



Batavia Arrack van Oosten

- The spirit that made "Punch" famous in the 17th-19th centuries.
- Made from sugar cane and fermented red rice.
- Combines smoky fruitiness with a vegetal funk.
- Lends aroma and depth to an Airmail.



Hayman's Sloe Gin

- Traditional English liqueur from sloeberries of the Blackthorn tree.
- Sweetened with natural sugar; no additional colors or vanilla.
- Mixes nicely with lemon juice and sparkling wine.



Purkhart Pear Williams Eau-de-Vie

- Lively eau-de-vie distilled from Williams pears.
- Williams pears have an opulent and creamy ripe fruit fragrance.
- Floral, fruity complexity; makes aromatic sparkling-wine cocktails.



Rothman & Winter Orchard Pear Liqueur

- Distilled from the seasonal harvest of Austria's Williams Pears.
- Drizzle into soda water, wheat beer or sparkling wine.
- Higher proof and less sugar reinforce fruit intensity.



Hayman's London Dry Gin

- Emphasizes citrus while maintaining the full proof and spicy midpalate of classic dry gin.
- Exceptionally versatile for refreshing cocktails such as the Basil Spritz.
- The Hayman family is the longest-standing gin-producing family in London.



Airmail

1 oz Batavia Arrack van Oosten
0.5 oz demerara syrup (2:1)
0.75 oz lime juice

Shake with ice & strain. Top with 2 oz sparkling wine, lime wheel.

Sloe Royale

1 oz Hayman's Sloe Gin
4 oz chilled sparkling wine
Build in flute, lemon peel.

Austrian 75

1 oz Purkhart Pear Williams Eau-de-Vie
0.5 oz lemon juice
0.5 oz simple syrup

Shake with ice & strain. Top with 3 oz sparkling wine, lemon peel.

Basil Spritz

0.5 oz Hayman's London Dry Gin
0.5 oz Rothman & Winter Orchard Pear Liqueur
0.5 oz lemon juice
3-4 basil leaves
2 oz soda water

Shake lightly with ice & strain into glass filled with ice. Top with 3 oz prosecco, basil leaf.

Damson Royale

1 oz Averell Damson Gin
0.5 oz lemon juice
Stir with ice & strain.

Top with 3 oz sparkling wine, lemon peel.

Imperial Plaza

1 oz Blume Marillen Apricot Eau-de-Vie
0.5 oz honey syrup (2:1)
0.5 oz lemon juice

Shake with ice & double-strain. Top with 3 oz sparkling wine, dried apricot or lemon peel.

Letter to Elise

1 oz Cocchi Americano Rosa
0.75 oz Hayman's Royal Dock Navy Strength Gin
0.5 oz Rose Syrup
0.5 oz lime juice
Shake with ice & strain.
Top with 1 oz sparkling wine.

Negroni Sbagliato

1.5 oz Aperitivo Cappelletti
1.5 oz Cocchi Vermouth di Torino 'Storico'
2 oz sparkling wine
Build in glass filled with ice, orange peel.



Averell Damson Gin

- Naturally flavored and colored with tart, bittersweet Damson plums from New York.
- Mid-weight ABV, square in the tradition of English gin "cups."
- Lends dried fruit and sweet spice components to sparkling-wine drinks.



Blume Marillen Apricot Eau-de-Vie

- Embodies the apricot orchard in full bloom.
- Delicate floral bouquet; long elegant finish; no added sugar.
- Lends spice, earth and licorice notes to the Imperial Plaza cocktail.



Cocchi Americano Rosa

- Flavorful, refreshing all-purpose aperitif of Piemonte, Italy.
- Brachetto d'Acqui wine base provides notes of white rose and rich berry on a bitter backbone of gentian and quinine.
- Perfect in a Letter to Elise.



Royal Dock Navy Strength Gin

- The Hayman family and its forebears supplied this gin to the Royal Navy starting in 1863.
- Emphasis on angelica, coriander and liquorice among 10 botanicals.
- Peppery and dry-spice notes.



Cappelletti Aperitivo

- Historic, wine-based Italian red bitter. Adds vinous texture to cocktails.
- Refreshing acidity and drying finish. Natural carmine color.
- Shines in a Negroni Sbagliato.