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**BARTENDER'S HANDBOOK**  
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## MADDIE'S SPEAKEASY

### ABSINTHE SERVICE

This handbook describes relevant instruction for bartenders on duty at Maddie's Speakeasy, in the Oxford Hotel Absinthe Room, covering all matters particular to absinthe booth service and absinthe cocktails.



In the basement warehouse level of The Oxford hotel, Maddie's Speakeasy has booths that are equipped with an absinthe call button. Patrons press the button to request absinthe fountain service.

Behind the bar are lighted indicators, numbered 1-8, each of which may illuminate to indicate the booth requesting service. In response to an indicator, bartenders should prepare an absinthe fountain.

Secure an absinthe fountain from the shelf and place it on the bar top. The upper assembly chamber of the absinthe fountain can unscrew from the pedestal for easy storage; ensure that the chamber is screwed on tight.

Check that all 6 spouts extending from the fountain are in the closed position, with wing knobs at a 90 degree angle to each spout.

Remove the cover from the fountain, then carefully deposit ice into the glass chamber; avoid dropping ice cubes into the vessel, as it may cause the glass to break. A safe way to load the vessel using an ice scoop is to hold the chamber at a tilted angle, so that you can load ice gently from a lower angle. For a booth of 4 patrons, fill the vessel  $\frac{3}{4}$  full with ice.

Then fill the vessel with filtered water, up to about an inch below the top of the ice. Then replace the cover.



Double check for leaks: the vessel is well-sealed, but leaks can develop.

Then prepare a serving tray for the glasses; For each booth patron, assemble an absinthe bubble glass, and add 1 ounce of absinthe. Also add to the tray one absinthe spoon per person, and a ramekin of sugar cubes for the table.

Deliver the fountain to the booth, setting it in the middle of the table. Then bring over the tray with the glasses. Set down a glass and spoon for each patron, and the sugar ramekin for the table.

Invite customers to position a glass, topped with an absinthe spoon and sugar cube, under a spout. Patrons can open the spout and achieve a slow drip onto the sugar cube and into the glass.





Recommend that guests use a ratio of 1 part absinthe to 3 parts water. For an ounce of absinthe, customers can achieve the proper ratio when the liquid level reaches the top of the pedal engraving on the glass. Advise that customers wait for the absinthe to fully louche into a milky coloration, before imbibing.

The absinthe fountains used in Maddie's Speakeasy are unusually tall. As a result, water dripping from a spout onto the sugar cube may tend to splatter. To raise the glass higher and avoid splashing, bring several small-size cigar boxes to the table. Patrons may perch an absinthe glass on a cigar box, closer to the spout. Customers may also help themselves to the cigars inside the box - make a note of each cigar, and add it to the bill.

Older generations of absinthe drinkers may prefer to omit the sugar cube. Happily, it is an uncontested fact that high quality absinthe, like that produced in Maddie's distillery, blooms with herbal fragrance with or without a sugar cube.

Once properly diluted to taste, patrons turn off the spout and imbibe. The absinthe spoons are in the shape of the wormwood leaf; customers can use them to stir the louche.

Always remind customers that not everyone sees the green faery.

In addition, patrons are strictly prohibited from setting fire to the absinthe. The fire ritual is a common practice in bohemian cafes of Easter Europe that use inferior absinthe, but setting absinthe afire will taint the flavor and constitution of superior quality absinthe.

## ABSINTHE COCKTAILS

In addition to fountain service, Maddie's Absinthe Room offers several unique absinthe cocktails, all of which are time-tested favorites.



## MONT DOLENT



### Ingredients

- 1 oz absinthe
- $\frac{3}{4}$  oz fresh lemon juice
- $\frac{3}{4}$  oz amaretto
- $\frac{1}{4}$  orgeat

Invented by Patrick Braga at Paper Plane in San Jose, based on the Momisette, a popular absinthe drink in France. This drink is uncommonly balanced and complex; it may be the perfect absinthe cocktail.

### Directions

- Add all ingredients to a cocktail shaker.
- Add ice and shake until chilled.
- Strain into a chilled coupe glass.
- For garnish, float a lemon peel on top.



