

Unlock the States



SPARE
KEY

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51 COCKTAILS, ONE FOR EACH STATE + DC!

GET A FREE PUNCH CARD AND TRACK YOUR JOURNEY! FIRST TO FINISH GETS HIS/HER OWN PERSONAL SPARE KEY COCKTAIL ON THE MENU FOR THE REST OF 2015, AND EVERYONE WHO FINISHES GETS A SPECIAL PRIZE AS WELL. LIMIT 2 DRINKS COUNTED PER NIGHT.

ALABAMA - Alabama Slammer: Bourbon, Peach Brandy, Amaretto, Sloe Gin, Orange, Lemon - \$10

We took this sweet and stiff college bar drink, most often associated with Harry's Bar in Tuscaloosa, and adapted the recipe to include fresh juice and quality liqueurs.

ALASKA - Nome Cocktail: Old Tom Gin, Fino Sherry, Yellow Chartreuse - \$12

As tempting as it was to put the Duck Fart from the Peanut Farm bar on the menu, we instead chose this sherry-driven variation of the Alaska Cocktail that appears in David Embury's *The Fine Art of Mixing Drinks*.

ARIZONA - Strip and Go Naked: Dry Gin, Grenadine, Orange, Lime, Pilsner - \$10

Though this colorful drink name is often used to refer to a vodka lemonade with beer, the original version of this tropical drink was a house standard across Dean Short's 1960's era empire of Tiki bars in Phoenix and Tucson.

ARKANSAS - Sweet Potato Lemonade: Vodka, Spiced Sweet Potato Syrup, Lemon - \$9

After visiting one of Little Rock's leading cocktail venues, South on Main, we were able to get the recipe to this complex, but refreshing, house staple, created by bar manager David Burnette.

CALIFORNIA - Zombie: White Rum, Gold Rum, Overproof Rum, Herbsaint, Lime, Grapefruit, Grenadine, Angostura - \$12

Dueling restaurateurs Donn the Beachcomber and Trader Vic ignited the Tiki cocktail movement out of California, and the Zombie is one of our favorite Tiki classics. This version is loosely adapted from Donn's original 1934 recipe.

COLORADO - My Pear Lady: Gin, Pear Brandy, Lemon, Grenadine - \$10

From Sean Kenyon of renowned Denver cocktail bar William & Grahams comes this tasty homage to Colorado's craft distillers, such as fruit brandy producers Peach Street Distillers.

CONNECTICUT - Yale Cocktail: Old Tom Gin, Dry Vermouth, Creme Yvette, Orange Bitters - \$11

Most colleges in the Ivy League have their historic signature cocktails, and Yale's was this play on the classic Martini, brightened with a touch of Creme Yvette, a vintage violet and berry liqueur.

DELAWARE - Delmarva Cocktail: Rye, Dry Vermouth, Lemon, Creme de Menthe - \$10

A classically-styled modern cocktail that creator, spirits writer Ted Haigh, named in honor of the Delmarva Peninsula, where he used to live.

DISTRICT OF COLUMBIA - Gin Rickey: Old Tom Gin, Lime, Soda Water - \$8
The D.C. Council made this choice a no-brainer by naming this refresher, created around 1883 at the late Shoomaker's Bar, the official cocktail of D.C. in 2011.

FLORIDA - Hemingway Daiquiri: White Rum, Lime, Grapefruit, Maraschino - \$10

The Hemingway Daiquiri has its roots at Havana's Floridita bar, but since Ernest Hemingway also spent a lot of time in Key West, we figured his namesake daiquiri would be an appropriate choice for Florida.

GEORGIA - Chatham Artillery Punch: Demerara Rum, Black Strap Rum, Maraschino, Rose Wine, Lemon, Pineapple, Sparkling Wine - \$10

The house beverage of a centuries-old Savannah militia company, the Chatham Artillery Punch is notorious for the sheer number of ingredients it packs into one dangerously refreshing drink. Our recipe is a loose adaptation of the one featured in the first edition of David Wondrich's *Imbibe!*

HAWAII - Tropical Itch: Bourbon, Gold Rum, Curacao, Lime, Passion Fruit, Blackstrap Rum - \$11

One of many 1950's tropical creations often attributed to bartender Harry Yee of the Waikiki Hilton. As the Tropical Itch will show you, Yee was celebrated for his creative garnishes, and is remembered as the first bartender to garnish a drink with a cocktail umbrella.

