

Hideaway Mardi Gras Menu



Here we are with another excuse to party! Fat Tuesday always means Mardi Gras and New Orleans.

Vieux Carré



The Vieux Carré dates to 1938 and was the creation of Walter Bergeron, the head bartender at the Monteleone Hotel. This cocktail, which is similar to a Manhattan, combines the spiciness of the rye with the sweet and mellow flavors of the Cognac and vermouth. Add to that

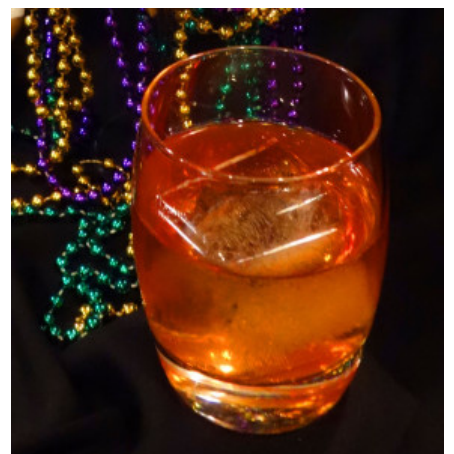
the herbal notes of the Benedictine, and you have a smooth and complex drink.

Sazerac



The Sazerac is, basically, a bitters forward, rye Old Fashioned with an absinthe rinse. The history of this drink is somewhat clouded, but it does originate in New Orleans in the last half of the 19th century. There is also supposed to be a ritual for making the Sazerac. The ritual simply substitutes a second Old Fashioned glass for the mixing glass in the recipe below, (or you could mumble a line from Monty Python as well!)

Whatever ritual you follow this is a cocktail you *need* to try. The flavors are the spices of the rye and bitters combined with the hint of anise and herbs of the absinthe.



The Last Word



Equal parts Gin, Green Chartreuse, Maraschino Liqueur and lime juice create a well balanced cocktail with bold citrus and herbal flavors.

The Last Fjord



Substitute Linie Aquavit for the Gin. This adds a hint of caraway to the citrus and herbal flavors.

Frozen Martini



This is not a slushie. It is a gin martini served at 3⁰ in a frozen glass. Incredibly smooth.

Dirty Cajun Martini



Where the dirty martini meets the Cajun martini: Hendrick's Gin, dry vermouth and pickled jalapeno juice. Guaranteed to tickle your tongue.

The Bamboo



Dating back to the late 19th Century. Very Martini-esc but with a low ABV. Dry Sherry, Dry Vermouth with Angostura and Orange bitters

The Jersey Boss

A riff on The Godfather cocktail. Bourbon, Amaretto and Licor 43. The robust Bourbon flavors with it's oaky and caramel notes combine with the nutty sweetness of the Amaretto and the touch of vanilla from the Licor 43 to create a smooth and well balanced drink.



Coffee Pecan Old Fashioned



This Old Fashioned is best described as a bite of pecan pie, a taste of coffee, a nibble of dark chocolate, and a sip of fine bourbon. Always a hit at the events and pop-ups we've done,

it is one of my personal favorites.

The flavor profile of *Doc Elliott's Mixology™ Coffee Pecan Bitters* is bitterness and spiced coffee on the front, soon followed by pecan with notes of dark chocolate as the bitterness rapidly fades. The finish is coffee, pecan, and chocolate. For this reason, we use agave, which is fructose, bringing sweet to the beginning then quickly fading, making it the perfect complement to our *Coffee Pecan Bitters* in our Coffee Pecan Old Fashioned

Barrel Aged Pumpkin Martini



Aged in a Rum Cask, this cocktail is created with Pumpkin Vodka, Tea Infused Dry Vermouth, Dry Curacao and Bergamot Liqueur. The nose is pumpkin and Rum. The flavors are pumpkin, orange, herbal vermouth and tea.

Barrel Aged Bourbon Manhattan



Aged in a Sherry Cask. The nose is citrus, bourbon and dried fruit. The taste is aged Bourbon, candied fruit from the Vermouth and a background of the rich Sherry with a touch of bitterness.

Optional: Au Poivre with black peppercorns and black garlic salt

The Negroni

Gin, Campari and sweet vermouth. Add some orange bitters and a flamed orange zest for the perfect bittersweet cocktail. Freshly made or barrel aged in a white whiskey or rum cask. You know you want one!



The White Lily



From the Savoy Cocktail Book first published in London in 1930. This is truly a classic cocktail dating to the 1920's. It is a combination of Gin, White Rum and Orange Liqueur with a dash of Absinthe. The nose is floral. The taste is orange with floral and herbal notes. The finish is herbal.



If you wish to further enhance this wonderful libation, you can summon the Green Fairy with an Absinthe back.

Laissez les bons temps roulez!!

Santé!



Later that night...

I've been trying to find out what "IDK" means. But no one can tell me. They just say "I don't know."