples, blackberries, pears, and cherries. Peach brandy, a Southern specialty, was popular, as was applejack, which came from distilling cider. Distilled spirits kept longer than cider or beer, and because of their concentration of alcohol, were more potent. From the standpoint of intoxicant per ounce, they took less space than beer or cider and could be more easily transported.” *

BRANDY COCK TAILS

John Hancock 9.

aka The Improved Brandy Cocktail

Brandy, Angostura bitters, gum syrup, Luxardo Maraschino liqueur, absinthe. Served up.

Ben Franklin 9.

Brandy, Rhuby, lemon juice, and sugar. Served up.

Betsy Ross 9.

Brandy, port, Solerno blood orange liqueur, Angostura bitters. Served Up.

Dolly Madison 9.

aka Brandy Cassis

Brandy, lemon juice, crème de cassis. Served up.

The Pursuit of Happiness 10.

aka Luxury Cocktail

Brandy, orange bitters, Chandon sparkling wine. Served on the rocks.

St Charles Punch 10.

Brandy, Solerno blood orange liqueur, lemon juice, sugar, port. Served on the rocks tall.

Apple Brandy Rickey 9.

Lairds Applejack brandy, fresh lime juice, club soda. Served on the rocks.

Shriner Cocktail 9.

Brandy, sloe gin, Angostura bitters, sugar. Served up.

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GIN IN THE COLONIES

“Starting in the 18th century the British Empire began its worldwide growth; and wherever the Union Jack went, English-style gins followed. In British North American colonies, such celebrated Americans as Paul Revere & George Washington were notably fond of Gin, and the Quakers were well-known for their habit of drinking Gin toddies after funerals.” (Excerpt from: “All About Gin,” Beverage Tasting Institute)

GIN COCK TAILS

John Adams 10.

aka Boston Cocktail

Nolet gin, apricot brandy, lemon juice, grenadine. Served up.

Colonial Cocktail 9.

Plymouth gin, Luxardo Maraschino liqueur, grapefruit juice. Served Up.

Hudson Bay 10.

Hendricks gin, Cherry Heering, Bacardi 151 rum, orange juice, fresh lime juice. Served Up.

Resolute Cocktail 10.

St George’s gin, Rhuby, lemon juice, apricot brandy. Served Up.

The Magna Carta 10.

aka Vesper Martini

209 gin, vodka, Lillet Blanc, Angostura bitters. Served up.

The Declaration 11.

aka Last Word

Genevieve genever-style gin, Luxardo Maraschino liqueur, Chartreuse, fresh lime juice. Served up.

The Preamble 9.

aka Jupiter

Junipero gin, crème de violet, Lillet Blanc, orange juice. Served up.

Corpse Reviver 11.

Tanqueray gin, Solerno blood orange liqueur, Lillet Blanc, Absinthe, lemon juice. Served up.

The Sling 9.

Sloe gin, lemon juice, sugar, club soda. Served on the rocks.

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WHISKEY IN THE COLONIES

“Whiskey began to gain ground during and after the Revolution. Whiskey was made in America before the conflict, though its production typically was limited to farmers who had surplus grain. This began to change when war and the Royal Navy made molasses imports expensive and irregular. Denied large quantities of rum's raw material, Americans turned to domestic whiskey. Whiskey gained popularity after the conflict as a new sense of American identity flourished and patriots sought a beverage devoid of English ties.

Early on, George Washington recognized whiskey's moneymaking potential. After his presidency, he was casting about for a way to increase Mount Vernon's cash flow. James Anderson, his plantation manager, suggested a distillery. By 1798, the father of our country had a solid building in which several stills were bubbling away. Mount Vernon's whiskey production went from 600 gallons in 1797 to 4,500 gallons in 1798 to 11,000 gallons in 1799. Washington died that year, and, at the time, he was one of the largest distillers in the United States." *

WHISKEY COCK TAILS

George Washington 10.

Angel's Envy bourbon, port, sugar, Angostura bitters, Chandon sparkling wine. Served on rocks.

The Revolution 10.

Bulleit rye, honey liqueur, lemon juice, crushed red peppers, port. Served on the rocks.

Blood & Sand 11.

Glenfiddich 12 year single malt scotch, Cherry Heering, Antica sweet vermouth, orange juice. Served on the rocks.

