

Sloppy Joe's Bar



SLOPPY JOE

WELCOMES YOU

Havana Cuba Season 1939

Sloppy Joe's Bar

First port of call out where the wet begins



Here's How—Over there
U. S. A. — Here's How
Britain—Cheerio
Scandinavia—Skool.
Germany—Prosit.
France—Sante.
Italy—Saluta
Russia—Na Zdorovie.
Spain—Salud.
Palestine—Lachiam.
China—Gon Buy or Gon Bui.
Portugal—Boa Sorte.

Sloppy Joe's

• **COCKTAIL**

MANUAL



THE COCKTAIL RECIPES IN THIS
BOOK HAVE BEEN COMPILE BY
AGUSTIN RIOS SLOPPY JOE'S
BAR MAN



PRINTED
BY F. DIAZ
HAVANA - CUBA



THIS BOOK IS NOT FOX SALE

Sloppy Joe's

SHORT BIOGRAPHY

R. José Abeal (Sloppy Joe) came from Spain to Cuba in the year 1904 and went to work as bartender on Galiano and Zanja Sts. Havana where he worked for three years, and then, he gave up his job and sailed for New-Orleans, La. (U. S. A.) In this City he went on working as bartender for six years. From New-Orleans he went to Miami, Fla., and also worked in different Bars during another six years.

In the year 1918 he returned to Havana and got a job as bartender at a Cafe named "Greasy Spoon" and six months after, he decided to go in business for himself and bought what was then an insignificant grocery store at the same corner now occupied by the famous Sloppy Joe's Bar.

While operating this small grocery store, he was visited by several of

his old freinds from the States. It so happened, that while some of them were visiting him and seeing the poor appearance and filthy looking condition of the place, one of them said:

¿Why, Joe, this place is certainly sloppy, look at the filthy water running from under the counter? From here on, the name Sloppy Joe stuck to José Abeal as part of his own life and was destined to make him and his business famous and internationally known.

In the first place, because Joe made it a rule in his business always to give the best for the money. He never cared to handle any product that was not genuine, and always tried to serve his customers with whatever they wanted at the most reasonable prices. In order to fulfill this purpose, he elaborated to have his Bar supplied with all the best liquors wherever produced, regardless of the cost, as long as he could meet the demands of his clients and please them.

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LUNCH

Chicken

Bologna Sausage

Turkey

Liver

Han & Eggs

Cuban Sandwich

Anchovies

Roast Dock

Sardines

Beerwurst

Caviar

Bloodwurst

Combination

Headcheese

Sloppy Special

Salami

Roquefort Cheese

Pork Roll

Swiss

Tongue

Han

Herrings Snaiss

Bacon

American Cheese

Roafbeef

Guaba jelly & cheese

Patagrás

Guaba Peels

Paté de Foie

Guaba paste

Club Sandwich

Beef Bologna

Cream Cheese

Lunch Meat

DAIQUIRI

1 Teaspoonful of sugar.

2 oz. of Rum.

The juice of a lime.

Dash of Marraschino.

Shake with cracked ice, and serve in
manhattan glass.



SANTIAGO COCKTAIL

$\frac{1}{2}$ of Rum.

$\frac{1}{2}$ of French Vermouth.

Drops of Curacao.

Drops of Grenadine.

Shake with cracked ice, put in a cherry
and serve in Manhattan glass.



PRESIDENT

1/2 French Vermouth.

1/2 of Rum.

The juice of a lime.

Drops of Grenadine.



Stir put in cherry, a peel of Orange, and
serve in a Manhattan glass.



RUM COLLINS

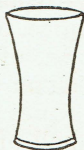
Teaspoonful of sugar.

The juice of a lime.

2 oz. of Rum.

Seltzer water.

Serve in a 10 oz. glass with
cracked ice.



Sloppy Joe's Ron Drinks

SLOPPY JOE'S COCKTAIL

1/2 of Rum.

1/2 of French Vermouth.

The juice of a lime.

Drops of Curacao.

Drops of Grenadine.

Shake with cracked ice, and serve in
manhattan glass.



MOJITO

Teaspoonful of sugar.

Juice of a lime.

2 oz. of Rum.

Seltzer water.

Leaves of Mint.

Shell of a lime.

Serve in a High Ball glass with Cracked
ice.



VIEILLE CURE

LA GLOIRE DES GRANDES LIQUEURS FRANÇAISES

SIÈGE SOCIAL
CENTR. BORDEAUX GIRONDE

BUREAUX DE PARIS
99, RUE SAINT-LAZARE

The Glory of the Great French Liquors.

MARY PICKFORD

1/2 of Pineapple juice.