IDAHO - Picon Punch: Amer China China, Cognac, Lemon, House Grenadine, Soda - \$12

The "national drink" of Basque immigrants that settled throughout parts of the American northwest in the 19th Century. Boise, in particular, is known for its famous downtown "Basque Block."

ILLINOIS - Chicago Fizz: Black Strap Rum, Ruby Port, Egg White, Lemon, Soda - \$11

We were tempted to put a shot of Jeppson's Malort here to honor our Chicago bartender friends, but instead decided to go with this rich, yet refreshing pre-Prohibition egg drink named for the Windy City.

INDIANA - Fairbank Cocktail: Dry Gin, Dry Vermouth, Creme de Noyeaux, Orange Bitters - \$11

Former U.S. vice president and Indiana senator "Cocktail Charlie" Fairbanks may have killed his political career by serving liquor at a luncheon. Sweetened with a pink almond cordial, this Martini-like concoction was likely named for him.

IOWA - Rye Old-Fashioned: Rye, Sugar, Angostura - \$10

Though currently distilled in Indiana, Iowa's Templeton Rye brand has caused a major resurgence in the popularity of rye there. So we decided to keep things simple and offer our house rye Old-Fashioned.

KANSAS - Horse Feather: Rye, Lemon, Angostura, Ginger Beer - \$9
A bolder cousin to the Moscow Mule, this spicy highball is a staple on drink menus in Lawrence and both the Kansas and Missouri sides of Kansas City.

KENTUCKY - Seelbach Cocktail: Bourbon, Combier, Peychaud's, Angostura, Sparkling Wine - \$10

The house cocktail of the Seelbach hotel in Louisville, the Seelbach tames the bite of Kentucky bourbon with a hefty dose of bitters and a splash of dry sparkling wine.

LOUISIANA - Grasshopper: Crème de Menthe, Crème de Cacao, Cream - \$10

New Orleans has given the world a plethora of amazing cocktails, but we decided to go with the Grasshopper. Invented at Tujague's in the French Quarter, this tasty dessert drink has been making a quiet comeback in the past few years.

MAINE - Sombrero: Coffee-Infused Cognac, Cream - \$8

One of Maine's guilty pleasures is Allen's Coffee Flavored Brandy, which locals like to mix with milk or cream. We decided to make our own house coffee brandy for this White Russian-esque highball.

MARYLAND - Preakness Cocktail: Rye, Sweet Vermouth, Benedictine, Angostura - \$12

A whisper of Benedictine and a strip of lemon peel distinguishes this Manhattan variant, the original official cocktail of the Preakness. We agree with David Wondrich that this is a far superior drink to the sugary Black-Eyed Susan that replaced it.

MASSACHUSETTS - Periodista: Demerara Rum, Curacao, Apricot Brandy, Lime - \$10

Named for the Spanish word for "Journalist," this Cuban-born rum cocktail has a cult following in Boston, but remains mysteriously obscure outside the city.

MICHIGAN - Last Word: Dry Gin, Lime, Green Chartreuse, Maraschino - \$12

Though its modern popularity came from Murray Stenson's tenure at Seattle's Zig Zag Cafe, the Last Word cocktail originated in the early 20th Century at the Detroit Athletic Club.

MINNESOTA - Oliveto: Dry Gin, Lemon, Licor 43, Olive Oil, Egg White - \$11

To acknowledge the excellent cocktail scene in Minneapolis/St. Paul, we chose a local fan favorite from Pip Hanson, beverage director at Marvel Bar. The Oliveto spices up a classic gin sour with a hint of orange vanilla flavor, and a touch of olive oil for mouthfeel.

MISSISSIPPI - *Joe Redding's Julep: Cognac, Jamaican Rum, Ruby Port, Mint, Crushed Ice* - \$12

The newly released revised edition of David Wondrich's *Imbibe!* includes this 1840 julep recipe published in a Natchez newspaper, attributed to a Kentucky bartender named Joe Redding.

