

Bi-Annual
Free
Paper

ALLEY CAT RAG

ALLEY CAT LOUNGE
10
FOR PLEASURE

10



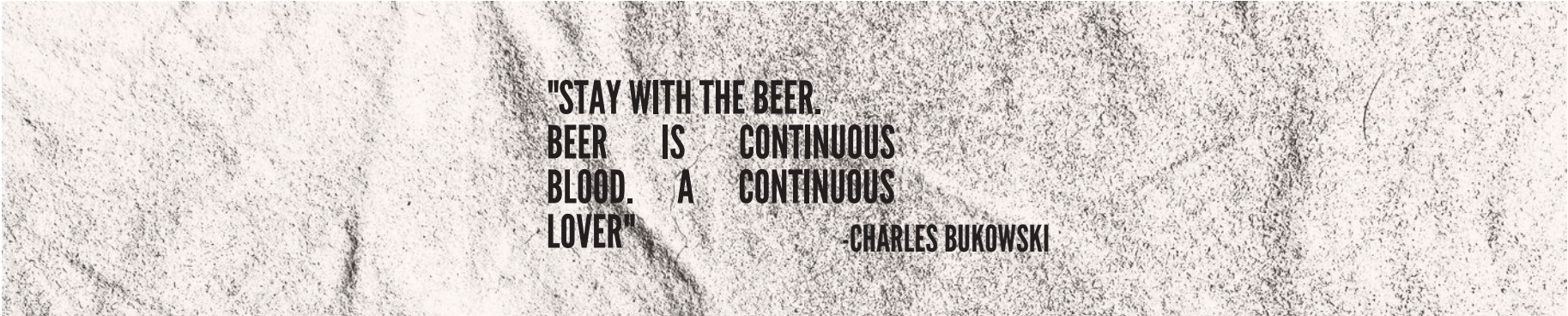
"X" marks the spot

With love and booze, we've made it another year.
Here's to our patrons, the best there are.

Rag No. 10

- The Great Tom Collins Hoax of 1874
- Story of the Mule & Marketing
- Blending Rums: Supply & Demand
- Mary Rockett: The Mother of Milk Punch
- Everyone Comes From Somewhere by Kyle Law





BEER AND CIDER

Local Craft

Coastal Empire Tybee Island Blonde: Savannah ...\$6 Creature Comforts Reclaimed Rye: Athens\$6 Creature Comforts Athena Seasonal Sour: Athens\$6 Orpheus Atalanta Tart Plum Saison: Atlanta....\$7 Southbound Mountain Jam Lager: Savannah\$6 Southbound Hoplin IPA: Savannah\$6 Sweetwater Blue: Atlanta\$6 Sweetwater G13: Atlanta\$6

Imported

Corona Premier: Mexico\$5 Modelo Especial: Mexico\$5 Tecate: Mexico\$4 Stella Artois: Belgium\$6

Ciders & Spikes

ACE Pear Cider: California\$6 Treehorn Dry Apple: Georgia\$6 Not Your Father’s Root Beer: Illinois\$6

Domestic Craft

Allagash White: Maine\$8 Anchor Porter: California\$6 Anderson Valley Gose: California\$6 Bell's Two-Hearted Ale: Michigan\$7 Brooklyn Lager: New York\$6 Full Sail Bohemian Pilsner: Oregon\$6 Hi-Wire Gose: North Carolina\$6 Kentucky Bourbon Barrel Ale: Kentucky\$10 Left Hand Milk Stout: Colorado\$7 Stone IPA: California\$6 Victory Golden Monkey Tripel: Pennsylvania....\$8

Domestic Macro

Budweiser\$4 Bud Light\$4 Coors Banquet.....\$3 Miller High Life Pony\$2 Miller Lite....\$4 Narragansett Tall-Boy\$3 Pabst Blue Ribbon Tall-Boy\$3

Non-Alcoholic

Bush N/A: 0.5%\$3

WINE



We curate a rotating selection of hand picked wine varieties according to season and availability. Please ask our staff for details.

\$10 by the glass / \$36 by the bottle.

Time is Money. We would like to thank you for spending both with us here at the Alley Cat Lounge. We reserve the right to add a 20% gratuity to parties of 6 or more, checks split more than 2 ways, and single drink transactions at the bar.

Be sure to check our website or ask our staff

about
limited edition merchandise and gift cards!

Please see our spirits book for a comprehensive list of our inventory.

Convenience (adjective) – Definition of convenient: adj: designed for quick and easy preparation or use



All cocktails on this menu are \$12.00 USD. How's that for convenient?

I Drink American by Donald Hough

“I do not like to sit down and drink like a gentleman, neither do I like to stop drinking because I can feel my liquor, as gentlemen do in England, or anyway in English books. I am an American and I drink American.

I do not understand this constant bickering not a heathen ritual. It springs from an about drinks and gentlemen. A man who drinks understandable and, so far as I am concerned, like a gentleman is, it is popularly supposed, one a laudable, curiosity as to what will happen if, who sips his liquor sitting down, looks straight just about the time the gentlemanly drinker ahead with dignity, drinks with all the gusto is toddling up to bed, you shake your head and expression of an Indian taking his balsam vigorously and start walking in a northeasterly tea against the evil spirits, and ends by rising direction. slowly to his feet and saying, “Well, old fellow, I’ll toddle up to bed.”It is at this point that the spirit of the pioneers And then he really does toddle up to bed. in the American bloodstream comes bounding to the surface, and the American steps forth. This is a waste of time, a waste of liquor, and a He is unafraid. The impenetrable night lies just waste of gentleman. ahead, holding dangers that are exceeded in magnitude only by the rewards that are possible. It makes it difficult for the layman to discover Where the Englishman knows he’s going to end why Englishmen and others who drink like up in bed, the American likes to think he may gentlemen drink at all. Drinking, throughout end up in Bali. Frequently he ends up in jail, but America excepting the Harvard Club, and among incredible as it may seem, he often does get to non-gentlemen the world over, is an adventure, Bali. It’s worth trying for...”

Originally published in The Bedside Esquire edited by Arnold Gingrich, Esquire Inc., New York. Tudor Publishing, 1940

BEER & WINE

BOILERMAKERS

OSHA: Occupational Safety and Health Administration
Bush Non-Alcoholic/ACL Citrus Cordial \$4

Baby Bottles
Miller High Life Pony/Underberg \$5
Miller High Life Pony/Campari Float \$4
Campar-ty

Getting Hazed
Bud Light/Jagermeister \$8
Hello, Old Friend
Kentucky Old Friend Ale/Town Branch Bourbon \$15

Overtook Me Down In Juarez, Mexico
Modelo Especial/Espolon Blanco \$8

Stone Pony
Stone IPA/White Horse Scotch \$9

Because this is our 10th Rag, we started wondering about our Top 10 selling drinks, which led to 10 categories of 10 drinks for the menu. This “Top 10” is the best selling cocktail in each one of the ten categories.

STRONG
&
1806 Old
STIRRED
rye whiskey, de
bitters

rye whiskey, demerara,
bitters

TALL 
Chatham
Artillery Punch

The Chatham Artillery is the oldest military organization of record in Georgia. Organized May 1, 1786, their first official duty was to pay tribute at the funeral of General Nathaniel Greene.

blanco tequila, chile,
pomegranate, lime, bitters

Georgia Mule

Clover Club commiserate
one of the many cocktails

one of the many cocktalls
at Bellevue Hotel (PHI ac
documents PHA) with res 1000

traveler, cocktail writer and

historian Charles H. Baker.

The drink is recorded in his

Gentleman's Companion,

Volume II: Jigger, Beaker

and Flask as having been

discovered on the north in an equal

Cucaracha Bar in Mexico

Cucaracha Bar, In Mexico
 Citic 1025 part build.to the regular b

City in 1937.

Raspberry Rickey

acl raspberry vodka, lime,
soda

Originally created with bourbon in Washington, D.C. at Shoomaker's bar by bartender George A. Williamson in the 1880s, we took a classic Rickey and revamped it with our own house made raspberry infused vodka.

blanco tequila, mango,
mint, lime, sparkling wine

Here we have an original from City Bar in Boston in the 2000s. This dry Mojito riff is driven by Tequila and mango puree with a touch of mint that deserves a lot of poolside action. Translates from Spanish to 'the crazy night'.