1/2 of Rum.

Drops of Grenadine.

Drops of Marrasquino.

Shake with cracked ice, and serve in a tall glass.



CORONEL

1/3 of Rum.

1/3 of Noilly Prat Vermouth.

1/3 Pineapple juice.

Drops of Crème de Menthe.

Drops of Marrasquino.

Shake with cracked ice, and serve in a tall glass.



PLANTER'S PUNCH

Drops of Curacao.

2 oz. Jamaica Rum.

Juice of a lime.

Drops of Grenadiñe.

Shake with chacked ice, and serve in
mint julep glass, with ice and
fruits.



PARAMOUNT

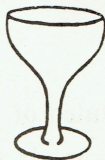
$\frac{2}{3}$ Rum.

$\frac{1}{3}$ Rye Wisky.

Drops of Grenadine.

$\frac{1}{2}$ of a lime juice.

Shake with chacked ice, and serve in
Manhattan glass.



J I N M O J I T O

The juice of a lime.

Teaspoonful of sugar.

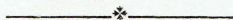
Leaves of Mint.

2 oz. of Gin.

Seltzer water.

A shell of a lime.

Serve in a High Ball glass with ice.



G I N R I C K E Y

Juice of a lime.

2 oz. of Gin.

Seltzer water.

Serve in a High Ball glass with ice.





May we kiss those we
please and please
those we kiss.

TOM COLLINS

The juice of a lime.
Teaspoonful of sugar.
2 oz. of Gin.
2 Parts of Seltzer water.
Serve in a High Ball glass with ice.



*

SLOE GIN RICKEY

The juice of a lime.
2 oz. of Sloe Gin.
Seltzer water.
Serve in a ten oz. glass with ice.



*

SLOE GIN FIZZ

The juice of a lime.
Teaspoonful of sugar.
2 oz. of Sloe Gin.
Seltzer water.
Shake with creaked ice and serve in a
High Ball glass with ice.



GIN FIZZ

Teaspoonful of sugar.

The juice of a lime.

2 oz. of Gin.

Seltzer water.

Shake with cracked ice and serve in a High Ball glass with ice.



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GIN COCKTAIL

2 oz. of Gordon Gin.

Drops of Angostura Bitters.

Drops of Curacao.

Stir and serve in a Manhattan glass with peel of lime.



*
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GIN SLING

Peel of lime.

2 oz. of Gordon Gin.

1/4 Bottle of Ginged Ale.

Serve in a ten oz. glass.



DRY MARTINI

1/2 of French Vermouth.

1/2 of Gin.

Dash of oran bitters.

Stir put in an olive and serve in Manhattan glass.



*
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SWEET MARTINI

1/2 of Cinzano vermouth.

1/2 of Gin.

Stir put in a cherry and serve in Manhattan glass.



*
—————

GOLDEN FIZZ

The juice of a lime.

Teaspoonful of sugar.

An Egg.

1 1/2 oz. of Dry Gin.

Shake with ice, and serve in a tall glass.





A MASTERPIECE OF
THE DISTILLER'S ART

Don't be Vague
ask for

Haig

NO FINER WHISKY GOES INTO ANY BOTTLE

GREEN FIZZ

The juice of a lime.
Teaspoonful of sugar.
Drops of Creme de Menthe.

1½ oz. of Dry Gin.
Shake with ice, and serve in a tall glass.



*
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ROYAL FIZZ

The juice of a lime.
Teaspoonful of sugar.
An Egg.
1½ oz. of Gin.
Drops of Grenadine.



*
—————

NEW ORLEANS FIZZ

Teaspoonful of sugar.
White of an egg.
½ of Cream.
½ of Gin.
Drops of Orange Blossom whater.



RAIMUND'S GIN FIZZ

Teaspoonful of sugar.

White of an egg.

$\frac{1}{2}$ of Cream.

$\frac{1}{2}$ of Gin.

Drops of Grenadine.

$\frac{1}{2}$ of a lime juice.

Drops of orange blossom water.

Shake with ice, and serve in a tall glass



*

SILVER FIZZ

Teaspoonful of sugar.

$\frac{1}{2}$ of a lime juice.

White of an egg.

$1\frac{1}{2}$ oz. Gordon Gin.

Shake with ice, and serve in a tall glass.



*

GIN BLUE

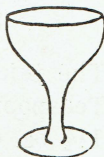
Teaspoonful of sugar.

The juice of a lime.

$\frac{1}{2}$ of Gin.

$\frac{1}{2}$ of Parfait Amour.

Shake with ice, and serve in a tall glass.



IDEAL

Teaspoonful of sugar.

