



Fluid Fusion

Volume 1.

By J. J. Goodman

*F*luid fusion is a new concept cocktail

menu. The idea is to group and pair drinks so that you can get a better understanding of where different cocktails come from and the fundamental ingredients that give them the balance that they require. By getting to grips with these drinks and seeing your personal favourites you will hopefully feel more confident about expanding your taste buds and going for something that you may not normally try.

*V*olume 1 and its additional episodes will highlight different classics through out history, providing an explanation in to different genres.

*T*his episode covers the Collins, sour, julep and martini as well as some contemporary English style bloody mary's with some extra bubbly options to make sure everyone is looked after. At Stanza we endeavour to produce the best in classic cocktails, so if there is anything you can not find, do not be afraid to ask!

non alcoholic
£4.00

Shirley temple

Unknown @ the royal Hawaiian hotel, Honolulu 1938
Grenadine, orange juice, ginger ale and fresh lime

Alka-Seltzer

Lemonade, lime cordial and bitters

My hands are all sticky

Strawberries and cream with a tropical twist of pineapple, vanilla and coconut.

Thirst aid

Peach puree, fresh lemon juice and vanilla sugar are lengthened with soda.

Honey dew

Lee lynch @ the livingroom, Liverpool 2000
Fresh ginger, mint, honey are sharpened up with a splash of cloudy apple and lime.

stanza bar & restaurant
93 - 107 shaftesbury avenue

a discretionary 12.5% service charge will be added to credit card payments & tabs.

beers

mean time

london porter 6.5% **£12.50**
(750ml bottle to share)
-meaty & traditional- liquid london

indian pale ale **£12.50**
(750ml bottle to share)
-the original british bitter of the 1800's

fullers london pride 500ml **£5.00**
english bitter, 4.7%

staropramen **£3.50**
czech, 5%

peroni **£3.50**
italian, 5.1%

brahma **£3.50**
brazilian, 4.8%

pilsner urquell **£3.50**
czech, 4.4%

Alco pops

percy's iced tea **£3.50**
lemon & lime, 5.5%
mango, 5.5%

softs

fresh juices **£2.50**
orange, pineapple, cranberry,
apple and grapefruit

sodas **£2.50**
coke, diet coke, lemonade, tonic, ginger ale,
bitter lemon, fentiman's ginger beer

merlin energy drink **£2.50**

red bull **£3.00**

still/ sparkling water small- **£2.50**
large- **£5.00**

Wines by the glass

250ml 750ml

The whites

Trebbiano delle marche, umani ronchi 2006

marche, italy £4.50 £13.50

Chenin blanc, stormy cape 2006

Western cape, south africa £5.50 £16.00

Fiano, mandrarossa 2006

sicily £6.00 £17.50

pinot grigio delle venezie, veritiere 2006

veneto, italy £6.00 £18.00

torrontes, colome 2007

salta, argentina £6.50 £20.00

chardonnay reserva de gras 2006

colchagua valley, chile £6.50 £19.50

hawkes bay sauvignon blanc, trinity hill 2006

hawkes bay, new zealand £9.50 £31.00

The Reds

Tempranillo, campo Nuevo 2006

Rioja & Navarra, spain £4.50 £13.50

Montepulciano d'abruzzo, umani ronchi 2006

Marche, italy £5.50 £15.50

Merlot mandrarossa 2006

Sicily £5.50 £16.50

Escale pinot noir, vin de pays d'oc 2006

Languedoc Roussillon £6.50 £18.50

Cabernet sauvignon, lehmann, Barossa 2005

south Australia £7.50 £21.50

Cotes du rhone, domaine brusset 2006

Rhone, france £7.50 £22.00

Pinotage, spice route wine company 2006

Western cape, south Africa £9.50 £29.00

The Rose's

Rosato Veronese, veritiere 2006

Veneto, italy £5.00 £14.50

Chateau de capitoul rose, la clape 2006

Languedoc roussillon france £6.50 £19.50

Wicham vineyard dornfelder 2006

Hampshire, England £8.00 £24.00

Sours

£8.00

The sour pre dates the 1800's, as one of the first mixed drinks made by bartenders. The fusion of spirit, lemon juice, sugar, bitters and usually fluffed with an egg white, a sour is a great drink any time of the day.