Chartreuse Milk Punch

green chartreuse, yellow
chartreuse, batavia arrack,
and lime

Scott created this at Drink in 2010, and it got him invited to France to meet Father Dom Benoit and Brother Jean Jacques.

(low abv)

pimms, smoked blueberry,
lemon, ginger, cucumber,
soda

Slow, low and no. We've got it all. See Page 11 for our "responsible" libations.

Faker Face (no abv)

pomegranate, orange, lime,
soda




FEATURED ORIGINALS

We've been in this underground haunt for four years now and we look forward to many more. There are hundreds of choices for places to eat, drink and be merry, and we are thrilled that you have chosen our little basement escape.

In our opinion, we do not serve drinks – we serve people and we serve experiences. Our only request is that you walk up those stairs happier and more satisfied than when you walked down them. Here are our featured cocktails for our 10th edition of the Alley Cat Rag. Cheers!

FEATURED ORIGINALS



TALL 
Savannah Tea Time
polish vodka, earl grey, honey, peach, lemon, soda

If we had a porch, this is what we'd be sippin' and y'all are welcome to join. Like Southern Sunshine.

This building was built in 1875. Ulysses S. Grant was president, J.C. Penney and Walter Chrysler were born, and the first Kentucky Derby was run.



SPARKLING 
Fizzy Naval
jamaican rum, peach, orange, sparkling wine, soda

It's a Fuzzy Navel turned spritz with a splash of Smith and Cross. Get it.... Navel, naval... Navy strength rum.

Fact No. 02
Under six inches of fine silt there was a beautiful herringbone brick floor with original bricks made at the Ford Plantation. They unfortunately had to be removed during renovation.



BUCKS 
Southern Presbyterian
bourbon, ginger, orange, bitters

The Wondrich Take:
We're not sure exactly how a church best known for its dour, Calvinist-Puritan rigor got its name attached to such a pleasant drink. It is, of course, the national church of Scotland. That explains the whisky. The murky history of mixology tells us that as early as 1895, you would've found this particular product of the chemist's art – even then, it was artificially flavored – associating with brandy and ice. It would've been but a small step to substitute whisky. Small, but necessary: The end of the nineteenth century saw the almost total disappearance of genuine French brandy. Phylloxera Vastrix, Prohibition in insect form, had eaten up the roots of just about all the grapevines in Europe.

Fact No. 03
The window sills and lintels, as well as the decorative trim along the roofline on Broughton Street, are fiberglass reproductions to match the original concrete on the building next door, and to be period-correct.



TIKI 
Edge of the Earth
acl rum blend, orange, lime, cinnamon, raspberry, vanilla, honey liquor, allspice

This was created as the house cocktail for a tiki bar we never opened we were going to name The Edge of the Earth. Paul Clarke, Imbibe's Executive Editor, said it was "what he wanted to drink all the time" so that's super cool.

Fact No. 04
The last business in the building was a Goodwill store on the first floor. A fire in the sorting room on the second floor caused the building to be boarded up abandoned for years. You can still see the line between the second and third floors on Broughton Street where it was covered.



STRONG & STIRRED

Beside the Golden Door
rye whiskey, amaro, banane, sea salt, bitters

Manhattan Experience
2016 winner for Savannah. Named after Emma Lazarus’ poem, The New Colossus, she wrote to raise money for the installation of the Statue of Liberty where the poem is now inscribed.

Fact No. 05
The three arches in the basement are actually the front of the building, on Broughton Street, and the three booths extend under the sidewalk. Frosted glass in the sidewalk was the only source of light in the basement when the building was built.



SOUR
Forty Niner
rye whiskey, lemon, honey, bitters
A very Petraske-like riff. A Gold Rush substituting rye for bourbon and adding a few dashes of bitters which was inspired by Jason Owenby preferring to serve a classic Gold Rush with a dash or two of Ango. Obviously named for the influx of international gold prospectors to California in 1949.

Fact No. 06
This is the last street in Savannah with a basement. The Savannah River is the highest elevation point, gradually sloping down as you move south.



EGG WHITE
Hound Dog, Don't Be Cruel
peanut pisco, banana, cacao, lemon, egg white*
A peanut/banana pisco sour riff named after Elvis' 1956 best selling double sided hit "(Ain't Nothing But A) Hound Dog", the b-side of the album was titled "Don't Be Cruel".

Fact No. 07
The basement was unknown to both the buyer and the seller when the building was purchased in 2015. There was no entrance from the outside, just a mysterious hatch in the southwest corner.



MILK PUNCH
Appletini
Milk Punch
polish vodka, lime, granny smith apple, egg white*

The 1990's getting the 1700's treatment. Shaken with an egg white, served up.

Fact No. 08
The huge metal storm shutters from the south facing windows were repurposed into the front of the bar. The metal brackets are from joist hangers from the upper floors.



LOW ABV
Spritz'n in the Lane
(low abv)
dry vermouth, curacao, lime, cucumber, soda

Keith put this one together for a special at ACL September 2020. He named it September Spritz but it was just too dang tasty just to have it available for September so we renamed it and put that fucker in print on the 10th issue of the ACL Rag.

Fact No. 09
The bar top, as well as the footrest and long bench, are made from hard pine floor joists from the upper floors. The bar top was burned using a Japanese technique called Shou Sugi Ban before being sealed.



NO ABV
Lilikoi Swizzle
(no abv)
passionfruit, orange, lemon
Lilikoi is hawaiian term for passionfruit. So... Lilikoi Swizzle.

Fact No. 10
The other metal work is all new; the semi-private room walls and booth dividers were all made in 2016. The metal bars were left outside and rotated to rust naturally before being assembled.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE GREAT TOM COLLINS HOAX OF 1874

The great Tom Collins Hoax Of 1874 is a joke that would not go over well today. To be sure, the Great Tom Collins Hoax of 1874 would have lasted about thirty seconds in the Googling orgy that is the social media age.

And at least one silver lining to our It might pale in comparison to today’s incredibly short attention spans: a comedy standards—are we doing goofy joke usually has a mercifully sarcasm again or is it irony these short half-life. But back in the late days?—but back in the day, the joke 19th Century, like many things that absolutely killed. In New York City are protracted and un-hilarious now, and Philadelphia, the joke was such a it was considered a hoot. And a huge success that there were actual songs

