

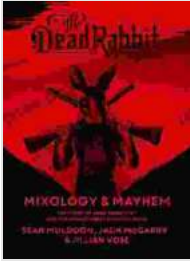
The Story of John Morrissey and the World's Best Cocktail Menu



The Dead Rabbit Mixology & Mayhem: The Story of John Morrissey and the World's Best Cocktail Menu

by Jillian Vose

★★★★☆ 4.7 out of 5



Language	: English
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Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
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John Morrissey was a legendary bartender who created the world's best cocktail menu at the Savoy Hotel in London in the early 1900s. His menu featured innovative and sophisticated cocktails that became instant classics, such as the White Lady, the Sidecar, and the Corpse Reviver No. 2.

Morrissey was born in Ireland in 1869 and began his bartending career in New York City in the late 1880s. He quickly gained a reputation for his skill and creativity, and in 1903 he was hired as the head bartender at the Savoy Hotel. The Savoy was one of the most prestigious hotels in the world, and Morrissey's cocktails quickly became a favorite of the hotel's wealthy and influential clientele.

Morrissey's cocktail menu was groundbreaking for its time. He used fresh juices, herbs, and spices to create complex and flavorful drinks. He also paid attention to presentation, and his cocktails were always served in beautiful glassware. Morrissey's cocktails were so popular that they were copied by bartenders around the world, and many of them are still enjoyed today.

In addition to his cocktail menu, Morrissey was also known for his wit and charm. He was a master of cocktail lore and could tell stories about the history of cocktails and the people who drank them. Morrissey was also a generous mentor to young bartenders, and he helped to train a generation of talented mixologists.

John Morrissey died in 1933, but his legacy lives on. He is considered one of the greatest bartenders of all time, and his cocktail menu is still the gold standard for bartenders around the world. If you are ever in London, be sure to visit the Savoy Hotel and order one of Morrissey's classic cocktails. You won't be disappointed.

John Morrissey's Cocktail Menu

- White Lady: Gin, Cointreau, lemon juice
- Sidecar: Brandy, Cointreau, lemon juice
- Corpse Reviver No. 2: Gin, Lillet Blanc, Cointreau, lemon juice
- French 75: Gin, lemon juice, sugar, Champagne
- Tom Collins: Gin, lemon juice, sugar, soda water
- Negroni: Gin, Campari, sweet vermouth
- Manhattan: Whiskey, sweet vermouth, bitters
- Old Fashioned: Whiskey, sugar, bitters, orange peel
- Sazerac: Whiskey, Peychaud's bitters, sugar, absinthe
- Mint Julep: Bourbon, mint, sugar, water

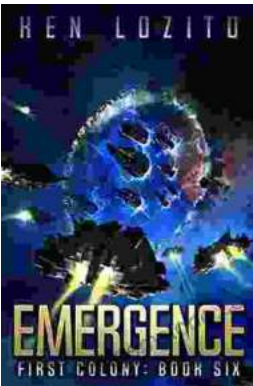


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