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Sour, stanza style

Unknown @ USA mid 1800's

Bourbon and brandy are the most commonly used spirits in a sour, but we also recommend amaretto disaronno for those with a sweeter tooth. We use Jim Beam black label in our house bourbon sour, which is served with a combination of orange and angostura bitters.

Clover club

Unknown @ Bellevue Stratford hotel, Philadelphia 1906
Belvedere vodka or Plymouth gin, shaken with raspberries and a touch of grenadine.

Honey berry sour

Tim Hallilas @ Atlantic bar, Piccadilly London 2002

Until it closed down in 2004, the pacific bar was revered as one of London's best cocktail bars. Belvedere vodka, Chambord black raspberry liquor and honey make this a contemporary classic.

English Delight

JJ Goodman @ Peoples republic, Clapham London 2005
Hendricks gin, crème de cacao and elderflower mix amazingly well with freshly squeezed orange, one treat that will defiantly rival the Turkish version!

Stone fruit Sour

JJ Goodman @ Stanza, London 2007

Akvinta vodka, shaken with peach bitters, apricot jam and southern comfort; finished with crème de figue.

Collins' & Fizzes

£8.00

A true Collins is incomplete without a lashing of spirit, lemon juice, soda and sugar. Served tall, a Collins is refreshing, perfect for the end of a long hard day. A fizz is simply a Collins with the ingredients shaken.

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john Collins

john collins @ Limmers hotel, London 1800

Different from a Tom Collins, John Collins uses a London style dry gin.

singapour sling

Nyiam Tong Boon @ Raffles hotel Singapore 1910-15

Not known for being linked to a Collins, the raffles hotel has produced a true classic. tanqueray gin, benedictine and cherry heering, are an unlightly match that blend perfectly.

long island iced tea

unknown @ balboa café, san fran 1980-87

We could not cover a Collins section with out this dirty little number! Strait out of the bar that bought you the sex on the beach, the iced tea really packs a punch. If you do not know what is in it by now, stay away! A kitch classic!

red hot chilli pepper

Douglas Ankara @ townhouse 2004

Chilli and lemongrass are infused in to gran centenario tequila shaken with vanilla, ginger beer, goldshlager and a touch of champagne.

earl of Plymouth

JJ Goodman @ stanza 2007

Plymouth gin, noilly pratt blanc, vanilla sugar and orange bitters are finished with a helping of earl grey tea. Served long with a dash of soda, this is light, refreshing and truly unique.

Reservoir Dog

JJ Goodman @ stanza 2008

Monkey shoulder scotch whiskey is served with grapefruit, peach bitters and a splash of sailor jerry's spiced rum. Then lengthened with ginger beer.

Don't forget . . .

£8.00

Old fashioned

Colonel James E Pepper @ Pendennis club Louisville 1880's
Woodford reserve, stirred slowly over ice with sugar, angostura bitters and a dash of soda.

Whizz-bang

Tommy Burton @ the sports club, London 1920

Monkey shoulder triple malt whiskey, is served strait up with dry vermouth a touch of grenadine, orange bitters and a small addition of absinth.

Bramble

Dick Bradsell @ Lonsdale house London, 1988

Bombay Sapphire, lemon, sugar and crème de cassis, makes this another infamous drink by the troubled genius, Dick Bradsell.

Caiprinha

Brazilian country bumpkins @ Brazil, after 1610

Sagachiba cachaca, fresh lime and we choose to use a caster sugar for this short classic. No one knows when the first was made or by who, but cachaca was first made after the introduction of sugar cane to Brazil and it was the farmers that added lime and sugar to kill the taste. Try substituting the cachaca for finlandia vodka to make a great caiproska.

Daisy

The Professor Jerry Thomas @ 1876 edition of the bon vivents companion

Mr. Thomas used brandy and lemon juice mixed with curaco, sugar syrup and jamaican rum in his defonition of the classic. In ours you will find cruzan rum, gran Marnier and Hennessy accompanying the other basic ingredients.

Manhattan

Unknown @ Manhattan club NYC, 1870's

Created for Lady Randolph Churchill by the staff at the manhattan club. We choose to stir our version in to a martini glass using knob creek (apposed to a rye), martini rosso, angostura bitters and a small touch of maraschino syrup.

