

THE



POPLAR

SOCIAL CLUB

~ please speakeasy ~



WELCOME TO THE POPLAR SOCIAL CLUB

Please make yourself comfortable and be prepared to be transported. Here, at The Poplar Social Club, we are completely dedicated to, and somewhat obsessed with, the craft of the cocktail in an environment with more than a tip of the hat to days gone by when ladies were dames and men were gents.

This is a speakeasy, an establishment borne from the time when Prohibition was in force and selling alcoholic beverages was fraught with danger.

Speakeasies were unlicensed saloons, so called because of the practice of 'speaking easy' about such a place in public, or when inside, so as not to alert passing constabulary or neighbours. Speakeasies sported elaborate brass warning bell systems yet despite precautions frequently would be raided by the Bureau of Prohibition agents and police and therefore required concealed passageways to provide escape. These hidden escapes were designed to lead patrons out to the street level up to a block away to evade the constabulary. Many were so profitable they flourished despite being illegal and secretive. Selective memberships were sold to a 'Social Club' as a ruse to purchase alcohol within the establishment.

Ours is a modern day speakeasy with an old-school attitude to liquor.

SACCHARIFEROUS

SUMMERS RADIANCE : \$14

The essence & flavours of Summer in a drink, then topped with Prosecco. Simple, but delicious.

Passionfruit Vodka, Lime Juice, Guava Syrup, Peach Bitters & Sparkling Wine

BRAMBLE: \$15

Named after blackberry bushes, the bramble is another 1980's banger. Dick Bradsell wanted to create a drink resembling his Spring experiences of picking blackberries in the Isle of Wight. The combination of Dry Gin, Crème de Mûre and Lemon Juice creates a refreshing beverage that starts of sweet but carries through some slightly dry undertones.

Dry Gin, Crème de Mûre & Lemon Juice

PERKY NANA: \$15

A replication of the classic chocolate bar, but with alcohol.
This beverage is practically a bulked up chocolate & banana milkshake.
Great for an after dinner treat.

Crème de Banana, Crème de Cacao Blanc, Licor 43 & Cream

FRENCH MARTINI: \$16

Not actually French, but created in New York in the 1980's, the French Martini uses Chambord; a French Raspberry Liqueur. Mixed with Pineapple Juice, Vodka and a twist of Raspberry Vodka, this drink is an absolute hit with the ladies. Sweet but strong flavours and a beautiful creamy texture, this is not one to miss.

Chambord, Absolut Raspberry Vodka, Titios Vodka & Pineapple Juice

CLOVER CLUB : \$16

Predating the prohibition, the Clover Club was designed by men for men. Originally, the drink was named after the Philadelphia men's club; *The Clover Club*, an established group of lawyers, writers and business men. Nowadays we see the Clover Club popularised by men and women.

Due to it's florescent pink colour and foamy texture, it is often misconceived as a "girly drink." This, is not the case. A wonderful combination of Gin, Crème de Framboise, Lemon Juice & Egg White, this beverage is on the fruitier side but packs a punch.

Dry Gin, Crème de Framboise, Lemon Juice & Egg White

Piquant

PAPER PLANE: \$16

A common folktale is that this drink is named after the catchy M.I.A song of the same name. Unofficially, the drink first appears in 2008, just a few months after the song reached the US top 100. Like the song, this drink is catchy and makes you want to dance. A heavenly combination of Bourbon, Aperol, Amaro & lemon juice results in a refreshing but bittersweet beverage.

Woodford Reserve, Aperol, Amaro Montenegro & Lemon Juice

BUSTER KEATON: \$18

This drink, as well as Buster Keaton, is very similar to the one and only Charlie Chaplin. Originally consisting of equal parts Apricot Brandy, Sloe Gin & Lime Juice, the Buster Keaton is like the Charlie Chaplin on steroids, with the addition of Over proofed Gin and an absinthe dash, creating a more wholesome anise-tinge.

*Apricot Brandy, Sloe Gin, Never Never Southern Strength Gin,
Absinthe & Lime Juice*

AIR CRAFT CARRIER: \$18

Based upon the Aviation; a cocktail invented in the early 20th century by Hugo Ensslin, the Air Craft Carrier consists of the same key components; Crème de Violette, Maraschino & lemon juice but with the addition of a Navy Strength Gin. This drink, by no means, is a walk in the park as the four ingredients meet in the middle of the pallet to create a sweet, sour, yet tarty taste. And hey, everything's better with a cherry on top!

Crème de Violette, Navy Strentgh Gin, Maraschino & Lemon Juice

CORPSE REVIVER #2 : \$18

The infamous Corpse reviver saw print around the 1930's in the Savoy Cocktail Book. Essentially a drink that can 'revive any corpse' or in lay-terms, make that hangover tolerable. When researching about the Corpse Reviver, we found the quote "Best served the day after your birthday. Even though you're old enough to know better – shame on you." You can't teach an old dog new tricks I suppose; Corpse Reviver #2 please!

Gin, Cointreau, Cocchi Americano & Lemon Juice

ADAMS ORANGE: \$20

The first 'sour' recipe appeared in 1856 as part of the hand written list of 107 mixed drinks then offered at in the Mart Ackermann's Saloon in Toronto. The drink was then popularised by the British Navy. We like to mix things up around here though, so we've taken the traditional Rum Sour Recipe and added in Orange and Vanilla to create a slightly sweeter, more flavoured Rum Sour.

