



CITYGATE 

Classic Cocktails



AVIATION 15

GIN, LUXARDO MARASCHINO LIQUEUR,
VIOLETTE LIQUEUR, LEMON JUICE, LEMON TWIST

The Aviation made its print debut in 1917 courtesy of Hugo Ensslin at the Hotel Wallick in New York City. The cocktail was then grounded, as crème de violette practically disappeared stateside. However, after 40 years off cocktails lists, the drink was resurrected. Since its comeback some American distillers began producing their own version of violette liqueurs such as The Bitter Truth's Crème de Violette.

VESPER 14

GIN, VODKA, LILLET BLANC, LEMON TWIST

This cocktail first appeared in Ian Fleming's debut James Bond novel "Casino Royale," published in 1953. The drink is named for fictional double agent Vesper Lynd and Bond, James Bond orders it with very specific instructions. Ordering in a British accent optional.

PAPER PLANE 15

BOURBON, APEROL, AMARO NONINO, LEMON JUICE

In 2008, award-winning bartender Sam Ross created this cocktail for the opening menu of "The Violet Hour" in Chicago. He was inspired by M.I.A.'s smash hit "Paper Plane," which was popular at the time. Considering the drink's ubiquity among bartenders and in cocktail bars, you'd swear this classic's been around for a 100 years.

"HAPPY COCKTAIL HOUR."



CITYGATE 

Classic Cocktails



VIEUX CARRE 16

(VOO KAH-RAY)

RYE WHISKEY, COGNAC,
SWEET VERMOUTH, PEYCHAUDS BITTERS,
ANGOSTURA BITTERS, LEMON TWIST

This eye-opening libation was invented in New Orleans in 1937 by Hotel Monteleone head bartender Walter Bergeron as a tribute to the ethnic groups that made up the French Quarter at the time. There's sweet vermouth for the Italians, Cognac and Benedictine for the French, rye whiskey for the Americans, and bitters for the Islanders of the Caribbean.

APEROL SPRITZ 13

PROSECCO, APEROL, SODA WATER, ORANGE SLICE

Often described as an Italian sunset in a glass, the Aperol Spritz originated in the city of Padua and has since become one of Italy's the most famous cocktails. Aperol liqueur is a beloved apéritif in Padua and out of its popularity rose the Aperol Spritz in the chic 1950s of Northern Italy.

PISCO SOUR 13

PISCO, LIME JUICE, SIMPLE SYRUP, EGG WHITE

The Pisco Sour is a wonderful cocktail hailing from South America, specifically Peru and Chile. The drink was first mixed in Lima, the capital of Peru, in the early 1920s by an American bartender named Victor Vaughn Morris. He opened Morris' Bar in 1916, and this is where the Pisco Sour took off.

"HAPPY COCKTAIL HOUR."