$\frac{1}{4}$ of Grape Fruit juice.

$\frac{1}{2}$ of Gin.

$\frac{1}{4}$ of French Vermouth.

Shake with ice, and serve in a tall glass.

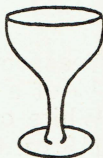


DUBONET COCKTAIL

$\frac{2}{3}$ of Dubonet.

$\frac{1}{3}$ of Gordon Gin.

Shake with ice, and serve in
a Manhattan glass with a
peel of a lime.



ORANGE BLOSSOM

The juice of half an Orange.

Teaspoonful of sugar.

$1\frac{1}{2}$ oz. Gordon Gin.

Shake with ice, and serve in a tall glass.





CLOVER LEAF

1/2 the juice of a lime.

White of an Egg.

1 1/2 oz. of Gin.

Drops of Grenadine.

Drops of Curacao.

Shake with ice, put in a leaf of Mint.
and serve in a tall glass.



CLOVER CLUB

1/2 the juice of a lime.

1 1/2 oz. of Gin.

White of an Egg.

Drops of Grenadine.

Drops of Curacao.

Shake with ice, and serve in a tall glass.



SINGAPORE

Peel of a lime.

1/3 of Cherry Brandy.

1/3 of Benedictine.

1/3 of Gordon Gin.

Serve in a ten oz. glass, with cracked
ice, and a bottle mineral water.



ALEXANDER

$\frac{1}{4}$ Cream.

$\frac{1}{4}$ Cream of Cacao.

$\frac{1}{2}$ Gordon Gin.

Shake with cracked ice and serve in a tall glass.



*

BROWNS

Teaspoonful of sugar.

The juice of half an Orange.

$\frac{1}{2}$ Gin.

$\frac{1}{4}$ of Franch Vermouth.

$\frac{1}{4}$ of Martini & Rossi

Vermouth.

Shake with ice, and serve in a tall glass.



*

MORNING GLORY

$\frac{1}{2}$ of a lime juice.

An Egg.

$1\frac{1}{2}$ oz. of Gin.

Drops of Creme of Menthe.

Shake with ice, and serve in a tall glass.



CAPITOLIO

2/3 of Gin.
1/3 of Cinzano Vermouth.
White of an Egg.
The juice of a lime.
Drops of Marraschino.
Shake with cracked ice, and serve in
a tall glass.



THE FOUR POWERS

1/4 of Orange juice.
Drops Grenadine.
1/4 Apple Jack.
1/4 Gin.
1/4 Apricot Brandy.
Shake with cracked ice and serve in a
tall glass.



UNITED FRUIT COCKTAIL

1/2 of Gin.
1/4 of Brocchi Vermouth.
1/4 Benedictine.
Drops Angostura Bitters.
Drops Absinthe.
Shake with ice, and serve in Manhattan
glass.





SLOPPY JOE'S BAR
INTERNATIONAL RENDEZ VOUS
FOR GOOD FELLOWS

PINEAPPLE AND RON

$\frac{1}{2}$ of Pianeapple.
 $\frac{1}{2}$ or Ron
Shake with cracked ice.
and serve in a 10 onz. Glass.

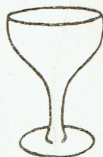


BLUE MOON

$\frac{2}{3}$ of Gordon Gin.

$\frac{1}{3}$ of Parfait Amour.

Shake with cracked ice an serve in
Manhattan glass.



COLONIAL

Teaspoonful of sugar.

$\frac{1}{3}$ dry Jin.

$\frac{2}{3}$ of Martini & Rossi

Vermouth.

Drops of Amer Picon.

Drops of Curacao.

Drops of Angostura Bitters.

Serve with ice, mint leaves and fruits
in Old Fashioned glass.



AMERICAN VERMOUTH COCKTAIL

2 oz. of Martini & Rossi
Drops of Amer Picon.
Drops of Curacao.
Stir with ice and serve with a cherry
in a Manhattan glass.



VERMOUTH COCKTAIL

2 oz. of Vermouth Brocchi.
Drops of Amer Picon.
Drops of Angostura Bitters.
Shake with cracked ice and serve in
Manhattan glass.



SHERRY FLIP

3 oz. Dry Sherry.
An Egg.
Teaspoonful of sugar.
Shake well with cracked ice
and serve in 10 oz. glass.



PICK ME UP

$\frac{1}{2}$ of Martell Cognac.

$\frac{1}{2}$ of Dubonet.

Drops of Ojen.

White of an Egg.

Shake with cracked ice and serve in a tall glass.



SIDE CAR

The juice of a lime.