## GREEN BEAST

### Ingredients


- 3/4 oz absinthe
- 3/4 oz fresh lime juice
- 3/4 oz 1:1 simple syrup
- 4 slices cucumber
- 2 oz still water, to top
- Garnish: Mint, cucumber slice



Invented by French bartender Charles Vexenat, to show off Pernod Ricard absinthe. This version is a variation by Fraser Hamilton, from Sweet Liberty Drinks & Supply Company, Miami.

### Directions

- This cocktail is built in-glass; no shaker needed.
- In a double rocks glass, muddle the cucumber slices with the simple syrup.
- Add lime juice, absinthe, and water. Stir to combine.
- Fill the glass with crushed ice.
- Garnish with mint (optional) and a cucumber wheel.

 Normally, a drink with muddled cucumber would be double-strained with a fine mesh, to remove seeds and pulp. But this cocktail is fine without it.



## ABSINTHE BUCK

### Ingredients

1 oz Absinthe  
1 oz lime Juice  
½ oz orgeat  
3 oz Ginger Beer  
Garnish: Mint, Lime, Angostura bitters



### Directions

- Short-shake the absinthe, lime, and orgeat with ice, then strain into a chilled ice-filled highball glass.
- Top with ginger beer, and stir.
- Garnish: Top with 3 dashes of Angostura Bitters and garnish with mint sprigs and a lime wheel.

### Tips



Adding dashes of ango bitters on top adds an interesting layered effect.



This cocktail is one of the many riffs on a Moscow Mule. A Moscow Mule was the original cocktail that featured vodka (the “Moscow” part), plus mint, lime, and ginger beer. If you swap out the vodka with a different base spirit, you can give the cocktail a name that consists of a word indicating the spirit, plus a ruminant animal of your choice. For instance, a “Kentucky buck” is a Moscow mule, but with whiskey (the “Kentucky” part) instead of vodka. A “Gin-gin mule” is a Moscow mule with gin taking the place of vodka. There is also the “French mule” With cognac, the “Irish Mule” with Irish whiskey, and a “Mexican Donkey” with tequila.



## UNE CORRESPONDENCE

### Ingredients

1½ oz Absinthe  
½ oz honey  
½ oz lemon  
1½ oz club soda  
10 mint leaves  
Garnish: mint sprig



From Laura Bellucci, the Bar Director at New Orleans's Belle Époque, an absinthe-forward cocktail lounge in the courtyard of the legendary Old Absinthe House. In French, "une correspondance" is a train connection / transfer ticket. This ticket is a transfer to the Charenton metro stop, near an insane asylum in the suburbs of Paris.

### Directions

- Add honey, lemon, and mint to a shaker, and muddle.
- Add absinthe, then shake with ice.
- Strain into a rocks glass filled with fresh ice.
- Top with soda.
- Whack a sprig of mint on your palm to release the aroma, then garnish.

Even though this drink has muddled mint, you can skip the double-strain of a fine mesh strainer; having tiny flecks of mint in the drink adds to the appeal.





## SEAPEA FIZZ

### Ingredients

3/4 oz absinthe  
3/4 oz 1:1 simple syrup  
3/4 ounce lemon juice  
1 egg white  
1 oz soda water  
Garnish: spiral lemon twist



### Directions

- Add all ingredients to a cocktail shaker.
- Dry shake without ice to emulsify the egg white.
- Then add ice, shake, and strain into a coupe.
- Top with soda water and garnish with a spiral lemon twist



## ABSINTHE SUISSESE

### Ingredients

- 1 oz absinthe
- ½ oz orgeat
- 1 egg white
- 1 dash orange flower water
- 1½ oz vanilla creamer
- Sprig of mint for garnish
- optional: ¼ oz crème de menthe



This frothy drink is a classic New Orleans brunch cocktail. It was invented before the United States banned absinthe in 1912. Suisse (swee-CESS) is the French word for a Swiss woman.

### Directions

- Add all ingredients to a cocktail shaker.
- Add ice and shake until chilled.
- Strain into a chilled rocks glass filled with crushed ice
- Take a sprig of mint and whack it on the palm of your hand a few times to release the mint aroma, then garnish. You should get a whiff of mint aroma just before taking a sip.

