

PDT WINTER MENU 2008
ALL COCKTAILS \$12

Desert Rose

Rose Infused Plymouth Gin, Prickly Pear Puree, Lemon Juice

The Coat of Arms on the Mexican flag recalls an old Aztec legend: "The Aztec people were guided by Huitzilopochtli to seek a place where an eagle landed on a prickly-pear cactus, eating a snake". After hundreds of years of wandering they found the sign on a small swampy island in Lake Texcoco that they named Mexico-Tenochtitlan. It took Artemio Vasquez almost as long to perfect this floral gin sour named after his novia, Juana Rosa

Cranberry Cobbler

Beefeater Gin, Lustau East India Sherry, Macerated Cranberries and Muddled Citrus

Cranberries, which are harvested in late September into October, are the last seasonal fruit available before winter settles into the Northeast. Around Thanksgiving, we decided to use ours to make a classic cobbler, fortified with English gin and a historic style of off-dry Sherry.

Donizetti

Tanqueray Gin, Amaro CioCiario, Rothman & Winter Apricot Brandy, Moet White Star Champagne

Bartender David Slape named his cocktail after Gaetano Donizetti, a 17th Century Italian Bel Canto opera composer who, until now, had been snubbed by the international bartenders community. According to our research, better known Bel Canto composers such as Verdi, Bellini and Puccini all have drinks named after them. The injustice has been corrected.

La Louche

Hendrick's Gin, Lillet Rouge, Yellow Chartreuse, Lime Juice

International cocktail maven Charlotte Voisey shared this libation that celebrates the complex character of the gin she represents with a French connection that conjures up the risqué, provocative salons of 19th Century French bistros where women strutted their stuff.

Cuzco

Barsol Pisco, Aperol, Lemon and Grapefruit Juice, Clear Creek Kirschwasser

Flatiron and Clover Club owner Julie Reiner created this drink when she returned from a tour of Pisco distilleries in Peru. She mixed Aperol, a low proof, bright orange flavored Italian aperitif with Pisco and a rinse of Kirschwasser and named it after the city of Cuzco, situated just outside the ruins of Machu Picchu.

Falling Leaves

Dr. Frank Dry Riesling, Clear Creek Pear Brandy, Orange Curacao, Honey, Peychaud's Bitters

Mixologist and mentor Audrey Saunders created this Autumnal, wine-based cocktail before opening the Pegu Club when she was still running the beverage program at Bemelman's Bar in the Carlyle Hotel. This drink, which was one of her signature drinks at the time, never made the cut for the menu at Pegu: we think it's perfect for ours.

Cinema Highball

Buttered Popcorn Infused Flor de Cana Silver Dry Rum and Coca-Cola Classic

Countless hours in movie theaters inspired our house alchemist, Don Lee, to transform the Cuba Libre into a night out at the movies.

The Beachbum

Mt Gay Eclipse Rum, Flor de Cana Silver Dry, Rothman & Winter Apricot Brandy, House Orgeat, Lime and Pineapple Juice

Using the Slanted Door recipe for Orgeat, John Deragon created this riff on the Mai Tai named after Jeff "Beachbum" Berry, a cocktail book author who has almost single handedly brought Tiki drinks and culture back to the future.

The Professor

Rhum Clement VSOP Rum, Dow's 10 Year Tawny Port, Carpano Antica Sweet Vermouth, Angostura and Orange Bitters

Michael Madrusan created this rum based variation on the Chancellor Cocktail, an improved Rob Roy of sorts, that hails from Frederick Birmingham's [Esquire Drink Book](#) of 1956.

No. 8

Don Julio Reposado Tequila, Lustau Palo Cortado Sherry, Barenjager Honey Liqueur, Orange Bitters

Palo Cortado translates into "cut stick": a cross shaped chalk mark drawn on a Sherry cask by a cellar master signifying that the flor over a wine designated to age as a fino has spontaneously died and the wine has begun to age via oxidation as an Oloroso.

Harvest Moon

Wild Turkey Rye, Lillet Blanc, Lairds Bonded Applejack, Green Chartreuse, Deragon's Abbott's Bitters

Bartender Daniel Eun created this drink around Thanksgiving and named it after the appearance of the sky during the harvest moon: an orange moon coming over the reddish sky right after sunset, without any period of darkness between sunset and moonrise.

Benton's Old Fashioned

Bacon infused George Dickel Tennessee Whisky, Grade B Maple Syrup, Angostura Bitters

The crossroad of Haute Barnyard and Barroom: using his connections to the artisan commodities market and science; bartender Don Lee combined one of the foodstuffs we all crave with our remaining stock of George Dickel Whiskey in the form of the cocktail we all worship. Next?

Buona Notte

Walnut infused Hine Cognac, Yellow Chartreuse, Amaro CioCiaro

Picasso is credited with the maxim that Good artists borrow. Great artists steal. Thanks Eben.

Silver Sangaree

Paumanok Cabernet Franc, Dow's 10 Year Tawny Port, Famous Grouse Scotch, Lemon, Clove, Muddled Cherries and Egg White

After mixing beer and wine cocktails at the Bourgeois Pig Café for a few weeks, Jane Danger created this Sangaree for our winter menu. Glossary: Silver is an adjective used for any drink made with an egg white and sangaree, according to cocktail historian David Wondrich, was a popular 19th Century concoction of strong wine (usually Port) sugar, water and nutmeg.

