



COCKTAIL MENU

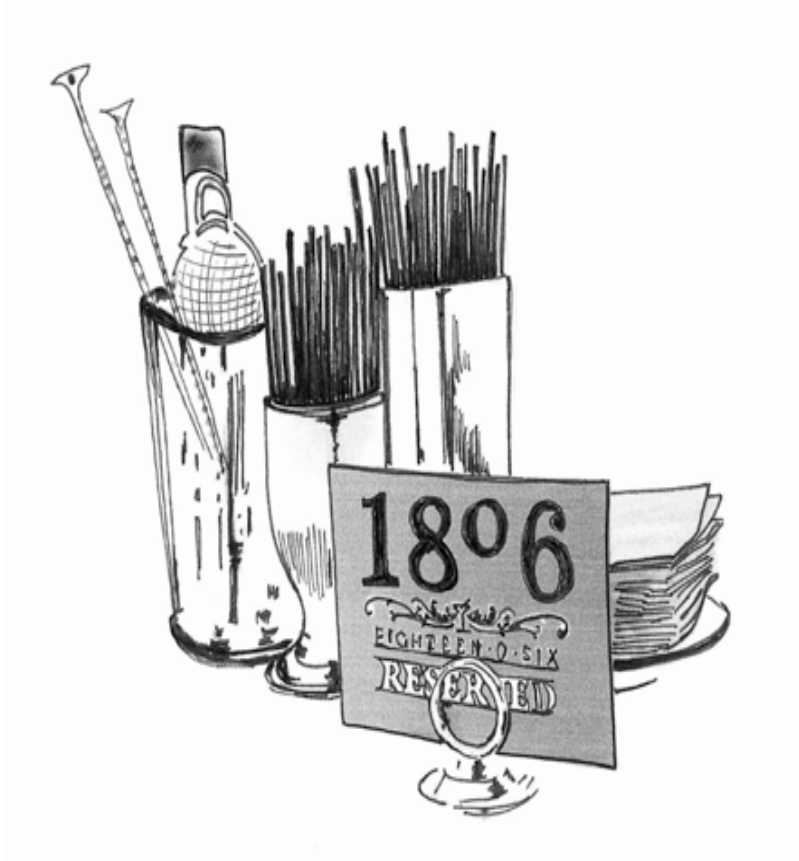
WORLD HISTORY
AS SEEN THROUGH
THE BOTTOM OF A GLASS

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Published in 2015 by 1806
169 Exhibition St, Melbourne.
VIC. 3000. Australia

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ISBN 978-0-9807891-6-4

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*Please appreciate our menu within the venue.
For less than the the price of two cocktails you can take your
own shiny, new copy home, which includes all of our recipes,
history and illustrations.*

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FOREWORD

18o6 has lived and breathed mixed drinks since it opened in 2007. Based in the heart of the city's theatre district, the iconic Melbourne Cocktail Bar is housed in an historic building on Exhibition Street. Opulent furnishings match the old fashioned service.

Named after the year that the word "Cocktail" was first defined in print, 18o6 has designed its menu concept around the complex and engaging history of mixed drinks.

The concept follows a timeline over the past 200 years capturing the essence of each decade and what people were drinking at the time. Dating back to 1756 when concoctions in a punch bowl were the norm, 18o6's first cocktail menu set a new standard in the world of classic cocktail bars and received international recognition, winning the award for "World's Best Cocktail Menu" in 2008 at Tales of the Cocktail, New Orleans.

With this edition of the 18o6 Cocktails menu, the bar has been raised yet again, by researching not only the drinks themselves but also how they have been directly implicated with major global events.

FOREWORD

The recipes in this menu have been kept, as much as possible, to the original recipes.

By utilising homemade ingredients, the freshest produce available and the best quality ice, you will find yourself transported back to another time.

This menu restores many long forgotten drinks, not merely for the sake of it, but because we feel they deserve another time in the spotlight. We are sure you will find a few new favourites.

1806 would like to thank all the people who have put their blood, sweat and tears into our beautiful bar, especially those who are still working behind the stick with unbridled passion.

A special thanks to all those patrons who come in time and again to enjoy our drinks. You make all the long shifts and late nights so worth while.

Enjoy

The 1806 Team





Drinks in this menu are categorised by style not by date of creation. Any discrepancies are included by design of the authors.

COCKTAILS OF THE 1650-1800 PUNCH ERA

There was once a time, hard as it is to imagine, when the Cocktail as we know it was nothing but a twinkle in the bartender's eye. Sure, there were plenty of people enjoying the virtues of hard liquor but the drinks did not resemble the short, sharp concoctions of spirit and spice which we are familiar with today.

The most common refreshment ritual was one that united all walks of life from sailors to new world planters, aspiring politicians and zealous revolutionaries. Humble in nature, it involved nothing more than standing around the "Flowing Bowl" drink-




*During the whole eighteenth century,
punch ruled with a sovereign sway.*


COCKTAILS OF THE 1650-1800 PUNCH ERA




*There's a little place just out of town,
Where, if you go to lunch,
They'll make you forget your mother-in-law
With a drink called Fish House Punch.
-The Cook, 1885*


 **FISH HOUSE PUNCH** **\$22.00**
Pampero Anejo Rum - Hennessy VS - Peach Infused Delord
Blanche Armagnac - Lemon - Caster Sugar
Tall and Sweet with big stones, just like George Washington.

