

Story & Photo by Mark Shaffer



There are two kinds of bars in this world: one kind pours booze while the other sort makes cocktails. The Old Bull Tavern makes cocktails. There's a sense of a bygone era of elegance about the place in general and the bar in particular. It's evident in the bar menu, where the short list of classic beverages includes old stalwarts like the Cosmopolitan and the Sazerac, with the drink's origin referenced beneath the ingredients.

The intriguingly named Corpse Reviver #2 is credited to Harry Craddock, who wrote about the potent mix of gin, Lillet Blanc, Cointreau, lime juice and Pernod in his 1930 classic, "Savoy Cocktail Handbook." He also cautioned that, "Four of these taken in swift succession will quickly unrevive the corpse again."

Something tells me Mr. Craddock would have enjoyed