Side car

Pat MacGarry @ Bucks club London, 1922

Equal parts Hennessy VS, grand Marnier and lemon juice, just as the original description by Harry MacElhone's, *Harry's ABC of Mixing Cocktails*, states.

Margarita

Danny Negrete @ his brothers wedding, 1936

Our simply perfect version is different to the original recipe of equal parts tequila, triple sec and lime. We have chosen patron silver as our tequila, fresh lime, agavero tequila liquor and agave syrup.

Daiquiri

Jennings Cox @ daiquiri, Cuba 1896

Bacardi oro, fresh lime and caster sugar make up this classic. Served old school style, short over plenty of ice.

A discretionary 12.5% will be added to all card transactions

cognacs

hennessy vs	£7.00	£110.00
hennessy fin de cognac	£7.50	£120.00
remy martin vsop	£7.50	£120.00
courvoisier exclusif vsop	£8.50	£150.00
hennessy xo	£9.00	£18.00 £250.00
martell cordon bleu	£10.50	£20.00 £300.00
courvoisier xo	£11.50	£23.00 £320.00
remy martin xo	£12.50	£25.00 £340.00
hennessy paradis	£25.50	£50.00 £750.00
richard hennessy	£150	£300 £4,000

armagnac & calvados

janneau vsop	£7.00	£115.00
janneau xo	£10.50	£300.00
boulard 'tradition'	£5.50	£90.00

tequila

patron xo café	£3.50	£6.50	£130.00
centenario plata	£4.00	£7.00	£100.00
jose cuervo traditional	£4.00	£7.00	£80.00
centenario reposado	£4.50	£8.00	£130.00
patron silver	£4.50	£8.50	£160.00
don julio blanco	£4.50	£8.50	£160.00
cazadores reposado	£4.50	£9.00	£170.00
don julio reposado	£5.00	£9.00	£160.00
centenario anejo	£5.00	£9.00	£160.00
patron reposado	£5.00	£9.00	£170.00
cazadores anejo	£5.00	£10.00	£175.00
don julio anejo	£5.50	£11.00	£180.00
patron anejo	£5.50	£11.00	£180.00
cuervo reserva	£7.00	£14.00	£200.00

rum

bacardi carta blanca	£7.00	£100.00
mount gay	£7.00	£100.00
bacardi oro	£7.00	£110.00
gosling black seal	£7.00	£110.00
havana club 7 yo	£7.00	£120.00
sailor jerry's spiced	£7.00	£100.00
cruzan estate	£7.50	£110.00
pyrat XO	£7.50	£110.00
woods 100	£7.50	£110.00
bacardi 8yo	£7.50	£120.00
gosling family reserve	£9.00	£150.00
barbados, plantation '95	£8.00	£140.00
Jamaica, plantation '98	£8.00	£140.00
Trinidad, plantation '96	£8.00	£140.00

sherries

sherry (125ml)

manzanilla	£3.50	£23.00
amontillado	£5.00	£34.00

The bloody mary

£8.00

The Bloody Mary is an old English favourite, originating in 1920 by Paris based bartender Fernand "Pete" Petiot in the infamous Harry's New York bar, France. Believed to be named after Mary Tudor the Bloody Mary has become the drink of choice to all connoisseurs', when thirsting though the day light hours.

We have decided to pay homage to the legend of the

Bloody Mary by creating a selection of contemporary English style Mary's which contain a few classic British flavours!

JJGoodman @ Stanza, London 2007

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Stanza's house Bloody Mary

The quintessential mary, a light combination of absolute, absolute pepper and tomato juice. Spiced with tabasco, Worcester sauce, sea salt & cracked black pepper, with a crown of Spanish red wine.

Mary Poppins

A future classic! This electric aroma of flavours was conceived by blending, fresh strawberries, dried juniper berries, tomato juice and Pimms, strengthened with a healthy splash of Bombay & a small spoon of English mustard. Cheers!

Rosemary's Baby

Named after the historic film, rosemary's baby is a mix of our favourite bloody Mary twists. You can find hints of horseradish, sherry, and the subtle influence of Scotland's ardbeg 10 yo along with your usual recipe.

About bloody thyme

A large helping of whyte and macay 13yr whisky is the base for this frappe style Mary. Tomato juice fresh thyme and lemon are completed with a slather of HP sauce to create a long refreshing and smooth drink.