 **CIDER PUNCH** **\$19.00**
Calvados - Cider - Manzanilla Sherry - Lemon - Gomme
*A wonderful delicately balanced drink finished with nutmeg
& cucumber.*

 **ROMAN PUNCH** **\$19.00**
Pampero Anejo Rum - Grand Marnier - Lemon - Raspberry
Syrup - Port
*A classic punch recipe from yesteryear. Sweet, fruity and rich,
served over crushed ice and garnished with seasonal fruit.*

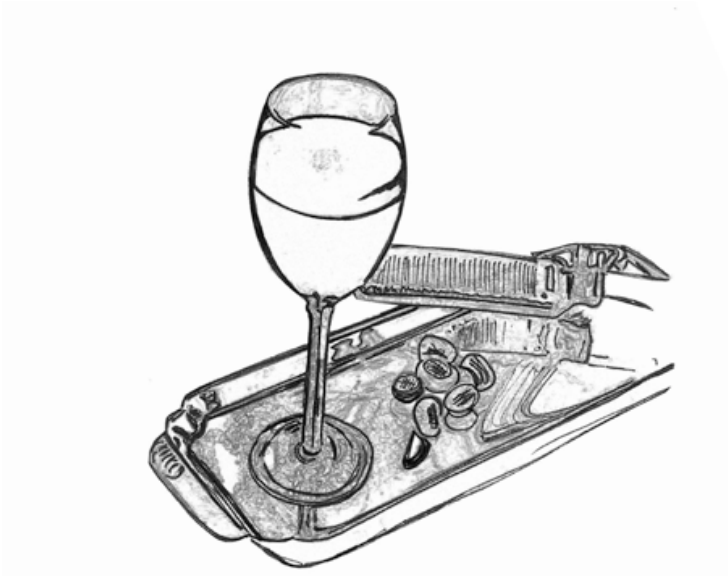
COCKTAILS OF THE 1650-1800 PUNCH ERA

 LIGHT GUARD PUNCH \$19.00
Hennessy VS - Manzanilla Sherry - Pineapple -
Lemon - Champagne - Gomme
*A drink with more class and sophistication than a New
York City socialite.*

 STRAWBERRY SHRUB \$19.00
Hennessy VS - Strawberry Shrub - Maraschino - Orange
Bitters
Complex, strong and aromatic.

 LORD RUTHVEN'S GOSSIP CUP \$19.00
Hennessy VS - Dark Ale - Brown Sugar - Lemon Peel -
Ginger - Nutmeg
*Deep and Rich, this drink will soothe the most restless of
souls.*

 WHISKY TODDY \$19.00
Johnnie Walker Black - Winter Spice Elixer - Lemon -
Gomme - Water
*A tried and trusted remedy for whatever 'ails ya'.
Darn tasty to boot.*



*“Ye ‘hail storms,’ mint juleps, and cobblers of sherry,
Egg-noggs, Roman punch, and ye spiced Tom and Jerry,
Ye toddies, and slings, ye potations of ‘swells,’
I have taken the water; and receive your farewells.”*
– *Wiscosin Democrat*, 14th March 1846
Tom & Jerry

COCKTAILS OF THE 1800-1850 RISE OF THE BARTENDER

It is a commonly agreed upon fact, amongst scholars, that the American revolution changed the world in many ways.

This new society of people simply did not have the time to sit around a bowl and drain it till it was done. The time for punch was over. Enter the individualistic and idiosyncratic beast that became known as the Cocktail.

In 1806 Harry Croswell, editor of a conservative newspaper, was describing a bar bill incurred by a candidate applying for votes, in which 25 dozen cocktails had been consumed. A reader wrote in explaining that they had never heard of this term and questioned its meaning.

Croswell replied soon after saying that a cocktail was “a stimulating liquor combined of spirit, sugar, water and bitters, vulgarly called a bittered sling.” He went on to say that it was of great use to any democratic candidate, for anyone who swallowed a glass of it was ready to swallow anything else.

Now like any infant prodigy, it would take some time before the Cocktail’s presence was fully felt, though when it was the Golden Age of the American bar was already in full swing across the world.

COCKTAILS OF THE 1800-1850 RISE OF THE BARTENDER


Y IRVIN S COBB'S JULEP \$19.00
Bulleit Bourbon - Pampero Anejo Rum - Mint - Gomme
*A delicious variation on the classic mint infused bourbon
beverage ideally garnished with a rocking chair and a straw
hat.*


Y GEORGIA JULEP \$19.00
Hennessy VS - Delord Blanche Armagnac - Mint - Gomme
Sweet, peachy and soft.