$\frac{2}{3}$ of Martell Cognac.

$\frac{1}{3}$ of Cointreau.

Shake with cracked ice and serve in a Manhattan glass.



STINGER

$\frac{1}{2}$ of Martell Cognac.

$\frac{1}{2}$ of White Menthe.

Shake with cracked ice and serve in a Manhattan glass.



CUBAN RUMS

Sloppy Joe's Gold Label 9 years	1.25
Sloppy Joe's White Label 6 year	1.10
Sloppy Joe's 40 Years Old	2.00
Bacardí Gold Label	1.25
Bacardí White Label	1.10
Bacardí 1873	1.95
Bacardí Añejo	2.00
Havana Club Gold Label	1.10
Havana Club White Label	1.00
Bocoy Gold Label	1.10
Bocoy White Label	1.00
Elíxir Bacardí	1.50
WEST INDIES OLD NICK	1.75

DOMESTIC CORDIALS

Apricot Brandy	1.75
Cherry Brandy	1.75
Peach Brandy	1.75
Blackberry Brandy	1.75
Strawberry Brandy	1.75
Creme de Cacao	1.75
Creme de Menthe	1.75
Anís	1.75
Bombón Cordial Pts.	1.25
Triple Sec.	1.75

IMPORTED LIQUEORS AND CORDIALS

Creme de Cacao M. B.	2.50
Orange Brandy P. G.	2.50
Apricot Brandy P. G.	2.50
Apricot Brandy S. A.	2.50

Cherry Brandy P. G.	2.50
Cherry Brandy S. A.	2.50
Cherry Brandy Bardinet	2.50
Creme de Cassis	2.50
Creme de Menthe M. B.	2.50
White Creme de Menthe L. F.	2.50
Creme de Banana	2.50
Strawberry P. G.	2.50
Ammer Piccon Qts.	2.50
Marrasquin P. G. Qts.	3.00
Marrasquin L. F.	2.00
Anisette M. B.	2.50
Anís del Mono	2.50
Anis la Rosa	2.50
Licor D'Or P. G.	2.50
Kish Veu	2.50
Cherry Whiskey S. A.	2.50
Benedictine	3.25
Creme de Violet	2.50
Calori Punch	3.50
Aguevit	3.50
Aplejack	2.75
Fernet Branca Qts.	3.00
Gilka Kummell Qts.	3.00
Russiam Kummell	3.75
Curazao Godart Qts.	2.75
Curazao P. G.	2.50
Cointreau Qts.	3.00
Drambui	4.00
Gran Marnier Pts. 2.00 y	3.75
Chartreaux Yellow Qts.	4.50
Raspail Qts.	3.75*
Tequila	3.75
Ojen	2.25

Cordial Medoc	3.50
Absinthe	Qts. 4.50
Pouse Caffé	2.75

FANCY BOTTLES OF CORDIALS

(P. Granier)

Four Cordials in one	Qts. 6.75
Ducks	4.00
Pingüins	4.00
Elefants	3.75
Dogs	3.75
Cats	3.75
Pierrots	3.75
Monjes	3.75

IMPORTED SCOTH WHISKIES

Vat 250	3.50
Ne Plus Ultra J. Dewars	3.75
J. Walker Black Label	3.25
Victoria Vat. J. Dewars	3.00
J. Haig Pinch	3.25
King of Hearts	2.40
Old Tradition	2.50
Spey Royal	2.50
Duff	2.50
Haig and Haig XXXXX	3.00
Kutti Sark	2.70
J. Walker Red Label	2.50
White Label J. Dewars	2.50
White Horse	2.50
Old Curio 12 Years Old	3.50

FRREE DELIVERY ON BOARD

Peter Danwson	2.50
Kings Randsome	3.25
King of King	3.00
King George	2.50
Blanck & White	2.50
Perfection McCollum's	2.50
Vat 69	2.50
Long John	2.50
Grant's Liquours	2.50
The Kitty	2.50
Ballantines 10 Years Old	2.70
Antiquary	3.25

IMPORTED RYE AND BOURBON WHISKIES

Golden Wedding R.	2.25
Golden Wedding B.	2.25
Walkers Bourbon	Qts. 3.00
Walkers de Luxe	Qts. 3.00
Marylin	Qts. 3.00
Father Time	Qts. 3.00
Canadian Club	2.40
Canadian Club	Qts. 3.00
Mount Vermont	2.50
Old Crow R	2.50
Old Crow B.	2.50