MISSOURI - *Whiskey Punch (St. Louis Style): Bourbon, Sweet Vermouth, Pineapple Syrup, Lemon* - \$10

A vintage local punch recipe, lifted from the pages of *The Ideal Bartender*, a renowned cocktail manual published in 1917 by St. Louis Country Club bartender, Tom Bullock.

MONTANA - *Montana Cocktail: Cognac, Ruby Port, Dry Vermouth*, - \$12

An obscure, but flavorful number that balances the bite of cognac with a hint of sweet ruby port, the softness of dry vermouth, and the spice of Angostura Bitters.

NEBRASKA - *Bavarian Offering: Cream Sherry, Strawberry, Green Chartreuse, Lemon* - \$11

Our attempt at recreating a house original we enjoyed at The Berry & Rye, a delightful cocktail bar in Omaha's Old Market district. Appropriately enough, it has the same "Big Red" color the Cornhuskers do.

NEVADA - *Lava Letch: Demerara Rum, Cognac, Crème de Cassis, Lime, Angostura, Ginger Beer* - \$10

Our adaptation of a tropical house drink from Frankie's Tiki Room, a legendary 24 hour rum bar located off the Strip in Las Vegas.

NEW HAMPSHIRE - *Rattle Skull: Black Strap Rum, Cognac, Lime, Stout Beer* - \$9

The Rattle Skull is rich, flavorful colonial New England beverage brought back to life. Its ominous sounding name is simply an old slang term for someone who talks too much.

NEW JERSEY - *Jack Rose: Applejack, Lime, Grenadine* - \$10

Nicknamed "Jersey Lightning," applejack is the core product of Laird & Company, the first commercially licensed distillery in the U.S. The Jack Rose, a staple of 1920's and 30's cocktail culture, softens the bite of applejack with fresh lime juice and homemade pomegranate grenadine.

NEW MEXICO - *Chimayo Cocktail: Reposado Tequila, Apple Cider, Lemon, Crème de Cassis* - \$11

The house cocktail of the Rancho de Chimayo outside Santa Fe, this 1960's creation was a creative way to put to use an excess supply of apples at the ranch.

NEW YORK - *Gin Gin Mule: Dry Gin, Lime, Mint, Ginger Beer* - \$10

Although New York has an immeasurably rich history of classic cocktail culture, we chose to celebrate New York City's role in leading the modern cocktail revival of the early-mid 2000's. Audrey Saunders' bar, Pegu Club, and her immensely popular Gin Gin Mule, were key forces in bringing about that change.

NORTH CAROLINA - *The Roycroft: Rye, Lemon, Cherry Heering, Benedictine, Green Chartreuse* - \$12

The recipe for this signature drink of the critically acclaimed Chapel Hill cocktail bar, The Crunkleton, was given to us personally from proprietor Gary Crunkleton. Its name is a tribute to a community of artists that played a key role in the Arts and Crafts movement at the turn of the 20th Century.

NORTH DAKOTA - *Smith & Curran: Crème de Cacao, Jamaican Rum, Cream, Soda Water* - \$9

This stiff egg cream drink was first served by bartender Gebert Doebber at the Blue Blazer Lounge in the Prince Hotel in Bismarck. It was created for oilmen Wendell Smith and James Curran, though its name is often corrupted into the "Smith & Kearns." We tweaked the recipe to add some Smith & Cross Jamaican rum as a play on the name.

OHIO - *The Splifacator: Four Roses Bourbon, Soda Water, Honey, Orange Bitters* - \$8

We consulted Cincinnati drinks maven Molly Wellmann, and she suggested this delightfully-named local highball variant that dates back to the 1890's. We added a few tweaks of our own to spiff it up.

OKLAHOMA - *Lunch Box: Bourbon, Amaretto, Orange, Pilsner* - \$8

A cocktail bar-styled tribute to Edna's, an iconic Oklahoma City dive bar, and its house drink, which has since become a college bar staple.

OREGON - *Ransom Martinez: Ransom Old Tom Gin, Sweet Vermouth, Maraschino, Orange Bitters* - \$12

As deep as Portland's cocktail scene is, we chose to spotlight their equally strong craft distilling scene, using Ransom Old Tom Gin from Sheridan, Oregon as the base for a classic Martinez cocktail.

