



*N*INETY YEARS AGO, MAX “BOO BOO”HOFF RAN WHAT MAY HAVE BEEN THE LARGEST BOOTLEGGING RING IN AMERICAN HISTORY. IN PROHIBITION-ERA PHILADELPHIA HIS CREWS-WORKING UNDER THE FRONT OF THE FRANKLIN MORTGAGE & INVESTMENT COMPANY-MOVED SO MANY BARRELS THE ORGANIZATION WAS ESTIMATED TO BRING IN \$5 MILLION A YEAR. THE KEY TO HIS SUCCESS WAS SIMPLE: AMERICANS LOVED BOOZE. THE “NOBLE EXPERIMENT” DIDN’T CHANGE ANYBODY’S MIND ABOUT WHISKEY, GIN OR APPLEJACK, BUT IT DID NEARLY DESTROY WHAT HAD UNTIL THAT TIME BEEN A THRIVING AMERICAN ART FORM.



ONE HUNDRED YEARS AGO, A PHILADELPHIAN COULD HAVE WALKED INTO ANY NUMBER OF DRINKING ESTABLISHMENTS AND ORDERED AN OLD FASHIONED, A SIDECAR OR PHILLY’S OWN CLOVER CLUB AND HAD A DRINK LOVINGLY PREPARED BY A QUALIFIED BARKEEP. BY THAT TIME, THE CULTURE OF THE COCKTAIL WAS AT ITS ZENITH. MEN AND WOMEN ACROSS THE COUNTRY HAD TAKEN THE LESSONS OF NINETEENTH CENTURY MASTERS LIKE JERRY “THE PROFESSOR” THOMAS AND RAN WITH THEM, LEARNING A FEW TRICKS OF THEIR OWN ALONG THE WAY.



TODAY ACROSS AMERICA STALWART BARTENDERS ARE STRIVING TO RETURN OUR COUNTRY’S HERITAGE. WE AT THE FRANKLIN BELIEVE PHILADELPHIA DESERVES TO ONCE AGAIN TAKE ITS RIGHTFUL PLACE AT THE FOREFRONT OF AMERICAN DRINKING CULTUR IN THE TWENTY-FIRST CENTURY



*All cocktails ~ \$12  
unless otherwise posted*



## **REQUIRED READING**



*Because we respect our elders*

### **APPLEJACK FIX**

APPLEJACK, HOUSEMADE RASPBERRY SYRUP, FRESH LEMON JUICE,  
SERVED ON CRUSHED ICE

### **WARD 8**

RYE WHISKEY, POMEGRANATE MOLASSES,  
FRESH LEMON AND ORANGE JUICE, SERVED UP

### **RYE BUCK**

RYE WHISKEY, HOUSEMADE GINGER SYRUP, FRESH LEMON JUICE,  
ANGOSTURA BITTERS, SERVED TALL

### **LA FLORIDA DAIQUIRI**

NICARAGUAN RUM, CREME DE CACAO, ORANGE LIQUEUR, HOUSEMADE  
GRENADINE, FRESH LIME JUICE, SERVED UP

### **BIZZY IZZY**

RYE WHISKEY, AMONTILLADO SHERRY, FRESH LEMON AND PINEAPPLE  
JUICE, ANGOSTURRA BITTERS, SERVED TALL WITH SODA

### **OPERA COCKTAIL**

GIN, DUBONNET, MARASCHINO LIQUEUR, ANGOSTURA BITTERS,  
SERVED UP

### **DIAMONDBACK**

RYE WHISKEY, APPLEJACK, YELLOW CHARTREUSE, SERVED UP

### **BARTENDERS BREAKFAST ~ 8**

BEER & A SHOT





## **EASY GOING**



*Because sometimes the path of least resistance is the solution*

### **EMMA FROST**

GIN, COCCHI AMERICANO, CREME DE VIOLETTE, HOUSEMADE GRAPEFRUIT SYRUP, FRESH LEMON JUICE, SERVED TALL WITH SODA

### **DISPOSABLE CULTURE**

RYE WHISKEY, APPLEJACK, YELLOW CHARTREUSE, MARASCHINO LIQUEUR, HOUSEMADE CINNAMON SYRUP, FRESH LEMON JUICE, PEYCHAUD BITTERS, SERVED UP

### **A LITTLE MORE TRUST**

GIN, RYE WHISKEY, ORANGE LIQUEUR, HOUSEMADE GINGER SYRUP, FRESH LIME AND PINEAPPLE JUICE, AROMATIC BITTERS, SERVED ON CRUSHED ICE

### **PAPA GHEDE**

HAITIAN RUM, RHUM AGRICOLE, ABSINTHE, HOUSEMADE BLUEBERRY ROOIBOS SYRUP, FRESH LIME AND GRAPEFRUIT JUICE, CELERY AND PEYCHAUD BITTERS SERVED UP

