



CONDADO VANDERBILT
HOTEL

CENTENNIAL COCKTAILS

\$21^{EA.}

WHITE LADY

Dry Gin, Orange Liqueur, Lemon Juice, Egg White

or try it with a Twist

LADY LAVENDER / LADY ROSEMARY

*Hendricks Gin, Cointreau, Lemon Juice, Lavender
or Rosemary Syrup, Egg White*

NEGRONI SBAGLIATO

The original negroni was created in 1919 in Caffè Casoni in Florence, Italy. Count Camillo Negroni asked bartender Forasco Scarselli, to strengthen his favorite cocktail (the Americano) by replacing the water with gin and this is how the cocktail was created. Years later, someone accidentally served the cocktail with champagne instead of gin.

This is our variation of the Negroni for all of our Vanderbilt sophisticated ladies, in celebration of our 100th year anniversary and in remembrance of the beginning of the Prohibition Era.

Campari, Sweet Vermouth, Sparkling Wine

THE SINGULAR CONFLICT

American and Mexican forces skirmished near El Paso, Texas, on the border on June 16, 1919 in what was known as the Battle of Ciudad Juárez. This conflict is singular for the fact that the Mexican Army and the American Army joined forces to fight the Villistas led by Pancho Villa.

Casa Noble Tequila, Domain Canton, Lemon Juice, Honey Syrup, Grand Marnier & Habanero Float

KENTUCKY GRASSHOPPER

The original grasshopper was created in Tujague's, a bar in the French Quarter of New Orleans, Louisiana in 1919, and was invented by its owner, Mr. Philip Guichet. The name of the drink derives from its green color, which comes from crème de menthe. This is our exotic variation.

*Branca Menta, Bourbon, dash of Chocolate Bitters,
Coconut Milk, Mint Leaf*

EXCELSIOR

From the Latin higher / always upwards. An original creation using techniques and ingredients that were readily available during the golden age of cocktails (1860 - 1920). What is old is new again. Truly a cocktail to uplift the senses. Excelsior!

*Bombay Gin, Rosemary Gomme Syrup, Creme de Violet,
Lemon Juice, Egg White, Orange Cream Citrate*