### Tips

- ☞ Orgeat (or-ZHA) is a French almond syrup. You can make it yourself, or buy bottle. Small Hands Foods orgeat syrup is the best, produced in small batches by San Francisco bartender Jennifer Colliau. It has a complex almond flavor with orange notes and rosewater. The Liber & Co orgeat is also good, with a more intense almond taste.
- ☞ In New Orleans, this cocktail is often whizzed in a blender with ice to make a blended shake. But that process mutes the flavor; stick to crushed ice.
- ☞ Optionally add crème de menthe.



## CORPSE REVIVER #2

### Ingredients

- 1 oz gin
- 1 oz Cocchi Americano
- 1 oz Cointreau
- 1 oz lemon juice
- ¼ oz absinthe, for rinse
- Orange peel for garnish



The original recipe in the 1930 Savoy Cocktail Book by Harry Craddock notes that "Four of these taken in swift succession will unrevive the corpse again." It's a mysterious drink, because the flavor alone has a stimulating effect similar to caffeine. For this reason, it's a reputed hangover cure. The recipe originally called for Kina Lillet aperitif, which is no longer manufactured; modern versions can use Cocchi Americano (KOH-kee Americano) or Lillet Blanc (lee-LAY blanc). It's a frequent brunch cocktail. No one drinks a Corpse Reviver #1, which is something totally different. Try it with Lillet Blanc at your earliest convenience.

### Directions

- In a pre-chilled coupe glass, perform an absinthe rinse. Add ¼ ounce of absinthe. Roll it around to coat the entire inside of the glass. Then hold the glass upside down over the sink to discard the excess; the amount of absinthe remaining in the glass will be the perfect amount; over the next minute or two, the absinthe will pool in the bottom of the glass, but don't discard any more.
- Add the other ingredients to a cocktail shaker; add ice and shake until chilled.
- Strain into the coupe glass.
- Express with an orange peel, then rub the peel on the rim of the glass, then drop the peel into the glass. Optionally trim the peel into a parallelogram with angled sides.

### Tips



To express an orange peel: Use a Y-peeler to peel off a thin section of orange peel about 2 inches long. You'll need just enough white pith to allow the peel to be rigid. Hold the peel over the glass, skin facing the drink, with thumbs and forefingers on the edges of the peel, and press down quickly to fold the peel and send a spray of orange oil onto the cocktail. Then wipe the rim of the cocktail glass with the skin-side of the peel, and drop the peel inside the drink, skin side up. With the Corpse Reviver #2, it is essential to get a hit of orange aroma right before you sip.



## SAZERAC



### Ingredients

2 oz rye (or 1½ oz rye + ½ oz cognac)  
¼ oz rich simple 2:1 sugar:water  
4 dashes psychaud's bitters  
1 dash angostura bitters  
¼ oz absinthe, for rinse  
Lemon peel to express oils  
No garnish

Invented in New Orleans in 1897, as a way of marketing Psychaud's bitters. This cocktail is one of the earliest to be sold in large quantities in bottled form, in 1900.

### Directions

- In a pre-chilled rocks glass, perform an absinthe rinse. Add ¼ ounce of absinthe. Roll it around to coat the entire inside of the glass. Then hold the glass upside down over the sink to discard the excess; the amount of absinthe remaining in the glass will be the perfect amount.
- Add the other ingredients to a mixing glass; add ice and stir with a barspoon until chilled. Do not shake.
- Strain into the rocks glass.
- Express with a lemon peel. Then rub the peel on the rim of the glass, then discard the peel.

### Tips



To express a lemon peel: Use a Y-peeler to peel off a thin section of peel about 2 inches long. You'll need just enough white pith to allow the peel to be rigid. Hold the peel over the glass, skin facing the drink, with thumbs and forefingers on the edges of the peel, and press down quickly to fold the peel and send a spray of lemon oil onto the cocktail. Then wipe the rim of the cocktail glass with the skin-side of the peel.



The sazerac is the only cocktail that is chilled with ice, then poured into a rocks glass with no ice. Because there is no ice in the glass, the resulting cocktail often appears to have a very small volume of liquid, leaving customers to wonder if they have been ripped off. Often, sazeracs are served in a special small rocks glass, so that the level of the liquid appears higher. The small glass also indicates that the drink is supposed to be "very short".