*"Then comes the zenith of
man'pleasure.
Then comes the julep – the mint
julep.
Who has not tasted one has lived
in vain.
The honey of Hymettus brought no
such solace to the soul;
the nectar of the gods is tame
beside it.
It is the very dream of drinks,
the vision of sweet quaffings."
- J. Soule Smith, *The Lexington Times*
c1890*





COCKTAILS OF THE 1800-1850 RISE OF THE BARTENDER


 **SHERRY COBLER** \$19.00
Manzanilla Sherry - Orange - Lemon - Caster Sugar
Created in the early 19th century, this dry and citrus based-drink became a worldwide phenomenon. After trying one it's not hard to see why.

 **SAZERAC** \$21.00
Bulleit Bourbon - Hennessy VS - Peychauds - Gomme
Someone once said, "The problem with New Orleans is finding workmen who can climb a ladder after lunch" We believe that this drink is definitely the culprit.

 **BRANDY CRUSTA** \$19.00
Hennessy VS - Grand Marnier - Lemon - Bokers - Gomme
The sensuous figure of Cognac dressed in lashings of orange and lemon.

 **BITTERED BRANDY SLING** \$20.00
Hennessy VS - Delord Blanche Armagnac - Orange Bitters - Caster Sugar - Lemon
Spirit, Check. Sugar, Water and Bitters, Check. Yep this is definitely the definition of a cocktail.

 **STRAITS SLING** \$19.00
Tanqueray - Kirsch - DOM Benedictine - Lemon - Gomme - Orange Bitters - Angostura Bitters - Soda
The Singapore Sling before it became cool.

 **TOM AND JERRY** \$20.00
Pampero Anejo Rum - Hennessy VS - Winter Spice Elixer - Caster Sugar -Eggs - Hot water
The age old classic from the Professor himself.



“Barkeep!” he roared. “Fix me up some hell-fire that’ll shake me right down to my gizzard!”

Professor Thomas surveyed him calmly and shrewdly estimated his capacity, which was obviously abnormal. He realised that here, at last, was a man worthy of his genius.

“Come back in an hour,” he said, “I shall have something for you then.”

“Gentlemen” he announced, impressively, “you are about to witness the birth of a new beverage!”

-David Wondrich, Imbibe.

COCKTAILS OF THE 1850-1900 BIRTH OF COMMERCIAL ICE


A major reason for the meteoric rise of the cocktail is down to the addition of ice, an ingredient that recent generations take for granted. Ice had been available for much of the 19th century but in the days before refrigeration, it was a rare commodity in a bar and thus used sparingly.


During the 1860's, however, there was a huge increase in the amount of ice being harvested from lakes and transported to the cities. This practice coupled with the invention of an affordable ice machine, meant that ice became more widely available than ever before.


The introduction of ice had a transforming effect in the enjoyment of drinks. They became fresher and more exciting with endless possibilities. If only there was someone with the skill, flair and desire to take advantage of the situation... a celebrity bartender perhaps.

The modern bartender is often viewed as little more than a glorified valet, transferring liquid from bottle to glass, however there was a time when he was regarded with the utmost respect. Although people in far off lands, such as Australia, were also developing a penchant for the American style of drink, it was to be the exquisite hotels of England and Europe that would take them to the next level, whilst back stateside the murmurings of prohibition were becoming louder and louder.

COCKTAILS OF THE 1850-1900 BIRTH OF COMMERCIAL ICE


 **TOM COLLINS** \$20.00
Tanqueray - Lemon - Gomme - Soda
The best Tom Collins you'll ever have, and that's no hoax.

 **MORNING GLORY FIZZ** \$20.00
Johnnie Walker Black - Absinthe - Lemon - Gomme -
Egg whites
As hard as nails, just like a morning glory should be.

 **PISCO PUNCH** \$19.00
Pisco - Pineapple - Lime - Gomme - Egg whites - Licor 43
*Sweet, Tropical flavours combine to host a
Peruvian pan flute party in your mouth.*

 **COFFEE COCKTAIL** \$19.00
Hennessy VS - Port - Gomme - Egg
*WARNING: This drink tastes nothing like coffee...
it is however delicious.*

 **CLAN MACGREGOR EGG NOG** \$19.00
Bacardi Superior - Hennessy VS - Manzanilla Sherry - Milk -
Egg - Gomme
*Anyone that says it has to be Christmas time to
have Egg Nog definitely hasn't tried this recipe. Impossibly
light and fresh.*

 **ST CRIXO RUM FIX** \$19.00
Pampero Blanco - Lemon - Pineapple Syrup
*Pineapple and Cruzan rum take to the dance floor with
breath taking synergy. Shaken and served over ice.*

COCKTAILS OF THE 1850-1900 BIRTH OF COMMERCIAL ICE

Y BLUE BLAZER \$21.00
Talisker 10yr - Johnnie Walker Black - Gomme - Bitters -
Hot Water - Lemon Zest
Scottish Single Malt Whisky + Fire = A show stopping cocktail

Y MARTINEZ \$20.00
Old Tom Gin - Cinzano Rosso - Maraschino - Angostura
*Sweet, innocent and aromatic. This drink paved the way for
the modern day Martini.*

Y OLD FASHIONED \$21.00
Bulleit Rye - Gomme - Angostura Bitters -
Orange Bitters
*The people's champion who requires no introduction.
Patiently stirred and served over pure hand carved ice.*



*“When properly made, this cocktail [the Old Fashioned]
can represent the pinnacle of the bartenders trade.
When done improperly, which is
more often the case, it can be a disaster of mediocrity.”—
Robert Hess*

*There is something about a Martini,
A tingle remarkably
pleasant;
A yellow, a mellow Martini;
I wish I had one at present.
There is something about a Martini,
Ere the dining and dancing begin,
And to tell you the truth,
It is not the vermouth -
I think that perhaps it's the gin.
- Ogden Nash, A Drink With Something In It*



COCKTAILS OF THE 1900-1919 RISE OF THE MOVIE STAR

This era was defined by drinks which had iron-clad stories of origin and distinct recipes.