IMPORTED COGNAC AND BRANDY

Bisquit Dubouché Annee 1811	22.00
Bisquit Dubouché Annee 1868	13.00

HONESTY IS OUR POLICY

Domecq Carlos I	14.00
Domecq Carlos III	12.00
Domecq Fundador	3.25
Courvousier 80 Year Old	13.75
Couyousier 60 Years Old	11.00
Courvousier 50 Years Old	7.00
Couvousier 20 Years Old	3.75
Courvousier XXX	2.75
Otars 100 Years Old	10.00
Otards 30 Years Old	3.25
Otards 15 Years Old	3.25
Otards XXX	2.75
Martell Extra	13.00
Martell 60 Years Old	11.00
Martell XXX	3.00
Martell 35 Years Old	5.50
Hennessy Extra	11.00
Hennessy V. O.	3.50
Hennessy XXX	3.00
Castillón Extra	12.00
Castillon XXX	2.75

IMPORTED GINS

Gordon's Dry "London"	2.20
Burkes Dry	2.20
Hiram Walker Dry	2.00
Gordon's Gin Martini	2.50
Bols "Holand"	2.00
Bols "Holland"	2.50
Wolf	2.00
Gordon's Sloe Gin	2.75
Booths	2.75
Orange Gin	2.50

CHAMPAGNES

MADRID COCKTAIL

1/2 of Fundador Cognac.
1/2 of Oporto Wine.
Drops of Curacao.



Shake with cracked ice and serve in a Manhattan glass.



JACK ROSE

2 oz. Apple Jack.
White Ofan Egg.
1/2 the juice of a lime.
Drops Granedine.
Shake with cracked ice and
serve in a tall glass.



EGG NOGG

1/2 of Brandy.
1/2 of Cream.
An Egg.
Teaspoonful of sugar.
Shake well with cracked ice
and serve in 10 oz., glass.



NIGHT CAP

1/2 of a lime juice.

1/3 Brandy.

1/3 Cream Cacao.

1/3 Dry Gin.

Drops of Absinthe.

Shake with cracked ice and serve in a Manhattan glass.



*—

MINT JULEP

Marsh up mint leaves.

Teaspoonful of sugar.

2 oz. Borbou Whisky.

Shake and serve in a mint Julep glass with frappe ice and mint leaves.



*—

OLD FASHION

2 oz. of Rye Whisky.

Teaspoonful of sugar.

Drops of Curacao.

1 Slice of Lime.

1 Slice of Pineapple.

1 Slice of Orange.

Serve with a cherry in an Old Fashioned glass.





THE PERFECT SCOTCH

MILK PUNCH

Teaspoonful of sugar.

$\frac{1}{2}$ Sloppy Joe's Ron.

$\frac{1}{2}$ of Cream.

Shake with cracked ice and serve in a ten oz. glass.



MILLIONAIRE

$1\frac{1}{2}$ oz. of Rye Whisky.

White of an Egg.

Drops of Grenadine.

Drops of Curacao.

Shake with cracked ice and serve in a tall glass.



APPLE JACK

$1\frac{1}{2}$ oz. of Apple Jack.

Teaspoonful of sugar.

$\frac{1}{2}$ of a lime juice.

Drops of Curacao.

Shake with cracked ice and serve in Manhattan glass.



HORSES NECK

Juice a lime.

2 oz. of Gordon Dry Gin.

1 Peel of a lime in spiral shape.

Serve in a ten oz. glass, with ice, and a bottle of Ginger Ale.



*

MANHATTAN

$\frac{1}{2}$ of Rye Whisky.

$\frac{1}{2}$ of Martini & Rossi Vermouth.

Drops Angostura bitters.

Stir and serve with a cherry in Manhattan glass.



*

WHISKY SOUR

Teaspoonful of sugar.

The juice of a lime.

$1\frac{1}{2}$ oz. of Rye Whisky.

Shake with cracked ice and serve in a Manhattan glass.



FOX MOVIE TONE

$\frac{1}{2}$ of a lime juice.
 $\frac{1}{3}$ Scotch Whisky.
 $\frac{1}{3}$ Italian Vermouth.
 $\frac{1}{3}$ Cointreau.
Drops of Curacao.

Shake with cracked ice and serve in
Manhattan glass.



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ABSINTHE DRIP

$\frac{3}{4}$ of Absinthe.
 $\frac{1}{4}$ of Anisette.
Serve with ice a French
Absinthe glass.



*
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SWEETES

Teaspoonful of sugar.
White of Egg.
 $\frac{2}{3}$ of Absinthe.
 $\frac{1}{3}$ of French Vermouth.
Shake with cracked ice and serve in a
Champagne glass with Creme de
Menthe in the bottom and a Cherry
covering the Menthe.



