



# Cocktails & Jazz

*Brisbane has made a name for itself in the Australian cocktail industry over the last 2 years, laying claim to a vastly growing number of bars varying in style, from super stylish to cleverly comfortable, they offer something for everyone.*

*At the Emporium Cocktail Bar we are proud to offer only the best when it comes to service and ambience. We pride ourselves on only delivering quality, whether it is the daily hand squeezed fresh juice, the cheese platters meticulously matched with boutique beers, or the live jazz playing Thursdays through to Saturdays. We hope you enjoy being here as much as we enjoy looking after you!*



## Signature Cocktail

\$17

### **Exquisite Garden**

Wyborowa Exquisite

Aperol

Freshly squeezed watermelon juice

Passionfruit

Sugar

Served straight up and garnished with an edible flower.

# The Big Easy

*A laid back attitude to life by jazz musicians.*

*The following drinks are those which we consider to be some of the more delicate and easy drinking cocktails.*

*Enjoy a classic or an Emporium creation.*

**A ROSE FOR EMILY \$16**

Hendricks, fresh peach puree, quince syrup, lemon juice, apple juice  
and rosemary.

*Lucy George for the 'Ultra Pour' competition, Brisbane 2009.*



**DEAR RUBY \$16**

Cazadores Blanco, Cointreau, Crème de Cassis, pink grapefruit juice and lemon juice.

*An adaptation of early tequila recipes from way back in the 1920's.*



**CLEOPATRA'S CHAMPAGNE \$16**

Plymouth, Aperol, chamomile syrup, mint, peach bitters, pink grapefruit and lemon juice.

*Lucy George for 'Bartender Magazine', March 2009.*



**PASSIONFRUIT CHI CHI \$15**

42 Below Passionfruit, passionfruit pulp, pineapple juice, coconut and cream.

*Trader Vic's vodka based Pina Colada with a passionfruit twist.*



**BEE'S KNEES \$16**

South, lemon juice and honey water.

*Invented in the 1930's when honey became a substitute for sugar.*



**SOUTHERN BELLE \$17**

Wild Turkey Rye, La Fee Absinth, cherry juice and Peychauds bitters.

*Jessica Cargnioni-Godbehere for the Emporium Cocktail Bar 2009.*

# Jelly Roll Blues

*A descendent of ragtime, slightly rustic but easy on the ears.*

*Here is a selection of Medium bodied drinks, slightly more adventurous than the 'Big Easy' page, however with far less complexity than the 'Bebop & Birdland' section.*

**CUBANO 7 SWIZZLE \$16**

Havana 7yr, lime juice, Velvet Falernum, sugar and angostura bitters.

*Created by The Emporium Team 2009.*



**THE GODFREY \$17**

Martell VS Cognac and Grand Marnier shaken with fresh blackberries and lemon juice.

*Salvatore Calabrese at the Library Bar, Lanesborough Hotel, London, England.*



**SHANGHAI SLING \$18**

Bacardi 8yr, pineapple juice, cherry brandy, Benedictine, lemon juice, sugar, grenadine and angostura bitters.

*A twist on the classic, created at 'Raffles Hotel' Singapore.*



**MATADOR \$17**

Cazadores Reposado, Agave syrup, fresh lime and pineapple juice.

*A contemporary drink, created to combine 4 Mexican imports.*



**VELVET FOG \$17**

Orange infused Wyborowa, Velvet Falernum, orange juice, lime juice and angostura bitters.

*A Dale Degroff invention for his book 'The Essential Cocktail'.*



**OLD MONK COLLINS \$17**

Old Tom, Green Chartreuse, chamomile syrup, lemon juice and topped with soda.

*Christopher Boyd for the Emporium Cocktail Bar 2009.*

# Bebop and Birdland

*A more complex and fast tempo form of Jazz. Also a popular Jazz club in Manhattan.*

*These are a selection of drinks that have been created for a more adventurous palate. They include authentic global classics, as well as some exciting new creations.*

**FIG & ORANGE COBBLER \$18**

English Harbor, Morris Tawny Port, Liqueur de Triple Sec, fig, orange & lemon.  
*Created by The Emporium Team, 2009.*



**NICKEY FINN \$17**

Martell VS, Cointreau and lemon juice with a Pernod rinse.  
*From "El Borracho" Restaurant, Manhattan, 1946.*



**THE AVENUE \$18**

Makers Mark, Calvados, passionfruit, pomegranate syrup and orange bitters.  
*From "Café Royal Cocktail Book" (1937).*



**BLACK FOREST \$17**

Woodford Reserve, Maraschino liqueur and Crème de Cacao, stirred down and garnished  
with a bitter chocolate cherry.  
*Matthew Nicholson for Emporium Cocktail Bar 2009.*



**ALICE MINE \$17**

Beefeater, Grand Marnier, dry vermouth, sweet vermouth and angostura bitters.  
*Named after "Alice Mine" near Butte Montana and the part it played in the Silver Rush of the 1870s.*



**ISLE OF VINCELLI \$17**

Chivas Regal, Aperol, Benedictine, Laphroaig, lemon juice and sugar.  
*Jessica Cargnion-Godbehere for Emporium Cocktail Bar 2009.*

# Galapagos Duck

*Australia's best known Jazz band.*

*Celebrate all flavours Australian, with a selection of homemade creations.*

*All spirits used in this section are Australian made, all fruits used are authentic Australian and all the drinks are delicious.*

*Enjoy.....*

**LILLY PILLY DAIQUIRI \$18**

Inner Circle Red Dot, Lilly Pilly jam, lime juice, sugar and orange bitters.



