

# PROJECT HALCYON COCKTAILS

## A Time & Place Volume 1

Project Halcyon is set to the backdrop of a turn of the century illicit warehouse blues bar.

An ode to speakeasies, which paved the way for cocktail culture for the next 100 years.

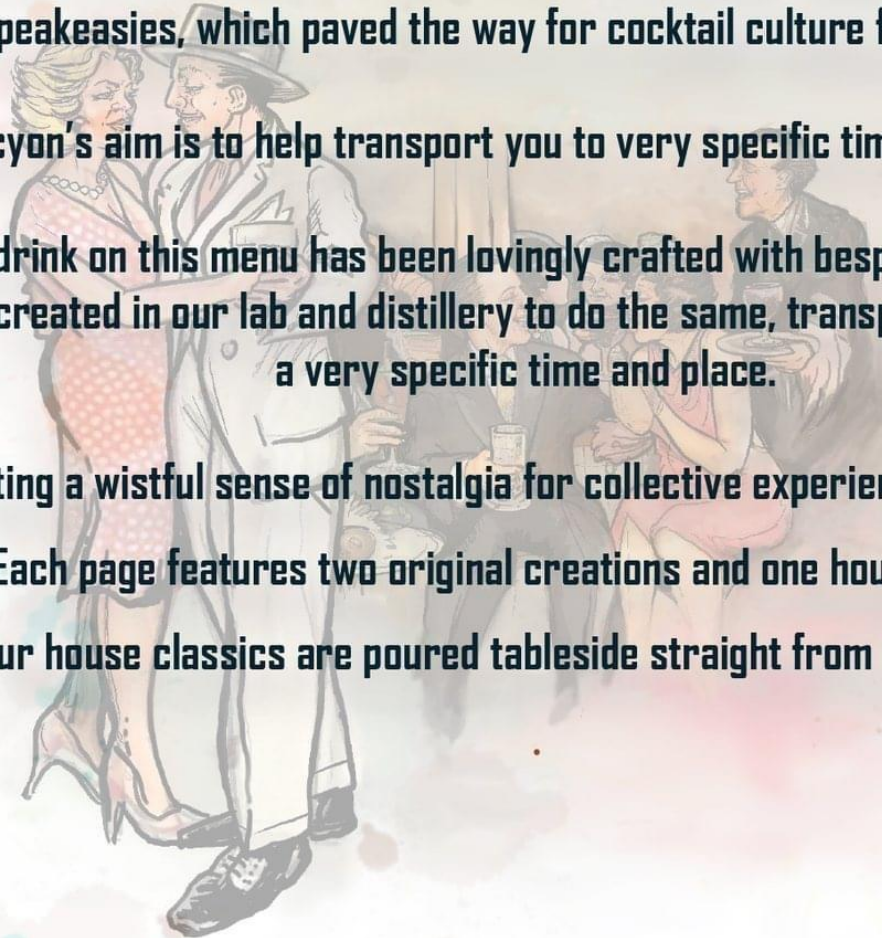
Halcyon's aim is to help transport you to very specific times and places.

Each drink on this menu has been lovingly crafted with bespoke ingredients created in our lab and distillery to do the same, transport you to a very specific time and place.

Creating a wistful sense of nostalgia for collective experiences of the past.

Each page features two original creations and one house classic.

Our house classics are poured tableside straight from the freezer.





## REPEAL - 11

**Buffalo Trace Bourbon - Amaro Montenegro  
Strawberry - Manchego**

December 5th 1933 and the 21st amendment was ratified,  
resulting in the end of prohibition.

Revellers spill from speakeasy bars indulging in America's most  
famous exports: bourbon, strawberries and the grilled cheese.

**Long - Funky - Sparkling**

## FREYJA - 12

**Belvedere Vodka - Akvavit - Sipello - Rhubarb - Cacao**

Viking activity first occurred in the British isles in  
the 8th century, starting England and Scandinavia's  
intertwined history.

Their joint historical culinary influences  
culminate in a mutual love for Rhubarb.