written about it. Philadelphia’s own

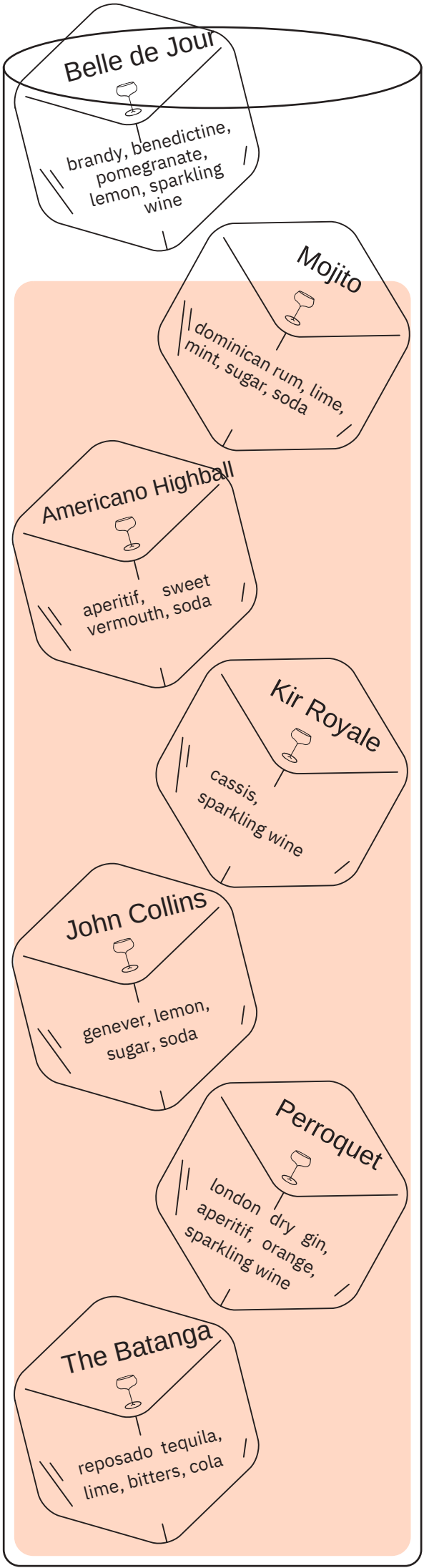
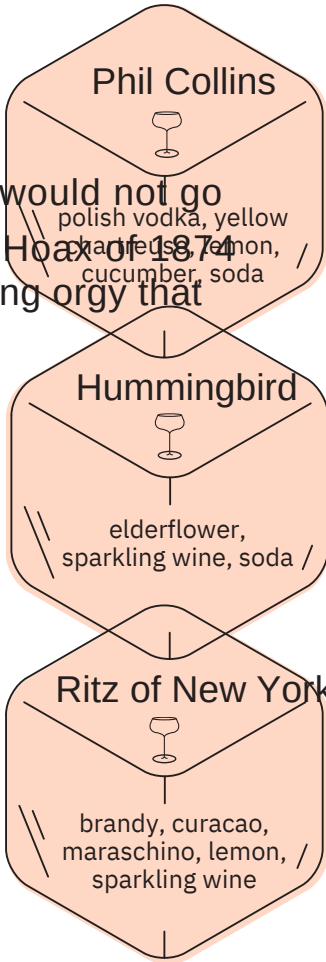
The basic concept is a prank. W. H. Boner & Co. (we did not make Presumably, some dastardly that name up) published a song in rapscallion in New York City thought 1874 called “Tom Collins is My Name.” it insanely clever to fool his friend “Some wretches without heart or one night, and he did so by creating soul/are fooling you and me.” a false slanderer. As the joke went, Prankster would ask Friend if he

had heard of a Tom Collins. Upon removing his derby hat and replying “Why, sir, no” (or however people talked back then), Prankster would hoax by creating a drink with the same stifle a (manly) giggle and reply that name. That way, whenever some red-his friend should soon make the cheeked gentleman came into the acquaintance of this Tom Collins, as bar waving his cane and demanding a gentleman of that very name was to know if he could find Tom Collins said to be bandying about town from there, the bartender could reply yes, bar to bar, talking late 19th Century prepare the drink, and presumably smack about him. If the prank was charge for it. The drink appeared in well-delivered—and since back in the the second edition of Jerry Thomas’s day, issues of slander were resolved “How to Mix Drinks,” which was with fisticuffs, not Tweets—the Friend published in 1876, so while we don’t would storm out into the streets of know exactly who invented the Tom the city in search of this Tom Collins. Collins drink, we know it came quick And yes, to quote the great Rainier enough on the heels of the prank to Wolfcastle, that’s the joke.pinpoint the inspiration.

Originally printed in Harry Johnson's 1882 guide, "Harry Johnson's Bartenders Manual" here is the original recipe, as reprinted in his 1900 version...

3/4 tablespoonful of sugar;
3 to 4 dashes of lime or lemon juice;
3 or 4 pieces of broken ice;
1 wine glass of Old Tom gin (genuine only);
1 bottle of plain soda water.
Mix well with a spoon, remove the ice, and serve.

* Attention must be paid not to let the foam of the soda water spread over the glass; this drink must be drank as soon as mixed in order not to let it get stale and lose its flavor.



Carbonation added an entire new experience for the bar patron of the 1800s. Every combination of cocktail and carbonate have been tried, and these stood the test of time.

TALLS & SPARKLING

STORY OF THE MULE AND MARKETINGThe Day Hist

The Mule and the Mug: How It All Started

In 1941, Sophie Berezinski was a woman on a mission. She had immigrated to the United States from Russia and was carrying a heavy burden: 2,000 solid copper mugs. Sophie’s father owned and operated a copper factory in Russia known as the Moscow Copper Co. Back in Russia, Sophie had created the design for the original copper mug that is now so famously linked to the Moscow Mule cocktail. Her father ran the presses that stamped out the mugs.

The one tool both Sophie and her father lacked was the slick skills of a salesman. Neither Sophie

nor her father were able to sell the mugs in Russia, so the decision was made that Sophie and the mugs would journey to America. After all, it was well known that America was the

land of opportunity. However, after some time, the mugs seemed destined for the scrap heap in America too. Sophie’s husband Max was tired of the copper mugs cluttering the house, and issued her an ultimatum: “Find a buyer for the mugs or I’m tossing them.”

Sophie couldn’t bear to see the solid copper mugs she had designed and manufactured with her father end up in a landfill. She began desperately seeking out a buyer, walking door to door in Hollywood in search of a restaurant or lounge owner interested in the mugs. During one of her long days in search of a buyer for the mugs, fate intervened at the famous Cock ‘n’ Bull pub on the Sunset Strip.

Sophie walked into the Cock ‘n’ Bull pub at just the right time, on the right day in 1941 to help create a cocktail America would fall in love with. Martin had purchased the floundering Smirnoff Vodka distillery (yes, that Smirnoff) in the 1930’s. Though he was successful as the head of G.F. Heublein & Brothers, a food and spirits importer that made A1 steak sauce popular, he wasn’t as fortunate with vodka.

Americans had no interest in vodka. Beer, whiskey, and other cocktails ruled the roost in America at this time. Jack Morgan was in a similar bind. As owner of the Cock ‘n’ Bull, he was trying to introduce America to his own brand of ginger beer. The two men were already good friends when they met at Morgan’s pub to drown their woes. As the duo lamented their lackluster sales and sought redemption for their respective products, in walked Sophie with her solid copper mugs.

As Sophie would tell the story, the trio spent hours developing a drink that would bring together the fizzy nature of the ginger beer, the punch of the vodka, and the cold properties of copper to create the next great cocktail. After a number of taste tests and a few failed concoctions, they stumbled upon a recipe for a cocktail that would solve all their problems. The Moscow Mule was born on that day in 1941.

The perfect combination of vodka and ginger beer, housed in a solid copper mug that kept the drink cold and enhanced its flavor and aroma, resulting in a cocktail that America would fawn over for the next century and beyond.



Cock 'N Bull (1937-1987)
9170 Sunset Boulevard, Los Angeles

Roscoe Pound
bourbon whiskey, ginger, honey, lemon, soda

Roscoe Pound, who served as Dean of Harvard Law School between 1916 and 1936, was by all accounts a bookish, literary man. So it's fitting that the Bourbon Sour that bears his name is a strong, spiced drink that lends itself to lingering conversation and long contemplation. Created at The Hawthorne Boston.

O.G. Suffering Bastard
brandy, brandy, lime, ginger, soda

The original named the “Suffering Bar Steward” comes from the Long Bar in Cairo Egypt, circa 1937. After a few drinks, the name became mangled, as one might expect, to become the Suffering Bastard. It was intended as a hangover cure for allied troops who complained about the poor quality of liquor in the area.

Penicillin
blended and islay scotch, ginger, honey, lemon

Sam Ross is a rockstar. This drink proves that the Milk & Honey family has fingerprints on every single cocktail bar you walk into nowadays. The hell else is there to say?

The Kraken in a Tuxedo
spiced rum, ginger, lime, mint, soda

Young Alli made this for a guest subbing spiced rum for gin and tweaking a Gin Gin Mule. The names came from an online review for Lemonhart Blackened aka the best spiced rum on the planet. We told you that Audrey’s Gin-Gin birthed plenty of delicious riffs.

Gin-Gin Mule
london dry gin, ginger, lime, mint, soda

This gingery cocktail was created by Audrey Saunders for NYC’s Pegu Club as a gateway gin drink for vodka lovers. Not only did it succeed, it inspired many variations around the world.

Triple Crown Buck
apple brandy, bourbon whiskey, rye whiskey, ginger ale, lemon, bitters

Our original Triple Crown Julep reimaged into a refreshing cooler highlights America's three headed monster: Bourbon, Rye and Apple Brandy.

El Diablo
blanco tequila, cassis, ginger, lime, soda

This is a Trader Vic cocktail first printed in 1962 and one of the only original tequila based exotic cocktails.