**THE QUEENSLAND MULE \$16**

Tambourine Mountain Lemon Myrtle Vodka, ginger liqueur and sugar, topped with Montheith's Summer Ale.



**MUNTHARI COOLER \$18**

Inner Circle Green Dot, Munthari puree, muddled strawberries, cranberry juice, lime juice and sugar.



**LAVA JAVA \$19**

Tambourine Mountain Wild Citrus Vodka, Crème de Mure, Java Plum jam, lemon juice and, topped with sparkling wine.



**SUGAR BAG COBBLER \$18**

Inner Circle Red Dot, Sugarbag honey water, pineapple, orange, cherry and lemon juice.



**LEMON MYRTLE SWIZZLE \$17**

Inner Circle Green Dot, lemon myrtle syrup, lime juice, sugar and angostura bitters.

# Ragtime

*The first known origins of Jazz.*

*This is our page devoted to Colonial drinks. They date back to the late 16<sup>th</sup> Century and were a major part of day-to-day drinking. They include, what are known as “egg drinks” and although these drinks are not part of the lineage of the cocktail, they enjoy ongoing popularity in the cocktail world.*

### **HOT BATTERED RUM \$17**

*The addition of butter to hot drinks goes back to the days of Henry VIII. This is a delicious warm version using our own whipped batter.*

Havana 7yr, cinnamon, vanilla, orange and batter mix.



### **WHISKEY ALE SACK POSSET \$19**

*There are many definitions of a "Sack Posset". The general consensus suggests that it is milk curdled with wine or other liquor. Another warm drink, using whipped batter, but with the addition of cream.*

Chivas Regal, Red Oak Chocolate Stout and batter mix.



### **WHITE CHOCOLATE AND MANUKA HONEY FLIP \$16**

*A flip is made with spirit, egg yolk and sugar, topped up with a sprinkling of nutmeg served in a Delmonico glass. These short drinks originated in England prior to 1810. Like the cobbler, the flip was originally made with fortified wine.*

42 Below Manuka Honey, Crème de Cacao Blanc, sugar, egg and cream.

*“And all that Jazz...”*

# Emporium Hotel: Cocktail Bar Wine List

	Glass	Bottle
Deutz NV (Marlborough, NZ)	9	50



## Champagne

Mumm NV (Reims, France)	20	115
Veuve Clicquot NV (Reims, France)	22	120
Veuve Cliquot Vintage Rose 2002 (Reims, France)	35	200
Perrier Jouet Grand Brut Vintage (Epernay, France)		180
Louis Roederer NV (Reims, France)		180
Billecart Salmon Brut NV (Mareuil-Sur-Ay, France)		200
Dom Perignon 2000 (Epernay, France)		350
Krug NV (Reims, France)		375
Louis Roederer Cristal 2001 (Reims, France)		400



## White Wine

	Glass	Bottle
Stoneleigh Sauvignon Blanc 2007 (Marlborough, NZ)	8	40
Montana Reserve Chardonnay (Marlborough, NZ)	9	42
Wilson Vineyard Polish Hill Riesling (Clare Valley, SA)	10	45
Tulloch Verdelho 2006 (Hunter Valley, NSW)		45
Printhie Pinot Gris (Orange,NSW)	10	45
Harewood Estate Sauvignon Blanc Semillon (Denmark, WA)	11	50
Wood Park Meadow Creek Chardonnay 2006 (King Valley, VIC)		55
Whitehaven Sauvignon Blanc (Marlborough Sounds, NZ)	12	55
Dom Laroche Chablis Fourchammes 375ml (Chablis, France)		125
Leeuwin Art Chardonnay 2004 (Margaret River, WA)		130

ε

## Dessert Wines

	Glass	Bottle
De Bortoli Noble One Botrytis Semillon, 375ml (Riverina, NSW)		55

ε

## Red Wines

	Glass	Bottle
Montana Merlot Cabernet (Marlborough, NZ)	8	40
Diggers Bluff "Lap Dog" 08 Alicante Bouschet Rose		40
Penfolds Koonunga Hill Shiraz Cabernet 2006 (Barossa Valley, SA)		42
Mr Riggs 'The Gaffer' Shiraz 2007 (McClaren Vale, SA)	10	45
Katnook Founders Block Merlot 2004 (Coonawarra, SA)	11	48
Montana Reserve Pinot Noir 2006 (Marlborough, NZ)	12	55
Cape Mentelle Shiraz 2004 (Margaret River, WA)		65
Cullen Cabernet Sauvignon Merlot 2005 (Margaret River, WA)		70
Cloudy Bay Pinot Noir (Marlborough, NZ)		85
The Lane Cabernet Sauvignon 2003 (Adelaide Hills, SA)		120