The drinks themselves were named after current events, celebrities and the passing enthusiasms of the day.


Hence we have, amongst others, “The Bronx” named after the opening of the Zoo of the same name, “The Charlie Chaplin”, named after the famous silent screen actor and also the “Gibson Martini”, named for and championed by Charles Dana Gibson, the most famous American artist of his day.


Not often discussed outside bartending circles is the effect the war had on the world of mixed drinks. Notable examples include an American in Paris who combined the two subjects more than once, with the “French 75” Cocktail named after a popular artillery weapon, and the “Sidecar” created for an eccentric officer, who would ride in one. This trend would in 1919 indirectly give rise to the “Negroni”, the true Godfather of Cocktails.


Sadly, back stateside, on the night of January 16, 1920, America slipped quietly into a new alcohol-free era. Gone were the Great bars, the Grand hotels and all the splendid Cocktails. The 18th Amendment had come into effect. Prohibition was here... America was dry.

COCKTAILS OF THE 1900-1919 RISE OF THE MOVIE STAR


 **AVIATION** \$20.00
Tanqueray - Lemon - Maraschino - Massenez Violet -
Caster Sugar
An 1806 favourite. Short, sharp and floral.

 **NEGRONI** \$21.00
Tanqueray - Cinzano Rosso - Campari
*Bitter, sweet and rich. If this cocktail was a dinner guest it
would definitely be seated at the head of the table.*

 **JACK ROSE** \$20.00
Applejack - Lime - House Grenadine
*Have you met Jack Rose? A brusque and
complex creature thoroughly agreeable in nature.*

 **ALGONQUIN** \$19.00
Bulleit Rye - Dolin Dry - Pineapple - Gomme
*Just like the members of the group after whom the drink is
named. Dry and complex with an acid tongue.*

 **GIBSON** \$21.00
Tanqueray - Noilly Prat Dry
*Cold Gin, Dry Vermouth and a pickled onion
on the side. The Gentleman's Martini.*

 **MOJITO** \$20.00
Bacardi Superior - Lime - Sugar - Mint - Soda
*As suit wearing men across the world will attest this classic
rum concoction is guaranteed to relieve pressure faster than a
Swedish massage.*

COCKTAILS OF THE 1900-1919 RISE OF THE MOVIE STAR

 **CLOVER CLUB** \$20.00
Tanqueray - Dolin Dry - Cinzano Rosso - Raspberry syrup -
Lemon - Egg whites

*A soft, sweet tippie that has lured many a vodka drinker
into the warm, welcoming arms of Mothers Ruin.*

 **FRENCH 75** \$21.00
Tanqueray - Lemon - Gomme - Champagne - Soda
*A tall and gin-heavy version of this French classic.
C'est Magnifique.*



*“The hotel bar was magic, it was where adults seemed to
wonderfully transform from tightly wound disciplinarian
micro-managers into lively, indulgent, joyful humans.”*
- Christine Sismondo, *America Walks into a Bar: A Spirited History*



COCKTAILS OF THE 1920-1930 THE JOYS OF PROHIBITION

The thirteen years of Prohibition changed America forever. The temperance movement's main aim of eliminating the consumption of alcohol was not nearly successful, in fact, it fell short by a long way.


The many Speakeasies that had replaced the saloons simply could not afford to segregate by sex. For the first time, women could sidle up to the bar next to the men and order themselves a drink.


As such, the assertion can be made that the 1920's Speakeasy had more to do with the unravelling of Victorian manners and ideas than anything else. Centuries-long traditions of courtship were discarded in a few short years, as the practice of dating was created, or at least enabled, in the Speakeasy. As the rules governing the social interactions between genders changed, so too did the choice of liquor and the subsequent cocktails made with it.


Gin became the most prevalent spirit made by bootleggers and home distillers. One only needed to cut pure alcohol with water and add juniper oil, to produce a bath tub full of booze. "Highball" replaced whisky drunk neat, whilst thick, sweet and syrupy cocktails like the "Alexander" became all the rage out of sheer necessity.


The future of the cocktail was bright, but sadly much of its past had gone dark.

COCKTAILS OF THE 1920-1930 THE JOYS OF PROHIBITION


 **DAIQUIRI** \$20.00
Bacardi Superior - Lime - Caster sugar
Rum, Lime, Sugar. If only everything in life was this simple.