PDT Mezcal Mule
mezcal, passionfruit, ginger, agave, lime, cucumber, soda

Try this smoky variation of the gingery refresher, the Moscow Mule, by Jim Meehan. Tart passionfruit, bright cucumber, spicy ginger and smoky Mezcal.



Dead Man’s Mule
absinthe, orgeat, ginger, allspice, lime, soda

Created in 2003 at the Met Bar in London, England.

Bullfighter
amaro, honey liqueur, lemon, ginger, soda

A bitter bomb of a low ABV cocktail from the team at The Hawthorne.

Mules and Bucks are part of the carbonated family of drinks that all require either ginger ale, or ginger beer. The ginger beer gives the Mule more of a kick...or a Buck!

Blending Rums

A story of Supply and Demand

While Prohibition attempted to stop America’s thirst for alcohol, it merely changed our palates. Produced throughout the Caribbean, rum became an attractive option. Rum was extremely popular during Prohibition, especially in New York, where “Rum Row” was a well-known smugglers destination. While in the Northeast rum needed to be smuggled into the city, Americans closer to the Caribbean (or those of ample means) went right to the source. Prohibition drove many wealthy Americans to Cuba and other tropical ports in search of rum-based cocktails.

Spirits brands were savvy enough to encourage this kind of booze tourism through marketing. Bacardi recognized an opportunity to bring Americans to its home of Cuba to teach them about rum and cocktail culture. The company responded with postcards, the 1920s version of a social media campaign, to put the tropical paradise of rum on the map. Bacardi sent bartender Pappy Valiente to the airport to actually greet incoming guests with a daiquiri in-hand. Thus cocktails like the daiquiri and the mojito, still popular today, became familiar through Prohibition; Bacardi itself, now the best- selling rum in the United States, did too.

All Cocktails: \$12.00

TiKi Cocktails

Bali Bali

acl rum blend, london dry gin, brandy, falernum, pineapple, orange, passionfruit, lime

This is a old school cocktail from the 40s/50s created by Harry Batts at Bali H'ai at the Beach in New Orleans.



Tradewinds

acl rum blend, coconut, apricot, lemon

Tradewinds is a delicious sweet-tart tropical cocktail that first appeared in the pages of Beachbum Berry Remixed, served as a large communal drink.



Fun and Fancy Free

bourbon whiskey, blackstrap rum, swedish punsch, grapefruit, honey, lime, bitters

An exotic Brown Derby riff. The name comes from 1947's Fun and Fancy Free "Mickey and the Beanstalk", the cartoon ends with Willie the Giant stomping through Hollywood looking for Mickey Mouse. Before the scene closes, Willie notices The Brown Derby restaurant and picks up the restaurant looking for Mickey. Willie notices the restaurant looks like a hat, places it on his head, and stomps off with the HOLLYWOOD lights blinking in the background.



Pursue Happiness

amaro cold brew, coconut, pineapple, lime

This is our nod to late, great, Rematch Biatch champ, John Lermayer. John’s signature Pina Colada added coffee bean and PX sherry to the mix. ACL replaced its tenured tiki-ambassador with a talented young man named James Nowicki who, with this Painkiller upgrade, crafted the best selling frozen drink ACL has ever seen. The name comes from John’s mantra, so we are doing our part to keep the legend alive and preserving the impact he had on this industry.



Pouring Ribbons Sno-Cone

london dry gin, cacao, americano, blue curacao, cinnamon, lemon, bitterse

This Sno Cone created by Brian Tasch is a throwback to the carts that would be on street corners offering these colorful treats to cool down on hot NYC days. When I saw this drink in 2016ish I thought to myself, "if Pouring Ribbons can do blue drinks I can fucking do blue drinks" and was a direct inspiration to my Club de Rio Lema cocktail. The rest is history. #MakeCocktailsBlueAgain



OUR ORIGINAL HOUSE RUM BLEND IS

RON MATUSALEM PLATINO



Ron Matusalem Platino is a lighter, “Cuban-style” white rum from the Dominican Republic. In 1872, Benjamin and Eduardo Camp emigrated from Spain to Cuba and established the Matusalem Rum Distillery in Santiago de Cuba. The brothers had been distilling spirits in Spain for decades, and brought with them the knowledge and expertise they had earned from distilling, solera-aging and blending Spanish brandy. Following the Cuban Revolution in 1959 the Matusalem Rum Distillery went into exile. Today, the distillery operates in the Dominican Republic and continues to the use the same recipes, distilling techniques and blending principles that the Camp Brothers established over 140 years ago.

Blackwell Dark Jamaican

is the funky backbone that was a necessary element in so many tiki classics. The company was established by the Island Records founder and international music icon Chris Blackwell (he discovered U2 and Bob Marley). The rum is distilled and blended by J. Wray and Nephew. The blend developed by Blackwell and master blender Joy Spence is based on a traditional recipe from the days when Blackwell’s mother's family owned J. Wray & Nephew and Appleton Estates. Blackwell Rum is produced from Jamaican sugar cane, water and yeast to produce a blend between a traditional ‘heavy’ pot and a lighter column still rum. Once distilled, it is aged in American oak barrels for 18-24 months.

TIKI COCKTAILS

The accelerated production of rum during Prohibition Another consequence of the abundance of rum led to a cocktail movement that's still popular today - after Prohibition was that many distributors were tiki culture. Rum-centric tiki bars first opened right flooded with it. They would require bar owners to after Prohibition in the 1930s, but really took off after purchase a case of rum, just to get one bottle of WWII ended in the 1940s. In this tumultuous era of Scotch or Cognac. Necessity is truly the mother uneven supply, a lot of rum sat around aging in casks. of invention, and these crafty bar owners started With delicious aged rum so plentiful, enterprising bar mixing the rums together to create a product owners found a way to use it. When Trader Vic created greater than the sum of its parts. Blended the Mai Tai in 1944, it was first made with 17-year-old rum rum from multiple islands became one of the from Jamaica. signatures of tiki cocktails.



All Cocktails: \$12.00

TiKi Cocktails

Iron Ranger

bourbon, pineapple, falernum, lemon, bitters

Tropical and bright whiskey tiki cooler from West Coast legend, Erick Castro at Polite Provisions in San Diego.



Chief Lapu-Lapu

acl rum blend, passionfruit, orange, lemon

An old Don the Beachcomber drink. Not much is known about Lapu-Lapu, as the only written source for him is found in the journal of Antonio Pigafetta, a Venetian explorer and scholar who accompanied Magellan on his voyage to the Philippines. It is through Pigafetta that we learn about Lapu-Lapu and his rival Zula, as well as the Battle of Mactan, the Spanish defeat and the death of Magellan. Although there are no known written accounts on the Philippine side, there are numerous folk stories about Lapu-Lapu.



Saturn

london dry gin, passionfruit, almond, falernum, lemon

The Saturn is one of the best gin-based recipes in the tiki family – and it was nearly lost to the annals of history before Jeff “Beachbum” Berry dug up the original 1967 recipe from California bartender J. “Popo” Galsini.



The 1934 Zombie

acl rum blend, 151, falernum, cinnamon, pomegranate, lime, grapefruit, absinthe, bitters

Until the Mai Tai, the Zombie was the world’s most famous faux-tropical drink. It kick-started the Tiki craze. Donn Beach kept his original 1934 recipe a closely guarded secret – to the point of encoding it. The code numbers correspond to numbers on bottles in his bar, which had no other identification; the actual contents of the bottles were a complete mystery to the employees who mixed them.