ε

## Draught Beers

Monteith's Golden Lager 420ml	NZ	7
Monteith's Summer Ale 420ml	NZ	7
Monteith's Black 420ml	NZ	7.5
Hoegaarden 330ml	Holland	8
Asahi 330ml	Japan	7.5
Cascade Light 360ml	Australia	6

**Ask about our Monteith's and cheese tasting plate**

## Bottled Beers - Light, Midstrength & Low Carb

Mildura Sunlight	SA	6
Rogers	SA	6
Mac's Springtide Low Carb	NZ	7

## Imported Beers

Corona	Mexico	7.5
Heineken	Holland	7
Peroni <i>Nastro Azzuro</i>	Italy	7
Red Stripe	Jamaica	8
Budweiser	USA	7.5

## Boutique Beers

Mac's Hop Rocker Pilsner	NZ	7
Fish Rock Leather Jacket	NSW	8
Red Emperor Amber Ale	NSW	8
Little Creatures Pale Ale (pint)	SA	11.5
Knapstein	SA	9.5
Feral White	WA	8
Red Oak Belgium Chocolate Stout	NSW	12



## Water & Soft Drinks

Voss Sparkling	375ml \$4.5	800ml \$9
Voss Still	375ml \$4.5	800ml \$9
Bottled Soft Drinks		4.5
Emporium Ice Tea		10
Emporium Mocktails		10
Red Bull		5
Red Bull with Vodka (Wyborowa) or Bacardi		10

## Cocktail bar Spirits, Liqueurs & Aperitif

### Vodka

Wyborowa	8
Belvedere	10
Belvedere Citrus	9
Grey Goose	10
TMD Lemon Myrtle	10
TMD Wild Citrus	10
Wyborowa Exquisite	11
Zubrowka	9
42 Below Pure	9
42 Below Passionfruit	9
42 Below Manuka Honey	9
42 Below Fejoa	9

### Gin

Plymouth	8
Beefeater	9
Bombay	9
Hendricks	11
Millers Westbourne	10
Plymouth Sloe	9
Plymouth Navy Strength	10
Old Tom	9
South	9
Tanqueray 10	12

### Scotch

Chivas Regal	8
Canadian Club 12yr	9
Glenfiddich 12yr	9
Glenfiddich 15yr	12
Glenfiddich 18yr	16
Glenlivet 12yr	9
Glenmorangie 10yr	8.50
Glenmorangie 18yr	20
Highland Park 12yr	12
Jamesons	9
Johnnie Walker Black	9
Johnnie Walker Blue	25
Laphroaig	10.50
Lagavulin	10.50
Macallan 18yr	23
Macallan 25yr	35
Tullamore Dew	9

### Cognac

Martell VS	8
V Gontier Dom Calvados	14
Hennessy VS	9
Hennessy VSOP	10
Santiago Pisco	10

## Bourbon

Wild Turkey	8
Basil Hayden's	10
Bookers	11.50
Canadian Club 12yr	9
Jack Daniels Single Barrel	16
Jim Beam Rye	9
Makers Mark	9
Rittenhouse Rye	10
Wild Turkey Rye	9
Wild Turkey Rare Breed	12
Woodford Reserve	11

## Apertif

Aperol	7
Campari	7
Carparno Antica Formula	7
Green Chartreuse	9
Jagermeister	7.50
La Fee Absinth Bohemian	10
Martini Rosso	7
Noilly Pratt	7
Pernod	7
Pimms No.1	7

## Rum

Havana Club Blanco	8
Havana Club Especial	8
Havana Club 7yr	9
Appleton VX	9
Appleton Extra	12
Bacardi Superior	8
Bacardi 8yr	9
Bacardi 151	8.50
Bundaberg	10
English Harbor	13
Inner Circle Red Dot	9
Inner Circle Green Dot	10
Mount Gay XO	9
Sagatiba Velha	10

## Tequila

Cazadores Blanco	8
Cazadores Reposado	10
Cazadores Anejo	11
Don Julio Blanco	11
Don Julio Reposado	12
Don Julio Anejo	13
Jose Cuervo Traditional	8
Reserva Da Familia	24

## Liqueurs

Baileys	8
Chambord	8
Cherry Brandy	8
Cointreau	8
Dom Benedictine	8
Drambui	8
Frangelico	8
Grand Marnier	8
Kahlua	8
Luxardo Ameretto	8
Luxardo Sambuca Black	8
Luxardo Sambuca White	8
Luxardo Maraschino Liqueur	8
Toussaint	8.50

## Massenez Range

Crème de Cacao	8
Crème de Caco Blanc	8
Crème de Casiss	8
Crème de Framboise	8
Crème de Gingembre	8
Crème de Griotte	8
Crème de Mure	8
Crème de Peche	8
Crème de Pomme Verte	8
Liqueur de Apricot	8
Liqueur de Curacao Triple sec	8

**Ask about our 'Exquisite Trolley Menu' for our unique and rare spirits collection.**