 **LAST WORD** \$21.00
Tanqueray - Green Chartreuse - Maraschino - Lime -
Caster Sugar
*Green, sharp and pleasantly herbaceous, the
Garden of Eden in a glass.*

 **SOUTHSIDE** \$20.00
Tanqueray - Lime - Caster Sugar - Mint
True to the bartender's adage. When in doubt, add mint.

 **MARY PICKFORD** \$20.00
Bacardi 8yr - Pineapple - Maraschino - House Grenadine -
Egg whites
*As sweet and enticing as the Hollywood glamour
of the same name. A very approachable rum drink.*

 **BLOOD AND SAND** \$20.00
Johnnie Walker Black - Dolin Rouge - Orange Juice -
Cherry Heering
*Malty Peated whisky combines with cherry and fresh orange
to create a blockbuster performance.*

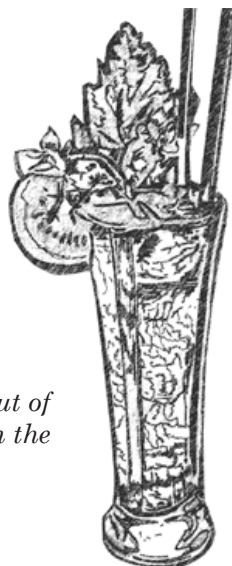
 **HANKY PANKY** \$20.00
Tanqueray - Cinzano Rosso - Dolin Rouge - Fernet Branca
*A bitter drink naughtier than a stolen kiss behind the bike
shed.*

COCKTAILS OF THE 1920-1930 THE JOYS OF PROHIBITION

Y **SCOFFLAW** \$20.00
Bulleit Rye - Noilly Prat Dry - Lemon -
House Grenadine
*A prohibition term for one who flouted the rules.
A Seinfeld term for one who disobeys parking regulations*

Y **CHARLIE CHAPLIN** \$20.00
Sloe Gin - Apricot Liqueur - Lemon - Caster Sugar
*A fresh, fruity sloe gin cocktail with all the antics
of the little tramp.*

Y **RED SNAPPER** \$21.00
Tanqueray 10 - Manzanilla Sherry - PX Sherry - Tomato -
Lemon - Worcestershire Sauce - Tabasco - Salt - Gomme
*Fresh tomato with gin, two types of sherry and
spices...if this can't fix it nothing will.*



*“If this dog do you bite, soon as out of
your bed, take a hair of the tail in the
morning.”
-Scottish Proverb*




COCKTAILS OF THE 1935-1965 TIKI TIME


The general euphoria that followed the repeal of the 18th Amendment quickly died down, to reveal a reality in which the bar scene was dramatically different to anything seen both before and during prohibition. Many claim that the lasting legacies of prohibition laws contributed greatly to the overall degradation of the quality of drinks and service in America, from which it never truly recovered.


Vodka's meteoric rise from obscurity to world-beater is down to two distinct, but interlinked factors. Firstly, it was the spirit itself. Americans discovered a few things about Vodka quite quickly, namely that it mixed with anything, lacked a heavy liquor smell and looked as pure and clean as the glass surrounding the new skyscrapers..... Thus drinks such as the "Screwdriver", "Bloody Mary" and even the "Kangaroo" (Vodka Martini) became de rigeur.

The American public's love affair with the South Islands of the Pacific meant that Tiki themed bars popped up everywhere across the states. Each one with more outlandish and insane rum drinks than the last. Two classics that came out of this period were the "Zombie" and the "Mai Tai". We know for a fact that both were created by Donn Beach, though it is Trader Vic's recipe for the Mai Tai that has lasted.

COCKTAILS OF THE 1935-1965 TIKI TIME

 **PINA COLADA** \$20.00
Bacardi Superior - Bacardi 8 - Bacardi Overproof Rum -
Pineapple - Cream & Milk - House Coco Lopez - Lime
*A winning drink regardless of your preferences for
dancing in the rain. Sweet, rich and easy to drink.*


 **AVENUE** \$19.00
Bulleit Bourbon - Calvados - Passionfruit - Grenadine -
Orange Blossom Water
*An unexpected delight. Exotic and sweet with a sting in the
tale.*

 **GIN FIZZ TROPICAL** \$20.00
Tanqueray 10 - Lime - Pineapple Syrup - Egg White - Soda
*A tropical fruity cocktail, balancing the fresh citrus notes in
the gin. Simply delicious!*

 **TEQUILA DAISY** \$21.00
Calle 23 Reposado - Grand Marnier - Lemon - Caster Sugar
The humble beginnings of the world beating Margarita.

COCKTAILS OF THE 1935-1965 TIKI TIME

 **OLD SMUGGLER'S AWAKEN** \$19.00
Bols Genever - Angostura Bitters - Egg - Caster Sugar -
Lemon
*We couldn't call ourselves a classic cocktail bar
without a genever drink. This flip style drink is perfect for
someone wanting to try something different.*

 **VERSAILLES CLUB** \$19.00
Dubonnet - Hennessy VS - Grand Marnier -
Peychaud's Bitters
*The palace of Versailles was certainly one example
of pure and lavish decadence. This cocktail is another.*

 **REFRESCO, FLOR DE NARANJA** \$19.00
Tanqueray - Orange Blossom Water - Orange -
Caster Sugar - Egg White
*Wonderfully delicate with an enticing perfume of
orange blossom.*

 **THE HOUSE MARTINI** \$20.00/\$22.00
Ketel One Vodka or Tanqueray 10 - Vermouth -
Bitters - Olives
*Please specify preferences of Gin, Vermouth and Garnish
when ordering your martini.*

“There continues to be controversy over who originally came up with the Mai Tai. It has never bothered me that Vic Bergeron took credit, and I have never held a grudge. The plain fact is, there can be no truer form of flattery than when other people claim credit for your concepts and ideas and use them for their own benefit.”