PENNSYLVANIA - *Clover Club: Dry Gin, Lemon, Raspberry Syrup, Egg White* - \$12

A gentleman's drinking club that met at the Bellevue Stratford Hotel in Philadelphia lent its name to this frothy, delicate, and delicious egg white cocktail.

RHODE ISLAND - *Narragansett Cooler: Bourbon, Orange Juice, Ginger Beer* - \$8

A cooler is a broad category of tall front porch drinks, loosely defined as a base spirit served over ice and topped with a carbonated beverage, often with some citrus added. Countless regional American variations existed, including this old New England refresher.

SOUTH CAROLINA - *Ankle Breaker: Demerara Rum, Overproof Rum, Cherry Heering, Lemon* - \$10

The Deep South gets a tropical twist with this sweet and strong 1950's rum cocktail from the Francis Marion Hotel in Charleston.

SOUTH DAKOTA - *Yellow Daisy: Dry Gin, Dry Vermouth, Curacao, Absinthe* - \$12

A slightly sweeter Martini variant, the Yellow Daisy is attributed to Richard Clarke, a South Dakota frontiersman and actor often linked to the cowboy novel hero Deadwood Dick.

TENNESSEE - *Tennessee Whiskey Manhattan: George Dickel #12, Sweet Vermouth, Angostura* - \$11

Tennessee whiskey distinguishes itself undergoing the Lincoln County Process, being filtered through sugar maple charcoal before aging. To honor Tennessee's distilling tradition, we chose a classic Manhattan recipe, adjusted to reflect the sweeter, mellower profile of Tennessee whiskey.

TEXAS - *Margarita: Blanco Tequila, Curacao, Lime* - \$9

Whether served at a cocktail bar or an old school Tex Mex joint, the margarita is simply a Texas institution. A simple mix of 100% agave blanco tequila, dry curacao, and fresh lime. We recommend enjoying it up in a cocktail glass, without salt.

UTAH - *Medicine Hat: Applejack, Fernet Branca, Lemon, Grenadine* - \$10

Bar X, now co-owned by Ty Burrell of Modern Family, is one of Salt Lake City's oldest bars, dating back to 1933. One of their iconic cocktails is the Medicine Hat, a slightly bitter twist on a classic Jack Rose.

VERMONT - *Stone Fence: Demerara Rum, Maple Syrup, Dry Apple Cider* - \$8

Said to be a favorite of Ethan Allen, this Colonial-era highball was originally a simple mixture of New England rum and hard cider. We added a touch of maple syrup to balance things out.

VIRGINIA - *Quoit Club Punch: Sercial Madeira, Cognac, Jamaican Rum, Lemon* - \$10

Chief Justice John Marshall was a founding member of the 18th Century Richmond social club that counted this stiff, but quite drinkable, punch bowl recipe as part of its house menu.

WASHINGTON - *Trident: Aquavit, Fino Sherry, Cynar, Peach Bitters* - \$11

Many of today's top cocktail bartenders cut their teeth reading Drinkboy.com, the blog of Seattle cocktail writer Robert Hess. Hess uses dry sherry and the Nordic caraway-infused spirit, aquavit as the backbone of this dry, bitter cocktail, which became a fixture on menus at Seattle cocktail bars.

WEST VIRGINIA - *Mint Julep: Bourbon, Mint, Sugar, Crushed Ice* - \$10

Primarily remembered as the official drink of the Kentucky Derby, the classic mint julep also has a deep history in West Virginia, most notably as the house drink of the Greenbrier resort in White Sulphur Springs.

WISCONSIN - *Brandy Old Fashioned: Cognac, Muddled Cherry and Orange, Sugar, Angostura* - \$11

Wisconsinites have traditionally favored brandy and muddled fruit in their Old Fashioned cocktails, and we won't argue this time, though we chose to use French cognac in place of the popular Korbel Brandy.

WYOMING - *Wyoming Swing: Punt e Mes, Dry Vermouth, Orange, Soda* - \$8

From deep in the pages of the Savoy Cocktail Book comes this easygoing aperitif drink, likely named to honor Wyoming's fondness for country swing dancing.

SPARE KEY

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