Abattoir

This is one for the meat lovers, Hennessey VS, drambuie and jagermeister blend perfectly with the tomato and Worcester sauces. The surprise comes in the form of beef stock and cucumber, which add a distinctly plumy flavour, served short on the rocks.

The red eye

'hey bartender . . . do you know how to make a red eye?!' the famous phrase from Tom Cruises film cocktail. This is not for the faint hearted, tomato juice an assortment of spices accompany a bottle of beer, and last but by no means least, a raw egg. Is it the ultimate hangover cure? We are afraid that you will have to find out the hard way!

Juleps £8.00

A julep is made up of spirit, sugar and mint usually served in a short glass, and represents some of the most famous cocktails ever created. The mint julep first appeared in print in 1803 by John Davis, and was described as a "dram of spirituous liquor that has mint in it, taken by Virginians in the morning." But the drink it's self can be dated back century's to old Arabic times when it was made with rose petals, and known as a julab.

Mint julep

The good people of Virginia, pre 1800

Woodford reserve accompanied by fresh mint, and sugar. Simply sensational.

Mojito

Richard drake @ Havana, Cuba 1586

This historic drink was first know as El Draque, a drink conceived by one of Francis Drake's crew, Richard Drake in 1586 whilst looting in Havana, Cuba. In 1940, Cuban playwright and poet Federico Villoch proclaimed, "When aquardiente was replaced with rum, the Draque was to be called a Mojito." Aquardiente being an unrefined spirit produced back in a time when distillation was unknown. Rum, mint, lime and sugar served long with the addition of soda. At stanza we add a dash of angostura bitters.

Jean Marc

Simon Difford @ diffords guide, 2005

First mixed by the creator of Class magazine, the source guide, and now his very own diffords guide to cocktails. 'yours truley' put together the jean marc which consists of fresh ginger, mint, manzana, cloudy apple and finished with green chartreuse. One for the drinks enthusiasts.

Horse shoe shuffle

World wide cocktail club @ all star lanes, 2006

Mr's Bessent and Masso wrote the menu for the launch of the now infamous All Star Lanes. You can find pink grapefruit, mint and sugar served short with lashings of don julio tequila!

Polish mint julab

JJ Goodman @ Stanza London, 2007

Belvedere vodka, miclo rose and mint accompany a dash of cinnamon with framboise, peach and lemon juice, served short over crushed ice

irish whiskey

jameson	£7.00	£110.00
bushmill's black bush	£7.50	£130.00

the malts

	50ml	bottle
glenmorangie 10yr	£7.50	£130.00
glenfiddich 12yr	£7.50	£130.00
glenkinchie 10yr	£7.50	£130.00
laphroig 10yr	£7.50	£130.00
talisker 10yr	£7.50	£130.00
ardbeg 10yr	£8.00	£140.00
balvenie 12yr double wd	£8.00	£140.00
glenfiddich 15yr solera	£8.00	£140.00
glenmorangie burgundy wd	£8.00	£150.00
glenmorangie madiera wd	£8.00	£150.00
isle of jura 16yr	£9.00	£160.00
lagavulin 16yr	£10.00	£160.00
glenmorangie 18yr	£10.00	£160.00
dalmore 21yr	£15.00	£200.00
balvenie 1968 vintage cask	£30.00	£400.00
glenfiddich 30yr	£32.00	£450.00

scotch whisky

whyte & mackay 13yr	£7.00	£110.00
dewars white label	£7.00	£110.00
chivas regal 12yr	£7.00	£120.00
johnnie walker black	£7.00	£120.00
monkey shoulder (triple malt)	£7.00	£130.00
whyte & mackay 19yr	£9.00	£160.00
whyte & mackay 22yr	£10.50	£165.00
johnnie walker gold	£11.50	£170.00
johnnie walker blue	£30.00	£350.00
whyte & mackay 30yr	£30.00	£350.00

american whiskey

canadian club	£7.00	£110.00
jack daniels	£7.00	£110.00
jim beam	£7.00	£110.00
bulleit	£7.00	£120.00
wild turkey	£7.00	£120.00
makers mark	£7.50	£130.00
woodford reserve	£7.50	£130.00
jim beam black	£7.50	£130.00
knob creek	£7.50	£130.00
jack daniels single barrel	£8.50	£160.00
jack daniels 1914	£9.00	£170.00
bookers	£12.00	£180.00

ports

ports 100mm		
Skillogalee, NV Liqueur Muscat	£4.50	£30.00
Taylor's Late Bottled Vintage 2001	£4.00	£28.00
Quinta do Crasto, Late Bottled 2001	£5.00	£30.00
Quinta do Crasto Vintage Port 2003	£7.00	£49.00
Taylor's, Quinta de Vargellas 1998		£65.00

