

SIP LIKE AN ICON



We celebrate women who make an impact with our selection of iconic cocktails crafted by talented females, featuring bold, stylish flavours inspired by these icons.

Añejo Old Fashioned.....23

Añejo tequila, agave syrup, bitters, and sugar create a tequila-based Old Fashioned, developed by Julie Reiner in the early 2000s, contributing to her reputation as an iconic NYC bartender.

Hanky Panky.....22

Dry gin, sweet vermouth, and Fernet-Branca, created in the early 1900s by Ada Coleman. As one of the first female bartenders, she crafted this bold drink and paved the way for women in bartending.

Old Cuban.....22

Audrey Saunders' 2001 creation blends aged rum, mint and Champagne a polished, modern classic born from the early craft-cocktail movement.

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STORIES BEHIND THE SIP

These cocktails aren't just mixes; they're icons. Created by women who shaped the world of flavour, each drink is a tribute to creativity and unforgettable craft.

Añejo Old Fashioned Created by Julie Reiner



A new era arrived in the early 2000s, and Reiner helped define it with this iconic creation from her Flatiron Lounge, in New York City. By swapping whiskey for aged tequila and sweetening with agave, she gave the Old Fashioned a distinctly Mexican twist. Reiner went on to co-found Clover Club and Leyenda, two of NYC's most influential cocktail bars, cementing her reputation as a leader in modern mixology.

Old Cuban Created by Audrey Saunders

Created in 2001, the Old Cuban originated in New York City at the celebrated Beacon restaurant. Later, Saunders opened the Pegu Club in 2005, which became a cornerstone of the craft cocktail movement. The Old Cuban is often described as a refined hybrid of the Mojito and French 75, refreshing yet elegant, balancing rum and mint with sparkling wine. It remains one of the defining modern classics of the 21st century.



Hanky Panky Created by Ada Coleman



An icon in its own right, the Hanky Panky was first mixed in the early 1900s by Ada "Coley" Coleman while she was head bartender at the London's Savoy American Bar. At a time when women were rarely seen behind the bar, Coleman became one of the first female head bartenders in history. The Hanky Panky is a bold, bittersweet cocktail that blends gin and vermouth with Fernet-Branca, showcasing her innovative spirit and paving the way for women in bartending.

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