

# An excerpt from "How to mix drinks: or, The bon-vivant's companion" by Jerry Thomas

## 196. MISCELLANEOUS DRINKS.

### 197. Blue Blazer.

(Use two large silver-plated mugs, with handles.)

1 wine-glass of Scotch whiskey.

1 do. boiling water.

Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other, as represented in the cut. If well done this will have the appearance of a continued stream of liquid fire.

Sweeten with one teaspoonful of pulverized white sugar, and serve in a small bar tumbler, with a piece of lemon peel.

The "blue blazer" does not have a very euphonious or

"JERRY THOMAS'" OWN DECANTER BITTERS. 77



BLUE BLAZER.

classic name, but it tastes better to the palate than it sounds to the ear. A beholder gazing for the first time upon an experienced artist, compounding this beverage, would naturally come to the conclusion that it was a nectar for Pluto rather than Bacchus. The novice in mixing this beverage should be careful not to scald himself. To become proficient in throwing the liquid from one mug to the other, it will be necessary to practise for some time with cold water.

### 198. "Jerry Thomas'" own Decanter Bitters.

¼ lb. of raisins.

2 ounces of cinnamon.

1 do. snake-root.

# Iron Rose

## Curated Cocktails

Celebrate our Milestone Anniversary with libations inspired by Professor Jerry Thomas, considered the founding father of the modern cocktail and a bartender at The Mills House's Best Friend Lounge back in the late 1800s.

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CARRIAGE CLUB COLLINS — Blanco Tequila, Watermelon, Basil, Lime, Sparkling Water 14

*Our mojito-inspired approach to Jerry Thomas's creation, the Tom Collins*

PALMETTO — Bourbon, Sugar, Orange Curaçao, Lemon, Creole Bitters 15

*A play on the Brandy Crusta, a classic cocktail with Southern roots*

QUEEN STREET PUNCH — Aged Rum, Grenadine, Sweet Tea, Lemon, Lime 15

*Our take on the classic Planters Punch, a Charleston classic created just blocks from us*

SLOW AND STEADY — Vodka, Cucumber, Ginger Beer, Lime 14

*A crisp, classic Moscow Mule, perfect for patio sipping*

BIG PINK — London Dry Gin, Grapefruit, Pink Peppercorn, Lime 14

*Inspired by that certain Pink Hotel in Historic Downtown*

THE POWDER MAGAZINE — Bonded Rye Whiskey, Sugar, Aromatic Bitters 15

*A classic old-fashioned named after the oldest surviving public building in the former Province of Carolina*

*Cheers to  
170 Years!*