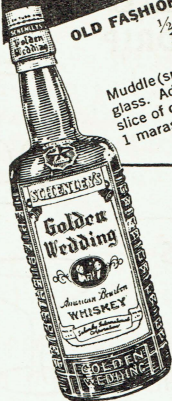
• IT'S DELICIOUS
 • IT'S DIFFERENT
 • IT'S MELLOW



OLD FASHIONED COCKTAIL

$\frac{1}{2}$ lump sugar
 1 teaspoon water
 1 dash bitters

Muddle (smash) well in Old Fashioned glass. Add—large piece of ice, $\frac{1}{2}$ slice of orange, 1 piece of pineapple, 1 maraschino cherry, piece of lemon or lime peel, 1 glass Golden Wedding Whiskey.



SCHENLEY'S
Golden Wedding

FINEST AMERICAN WHISKEY
In Bourbon or Rye

Just taste the rich deep flavor of this noble whiskey, straight or in the mixed drink suggested above. Golden Wedding has been famous in America as a "Gentleman's Drink" since the year 1875 when it was first made.

ABSINTHE FRAPPE

$\frac{1}{4}$ of Anisette.

$\frac{3}{4}$ of Absinthe.

Shake with cracked ice, serve
in a tall glass.



RAINBOW PLUS

Serve in a Cordial-glass, carefully pouring each ingredient with a Tea spoon.

$\frac{1}{7}$ of Grenadine.

$\frac{1}{7}$ Anisette M. B.

$\frac{1}{7}$ of Perfect Amour.

$\frac{1}{7}$ of Green Menthe.

$\frac{1}{7}$ of Curacao.

$\frac{1}{7}$ of Yellow Chartreaux.

$\frac{1}{7}$ of Jamaica Rum.

Light it.



ZAZERAC

Teaspoonful of sugar.

Drops of Absinthe.

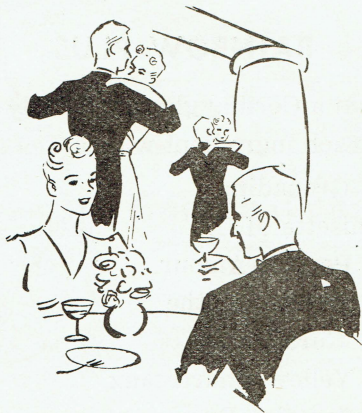
Peel of lime.

2 oz. of Rye Whisky.

Drops of Angostura.

Drops of orange Bitters.

Serve in old fashioned glass with ice
and mineral water.



SLOPPC JOE'S BAR
Cross road of the world.

SPECIAL COCKTAILS

POUSSE CAFE

1/7 Creme Cocoa.

1/7 of Benedictine.

1/7 of Anisette.

1/7 White Menth.

3/7 of Martell Brandy.

Stir with ice, and serve in a Cordial glass.



*

THOMAS COOK

1/4 of Martell Cognac.

1/4 of Noilly Prat.

1/2 of Dry Gin.

Drops of Grenadine.

Drops of Curacao.

The juice of a lime.

Shake with cracked ice and serve in a Manhattan glass.





HAVANA - CIGARS

You are cordially invited to visit our **FACTORY**, where real hand made clear Havana cigars are manufactured

M I A M I

Dash of Cointreau.
 $\frac{1}{2}$ of Gin.
 $\frac{1}{2}$ of Pineapple Juice.
Shake, with cracked ice, and
serve in a tall glass.



*—

P. & O. COCKTAIL

$\frac{1}{2}$ of Gordon Dry Gin.
 $\frac{1}{2}$ of Pineapple Juice.
Drops of Parfait Amour.
Shake with cracked ice and serve in a
tall glass.



*—

DOCTOR SPECIAL

Drops Orange Bitters.
Drops of Grenadine.
 $\frac{2}{3}$ of Gin.
 $\frac{1}{3}$ Apple Jack.
Stir and serve in a Manhattan glass
with a peel of lime.



SLOPPY JOE'S SPECIAL

1/3 of Port Wine.
1/3 of Pineapple juice.
1/3 of Martell Cognac.
A few drops of Grenadine
and Curacao.

Shake with cracked ice, and serve in a tall glass.



*

HAVANA SPECIAL

1/3 of Pineapple Juice.
1/3 of Cointreau.
1/3 Rum.
Shake with cracked ice, and
serve in a tall glass.



*

ORIENTE COCKTAIL

1/4 of Pineapple Juice.
1/2 of Rum.
1/4 of Perfect Amour.
Shake with cracked ice and serve in a tall glass.



GRACE LINE

$\frac{1}{2}$ Dry Gin.