Fruit martinis

£8.00

The fruit martini operates on a completely different concept. Classic martinis are designed with the intention to be able to break down the spirit its self and pick up the purest of flavours. Where as a fruit martini is much bigger, and uses the spirit to bind the flavours of the fruits together that are appropriate.

Aviation cocktail

Hugo Ensslin @ Wallick hotel, NYC 1916

Tanqueray 10, maraschino liqueur and fresh lemon juice are shaken up with equal parts. This is a great choice for gin lovers. Our version does not use crème de violette, the version written by Harry Craddock in 1930.

Mayfair cocktail

Unknown @ embassy club, 1921

Belvedere vodka or gin, velvet falernum, fresh orange and apricot jam shaken and strained into a cocktail glass.

Espresso martini

Dick Bradsell @ Lonsdale house, 1998

Akvinta vodka combines perfectly with espresso, kahlua, and a dash of crème de cacao for a light twist of an old favourite.

Porn star martini

Douglas Ankara @ the LAB, soho, 2001

Cariel vanilla and passion fruit are shaken with a splash of cloudy apple juice, served with a double measure of champagne on the side.

Rock candy

Filipo Iari @ capiche, 2002

Belvedere citrus vodka, rose liquor, lychee, fresh ginger, cranberry and apple juice served with a marshmallow, divine.

Black en' blue

JJ Goodman @ stanza London, 2007

Effen black cherry and vanilla with crème de myrtille blue berry liquor, cranberry and a splash of cloudy apple juice.

Knock out punch

JJ Goodman @ Stanza London, 2007

Cruzan estate gold rum mixed with drambuie, woods 100 dark rum pineapple and orange juices, topped off with fresh. passion fruit lightly sweetened and served strait up.

fizzy happiness

£10.00

Although champagne and sparkling wines may have developed over the years, the cocktails that are mixed with them have been consistent, showing that some drinks are unaffected by time.

champagne cocktail/business brace

john doughty @ NYC bartenders competition, 1889

A mix of hennnessy cognac, champagne, sugar & bitters. A business brace was the original recipe that included a splash of mineral water.

Bellini

Harry Cipriani @ harrys bar, Venice 1948

Fresh white peach puree, crème de peche, lengthened with champagne. At stanza we add a splash of lemon and pinch of salt to try and recreate the original flavour of the Bellini.

Loungelover

Filipo Iari @ Loungelover, London 2002

Tantalizing trio of figue liqueur, vanilla and zesty lemon, finished with champagne.

Footloose

Keith cook @ B@1, London 2004

Amaretto disaronno, southern comfort and orange bitters, topped with champagne.

Himalayan flower

JJ Goodman @ Stanza London 2007

Snow leopard vodka combined with lemon and buttermilk sorbet, dried rose buds, rose liquor and honey are topped with rose champagne.

Quickies

£4.50

Not so slow screw

Finlandia vodka, shaken with southern comfort, orange and honey. The evil sister to the comfortable screw.

Mad dog

This little puppy popped up out of Eastern Europe late last century. Belvedere vodka and framboise, with a touch of Tabasco.

B52

Named after the bombers from WW2, balies accompanies kahlua and grand Marnier

Dead man walking

Goldshlager, jagermeister and absinth . . . this one should carry a government warning!

Jack Bauer

Jack Daniels, angostura and southern comfort, prepare for interrogation!

Jager bomb - £6

Jagermeister and Merlin sparkling energy drink

Classic martinis

£1.50 + your selection of spirit (60ml)

*A*t stanza we endeavour to make the perfect martini.

We have carefully selected all of our garnishes, glassware and our methodology to achieve such a task. This selection of martinis covers the largest range of twists on the true classic in England, and we hope you enjoy drinking them as much as we do making them.