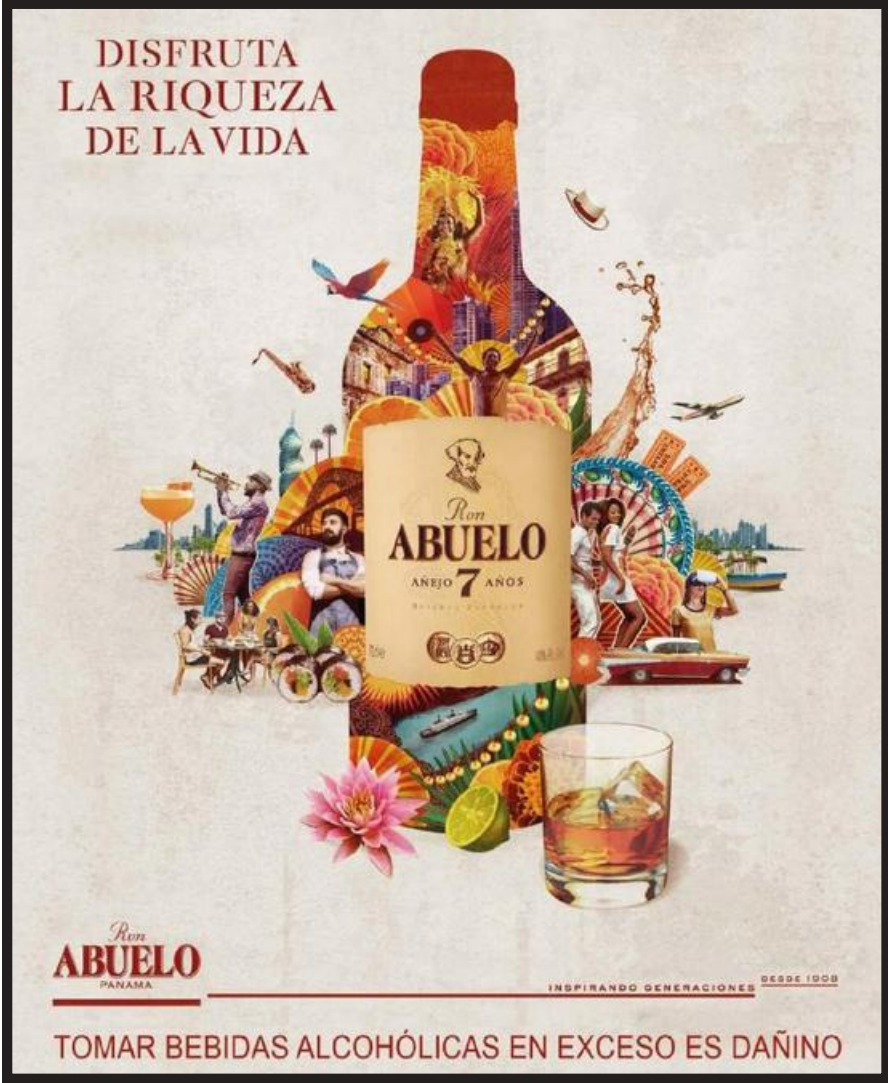
Nui Nui

acl rum blend, allspice, orange, lime, cinnamon, vanilla, bitters

Don the Beachcomber was notoriously secretive about the ingredients in his drinks and went to great lengths to keep them hidden from other bartenders. Fortunately, Jeff "Beachbum" Berry unlocked the recipe behind Don's classic Tiki cocktail, the Nui Nui, which brims over with island rum and spices.



A MIXTURE OF FOUR DIFFERENT RUMS



RON ABUELO ANEJO

Ron Abuelo Anejo from Panama, is the golden, amber rum that rounds out the blend. In 1908, Don Jose Varela Blanco, a young Spanish entrepreneur, opened the first sugar mill in Pesé just five years after Panama seceded from Colombia. With the encouragement and help of his three eldest sons, he began distilling spirits in 1936 in the same town where it all began. Today, Luis J. Varela, Jr. is the third generation of the Varela family running the company. "Abuelo means grandfather in Spanish, and the old man image on our labels reflects the essence of this brand: heritage and tradition." In addition, the Varela family controls the entire rum-making process from grain to glass. They grow, hand-pick and hand-harvest their own sugar cane, distill it into rum and age it in used, bourbon white oak casks, all in Pesé.

Rhum Barbancourt White adds a lovely vegetal quality and

strong grassy notes from it's

unique agricole style. Established by Dupre Barbancourt in 1862 when he emigrated to Haiti from the Cognac region of France and the method that Dupre Barbancourt used originally is still the same method used today. Rhum Barbancourt has now been passed down through 4 generations. Though Dupre Barbancourt left no heir, his wife and nephew continued the company, passing it down through their family. The company is now in the hands of Thierry Gardere. As Dupre originally set out to make rum as good or better than cognac, Rhum Barbancourt is double distilled just like a cognac would be. Only locally-grown, pure sugar cane purchased directly from farmers in Haiti is used to make Rhum Barbancourt which is then

aged in limousin oak barrels.



STRONG STIRRED AND SPIRIT FORWARD



Improved Whiskey Cocktail

cask strength whiskey, maraschino, demerara, absinthe, bitters

The Old-Fashioned was only christened when fanciful ingredients started popping up and devotees of the old school were forced to specify their preference for their liquor “the old fashioned way”. “Improved” cocktails featured a sweet liqueur, lemon swathed around the rim of a glass and usually incorporating absinthe. The Improved Whiskey Cocktail (1862) remains a window into a moment in cocktail history when drinks were progressing to a more complex level.

We love booze, and so do you!

Spring Rain

london dry gin, madeira, peach, mezcal, bitters

Sean Kenyon earned star status in the cocktail community when his bar, Williams & Graham, won Best Bar in America the same year he took home American Bartender of the Year award from Tales of the Cocktail in 2014. This is a Sean original that should not really work, but it does and it does so very dang well!

El Cazador

rye whiskey, sherry, amaro, benedictine

El Cazador (“The Hunter”) was a Spanish ship set sail from nola heading to Mexico to collect gold. When the ship sank, Spain had to sell Louisiana to France who sold it to the US. This is a modern low-ABV riff on the Creole Cocktail.

Oaxacan Old Fashioned

reposado tequila, mezcal, agave, mole

Created by Phil Ward when he worked at Death & Co., this Oaxaca Old Fashioned mixes reposado tequila with mezcal and the chocolate-spice notes of mole bitters to create a lovely riff on the classic.

Donald Dale’s Rusty Nail

blended scotch, drambuie, bitters

Donald Dale Shellhaas was a gentleman among boys, a legend among mortals. He had a character that transcended human words. They say you really die the last time anybody says your name and now his is in print. This is how my late grandfather enjoyed his Rusty Nails and how I drink them to this day.

Hatian Divorce

demerara rum, mezcal, sherry, bitters

I was first served this cocktail at my favorite cocktail bar, Attaboy NYC. I asked for something stirred and boozy with rum, more Manhattany than Old Fashioned and fell in love with this drink.

Archangel

london dry gin, aperol, cucumber

Michael McIlroy & Richard Boccato tag teamed this bad boy at Milk & Honey in 2006. This is an Alaska build that trades Green Chartreuse for Aperol and adds cucumber.

Geoff’s Hometown

rye whiskey, nocino, chicory, pine, bitters

One of our favorite regulars, Geoff, loves a Toronto and asked if I could riff on it for him one evening. After some toying around, this was the result. Here's to Geoff!

Revolver

rye whiskey, coffee liqueur, bitters

San Fran bartender Jon Santern created this in 2004 when working at Bruno’s and later took the drink to Bourbon & Branch.

Booze Chile Sex Magik

polish vodka, chile, bitters

ACL Original named after the Red Hot Chili Peppers album produced by Rick Rubin. It makes us laugh and we will not apologize.

Chipilo

mezcal, amaro, sweet vermouth, orange bitters

An ACL Little Italy riff. Named after a small city in the state of Puebla, Mexico founded by immigrants from the northern Italian region of Veneto.



SOURS AND FLIPS

Between the Streets
acl strawberry rum, brandy,
curacao, lemon, bitters
A Between the Sheets spin made with
house infused rum. So yeah, get it?
We're in an alley and alleys are like
between streets or whatever.

Dorothy Vallens
acl blackberry gin, elderflower,
lemon
Original from the King of Hospitality,
Father of the Year and Certified
Legend, JASON OWENBY. Left over
from Jason's Cocktail Co. days when
he left to open ACL and Kyle took his
job... before Kyle also migrated to
ACL. RIP Savannah Cocktail Co.

Violet Beauregarde
acl blueberry mezcal, poblano,
yellow chartreuse, lime
Originally made with huckleberries
we found in the freezer after our chef
left and created by Scott for an ACL
holiday menu. This Naked and Famous
riff is a perfect intro-mezcal drink to
newcomers.