$\frac{1}{2}$ of French Vermouth.

White of an Egg.

A few drops of Cassis.

Shake with cracked ice, and serve in a tall glass.



*

LOS ANGELES

$\frac{1}{3}$ of Martell Cognac.

$\frac{2}{3}$ of Ama Vermouth.

Shake with cracked ice, (put in one cherry and a peel of lime) and serve in a Manhattan glass.



*

AROUND THE WORLD

$\frac{1}{2}$ of Pineapple Juice.

$\frac{1}{4}$ of Green.

Creme de Menthe.

$\frac{1}{4}$ of Gin.

Shake with cracked ice, and serve in a tall glass.





PEDRO DOMECCO

Guaranteed pure grape brandy made in a pot still
from wine grow exclusively in JEREZ de la
FRONTERA, SPAIN.

KENTUCKY

$\frac{1}{2}$ of Pineapple Juice.

$\frac{1}{2}$ of Rye Whisky.

Shake with cracked ice, and serve in a tall glass.



NEW YORK

$\frac{1}{2}$ of Martell Cognac.

$\frac{1}{2}$ of Pineapple Juice.

Shake with cracked ice, and serve in a tall glass.



VALDES

$\frac{1}{2}$ of Pineapple Juice.

$\frac{1}{2}$ of Gin.

A few drops of Bitters.

Shake with cracked ice, and serve in a tall glass.



WHAT IS GOOD

Teaspoonful of sugar.

$\frac{2}{3}$ of Gin.

$\frac{1}{3}$ of Aprocit Brandy.

The juice of a lime.

White of an Egg.

Shake with cracked ice, and serve in a tall glass.



CHAMPAGNE PUNCH

(For Six Persons)

1 Glass of Marrasquino.

2 Glass of Martell Cognac.

1 Glass of Red Curacao.

1 Bottle of Champagne.

$\frac{1}{4}$ bottle of Mineral water.

Add the peel of four limes and also fruits.

Sweeten to taste and serve in a Champagne glass.



CHAMPAGNE COCKTAIL

Put a lump of sugar in a

Champagne glass.

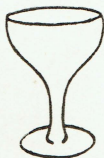
The peel of a lime.

Mint leaves.

A few drops of Bitters and

Curacao.

Full the glass with Champagne.



IN HAVANA

NEW YORK

LONDON

AND PARIS

ZINZANO

VERMOUTH



CALESERO RHUM
THE OLDEST RUM IN WEST INDIES
HAVANA, CUBA

CIDER COCKTAIL

Put a lump of sugar in a

Champagne glass.

The peel of a lime.

Mint leaves.

A few drops of Bitters and
Curacao.

Full he glass with Cider.



FANCY DRINKS

AMERICAN GIRL

$\frac{1}{2}$ of a lime juice.

$\frac{1}{3}$ Italian Vermouth.

$\frac{2}{3}$ Cognac.

Drops of Amer Pican.

Drops of Cointreau.

Shake with cracked ice, and serve in hollow stemmed glass, the base filled with Parfait Amour and corked with a cherry.



Welcome to Cuba

DRINK

Polar

BEER



SOPHISTICATE

- 1/2 of a lime juice.
- 2/3 Brandy.
- 1/3 Creme de Cacao.
- White of an Egg.



Shake with cracked ice, and serve in hollow stemmed glass, the base filled with Parfait Amour and corked with a cherry.

*

HAPPY NIGHT

- Juice of a lime.
- 2/3 Gin.
- 1/3 Apple Jack.
- White of an Egg.
- 1 Teaspoonful of sugar.
- Drops of Creme de Menthe.



Shake with cracked ice, and serve in hollow stemmed glass, the base filled with Grenadine and corked with an olive.



CUBA LIBRE

Juice of half lime
1½ onz. of Ron.
¼ Bottle of Coca-Cola.
Serve in 10 onz. Glass.



COBBLERS

The cobbler is, like the Julep, a drink of American origin, although it is now an established favourite, particularly in warm climes. It is very easy to make, but it is usual to make it acceptable to the eye, as well as the palate, by decorating the glass after the ingredients are mixed. The usual recipe for preparing Cobblers is given below. To make a Whisky Cobbler substitute Whisky for Gin, for a Brandy Cobbler, substitute Brandy, and so on.

Fill glass half full with cracked ice. M

Add 1 Teaspoonful of Powdered Sugar.

Add 1 Small Glass of Gin (or Whisky, or Brandy, as above).

Stir well, and decorate with slices of orange or pineapple.