Bull & Bear 10.

Hudson Baby Bourbon, Solerno Blood Orange Liqueur, grenadine, fresh lime juice. Served Up.

Whiskey Sangaree 10.

Bulleit bourbon, sugar, water, soda, Sandeman port. Served on the rocks.

Poor Richard's Almanac 9.

A shot of George Dickel & a Sam Adams Boston Lager

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RUM IN THE COLONIES

“Rum was king of the colonies before the Revolutionary War. It was made from molasses imported from Caribbean sugar plantations. Sometimes the raw material arrived legally; sometimes it was smuggled.

American rum was inferior to Caribbean, but the domestic stuff was cheap and available. With prices for domestic alcohol so low, almost anybody could afford it. It is difficult to know just how much rum colonists drank in British North America, but one historian estimates that during the 1770s the average adult male may have consumed as much as three pints weekly.

Rum was a powerful economic engine. Demand for it became the foundation of colonial intercoastal and international trade. Distillers exported their wares to England, Ireland, southern Europe, and Africa.” *

RUM COCK TAILS

Thomas Jefferson 10.

aka The Diplomat

10 Cane rum, Lillet Blanc, Antica sweet vermouth, Angostura bitters, Luxardo Maraschino liqueur. Served up.

Patrick Henry 10.

aka (Give Me) Liberty (or Give Me Death) Cocktail

Pompero rum, Laird’s Applejack brandy, gum syrup. Served up.

Crossing the Delaware 9.

Sailor Jerry spiced rum, fresh lime juice, Cock & Bull ginger beer. Served on the rocks.

Flip 9.

Kraken spiced rum, sugar, Sam Adams boston lager, nutmeg. Served tall.

** Excerpts from Rattle-Skull, Stonewall, Bogus, Blackstrap, Bombo, Mimbo, Whistle Belly, Syllabub, Sling, Toddy & Flip: Drinking in Colonial America, by Ed Crews*

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MODERN DAY CLASSICS \$7 - 9

Cape Cod *Vodka & Cranberry Juice*
Greyhound *Vodka & Grapefruit Juice*
Harvey Wallbanger *Vodka, OJ & Galliano*
Moscow Mule *Vodka, Ginger Beer, Lime*
Salty Dog *Vodka, Grapefruit & Salt Rim*
Screwdriver *Vodka & Orange Juice*
Gibson *Gin (or Vodka), Dry Vermouth, Onion*
Gin Fizz *Gin, Lemon, Sugar, Soda*
Martini *Gin (or Vodka), Dry Vermouth, Olives*
Negroni *Gin, Campari, Sweet Vermouth*
Tom Collins *Gin & Collins Mix*
Cuba Libre *Rum & Cola with Lime*
Classic Daiquiri *Rum, Lime, Sugar*
Dark & Stormy *Dark Rum, Ginger Beer, Lime*
John Collins *Whiskey & Collins Mix*
Manhattan *Bourbon Whiskey, Sweet Vermouth, Bitters*
Old Fashioned *Bourbon Whiskey, Sugar, Bitters, Cherry*
Sazerac *Rye Whiskey, Sugar, Pernod, Peychaud Biters*
Whiskey Highball *Whiskey & Ginger Ale (or soda)*
Paloma *Tequila, Grapefruit, Sugar, Soda*
Margarita *Tequila, Orange Liqueur, Lime Juice*
Tequila Sunrise *Tequila, Orange Juice, Grenadine*
Pisco Punch *Pisco, Lemon, Pineapple gum syrup*
Pisco Sour *Pisco, Lemon, Lime*