Black Flip

Cruzan Black Strap Rum, Brooklyn Black Chocolate Stout, Whole Egg

This drink was inspired by the chapter on flips in Wayne Curtis's excellent book, [And a Bottle of Rum: A History of the New World in Ten Cocktails](#). One day we'll have a loggerhead made, heat it in an open flame and plunge it into our version like they did in the old days.

HIGH ROLLER MENU
ALL COCKTAILS \$22

Last Word

Reisetbauer Blue Gin, Green Chartreuse VEP, Luxardo Maraschino, Lime Juice

We make this drink, which first appears in the 1951 edition of Ted Saucier's Bottoms Up, with legendary Austrian Eau-de-Vie producer Hans Reisetbauer's new gin and Green Chartreuse V.E.P.: a potent, barrel aged liqueur made from a secret recipe by a Carthusian order of monks in the French Alps.

Mt. Vernon

Clear Creek Kirschwasser, Gran Duque d'Alba Brandy de Jerez, Toro Albala 1979 PX Sherry, Cherry Heering, Grapefruit Juice

Jim Meehan served this sour made with cherry in some form from France, Denmark and the US to a table of influential writers. They all debated potential names until John Mazor suggested Mount Vernon after founding father and cherry tree killah George Washington's home: and it stuck.

Mae West Royal Diamond Fizz

Goji Berry infused Four Roses Single Barrel Bourbon, Pomegranate Liqueur, Grapefruit, Whole Egg, Moet White Star Champagne

Liquor store owner and provocateur LeNell Smothers found a recipe for a drink called the Mae West that used as the basis for her creation. With aphrodisiacs in mind, she infused Bourbon with goji berries and mixed it with the fruit of Aphrodite, pomegranate. The drink is served in a breast shaped coupe topped with Champagne and rimmed with hot sugar: enough said.

Staggerac

George T. Stagg Bourbon, Angostura and Peychaud's Bitters, Edouard Absinthe

This traditionally prepared Sazerac, named after the rare, small batch 140+ proof George T. Stagg Bourbon we use to make it with, has a particularly beguiling effect on its imbiber.

BEER MENU
ALL TAP BEERS \$5

VICTORY PRIMA PILS

Downingtown, PA 5.3% ABV

Victory Brewing Company was founded in 1996 by Ron Barchet and Bill Covaleski in an old Pepperidge Farm factory. Their classic German pilsner is made with whole German and Czech hops that give this pale lager a bracing, herbal bite over layers of smooth malt flavor.

SIXPOINT RIGHTEOUS ALE

Brooklyn, NY 7.2% ABV

In this beer, Brewmaster Shane Welch uses a significant proportion of rye malt and ferments with a blend of yeasts-the Belgian Dubbel and their IPA yeast to add an extra dimension of complexity.

CAPTAIN LAWRENCE IMPERIAL IPA

Pleasantville, NY 8% ABV

IPA's, or India Pale Ales, were first brewed in the early 1700's by the British who discovered that adding more hops and increasing the alcohol content of their beers helped prevent it from spoiling on the treacherous sea voyage to India. The Imperial IPA style, which sounds British, was actually created by American craft brewers who continue to offer stronger, hoppy beers to satisfy the needs of beer fanatics like us.

BROOKLYN BLACK CHOCOLATE STOUT

Brooklyn, NY 8.7% ABV

PDT's patron saint of beer, Brewmaster Garrett Oliver brews Black Chocolate Stout in the Imperial Stout style originally created in England for Catherine the Great of Russia. A blend of roasted malts, three mashes per batch and months of ageing give this beer robust strength and a complex dark chocolate character.

MOET WHITE STAR CHAMPAGNE (NV) - \$15

White Star is a Pinot Noir and Meunier driven bubbly that was created for the White Star Cruise Liners that crossed the Atlantic during Prohibition bringing thirsty Americans to Europe. Enjoy it on it's own or see what it does for a cocktail.

DR. FRANK DRY RIESLING 2006 \$12

The late Dr. Konstantin Frank is remembered for encouraging American winegrowers to replace native, Vitis Labrusca vines with classic European Vitis Vinifera grape vines: a decision that changed the course of winegrowing in New York and the United States at that time. We are proud to serve Dr. Frank's acclaimed Riesling that shows honeysuckle, apple and pear on the palate with pronounced slate minerality.

CHANNING DAUGHTERS SCUTTLEHOLE CHARDONNAY 2006 - \$12

Pioneering Long Island Winemaker Christopher Tracy makes this clean, focused wine in stainless steel tanks with no malo-lactic fermentation: meaning no butter with your bread.

PAUMANOK CABERNET FRANC 2005 - \$13

This winery, which was founded in 1983, is entirely owned and managed by the Massoud family whose Bordeaux styled wines are always among the best New York State offers.

PDT SPECIALTY DOGS ARE \$5.00

THE HUMMER

Grilled veggie dog topped with house made hummus & pickles

THE JOHN JOHN DERAGON

Deep fried Crif Dog with cream cheese, everything bagel spice and scallions. Bagel meets hot dog, lives happily ever after.

THE SPEAKCHEESY

Crif dog topped with jalapeño cheese whiz: shhh!

THE CHANG DOG

Bacon wrapped, deep fried Crif Dog, topped with Momofuku kimchi. Our first guest chef dog from 'other white meat' expert David Chang.

BACON CHEESEBURGER - \$8

Our beef burger grilled with cheddar & bacon: served with lettuce, tomato, onions & pickles.

TATER TOTS OR WAFFLE FRIES - \$4

Add cheese & jalapeños for \$1 more