Bramble On
acl blackberry gin, lime
An ACL originally created for the
opening menu. This streamlined
riff on the Bramble cocktail is
named after a song by Led Zeppelin
in which a very special lady was
a huge fan.

Georgia Julep
acl peach bourbon, mint, sugar

We got tired of making Bourbon and
Peach Juleps and Mules so we just
decided to infuse some whiskey and
here we are.

Aqueduct
polish vodka, blue curacao, apricot,
lime

There are at least two theories to the
origin of this old school Mr Boston
drink. The first is that if you use
blue Curacao in this drink, the color
resembles the water that flowed
through the impressive ancient
Roman arches. The second is that it is
named after a popular horse track in
Queens, NY.

Captain's Blood
jamacian rum, lime, falernum,
bitters

The Captain's Blood is similar to a
daiquiri, except that it's made with
funky rum and a small but essential
measure of falernum (a syrup
flavored with spices, often nuts,
sometimes lime, sometimes alcoholic
and sometimes not, often used in
Caribbean rum drinks).

Monte Carlo Sour
rye whiskey, benedictine, lemon,
bitters

A Monte Carlo is a Frisco with
bitters. A Frisco is a Manhattan with
Benedictine in place of Vermouth.
A Frisco Sour is a Frisco shaken with
lemon juice. So why have I never seen
a Monte Carlo Sour, I pondered, as I
drank one.

Heathcote Ward
jamacian rum, amaro, cherry, lime
NYC is divided into Bouroughs and
in Savannah they are called Wards.
Heathcote Ward is most famous for
Telfair Square. In its hay day was one of
the most fashionable residential areas
and today is know for its noteworthy
buildings and architechture. Telfair
square in Heathcote Ward is home to
Alley Cat Lounge. This original drink
pays tribute to our hood.

Déjeuner
plymouth gin, aperol, elderflower,
grapefruit

Riff on a brunch cocktail called the
Petit Dejeuner, substituting sparkling
wine for gin, from No. 9 Park in Boston.

Jitney
genever, orange, lemon, egg white*

I do not have an exact time frame
for the conception of this cocktail,
I do know it came from one of the
olddddd house books at the Waldorf
Hotel and can be found in the modern
Waldorf Astoria Cocktail Book -
which I think is a wonderful cocktail
book. Not to be confused with the
NOMAD's Jitney cocktail which is a
coffee infused spin on a Negroni.

Echo Lake
mezcal, green chartreuse, lime,
bitters, egg white*

Boston's No.9 Park's herbal egg white
sour from 2014.

Rattlesnake
rye, lemon, absinthe, chocolate, egg
white*

"So-called because it will either cure
a rattlesnake bite, or kill rattlesnakes,
or make you see them." - Harry
Craddock, The Savoy Cocktail Book
1930

Blue Moon
london dry gin, violette, lemon,
egg white*

A pre-prohibition egg white daisy
made with creme de violette before
it's extinction during prohibition. This
was brought back to the limelight in
Ted Haigh's 2004 book Vintage Spirits
& Forgotten Cocktails.

Sispann Pale
clairin, lime, cinnamon, falernum,
egg white*

The name means "Stop Talking" in
Hatian-Creole, I recycled the name
from an agricole Last Word riff that
wasn't great from around 2015.
Forgotten Cocktails.

While half of the ingredients in
the original "cocktail" are from
Mother Earth – bitters, sugar,
water, and spirit – just about
everything else we add to
mixed drinks comes from
nature. In the early 1800s,
bartenders had very limited
spirit choices, so any and all
creativity had to come from the
local seasonal produce, as
refrigeration was decades away
as well. By the middle of the
century commercial
refrigeration and carbonation
were becoming more common.
These two inventions brought
on the Golden Age of cocktails,
and many of the first "famous"
bartenders and drink manuals
soon followed.

Mint and eggs and olives and
cherries are grocery store
staples. We use fresh frozen fruit
to make infusions all year round,
and we use only the freshest
Fireball candies in our "Big Red
Bourbon" (no antifreeze, we
promise). All kidding aside, if you
want to find one of our
bartenders on their day off,
check the kitchen supply store
staring at knives or tweezers as
if they were from Ancient Egypt,
not the liquor store.

Hirsch Blut Flip
amaro, orgeat, lemon, coffee and
chicory, whole egg*

A Jager flip with a pour of ango?? Holy
shit, this cocktail creating meistro
must be world famous and probably
won so many competitions with
this drink! JK, it was me, Kyle. Local
Savannah badass Tiffani Williams
showed up for 2017's Savannah Food
and Wine with some serious heat and
took home the well deserved win!

Rye Flip
rye whiskey, allspice, demerara,
whole egg*

See: The Bon Vivant's Companion or
How to Mix Drinks by Jerry Thomas,
1862

YOU'RE NOT DRUNK IF YOU CAN LIE ON THE FLOOR WITHOUT HOLDING ON.

- Dean Martin



*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

INFUSIONS, SOURS & EGGS

Necessity is the Mother of Invention

MARY ROCKETT: THE MOTHER OF MILK PUNCH

Mary Rockett

was a very ingenious housewife around the turn of the century...the 18th century! Putting ourselves in her shoes, we could picture Ms. Rockett with her abundant citrus trees and healthy livestock, trying to preserve their nutritional value long before refrigeration. She used alcohol, citric acid and heat to stabilize the milk proteins and create a delicious, shelf stable “punch”.

Upon re-opening, we found ourselves ordering in an uncertain time, with unknown business volumes and new challenges getting the products we need. As cases of citrus fruit moved beyond perfectly ripe there were decisions to be made. We looked back to a “tattered manual” from 1711, and hope we did Mary Rockett proud. Imitation and flattery, you know.

This unique process is similar to making cheese, where the curds and whey are separated. the curd is used as a filter (similar to making consume) removing most of the milk solids. The smooth viscosity of the whey adds body to these punches, and bright citrus notes will last long into the winter months.



“I have heard tale of people these days making Mezcal Milk Punch, well, one person, Scott Marshall, of Boston (he, being a maniac, also cubed and fried the strained-out curds, which thought edible are somewhat unappetizing without the application of boiling fat).”

- Dave Wondrich, Punch (2010)

Heads Up! All of these Milk Punches are fat-washed with MILK and CREAM!

The First. The Pioneer!

Mary Rockett’s Milk Punch

brandy, lemon, nutmeg

Bright lemon and light baking spice, with creamy mouth feel. Bottled and served with a big cube. The original milk punch recipe, hopefully recreated accurately.



Frozen

Milk Punch Slushee

(rotates seasonally)

From Pumpkin Spice or Peppermint Patty to Cold Brew Coffee or Pineapple Upside Down Cake. See chalkboard for details.

Treat Thy Self

Birthday Cake Milk Punch*

polish vodka, lemon, vanilla, hazelnut, egg white*

The fanciest version of this frat house favorite. Shaken with an egg white*, served up with a sugared rim.

Midori Sour Milk Punch*

citrus infused vodka, melon, lemon, orange

Shaken with an egg white* and served up.

Sunshine’s Trail Mix Milk Punch

oat infused scotch, rye whiskey, sherry, cacao, spiced vermouth, mocha

Bottled and served with a hunk of ice in a glass with a salted rim.

Cheddar-Jack Rose Milk Punch

apple brandy, lemon, pomegranate, cheese cracker

Bottled and served with a hunk of ice and cheese straws.

Chatham Artillery Milk Punch

brandy, bourbon, rum, lemon, black tea

No drink is safe...even this Savannah original. Bottled and served with a big cube, and a champagne sidecar.

Henry Ramos' Milk Punch

gin, orange, lemon, lime, vanilla cream

Bottled and served with a hunk of ice and an orange twist.

LOW AND NO
SLOW,
A LIL BIT

Shaquiri ^(low abv)
acl sherry blend, lime, falernum

The Sherry-Daiquiri is one of my favorite low ABV cocktails and splashes for guests. It's rich, nutty, dry, sweet and tart all at the same time.