-Don the Beachcomber





“Anybody who says I didn’t create the Mai Tai is a dirty rotten stinker.”

-Trader Vic

COCKTAILS OF THE 1935-1965 TIKI TIME

 **TOREADOR** \$20.00
Calle 23 Blanco - Apricot Liqueur - Lime - Agave
Tequila and apricot, a match made in Heaven.

 **ZOMBIE** \$22.00
Bacardi Superior - Bacardi 8 - Bacardi Overproof Rum -
Pineapple - Lemon - Lime - Passionfruit - Brown Sugar -
Angostura Bitters
*Rum, fresh juices, passionfruit and fire in a kick ass Tiki
mug...what's not to love?*

 **MAI TAI** \$20.00
Bacardi Superior - Bacardi 8 - Bacardi Overproof Rum -
House Orange Liqueur - Lime - Orgeat
*The name of the drink literally translates to 'Out of this
world, the best' Try as one might it's hard to disagree.*



COCKTAILS 1985- PRESENT

To term the years between 1970 and the late 1980's "The Dark Ages of Mixed Drinks" might seem a touch precious or even melodramatic. However this is truly the best way to describe these desperate times.

The days where new drinks were created by proud and skilful bartenders, working hard to please their patrons, were well and truly gone. The only new cocktails being made during this period were thought up by ad executives, working for liquor companies keen to promote new products.


The cocktail scene hit rock bottom at the same time that the Schnapps fad hit its peak in the early 80's, when such mixological "wonders" such as the "Fuzzy Navel", "Woo Woo" and the "Fluffy Duck" became all the rage. It seemed clear to all and sundry that after nearly three centuries, many triumphs and countless obstacles, the fine art of the mixed drink was dead. Or was it...


Just like the fabled phoenix, cocktails managed to rise from the ashes, and over the past 15 years we have seen a huge resurgence in the popularity of mixed drinks. This era can aptly be described as the Renaissance period, with many similarities to the Golden Age.

COCKTAILS 1985- PRESENT


 **SAKURA** \$20.00
Johnnie Walker Black - Cherry Heering - PX Sherry
Short and sweet.


 **ROSITA** \$20.00
Calle 23 Blanco - Campari - Noilly Prat Dry -
Cinzano Rosso - Orange Bitters
Bitter, aromatic and challenging. A must for the tequila fan.


 **PENICILLIN** \$21.00
Johnnie Walker Black - Lemon - Honey Syrup -
Lagavulin 16 - Ginger Juice - Egg white
*The brainchild of a local boy who moved to NYC
and beat the yanks at their own game...Here's to you Sam.*

 **TOMMY'S MARGARITA** \$20.00
Calle 23 Blanco - Lime - Agave
*100% Agave Tequila, Vitamin C, No Salt, Low GI...
your doctor would be proud.*

COCKTAILS 1985- PRESENT

 **PHARMACEUTICAL STIMULANT** \$20.00
Ketel One Vodka - Kahlua - Cold Drip Espresso - Gomme
*Oh what's in a name? In honour of Dick Bradsell,
the creator of this contemporary classic, we refer
to it by the title under which it originally appeared.*

 **COSMOPOLITAN** \$20.00
Ketel One Citron - Massenez Triple Sec - Lime -
Cranberry - Orange Bitters
*Sharp, dry and a light shade of pink just how
it's supposed to be.*


 **CAIPIRINHA** \$20.00
Leblon Cachaca - Lime - Caster Sugar
*The national drink of Brazil. Home of beaches,
parades and the bikini...it's got to be good.*






SIX OF THE BEST

Still having trouble deciding?
Try one of the delicious cocktails created by our
1806 bartenders

 **HALDANE SLING** \$20.00
Tanqueray 10 - Aperol - Blood Orange & Rhubarb Cordial -
Sugar - Soda
Created by Bar Manager, Kevin Griffin

 **CALIPPO** \$20.00
Ketel One Vodka - Pineapple Juice - Lime- Passionfruit -
Raspberry

 **ANGEL'S MILK** \$19.00
Frangelico - Sake - Orgeat - Fresh Cream
Created by Sebastian Raeburn

 **THE GRAPE ESCAPE** \$19.00
Sloe Gin - Lemon - Honey Water - Massenez Violet -
Egg White - Red Grapes
Created by Bar Supervisor, Giulia Venzo

 **DUTCH SLIPPER** \$19.00
Bols Genever - Lemon - Licor 43 - St Germain - Absinthe

 **50 SHAKES OF ORANGE** \$19.00
Beefeater - Aperol - Lime - Apricot Brandy - Sugar

BEER AND CIDER

1806 Beer 4.6% Rosanna 10

“The team at 1806 present a new boutique beer made in collaboration with the guys at Kooinda Brewery . An extremely crisp and refreshing lager style with a subtle hops finish. The perfect garnish to any Cocktail!”

