

# THE AFFAIR AND AFFLICTION OF OSCAR WILDE

Prohibition-Era Cocktails Inspired by Our Historic Manhattan Location

Our home at Oscar Wilde has a rich history, from its origins in 1909 to its role as the Prohibition Enforcement Headquarters in 1919. With wiretaps, secret dealings, and the repeal of Prohibition in 1933, this building has seen it all. In honor of its past *and* the notorious Irish playwright, we present a selection of Prohibition-era cocktails with a Wilde twist.

## CHAPTER ONE

VODKA

### THE 21ST AMENDMENT \$19

*Marking the end of Prohibition in 1933.*

Vodka Lychee Martini with Elderflower & Pear. Topped with White Chocolate Caviar.



### THE WRITER'S QUILL \$19

Vodka, Fresh Espresso, Coffee Liqueur & Guinness Syrup.



## CHAPTER TWO

GIN & TONICS

A JOURNEY THROUGH OSCAR WILDE'S LOVE AFFAIRS

### THE CONSTANCE \$19

London Dry Gin, Grapefruit, Peach, Strawberry & Badger Tonic.



### ROBBIE'S REVERIE \$19

Violet Gin, Blackberry Liqueur, Lemon, Rhubarb & Badger Blood Orange Tonic.



### THE BOSIE \$19

The Botanist Gin, Citrus Bitters, Lavender Extract, Elderflower Tonic & Rose Essence.



## CHAPTER THREE

SANGRIA

### DEVIL'S KISS \$17

Tempranillo, Strawberry Aperitif, Orange Liqueur, Blackcurrant & Brandy.



*Always forgive your enemies;  
nothing annoys them  
so much*

## CHAPTER FOUR

### WHISKEY

#### TRIAL BY FIRE \$19

Yellowstone Bourbon, Maple, Cedar Smoke with a Dash of Angostura & Orange Bitters.



#### THE SECRET KNOCK \$19

Yellowstone Bourbon, Cinnamon Smoke, Peach Liqueur, Amaro-Nonino & Angostura Bitters.



#### THE WHISTLEBLOWER \$19

*A person who reported the production, sale, or transport of liquor.*

Thyme infused Whiskey, Apple Brandy, Butterscotch, Cider and Tahitian Vanilla.



#### VIEUX CARRÉ \$32

A 24-Month Barrel-Aged Vieux Carré, Hand-Crafted In-House and Aged For Two Years in Oak Barrels. Rye, Cognac, Sweet Vermouth, Bénédictine & Peychaud's Bitters.



## CHAPTER FIVE

### TEQUILA & MEZCAL

#### THE GOODFELLA \$19

*The Prohibition Era marked the mob's rise in New York City.*

A Savory, Tart Margarita, with Toasted Sesame infused Tequila, Cucumber, Alpine Herbs and Shio Koji.



#### THE VELVET SENTENCE \$19

*Inspired by Wilde's infamous trial and imprisonment.*

Tequila Blanco, Italian Aperitivo, Organic Mango-Red Bell Pepper Puree, Lime and a Hint of Chili. *Crafted by Bartender Trevor.*



#### THE CARNATION \$19

*Inspired by Wilde's iconic symbol of aestheticism and rebellion.*

Chamomile Infused Mezcal, Blue Agave Tequila, Alpine Herbal Liqueur, Organic Raw Honey & Fresh Clementine. *Crafted by Head Bartender Alexios.*