THE ORIENTAL BAZAAR

At 252 Zulueta St.

nex to SLOPPY JOE'S



**Havana's smart gift shop Importers of the finest
& largest selection of french perfumes, Linnens
& gifts.**

Don't fail to visit

THE ORIENTAL BAZAAR

C I G A R S

Marca	Box	Price
SLOPPY JOE'S		
Belvederes	25	2.50
Perfectos	"	3.00
Nacionales	"	4.25
Petit Coronas	"	3.60
Coronas	"	5.50
H. UPMAN		
Belvederes	25	2.50
Perfectos	"	2.80
Nacionales	"	4.35
Petit Coronas	"	3.75
Coronas	"	5.90
ROMEO Y JULIETA		
Belvederes	25	2.50
Perfectos	"	2.95
Petit Coronas	"	3.75
Coronas	"	5.90
HOYO DE MONTERREY		
Belvederes	25	2.50
Perfectos	"	3.50
Petit Cetros	"	3.45
Nacionales	"	4.40
Petit Coronas	"	3.60
Coronas	"	5.90
LA CORONA		
Belvederes	25	2.85
Perfectos	"	3.15
Petit Coronas	"	3.90
Coronas	"	5.60

PARTAGAS

Belvederes	25	2.50
Perfectos	"	2.75
Coronas	"	6.90

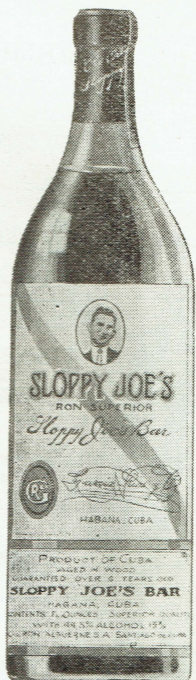
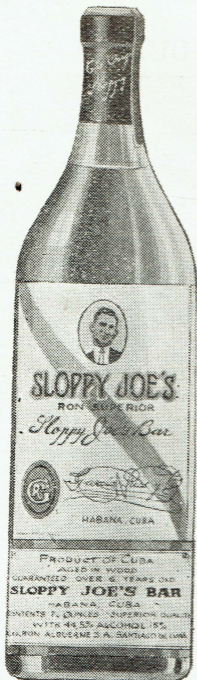
RAMON ALLONES

Petit Coronas	25	3.75
Nacionales	"	4.05
Coronas	"	6.90
Obsequio	"	5.00



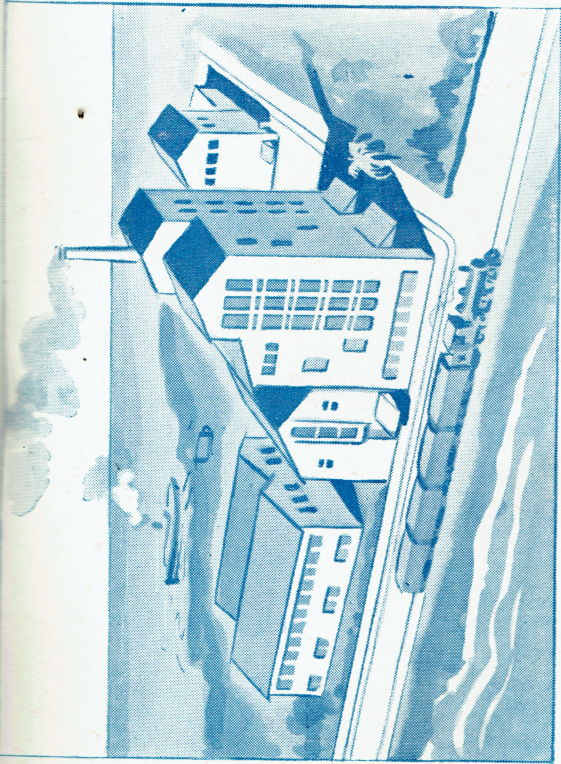
In this delightful Island grow the mild and fragrant leaf for the filler of the SLOPPY JOE'S CIGARS.

The same fine Tobaccos that make this Island famous are blended to your taste in SLOPPY JOE'S CIGARS mild, fragrant and mellow as moon-light.



SLOPPY JOE'S Ron is a Produce of the most famous Santiago de Cuba Destilleries, who manufacture from most select cuban sugar cane. We guarantee same to conform to any Medical, Chemical or Analytical Standard of Purity and Excellence. It is the Essence of Goodness and fine Liquor and conveys that indefinable distinction which characterises supreme quality, the taste of which is the Golden Key unlock all the pleasant avenues of the Memory.

SLOPPY JOE'S Ron Distillery :: STAB BY ALBUERNE 1896





SLOPPY JOES

HAVANA, CUBA