

The Pegu Club



5th Anniversary

August 29th 2010, marked the fifth anniversary of the Pegu Club. We think back to Rudyard Kipling's quote from *Sea to Sea*, which we've had on our menu since the first day we opened our doors... "This funny little club "was always filled with lots of people either on their way up or on their way down." While we're not exactly sure about the "up or down" portion, we can say with all certainty that we've watched a lot of people come through our doors. We wanted to celebrate this special occasion with all of you, because a bar is not a home without it's friends. We've made so many over these last 5 years, and it's because of you that we continue to thrive. From the bottom of our hearts, we thank you. We could not have done this without you.

"Here's How"

All-Stars \$13.00

Cornwall Negroni

Phil Ward, Autumn 2005
Gin, Campari, Punt e Mes, Sweet Vermouth

Perfect Parallel

Toby Maloney, Autumn 2005
Lairds Applejack, Sweet & Dry Vermouths,
Hess's House Bitters.

Solomon Sling

Chad Solomon, Summer 2006
Gin, Kirsch EDV, Cheery Heering, Lemon Juice,
Angostura Bitters

Lil Jig

Phil Ward, Summer 2006
Blanco Tequila, Yellow Chartreuse, Lime, Thai Basil

19th Century

Brian Miller, Autumn 2006
Bourbon, Lillet Rouge, White Cacao, Lemon Juice

Golden Delicious

Jim Kearns, Autumn 2006
Applejack, Honey Syrup, Lemon Juice, Apples

Improved Norwegian Cock-Tail

Jim Meehan, Spring 2007
Aquavit, Maraschino liqueur, Demerara, Hess' Bitters,
Star of Anise Tincture, Orange Essence

Saboteur

Nathan Dumas, Spring 2007
Cognac, Unicum, Grand Marnier, Orange Essence

“Serendipity”

Naren Young, Spring 2007
Scotch, Blanche Calvados, Cucumber, Honey,
Lemon Juice, Egg White

Jenni/Fir #3

Alistair Burgess, Summer 2007
Gin, Douglas Fir EDV, Yellow Chartreuse, Grapefruit &
Lemon Juices

Remember The Maine

St John Frizell, Winter 2007
Rye Whiskey, Antiqua Vermouth, Cherry Heering,
Pernod, Lemon Essence

Aperol Sunset

Jasper Milne-Soffer, Spring 2008
Blanco Tequila, Aperol, Grapefruit & Demerara Syrup,
Lemon Juice

**Please Note That An Automatic Gratuity of 20% Will
Be Added to Groups of 6 or More Guests**

All-Stars \$13.00

“Kill-Devil”

Erin Williams, Spring 2008
Rum Agricole, Green Chartreuse, Demerara Syrup,
Angostura Bitters

Poquito Picante

Artemio Vazquez, Spring 2008
Gin, Cointreau, Jalapeno, Cilantro, Lemon Juice

Far East Side

Kenta Goto, Summer 2008
Blanco Tequila, Sake, Shiso, Yuzu Pepper, Elderflower
liqueur, Lemon Juice

Red Pepper, Red Pepper

Scott James Teague, Summer 2008
Blanco Tequila, Yellow chartreuse, Bell Pepper, Black
Pepper, Thai Basil, Elderflower Liqueur, Lemon Juice

Sleeping Monk

Kenta Goto, Autumn 2008
Chamomile-infused Scotch, Yellow Chartreuse,
Benedictine, Honey, Orange Bitters, Lemon Juice

Little Witch

Raul Flores, Spring 2009
Blanco Tequila, Strega, Fresh Oregano, Lemon Juice

Cucumber-Apple Fizz

Kenta Goto, Summer 2009
Cynar, Gin, Crab Apple, Cucumber, Lemon, SS

Highland Harvest

Del Pedro, Autumn 2009
Speyside & Cask-Strength Scotches, Madeira,
Amaretto, Cherry Syrup, Orange Essence

Improved Strawberry Daiquiri

Yael Vengroff, Autumn 2009
White Rum, Thai Basil, Strawberry Liqueur, Lime
Juice

Champagne Opportunities \$17.00

Jimmie Roosevelt

Opening Menu
(The Gentleman's Companion, 1939)
Charles “Doc” Baker's Own Recipe
Cognac, Green Chartreuse, Angostura, Sugar cube
The Whole Business Poured atop a Mound Of Cracked
Ice, doused in champagne, then drizzled with Green
Chartreuse. Cool & Refreshing

**We take the greatest care in the storage of our organic
eggs. Please note however, that like sushi,
the consumption of raw eggs can be hazardous**