BEER

Amstel Light	<i>Lager.</i> Amsterdam, Holland	6
Anchor Liberty	<i>American Pale Ale.</i> San Francisco	6
Anchor Steam	<i>Modern Steam.</i> San Francisco, CA	6
Blue Moon	<i>Belgian Witbier.</i> Golden, CO	6
Budweiser	<i>American Lager.</i> St. Louis, MO	5
Bud Light	<i>American Lager.</i> St. Louis, MO	5
Chimay Red	<i>Belgian Ale.</i> Chimay, Belgium	8
Corona	<i>Pale Lager.</i> Mexico City, Mexico	6
Guinness	<i>Dry Stout.</i> Dublin, Ireland	6
Heineken	<i>Pale Lager.</i> Amsterdam, Holland	6
Hoegaarden	<i>Belgian Witbier.</i> Hoegaarden, Belg.	6
Lagunitas IPA	<i>India Pale Ale.</i> Petaluma, CA	6
Newcastle	<i>Brown Ale.</i> Tadcaster, England	6
Pabst Blue Ribbon	<i>American Lager.</i> Milwaukee, WI	4
Prohibition Ale	<i>American Amber Ale.</i> San Francisco	6
Pyramid Hefeweizen	<i>Wheat Ale.</i> Berkeley, CA	6
Red Stripe	<i>Jamaican Lager.</i> Kingston, Jamaica	6
Samuel Adams	<i>Vienna Lager.</i> Boston, Massachusetts	5
Sierra Nevada	<i>American Pale Ale.</i> Chico, CA	6
Trumer Pils	<i>Pilsner Lager.</i> Berkeley, CA (Salzburg)	6

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SPIRITS

Bourbon

Angel's Envy 87 pf
Bakers 107 pf
Basil Hayden 8yr 80 pf
Black Maple Hill SB 95 pf
Blanton's Single Barrel 93 pf
Booker's 128.4 pf
Buffalo Trace 90 pf
Bulleit Bourbon
Eagle Rare Sgl Brl 10yr 90 pf
Elmer T Lee Sgl Brl 90 pf
Fighting Cock 6yr 103 pf
Four Roses Single Barrel
Four Roses Small Batch 90 pf
Hudson Baby Bourbon 92 pf
Jefferson's Reserve 90 pf
Knob Creek 9yr 100 pf
Maker's Mark
Noah's Mill 114 pf
Old Grand Dad 114 pf
Rebel Reserve 91 pf
Rebel Yell
Ridgemont Reserve 1792 94pf
Russell's Reserve 10yr 90 pf
Wild Turkey Rare Breed
Woodford Reserve 90.4 pf

Scotch

Balvenie 12yr
Glenfiddich 12yr
Glenkinchie 10yr
Glenlivet 12yr
Highland Park 12yr
Johnny Walker Red, Black,

Tequila

Cazadores *Reposado*
Chamucos *Reposado*
Corralejo *Blanco, Repo, Anejo*
Corzo *Silver, Repo, Anejo*
Don Julio *Silver, Repo, Anejo*
Fortaleza *Silver, Reposado*
Herradura *Silver, Repo, Anejo*
Jose Cuervo *Silver*
Siete Leguas *Repo, Anejo*

Rum

Bacardi (Puerto Rico)
151pf, Silver,
Brugal (Dominican Republic)
Captain Morgan (Puerto Rico)
Spiced, Coconut
Flor de Cana (Nicaragua)
Goslings Black Seal (Bermuda)
Mt Gay Eclipse (Barbados)
Rhum JM VSOP (Martinique)
Sailor Jerry Spiced (Caribbean)

Rye

Bulleit Rye 90 pf
High West Double Rye 92 pf
High West Rendezvous Rye
Hudson Manhattan Rye 92 pf
Old Overholt
Old Potrero SM 90 pf
Old Potrero 18th Century
Redemption Rye 92 pf
Rittenhouse Rye
Templeton Rye 80 pf
Whistle Pig 10yr 100pf

Other Whiskey

Balcones BBC 92 pf
Bernheim SBW 90 pf
Buff Trace White Dog 125pf
Crown Royal
Death's Door White
Jack Daniels Gentleman Jack
Jack Daniels Single Barrel
Jameson
Redbreast
Seagram's 7
Yamazaki 12yr 86pf

Gin

Lagavulin 16yr
Laphroaig 10yr
Macallan 12yr
Oban 14yr
Pig's Nose, Sheep Dip
Gold & Blue

Gin

Aviation, Broker's
Bombay Dry, Sapphire
Death's Door
Distillery 209
Genevieve, Junipero
Hendricks
Nolet
Right
St. George Botanicore, Terroir
Tanqueray

Vodka

Absolut (select flavors)
Belvedere
Chopin
Death's Door
Effen & flavors
Grey Goose & flavors
Hangar One & flavors
Ketel One & flavors
Russian Standard
Stolichnaya (select flavors)
VeeV Acai