SUMMER ALES

James Squire Copper Ale 3.5% NSW 11
Kosciuszko Pale Ale 4.5% NSW 11
Angry Man Pale Ale 5.0% NSW 12

PILSNER/LAGER

James Squire Sundown Lager 4.4% NSW 11
Taxi Pilsner 4.5% Victoria 12
James Boags Light 2.9% Tasmania 8.5

DARK ALES

Dark Knight Porter 4.5% NSW 12
Growler American Ale 4.7% Victoria 12
Guinness 4.2% Ireland 12

CIDER

Batlow Apple Cider 5.2% NSW 11
Gypsy Pear Cider 4.9% Victoria 11

INTERNATIONAL

König Ludwig 5.1% Germany 12

WINE AND FIZZ

WHITE WINES

La Crema Chardonnay	Sonoma Coast, CA	15 / 68
Fred Lorimer Lois Gruner Veltliner	Lower Austria	12 / 50
Olivers Taranga Fiano	McLaren Vale, SA	12 / 55
Louis Joblot Chablis	Burgundy, France	<i>bottle</i> 80

RED WINES

Te Mata Estate Syrah	Hawke's Bay, NZ	12 / 58
Curlewis 'Bel Sel' Pinot Noir	Victoria	15 / 65
Castillo Labastida Rioja	Spain	12 / 55
Healthcote Estate Shiraz	Victoria	<i>bottle</i> 88

ROSÉ

Foster e Rocco Rosé	Heathcote, VIC	12 / 58
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SPARKLING

Dal Zotto Pucino Prosecco	Australia	12 / 58
Bandini Prosecco	Italy	10 / 50

CHAMPAGNE

Duval-Leroy Brut NV	France	<i>bottle</i> 110
Louis Roederer Brut Premier	France	<i>bottle</i> 135

AMERICAN WHISKEY

Bulleit	Bourbon	10
Baker's	Bourbon	14
Balcones True Blue	Bourbon	24
Basil Haydens	Bourbon	11
Bookers Single Barrel	Bourbon	14.5
Buffalo Trace	Bourbon	10
Eagle Rare 10yr	Bourbon	11.5
Eagle Rare 17yr	Bourbon	42
Elmer T Lee	Bourbon	13.5
George T Stagg	Bourbon	39
Makers Mark	Bourbon	10
Makers 46	Bourbon	12
Woodford Reserve	Bourbon	11
Bulleit	Rye	12
High West Double Rye	Rye	13
Rittenhouse	Rye	12
Gentleman Jack	Tennessee Whiskey	10
George Dickel No.8	Tennessee Whiskey	10
Jack Daniel's Single Barrel	Tennessee Whiskey	16

BRANDY AND COGNAC

Campanario Pisco	Pisco	10
Castarde Napoleon	Armagnac	14
Comte De Lamaestre 1990	Armagnac	14
Delord Blanche	Armagnac	10
Hennessey VS	Cognac	10
Hennessey VSOP	Cognac	14
Hennessey XO	Cognac	34
Laird's Bonded Applejack	Applejack	10
Roger Groult 3yr	Calvados	12
Dumangin Vieux Marc de Champagne		16

IRISH WHISKY

Jameson	Blended	12
Jameson 18yr	Blended	24
Bushmills 16yr	Single Malt	14
Connemara Cask Strength	Single Malt	23
Red Breast 12yr	Single Pot Still	19

GIN

Tanqueray	10
Tanqueray 10	14
Bols Genever	11.5
Bombay Sapphire	10
Brokers	10
Ford's Gin	12
Four Pillars Navy Strength	13
Hayman's Old Tom	11
Hayman's Sloe	10
Hendricks	13
Junipero	15
Martin Millers	12
Monkey 47	15
Plymouth	14
Sipsmith	14
The Botanist	14

TEQUILA

Calle 23 Blanco	10
Calle 23 Reposado	12
Calle 23 Anejo	13
Don Julio Anejo	19
Don Julio Blanco	14
Don Julio Reposado	16
Hacienda Del Cristero Blanco	16
Herradura Blanco	11
Herradura Reposado	14
Ocho Blanco	14
Ocho Reposado	15
Patron Cafe XO	14
Tapatio Blanco	12
Tapatio Reposado	14
Tromba Blanco	11
Del Maguey Vida	13



