

Patpong
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meets

The
Dead Rabbit
Grocery and Grog

February 21 and 22, 2014

All Drinks \$12



Toreador

Patrón Silver tequila, quinine-infused Lillet Blanc, lemon juice, Marie Brizard Apry, dry curaçao, apricot eau-de-vie, orange bitters

Round The Corner (World Cocktail Week Cocktail 2013)

Lemongrass-infused Absolut vodka, lemon sherbet, lemon juice, absinthe, aromatic bitters, pine needle tincture, mint

Whist

Cruzan Single Barrel rum, Basil Hayden bourbon, wormwood-infused Martini Rosso, dry curaçao, orange biters, aromatic bitters

Ward 8

Jim Beam Black whiskey, lemon juice, orange juice, lemon sherbet, pomegranate syrup, Suze, mint, aromatic bitters

Spirit of '49

Jasmine tea-infused Patrón Reposado tequila, port, crème de pêche, lemon sherbet, lemon juice, aromatic bitters, Champagne

11th Round

Jameson Irish whiskey, quinine-infused Lillet Blanc, crème de poire, pear eau de vie, dashes absinthe, orange bitters

New York Calling

Beefeater gin, fino sherry, lemon sherbet, lemon juice, yellow Chartreuse, grapefruit bitters, tonic

Everglades Punch

Patrón Añejo tequila, fino sherry, lime sherbet, vanilla sherbet, honeydew melon juice, green tea

Your Host

Bobby Hilddeston
Head Bartender, The Dead Rabbit

Drink Recipes

Bobby Hiddleston and Jack McGarry
The Dead Rabbit

Tonight's event has been produced in conjunction with
The Best Bar in the World Hospitality Consulting,
the company from the creative forces behind
New York City's Dead Rabbit Grocery and Grog
and Belfast's Bar at the Merchant Hotel.

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