Jagerita ^(low abv)
amaro, curacao, lime

It's exactly what it sounds like and it is GOODER THAN HELL, I'll tell ya what.

Rosa Rose ^(low abv)
blanc vermouth, americano rosa, pamplemousse, bitters

One of our favorite liquor reps was an early proponent of the suppressor. Here's to you, Dee Herb!

Old Hickory ^(low abv)
sweet and dry vermouth, blend of bitters

The Old hickory was Andrew Jackson's favorite cocktail when stationed in New Orleans during the War of 1812. It later went on to become his nickname.

Baldwin Bar Colada ^(low abv)
acl sherry blend, coconut, pineapple, lemon

The sherry-based Pina Colada from Ran Duan's Baldwin Bar in Woburn, Massachusetts incorporating our own proprietary Sherry blend.

It's a marathon, not a sprint. And sometimes you've got to jog (or walk) to make it to the finish line!

These refreshing low ABV, suppressors, and mocktails are sure to get you there.

All cocktails that read: ^(no abv)
\$10.00

1934 Orgeat Lemonade ^(no abv)

lemon, orgeat, mineral water
Temperance contiued after Prohibition, as proved by the 1934 reprint of Harry Johnson's 1888 Bartender's Manual which contained this gem; possibly one of the first mocktails ever in print.

Broughton Lane ^(low abv)
aperitif syrup, lemon, cinnamon, soda

An ACL mocktail of the Bicyclette, 86ing elderflower for almond and sparkling wine for sparkling water.

M&H Ginger Beer ^(low abv)
pineapple, ginger, lemon, maple, soda, bitters

The ^{fresh} Ginger Beer recipe served at the legendary NYC speakeasy, Milk & Honey.

Bitter ^(no abv)
aperitif syrup, pineapple, coconut, lemon

A mocktail of the Jungle Bird, more or less. Pineapple, Campari and lime juice paired with coconut syrup as a sweetener to replace flavor lost when removing the rum.

Arnold Palmer ^(no abv)
earl grey, honey, lemon, mineral water
Who doesn't like a sparkling Arnold Palmer from time to time?

PUMPING THE
BRAKES



Cody Henson's Pine Gardens
bourbon whiskey, madeira, blackstrap rum, apricot, orange bitters

I can trace back most of my professional highs and lows in my career to this competition which indirectly started with this cocktail.

Brian Miller's The Conference
bourbon and rye whiskey, VSOP and apple brandy, demerara, bitters

I have used the inspiration I received from this drink for almost every cocktail competition I have ever done.

Scott Marshall's P.C. Southside
picon dry gin, pomegranate, lemon, orange
Seen on menus across the country this modern classic, the Pomegranate Cucumber Southside, is brought to you by our very own Scott Marshall!

Cody Henson's Grand Terminal
peruvian pisco, violette, grape blossom, lemon

I made so many of these blasted things during my tenure at The Grey and I can not wait to make hundreds more here at Alley Cat.

EVERYONE COMES FROM SOMEWHERE

So the concept of this issue started off slightly cryptic during shutdown during our Covid quarantine. I started to work on what I thought might be the last rag, maybe the last menu I have the privilege to do. I spent many of days and nights in this very basement, most of the time with my cat Bruce, as quarantine ended and the depression started to subside ever so slowly I started to realize how much of my time over the years have been spent in bars - all the long hours, all the blood and all the sweat, all my failures and accomplishments - this chapter of my life has not come to a close just yet.

My idea for the 10th ACL Rag shifted and evolved into more of a snapshot of career. A retrospective salute, if you will, to what brought me here to Alley Cat as Beverage Manager (or whatever the hell my job title actually is). I would not be where I am or have the opportunity to see where I am headed without plenty of supportive people around me. This crew at the Alley Cat, past and present, is my family. I have a lot of love inside these walls. Thank you, Jason Graham, for taking a reckless chance on me and giving me my first job behind the bar all those years ago. Thank you to all the beautiful souls that got so fucking far in the weeds with me on Diner Bar Island that we had to pull ticks off of each other. Thank you, Cody Henson, for pushing me to the brink of both my potential and sanity. Thank you, Daniel Dameron, for putting in the hours after close to make me faster and more efficient. Thank you, Jason Owenby and Scott Marshall and Greg Thornton for reminding me that there is always more to learn. Thank you, Captain Brian, for all the advice, kind words and support you blindly offered before we shared our first Daiquiri.

Thank you to everyone I have ever shared a well with, received a drink from, crashed private events with or convinced to do shots of blue curacao. Rockstars do not exist, they only appear as such because of the ones they surround themselves with.

I love you all. Hospitality never clocks out. - Kyle Law



Marshall Islands Swizzle
barbados rum, lime, ginger, honey

Starting at ACL soon after we opened the doors I was closing with Scotty one night, back when we all used to drink... a lot. He made the comment, off handedly, “go home and Google me”. To which my response was, “never say that out loud to anyone ever again” with a laugh. Fast forward a few years and I was listening to a podcast about rum on a long drive when they brought up Drink and Tell, a Boston based cocktail book, and they started talking about Scott and this cocktail. Finally after knowing Scott for many years I Googled him, aside from reading about him being one of the greatest to ever do it, I found a wonderful picture of him looking like a mad-man wielding a glass skull of Chartreuse adorned with aloha garb, that sums up the Scott we all know, love and owe so much. Love you, buddy.

Brian Miller's The Derelict
bourbon, jamaican rum, demerara rum, 151, blackstrap rum, passionfruit, grapefruit, lime, absinthe, bitters

“It’s not about keeping secrets, it’s about making good drinks.”
- Brian

Cody Henson's S.S. Minnow
acl rum blend, sherry, apricot, citrus

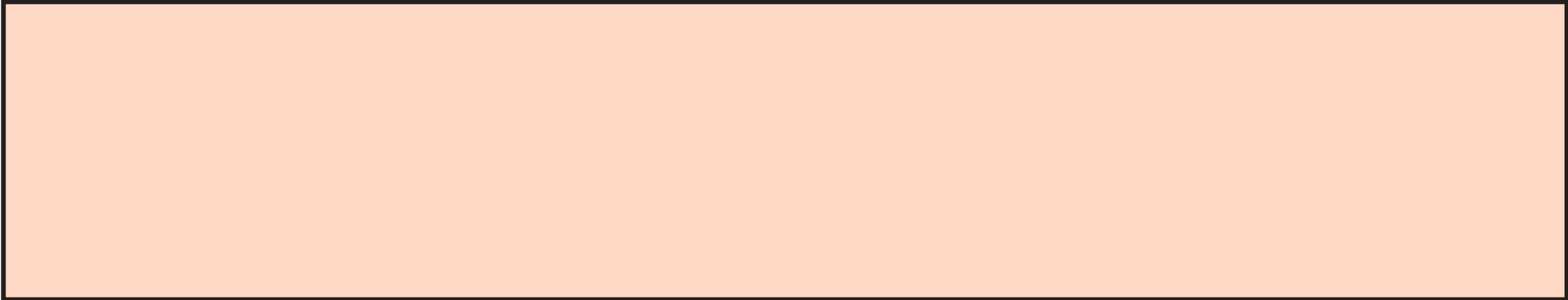
This cocktail single handedly made me step back and trade in my bowties and vests for aloha shirts and jorts. Thank you, Cody.

Scott Marshall's Cafe Briot Flip*
brandy, coffee, chocolate, orange, falernum, whole egg*

Scott, at the time the principal bartender at Drink in Boston, came up with this rich, spicy after-dinner drink. "The egg adds a velvety creaminess that surprises most people."

Brian Miller's Black Flag Grog
acl rum blend, 151, blackstrap rum, pineapple, grapefruit, orgeat, nutmeg, lime, soda

The Polynesian is where legends are born and swashbuckling laybacks are slung from a glass decanter shaped like a flint pistol.





