

COCKTAILS FROM AROUND THE WORLD

CEDAR BOUGH

Vodka, Triple Sec, Apricot Brandy, Fresh Lemon, Orange Juice

The Cedar Bough cocktail is a Crest original that was created and served in Charley's Lounge in the early 1970's. Comprised of vodka, triple sec, apricot brandy, lemon and orange juice, the Cedar Bough was very popular in its day and has maintained a spot on our cocktail menu for many years. Barney De Fehr, the inventor of this drink, worked at the Crest Hotel and was an extraordinary bartender, admired for his charm and class.

Barney De Fehr had a secret past. Charged with the crime of pimping in Sacramento, California in 1925, he was originally sentenced to San Quentin State Penitentiary, the oldest prison in California. Upon investigation, the court found the accused to be a minor and the superior court exercised its juvenile court powers in his case. After the arraignment, Barney De Fehr agreed to a plea bargain promising his attorney that he would testify in the prostitution case related to his arrest.

The district attorney made an appeal to the court to suspend the pronouncement of judgment upon his plea of guilty to the crime of pimping. Committing him to the custody of the Preston School of Industry in lieu of imprisonment at the state penitentiary.

CHARLEY'S NEGRONI

Gin, Aperol, Martini Rossi, Fresh Orange

A Negroni is an Italian aperitif that has gained worldwide popularity as a drink to stimulate your appetite before a meal.

Composed of Gin, Sweet Vermouth, Campari bitters, and an orange slice.

Reported to be first served in Florence, Italy in 1919, the Negroni has long been synonymous with Campari — the herbaceous amaro that has been a bar staple for centuries. Aperol also a bitter Italian aperitif is sweeter and more balanced than Campari, with notes of citrus and herbs.

Our Charley's Negroni is a friendlier version of the traditional Negroni with a less of a bitter bite.

PALOMA

Tequila, Blood Orange Purée, Italian Soda Rossa, Lime Salted Rim

The Paloma (Spanish for “dove”) is the most popular tequila-based cocktail in Mexico. Its origins are unknown although it is reputed to date back to the 1950s.

A refreshing thirst-quenching tequila cocktail that is sweet, sour, a little bitter, and salty. It's got all four taste groups, plus ice, bubbles, and alcohol.

APEROL SPRITZ

Aperol, Sparkling Wine, Soda

Often described as an Italian sunset in a glass, the Aperol Spritz originated in the city of Padua and has become one of the most famous cocktails from Italy. Aperol spritz is far from a 21st century phenomenon; in fact, this easy summer cocktail has been a seasonal favorite for more than half a century.

The crisp sparkling wine offsets the bright and bitter Aperol, and that final splash of soda keeps things balanced.

1908 COCKTAIL

Empress Gin, Fresh Lemon, Simple Sugar, Egg White, Edible Flower

The 1908 Cocktail was created in 2008 in collaboration with one of Canada's oldest small-batch, craft spirit distilleries - Victoria Distillers, to celebrate the centennial of the Fairmont Empress Hotel. A favourite of the Fairmont Empress Hotel Bar, the 1908 is smooth, balanced, and beautiful too. This Cocktail was created at Q Bar, Fairmont Empress Hotel.

We have added a dried edible butterfly pea flower for the perfect final touch.

PISCO SOUR

Pisco, Lime, Simple Sugar, Egg White, Angostura Bitters

Internationally recognized, the Pisco Sour is the national drink of both Peru and Chile. While both countries claim a deep attachment to the Pisco Sour, this delicious drink was first invented in the 1920s in Lima Peru - ironically by an American bartender.

Pisco is a South American un-aged brandy, made from left over wine grapes. There are few cocktails that achieve a taste as perfect and balanced as a Pisco sour. The popularity of this famous cocktail continues to grow, and it even has its own day: Pisco Sour day is celebrated on the first Saturday of February.

CAIPIRINHA

Cachaça 51, Fresh Lime, Simple Sugar

The caipirinha (kai-purr-REEN-yah) is the national drink of Brazil and it's the most popular cocktail in the South American country. The cocktail is made with Brazil's national spirit, Cachaça, along with sugar and lime. Refreshing, cold, tart, and sweet at the same time. Plain delicious.

According to historians, the Caipirinha was invented by land owning farmers in the interior of the State of São Paulo during the 19th century as a local drink for 'high standard' events and parties, a reflection of the strong sugarcane culture in the region.

Literally translates as "country little girl"

MEXICAN EL DIABLO

Tequila, Crème de Cassis, Fresh Lime, Ginger Beer, Soda

This mid-century classic is refreshing, springy blend of tequila, French crème de cassis (black currant liqueur), lime and ginger beer

The recipe first appeared in print as the Mexican El Diablo in Victor Bergeron's 'Trader Vic's Book of Food and Drink,' published in 1946. This is the first known reference to 'The Devil' cocktail and the book lists Vic as the drink's original creator.

FRENCH 75

Gin, Fresh Lemon, Simple Sugar, Sparkling Wine

The French 75 received its name from the fast-firing 75-millimeter field gun that was utilized by the French during the First World War (1914 – 1918). This noble cocktail was created in 1915 at the New York Bar in Paris and is a lot friendlier than the name implies.

Today the French 75 is a fixture in cocktail bars around the world. A fan-favorite during brunch, the effervescent drink offers a boozier kick than a Mimosa, while still providing ultimate refreshment. Whenever you choose to drink the French 75—this is one classic you will want to rediscover again and again.

THE FLORADORA

Gin, Chambord, Fresh Lime, Ginger Ale

This pretty-in-pink cocktail is an often-forgotten pre-prohibition delight. Named after a popular Broadway musical that premiered in 1899, Flordora ran over 550 performances and was famous for its dancing ‘Florodora girls,’ the ‘Florodora Sexette’ a group of six tall, gorgeous damsels, dressed in the same shade of flamingo pink. Floral and fizzy, the Floradora is a gin cocktail that is not afraid of the seductive power of the raspberry. It covers all the bases of the perfect refresher: tart, summery, a little spicy, and sessional.

JUNGLE BIRD

Appleton’s Estate Rum, Campari, Fresh Lime, Sugar, Pineapple

The Jungle Bird cocktail dates back to the 1970s, when this classic tiki cocktail first spread its wings in Kuala Lumpur, Malaysia. It was served as a welcome drink to visitors of the Kuala Lumpur Hilton, which opened in 1973. The cocktail was crafted inside the hotel’s Aviary Bar and is said to have been served inside a porcelain bird-shaped vessel. The Jungle Bird made its recipe-book debut in 1989, when it appeared in “The New American Bartender’s Guide”. Today, the Jungle Bird is a fixture on Tiki bar menus and cocktail bar menus, and it has even inspired the names of bars in multiple cities, including New York and Sacramento. While high-end cocktail bars often serve the drink in a bird cage for the ultimate presentation, at-home bartenders will usually stick with a rocks glass and a pineapple wedge garnish.

CHARLEY’S LOUNGE
WATERFRONT RESTAURANT

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