**Sweet - Short - Herbaceous**







## IMPERIAL - 11

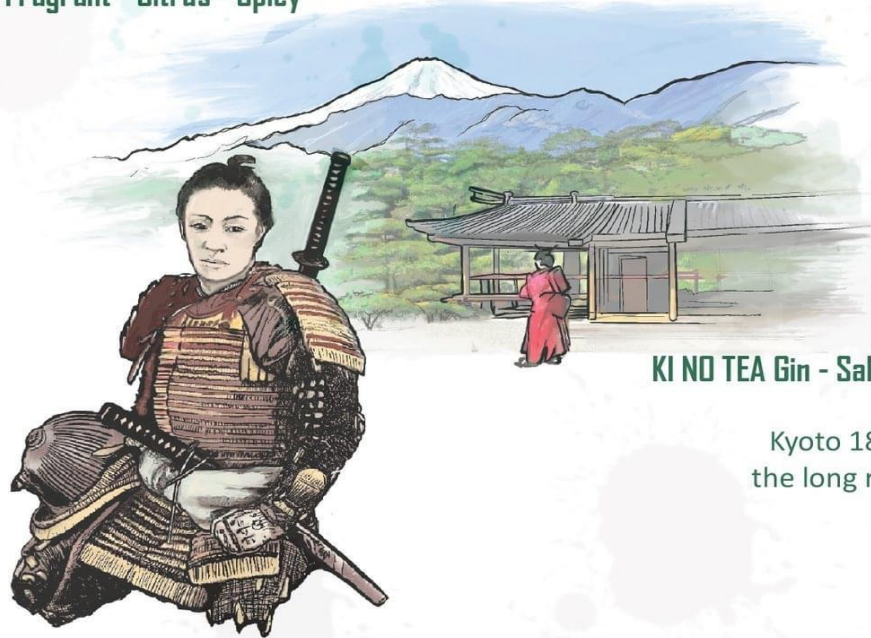
Chairman's Reserve Original - Khanage Wars Rum

Black Lime - Earl Grey - Toasted Rice

In 1874, as a result of the East India Stock Dividend Redemption Act, the East India Trading Company was dissolved formally by the British government.

So began the British Raj, direct imperial rule of India by the British State.

Fragrant - Citrus - Spicy



## KAGE - 12

KI NO TEA Gin - Sakura - Sake - Sesame - Clementine - Electric Bitters

Kyoto 1868 and the Meiji restoration has finally toppled the long reigning Tokugawa shogunate of the Edo period, banishing the shadow they had cast over Kyoto and all of feudal Japan for over 250 years.

Short - Dry - Floral



## ESCOFFIER - 12

Hennessy V.S Cognac - Jules Gautret Pineau Des Charentes

Duck - Shallot - Rosemary

In 1884 Georges Auguste Escoffier arrived in Monte Carlo, bringing with him his revolutionary French kitchen hierarchy and working practices.

An elevation of the profession demanding cleanliness and silence.

Savoury - Tannins - Herbaceous

## FALL OF CONSTANTINOPLE - 11

Lazzaroni Amaretto - Raki - Pistachio - Honey

Drinoco - Tonka

1453 saw the capture of the Byzantine empire's capital by the Ottoman Empire.

The culmination of a 53 day siege, the fall gave way to the unfettered expansion of the Ottoman Empire into Eastern Europe.

Sweet - Nutty - Creamy







## DOPO ORE - 9

Fernet Branca - Cafe Borghetti - Frangelico  
Walnut Ice Cream - Espresso

1950's Italy saw an economic boom, the likes of which the country had never experienced before.

It's new found industry paved way for the mass production of ice cream and subsequently the popularisation of the affogato.

Digestif -Dessert-Sweet

## SNUFF - 11

Spearhead Single Grain Scotch - Peach - Loveage - Tobacco

The Water of Leith was home to four water powered snuff mills that allowed snuff to be transported down to Port O' Leith and shipped overseas.

Rival mills would commonly perform raids upon each other in a bid for supremacy.

Smokey - Sweet - Boozy





## EL DORADO - 11

Chairman's Reserve White Rum  
Project Halcyon Gin - Maraschino  
Citrus - Beetroot

Francisco de Orellena on a joint expedition in 1541 was the first European to ever set foot in the Amazon rainforest.

Setting off from Quito, the expedition searched to discover El Dorado, a mythical city of untold riches.

Earthy - Strong - Citrus



## CONQUISTADOR - 12

La Higuera Sotol - Illegal Mezcal  
Tempus Fugit Banane  
Yerba Mate - Honey

The Spanish Colonisation of Mexico from 1701-1821 saw the birth of many famous spirits as the Spaniards taught the Mexicans distillation techniques to extract the alcohol from local plant life they had already fermented.

Smoky - Textural - Botanical







## PLAYBOY - 15

**Whistlepig Piggyback Rye - Kings Ginger  
Maple Carrot  
Veuve Clicquot Brutt**

1860 marked the first time a British royal visited North America, and it was by none other than the Prince of Wales, Edward VII.

The future king of England was a renowned Playboy and spent much of his Canadian visit emboldening his reputation.

**Sparkling - Sweet - Decadent**



## SUN GOD - 11

**Barsol Pisco - Tapatio Blanco Tequila  
White Pepper - Amaranth - Grapefruit**

Playing a prominent role in their sacrifice rituals, amaranth was revered by the Aztecs.

Used to create a dye that represented Huitzilopochtli the Sun God, the cultivation of amaranth was banned in the 16th century by the Spanish

**Bitter - Boozy - Complex**