Goslings Black Seal, Cointreau, Vanilla Essence, Lemon Juice, Egg White

COURAGEOUS

PURPLE GANGSTER: \$16

Hailing from a great annual tradition in supporting the Mandela Essay, the Purple Gangster is a prestigious position held by only the elitist. The current Purple Gangster has been dubbed as the "Problem Gambler" and for good reason. His addiction to the spinning wheel thrill is second only to his addiction to tenacious but palatable cocktails, which is the motivation of devising this concoction. A strong hit of Blue Curacao, Raspberry Vodka, Dry Gin and Crème de Violette mixed with grenadine and Red Bull leaves this drink not for the faint hearted.

Blue Curacao, Absolut Raspberri Vodka, Dry Gin, Crème de Violette, Grenadine, Lemon Juice, Cherry Bitters & Red Bull

SUFFERING BASTARD: \$16

During the Second World War, it's rumoured that the English asked bartender Joe Scialom, creator of this concoction, to make eight gallons of the Suffering Bastard and send it to the front lines to help cure the soldiers of their savage hangovers so they could continue to function. So if last night was a big night, this is sure to help you soldier on. Trust us. Tested extensively. It works a treat.

Cognac, Gin, Lime, Ginger Beer, Angostura Bitters

BLOOD & SAND: \$17

The drink was named after, and created for the premier of the 1922 Rudolph Valentino Bullfighting movie and was popularised when published in the 1930 Savoy Cocktail Book.

Scotch, Cherry Herring, Mancinno Rosso Vermouth & Orange Juice

MONSTER MARTINI: \$20

The Espresso Martini has become one of the most popular modern cocktails. The secret to a good Espresso Martini is having good coffee. And we have great coffee. Using an eight hour, triple filtered single plantation from India, the "Coffee Monster" is a key factor in contributing to the execution of this beverage. Live, Breathe, Bleed Caffeine.

Titos Vodka, Absolut Vanilla Vodka, Quick Brown Fox, Licor 43, Coffee Monster Espresso

ZOMBIE: \$22

'Don the Beachcomber' was the first prototypical tiki bar and was created by Donn Beach, the 'founding father' of tiki culture. We think there was something wrong with him. In 1934, the legend decided to mix as many potent rums as possible into a beverage, balanced out with fruit juice, to cure the hangover of a customer for a business meeting. Supposedly, the customer returned a few days later to complain, stating that the concoction had 'turned him into a zombie.' Thus, one of the most famous hangover remedies was born. Consisting of four rums, grenadine, fruit juice and bitters, this drink was originally limited to only two drinks per person, for good reason.

Sailor Jerry's Spiced Rum, Goslings Black Seal, Stolen Gold, Plantation O.F.T.D, Orange Juice, Pineapple Juice, Grenadine, Orgeat, Lime Juice & Bitters.

CLASSIC

MARGARITA: \$15

Not a pizza. This beverage is one of the most famous cocktails in mixology. Originally popularised during the prohibition as people were often drifting across the border for a fix, tequila was the most accessible of all spirits

El Jimador, Cointreau & Lime Juice

OLD FASHIONED: from \$16

The first recipe for the Old Fashioned shows up in 1862 in a book called "Jerry Thomas' Bartender Guide: How To Mix Drinks." Originally served with Gin as the base spirit, we encourage you to build you own. Pick a whisky, bourbon, rum or surprise us!

Base Spirit of Choice, Brown Sugar, Bitters

MARTINI: from \$16

What mood are you in? Gin? Vodka? Dry? Wet? Twisted? Filthy?
Whatever the craving, we have the martini for you

Up to you

CAIPIRINHA: \$18

Often referred to as the “Brazilian Mojito,” the caipirinha is one of the most simple, yet delightful cocktails out there. A citrusy combination of lime, sugar and cachaça, a distilled spirit from fermented sugarcane, results in the traditional Brazilian beverage.

Yaguara Branca Cachaça, Muddled Lime & Brown Sugar

NEGRONI: \$18

Based upon the traditional Americano cocktail, Count Camillio Negroni decided to bulk up the drink in 1919 by substituting Gin, for the soda. Now consisting of equal parts Gin, Campari & Sweet Vermouth, this beverage is a big boy. Strong, but with a beautiful balance of bitterness.

Dry Gin, Campari & Mancinno Rosso Vermouth

Food Menu

Plates to share

Smoked Akaroa Salmon Fishcakes, salsa verde,
crème fraiche, lemon [GFA|DFA] - 19

Crispy Calamari, chili & ginger jam, kewpie mayo, lemon [GFA] - 17

Cauliflower & 3 Cheese Croquettes, French mustard mayo - 17

Quesadilla, jerk-spiced chicken, soft flour tortillas, salsa,
guacamole, sour cream - 18

Dux Fried Chicken, chipotle aioli - 18

Pork Belly, sake, sweet soy & sesame glaze, Asian slaw [GFA|DFA] - 18

Tacos

Crispy Fried Chicken - seasonal leaves, fresh tomato, guacamole,
chipotle aioli [GFA|DFA] - 16 / pair

Crumbed Market Fish - seasonal leaves, tomato salsa, coriander +
lime aioli [GFA|DFA] - 16 / pair

Three Bean - seasonal greens, cucumber, red onion, tomato salsa,
dukkah [GFA|DFA|VA] - 16 / pair

Please note - GFA/DFA will be corn tortillas and grilled fish or chicken

Bits & Bites

Flat Bread - dips, marinated olives and spreads - 17

Garlic Bread - toasted baguette [GFA] - 9

Warm Olives - whole kalamata & green olives with chili, garlic,
orange, rosemary [GFA|DFA|VA] - 7

Hand Cut Agria Chips - smoked paprika, tomato salsa, sour cream [GFA|DFA|VA] - 11