

BAR LOUIS

at the Hotel Fauchère

05.12

The Punch:

Do you remember the heyday of punch? You probably conjure up images of fondue and bell bottoms. Well, you would be partially right...but the real heyday of punch was in the 19th century. The concept was enough to put a smile on everyone's face, and the first cocktail book written in 1862 by Jerry Thomas was full of them...right around the same time Louis Fauchere was busy opening the hotel here. I bet he enjoyed more than a full punch bowls in his life. Well, if you have not heard; punch is back. A bowl will offer a great night for two or a drink each for six people. But, do not expect your stereotypical punch, these drinks are balanced, complex and refreshing. So, try one tonight, and raise a glass with us to Louis.

Xavier Morales
Bar Louis Manager

Jonathan Pacevicius
Head Bar Tender

Christopher Bates
General Manager
Executive Chef

THE CLASSICS

French 75 (or 76) (named for the famous french ww1 guns. efficient and deadly.)	12
gin, lemon, sugar, pa bubbles	
Pink Lady (for Ladies only...and a few strong men. don't let the name fool you)	8
gin, lemon, housemade grenadine, egg white	
Hemingway Daiquiri (the famous papa doble, as hemingway enjoyed them)	8
white rum, maraschino, lime juice, grapefruit juice	
Monkey Gland (Harry MacElhone of Harry's New York Bar in Paris in the 20's)	9
gin, fresh squeezed orange juice, housemade grenadine, absinthe	
Singapore Sling (Ngiam Tong Boon, at the Raffles Hotel in Singapore circa 1915).	10
gin, cherry heering, benedictine, cointreau, pineapple, lemon, angostura	
Bobby Burns (From Craddocks, The Savoy Cocktail Book)	10
islay scotch, housemade sweet vermouth, benedictine	

HAND-CRAFTED INNOVATIONS

Our Garden Bloody Mary (Rich, thick and natural. vegetables = flavor)	12
housemade garden bloody mary, vodka, housemade pickled vegetables	
Old Timer: Spring (spring version with fresh spring maple)	10
batavia arrak, ed's maple syrup, lemon, ginger beer	
The Complicator (this drink hits all points and has infinite layers...mmm).	10
rooibos infused pisco, apricot liquor, yellow chartreuse, allspice dram, gomme, lemon	
Bavarian Suprise (this drink highlights rum perfectly, adding but not covering)	8
pot still rum, st. germain, grapefruit, grapefruit bitters	
Milford (Manhattan, Bronx, Brooklyn, all the important boroughs got one...now)	9
housemade sweet vermouth, cherry heering, rye, lemon balm, lemon peel	
L'amer Rose (tequila is the new gin...find out why)	9
tequila, maraschino, lemon juice, grapefruit bitters, angostura	
ElderBarb (elderflower and rhubarb accent this spring tippie).	11
genever, aperol (rhubarb bitter), st. germain elderflower, lemon juice	
Bittersweet Rye (a balancing act for sipping and savoring)	9
rye, averna, aperol	
Mexican Sands (riff on a classic...Blood and Sand)	12
mezcal, housemade sweet vermouth, cherry heering, fresh squeezed orange juice	
FauGroni (bad name. great cocktail)	10
grappa, campari, housemade sweet vermouth	

AND A PUNCH OR TWO (SERVES 3-4)

Gibson Punch (on loan from Jonathan Harris at the Gibson Bar, in DC)	35
pear williams, green chartreuse, sweet vermouth, orange, lemon, green tea	
Alamagoozlum for Two (this menu is full of awful names).	18
genever, jamaican pot still rum, yellow chartreuse, gomme, angostura, triple sec, white	
Cremean Cup a la Marora for Two (a classic punch, refreshing but complex)	16
pot still rum, brandy, maraschino, orgeat, lemon, soda, sparkling wine	
Christopher's Rum Punch (we love rum. and this will make you love rum too.)	28
pot still rum, batavia arrak, allspice dram, falernum, lime, pineapple, ginger beer	



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Why? Our wine-by-the-glass program is designed to allow our guests to play with the pleasures of well-matched food and wine.

Decanters: Rather than wine by the glass we prefer to offer a measured decanter to allow you to customize your own food and wine pairings. We offer two pour sizes, 5 oz. and 8 oz., so you can choose exactly the amount you like.

Glasses: We use Bordeaux glasses with larger bowls, so the wine can aerate more easily and release its aromas. It is typical to fill large glasses only 1/4 to 1/3 full. If you would prefer a smaller glass, please ask.

Julia Grashaefl
Sommelier

Xavier Morales
Bar Louis Manager

WINE BY THE GLASS

	<u>5 oz.</u>	<u>8 oz.</u>
SPARKLING WINE		
Pinnacle Ridge, Blanc de Blanc, Lehigh Valley, Pennsylvania 2010	9. . .	13
Moët & Chandon, Champagne, Brut Imperial, France M.V	25

WHITE WINE		
Pinnacle Ridge, Chardonnay, Lehigh Valley, Pennsylvania (amazing) 2010	8. . .	11
Chidane, Sauvignon Blanc, Touraine, France 2010	7. . .	10
Bonnet Huteau, Muscadet, France 2010 (a Must Have with Oysters)	10. . .	15
St.Antonius, Riesling Spätlese, Kreuznacher Kronenberg, Germany 2009	8. . .	11
Gerin, Viognier, North Rhone, France 2009	15. . .	20

RED WINE		
Mud House, Pinot Noir, Central Otago, New Zealand 2010.	8. . .	12
Renacer, Malbec, Punto Final, Mendoza, Argentina 2009	9. . .	13
Allegrini, Corvina + more, La Grola , Veneto, Italy 2006	15. . .	24
Haras de Pirque, Cabernet Sauvignon, Maipo Valley, Chile 2007	7. . .	10

Try an Original Chardonnay
Puligny Montrachet
Oliver Leflaive
Burgundy 2008
\$125

	<u>3.5oz.</u>
NOBLE SWEET WINES	
Chateau Bastor Lamontagne, Sauterne, France 2007	8
Chateau de la Mullonierre, Coteaux du Layon, France 2002	10
Telmo Rodriquez, "MR", Mountain Wine, Malaga, Spain 2006(Biodynamic)	16
Vial Magneres, Banyuls, Tradition, Age 4 Ans, France NV (try with chocolate)	9
Tokaj Classic, Late Harvest Cuvee, Tokaji, Hungary 2005	17

	<u>3.5oz.</u>
FORTIFIED WINES	
Lustau, Fino del Puerto, Jose luis Gonzalez Obregon, Sherry, Spain MV	12
Bodegas Hidalgo, Palo Cortado, Sherry, Spain 20 Y	10
Taylor-Faldgate, Tawny, Douro, Portugal 10 Y	8
Sandeman, Tawny, Douro, Portugal 20 Y	12
Sandeman, Tawny, Douro, Portugal 30 Y	15
Blandy's, Malmsey, Madeira, Portugal 5 Y	10
Blandy's, Bual, Madeira, Portugal 5 Y	10

20% service charge added to parties of 6 or more