Cold Brew Martini

dominican rum, cold brew, chicory, demerara



Missing Link

(served at room temperature)

islay scotch, benedictine, spiced and dry vermouth, absinthe



Pink Squirrel

noyaux, cacao, cream



Grasshopper

cacao, menthe, vanilla, cream



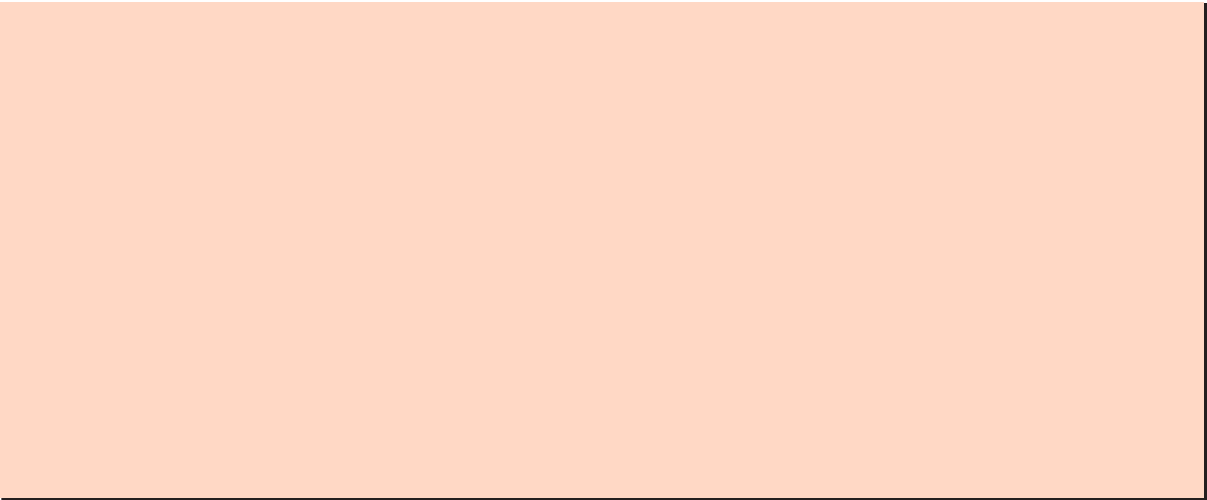
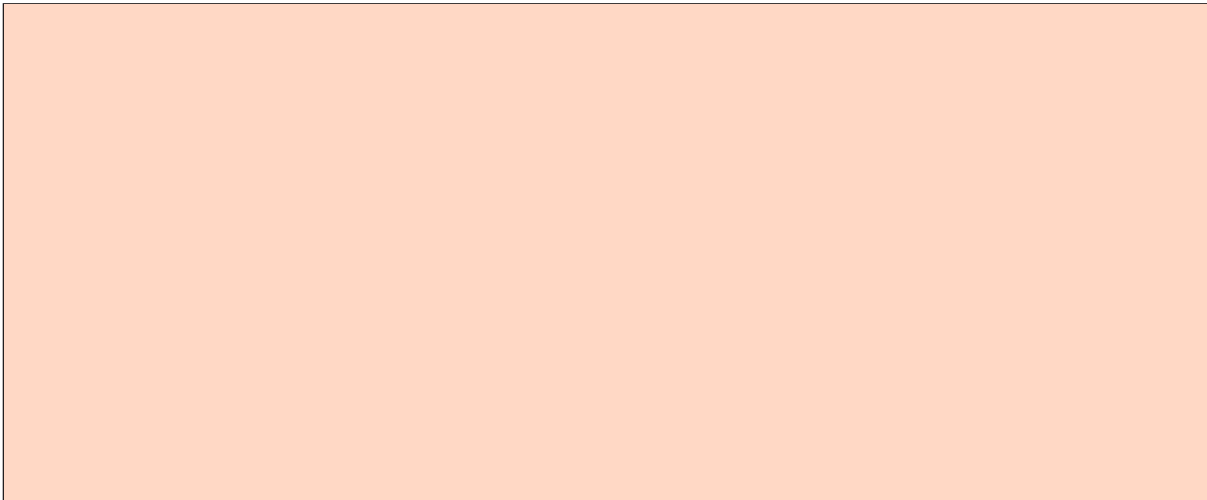
Cucina di Prova

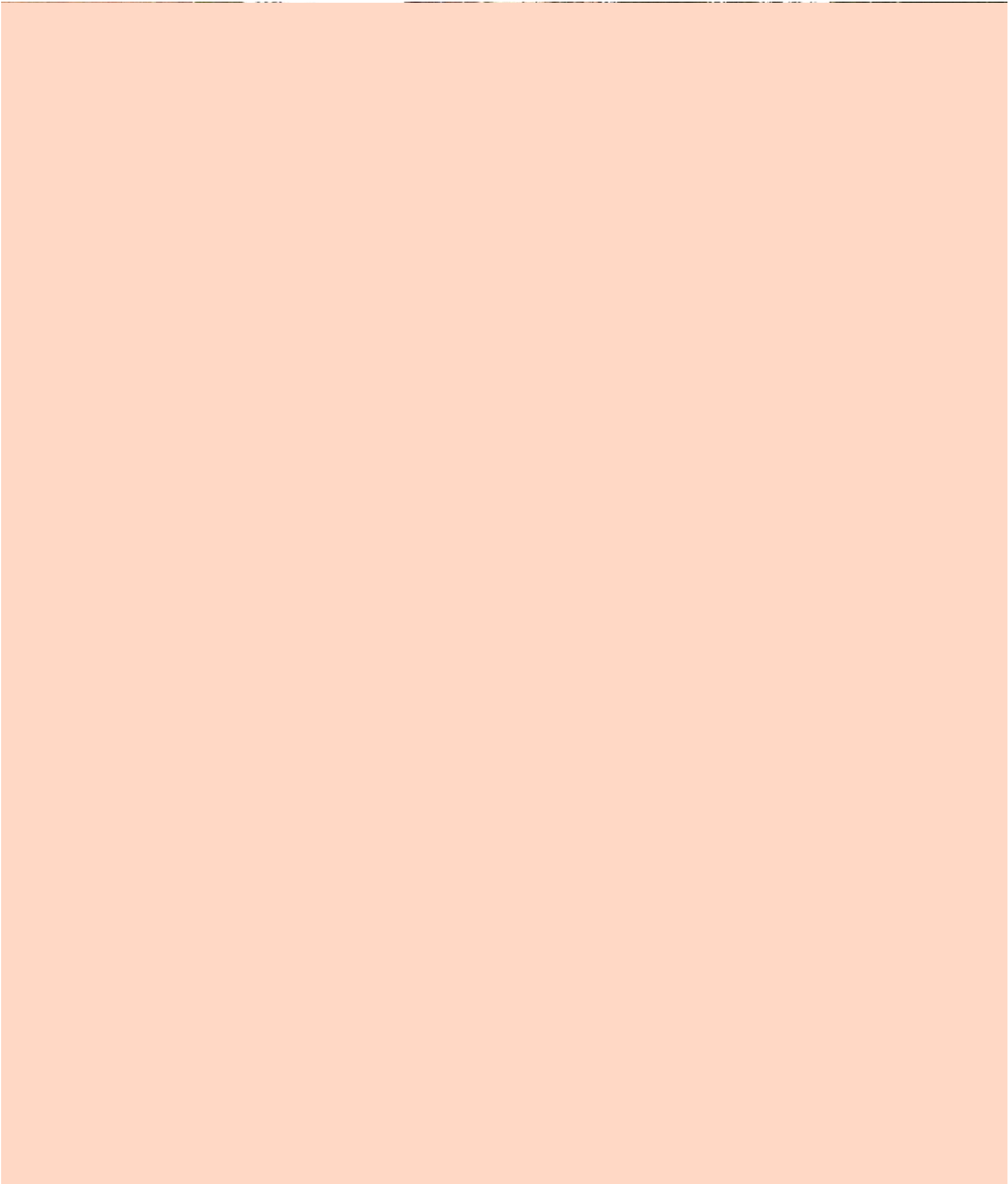
apple brandy, amaro, demerara, bitters



Banazcal Mist

mezcal, banana, mole





Dedicated to those merry souls who make drinking a pleasure, Who achieve contentedness long before capacity; Who, when they drink, prove able to carry it, enjoy it, and remain ladies and gentlemen.

Trader Vic

Alley Cat Lounge, c. 2015
207 W Broughton Street, Savannah, Georgia
alleycatsavannah.com

Created by Poor Boy
poorboystudio.com