Our martinis are stirred over mineral water ice cubes
Please ask at the bar for a full list of our frozen spirits

gin

50ml bottle

beefeater	£7.00	£100.00
bombay sapphire	£7.00	£100.00
brokers	£7.00	£100.00
plymouth	£7.00	£100.00
tanqueray	£7.00	£110.00
hendricks	£7.00	£120.00
No 209	£7.50	£150.00
tanqueray 10	£8.50	£150.00
junipero	£10.00	£160.00

vodka

50ml bottle

finlandia	£7.00	£100.00
absolut	£7.00	£110.00
snow leopard	£7.50	£120.00
ketel one	£7.50	£120.00
belvedere	£8.00	£130.00
grey goose	£8.00	£130.00
akvinta	£8.00	£130.00
effen	£8.00	£130.00
snow queen	£8.50	£140.00
ciroc	£9.00	£145.00
uluvka	£9.00	£145.00
belvedere magnum		£260.00
grey goose magnum		£260.00
snow queen magnum		£280.00

flavoured vodka

finlandia cranberry	£6.50	£100.00
finlandia lime	£6.50	£100.00
zubrowka bison grass	£7.00	£100.00
cariel vanilla	£7.00	£100.00
absolut raspberry	£7.00	£110.00
42 below feijoa	£7.00	£110.00
42 below passion fruit	£7.00	£110.00
grey goose l'orange	£7.50	£130.00
grey goose le citron	£7.50	£130.00
belvedere pomarancza	£7.50	£130.00
effen black cherry & vanilla	£7.50	£130.00

The original martini, gin, red vermouth, maraschino liquor and angostura bitters, with a twist of lemon peel.

Dickens

Charles John Huffam Dickens, 1812-70

Mr Dickens refused to have any garnish in his martini

Churchill

Sir Winston Leonard Spencer-Churchill, 1874-1965

It is said that Winston liked his martini so dry that the bottle of vermouth needs only to be passed over the glass; and that the shadow cast would be enough to please him!

Franklin

President Franklin Delano Roosevelt, 1882-1945

The drink of choice to Franklin Roosevelt, who liked his martini with two olives

Dry

Frank Newman @ American bar, 1904

Originally, gin and dry vermouth are stirred over ice before being added to a chilled martini glass.

Gable

William Clark Gable, 1901-60

From 1958 film *teachers pet*, Clark Gable rimmed the glass with vermouth using its cork before adding gin.

Vesper

James Bond, aka Ian Fleming in casino royal 1953

"Three measures of gordons, one of vodka, half a measure of Kina Lillet. Shake it very well until it's ice-cold, then add a large thin slice of lemon peel. Got it?!"

Extra Dry

Unknown @ Stork club, New York 1946

The vermouth is stained from the boston glass before stirring the spirit.

Gibson

Charles Danna Gibson, 1867-1944

A dry martini garnished with two pickled onions. Gibson was the artist famed for the 'Gibson girl', a series of drawings that used a young lady with large . . . assets, hence the garnish. Charley Connolly at the Players Club is also recognized for his input whilst bartending for Gibson.

Montgomery

Ernest Miller Hemmingway, 1899-1961

Drank by the great Ernest Hemmingway, named after field marshal Bernard Law Montgomery, the ratio is 15:1, (as were his odds in the field)

Vodka martini

Jerome Zerbe, 1904-88

The first reference to a vodka martini occurs in the 1951 cocktail book *Bottoms Up* by Ted Saucier. We pour belvedere.

Naked/Dennis

Patrick Dennis, 1921-76

From the 1955 play *Auntie Mame*, the vermouth is swirled around the glass and discarded, then the spirit is poured strait from the freezer.

Gimlet

As Terry Lennox wrote in the long goodbye, 1953

The vermouth is replaced by roses lime cordial

Dirty

We add 20ml of olive brine to our dirty martini, 30ml for filthy. Dusty just a small splash of olive brine

Smokey

The vermouth is replaced by Whyte and McKay 13 year old scotch.

Fino

The vermouth is exchanged for sherry, garnished with a pickled onion.

Sweet

The vermouth used is a 'red' one

Bradford

The original term for a shaken martini

Martinez

Jerry Thomas @ USA, 1880-85