### **STEMWINDER**

REPOSADO TEQUILA, AMONTILLADO SHERRY, ORANGE LIQUEUR, FRESH LEMON JUICE, BOSTON BITTAHS, SERVED UP

### **ONE TRICK PONY**

GIN, CAMPARI, ALLSPICE DRAM, FRESH PINEAPPLE AND LIME JUICE, SERVED UP





## THE FLOWING BOWL



*because sometimes the answer is punch. in your mouth*

### NO CONTEST PUNCH

GIN, FINO SHERRY, AMARETTO, FRESH GRAPEFRUIT AND LEMON JUICE,  
ANGOSTURA BITTERS

### THE LAW OF THE JUNGLE PUNCH

VENEZUELAN RUM, BATAVIA ARRACK, GALLIANO, ORANGE AND CHERRY  
LIQUEUR, CHOCOLATE AND COCONUT BLACK TEA, CANE SYRUP,  
CREAM, JERRY THOMAS BITTERS

### PARTY DOWN PUNCH~13

REPOSADO TEQUILA, BLACKSTRAP RUM, ORANGE LIQUEUR,  
HOUSEMADE FALERNUM AND CINNAMON SYRUP,  
FRESH ORANGE AND LIME JUICE, ANGOSTURA BITTERS

### BLOOD ON THE TRACKS PUNCH

ROUGE VERMOUTH, APPLEJACK, AVERNA, PIMM'S ORANGE LIQUEUR,  
HOUSEMADE GRAPEFRUIT SYRUP, FRESH LEMON JUICE,  
ANGOSTURA BITTERS

### HIGH VOLTAGE PUNCH~13

BATAVIA ARRACK, RUBY PORT, APPLEJACK, FRESH ORANGE AND LEMON  
JUICE, ANOGSTURA BITTERS

*Punch was the granddaddy of the cocktail. We at the Franklin love this oft-misunderstood beverage. All punches are served in single servings (\$12), for four to six (\$42), and small (\$100) and large (\$200) bowls. Bowls take time to prepare and imbibe, and are meant to be an experience to share among friends. Think of it as the sixteenth and seventeenth century equivalent of bottle service.*





## REBELLIOUS SPIRITS



*Because america was founded on them  
and progress depends upon them*

### **DOLLYROCKER**

GIN, HOUSEMADE LEMON AND THYME SHRUB, FRESH LEMON JUICE,  
ORANGE BITTERS SERVED TALL WITH SODA

### **YOKO**

BLENDED SCOTCH, MELETTI AMARO, HOUSEMADE ROSEMARY HONEY,  
FRESH LEMONJUICE, EGG YOLK, SERVED UP

### **FLINTOCK ~ 13**

RHUM AGRICOLE, GUYANESE RUM, STREGA, ABSINTHE, HOUSEMADE  
GRENADINE AND GINGER SYRUP, FRESH LIME AND GRAPEFRUIT JUICE,  
ANGOSTURA AND PEYCHAUD BITTERS, SERVED ON CRUSHED ICE

### **PECKINPAH**

GUYANESE RUM, MESCAL, HOUSEMADE BLACKBERRY HABENERO SYRUP,  
FRESH LIME JUICE, JAMAICAN RUM, SERVED ON A ROCK

### **DEAD MOON**

JAMAICAN RUM, BENEDICTINE, CYNAR, SERVED UP

### **RIDDLES IN THE DARK ~ 13**

RYE WHISKEY, PEDRO XIMENEZ SHERRY, AMARO NARDINI,  
SWEET VERMOUTH, CHERRY LIQUEUR, MORROCAN BITTERS, SERVED UP

### **OLD SCRATCH**

JAMAICAN RUM, COFFEE INFUSED RUM AND COGNAC, PUNT E MES,  
MARASCHINO LIQUEUR, ABSINTHE, SERVED UP

### **TAKE WARNING ~ 15**

MESCAL, GIN, BONAL, YELLOW CHARTREUSE, CELERY AND JERRY THOMAS  
BITTERS SERVED ON A ROCK

### **CURIOUS POSES**

RHUM AGRICOLE, DUBONNET, ST GERMAIN, ZIRBENZ, DEMERARA,  
PEYCHAUD BITTERS, SERVED UP







**I ASKED HER FOR WATER,  
SHE BROUGHT ME GASOLINE**



*Because sometimes you want a drink with teeth*

**THE MAN WHO SAW THE DEEP ~ 13**

VENEZUELAN AND JAMAICAN RUM, GIN, TAWNY PORT, SWEET VERMOUTH,  
APRICOT PRESERVES, ORANGE AND PEYCHAUD BITTERS

**QUEEN BITCH**

GUYANESE RUM, COCCHI AMERICANO, GENEVER, BLANC VERMOUTH,  
ABSINTHE, SERVED UP

**LONELY HOLIDAY ~ 13**

ISLAY SCOTCH, DRAMBUIE, APPLEJACK, PUNT E MES, ANGOSTURA,  
PEYCHAUD AND ORANGE BITTERS, SERVED ON A ROCK

**6 INCH GOLD BLADE ~ 14**

JAMAICAN RUM, AMARO NARDINI, CAMPARI, ISLAY SCOTCH, PUNT E MES,  
ANGOSTURA AND XOCATL MOLE BITTERS, SERVED UP

**INFERNAL ARCHITECT ~ 14**

APPLEJACK, AMARO NARDINI, STREGA, ALLSPICE DRAM,  
SERVED AT ROOM TEMPERATURE