RUM

Bacardi Superior	Puerto Rico	11
Bacardi 8	Bahamas	12
Pampero Anniversario	Venezuela	20
Pampero Blanco	Venezuela	12
Pampero Anejo	Venezuela	12
Ron Zacapa 23yr Old	Guatemala	15
Ron Zacapa XO	Guatemala	30
Appleton Estate 12	Jamaica	12
Appleton Estate 8	Jamaica	12
Appleton Estate 21	Jamaica	31
Diplomatico Blanco	Venezuela	13
Diplomatico Exclusiva	Venezuela	14
Diplomatico Reserva	Venezuela	12
Goslings Dark	Bermuda	11
Havana 7	Cuba	11
Kraken	Trinidad and Tobago	11
Matuselem Gran Reserva	Dominican Republic	15
Mount Gay XO	Barbados	12
Plantation 3 Star	Blended	11
Plantation Barbados	Blended	13
Plantation 20th	Barbados	20
Plantation Overproof	Trinidad and Tobago	15
Pyrat XO Rum	British West Indies	12
Rhum Agricole 1989	France	35
Sailor Jerry	Trinidad and Tobago	10

VODKA

Ketel One Citron	Holland	Wheat	11
Ketel One	Holland	Wheat	11
Ciroc	France	Grape	11
Grey Goose	France	Wheat	12
Grey Goose L'orange	France	Wheat	12
Grey Goose La Poire	France	Wheat	12
Belvedere	Poland	Rye	11
Belvedere Bloody Mary	Poland	Rye	12
Chase	UK	Potato	11
Zubrowka	Poland	Rye	11

APERITIFS

Cocchi Americano	10
Cocchi Rossa	10
Cocchi di Torino	10
Cocchi Amaro	11
Amaro Montenegro	9
Aperol	8
Averna	9
Campari	9
Carpano Antica	8
Carpano Punt e Mes	8
Cinzano Rosso	8
Dolin Dry	8
Dolin Rouge	8
Dubonnet	10
HB Pastis	10
Lillet Blanc	8
Penfolds Tawny Port	9
Pimms	8



1806 WHISK(E)Y FLIGHTS

Whisky, derived from the Gaelic ‘Uisge Beatha’ meaning water of life, is the stuff of wonderment. For connoisseurs it can become a borderline obsession whilst for the uninitiated it is the nirvana they have yet to discover. Every Scottish whisky is derived from the distillation of malted barley, however this is where the similarities end. The breadth of regional differences is staggering considering the entire country is one third the size of Victoria.

Through our series of whisky flights we will demonstrate to you how different locations of distilleries, methods of production and most importantly ageing affect the end product. Let us take you on a journey that has been centuries in the making.



1806 WHISK(E)Y FLIGHTS

The Ardbeg Association **\$40**

Ardbeg; A famous Islay distilleries renowned for its full bodied smoky whiskies. Those in the know understand that with great peat comes great responsibility. The rich nature of these whiskies means there is more to the liquid than meets the eye. Complex and challenging.

The 10 year, 40% ~ Uigeadail, 54.2% ~ Corryvreckan, 57.1%, ~Ardbeg Perpetuum, 58.9 %

The Tour of Scotland **\$36**

Forget Le Tour de France, take a mouth watering ride around the vastly unique whisky regions of Scotland. Enjoy the vast diversity of the liquids produced by the master distillers around the country.

*Bartender's Selection

A Flight over Islay **\$35**

The land that time forgot. This rugged isle of the west coast of Scotland is known for two things fishing and producing rich smoky whisky. The oily flavours of tobacco and leather are polarising to say the least but once a taste is developed, fans very quickly become fanatics.

Bruichladdich Classic 46% ~ Laphroaig 10, 40% ~ Bowmore 12, 40% ~ Lagavulin 16, 40%

1806 WHISK(E)Y FLIGHTS

A journey through Irish Whiskey **\$40**

A whiskey flight section would not be complete without these great Irish Whiskies showing why Irish whiskey was once the King. From Dublin's newest distillery Teeling to an old favourite Bushmills 16year, experience the versatility of Irish whiskey

Teeling single malt ~ Bushmills 16year ~ Redbreast 12 year ~ Connemara peated single malt

The Antique Bourbon Collection **\$60**

Never a race to be outdone, the Yanks have put their own mark on the whiskey industry since the early 1800's. American Whiskies tend to rely a lot more on corn and rye and as such the flavour profiles tend to contain much more sweetness and spice. These four whiskies are truly the best of the best, though one should proceed with care, they are not for the faint hearted.

George T Stagg 70.7% ~ Thomas H Handy 65.5%~
Eagle Rare 17 Y.O 45% ~ William Larue Weller 63.3%

******All flights are subject to change due to the limited nature of some selections******

HOUSE RULES

- 1806 is a fully table service venue only. As such we kindly ask that you remain seated at your table from which we will look after all your needs.
- Due to limited space 1806 is unable to accommodate groups larger than 8 without prior reservation. Reservations can be made via our website www.1806.com.au
- Contrary to the flashing red lights 1806 is not a strip club. For directions to King St please see a member of staff.
- 1806 is able to split bills on request however we are unable to offer pay as you go bar service.
- Unless you have a degree in interior design please refrain from rearranging our furniture...it messes with our feng shui.
- Please do not Click, Whistle, Swear at, Lick or Caress our staff...no matter how much you'd like to.

HOUSE RULES

Note:

We ask that you do not see the above stipulations as a sign of attitude, we just like to give our drinks the chance to be fully appreciated.

If we turn you away it's not because we don't want your business, but because we want to stay in business and keep offering the right ambience and best possible service to those who are already seated.

Thank you
1806 Management

