

ELEVATED

CLASSICS



VOL.
01

NOK NOK BNE

SUMMER 2025

NOK NOK PRESENTS

The Negroni Sessions



12 UNIQUE NEGRONIS | \$15 SINGLES | \$30 FLIGHTS (3X MINIS)

2PM - 4PM, EVERY SATURDAY & SUNDAY



ELEVATED CLASSICS

CONTENTS

The Old Fashioned	03
The Negroni	05
The Martinez	07
The Daiquiri	09
The Margarita	11
The Airmail	13
The Painkiller	15
The Last Word	17
The Jungle Bird	19
The Espresso Martini	21

The Old Fashioned.

Technically, it all started here.

This spirit-forward, square-jawed beauty is the original definition of a "cocktail".

Made with love & attention - it will always be a staple of a good bar.



These days, the name 'cocktail' covers encyclopedias of drinks. Originally, though, it only referred to a specific recipe.

It all started in 1806. A local newspaper had printed that expenses of the loser of the local election included 25 glasses of cocktails. One reader wrote in to ask what a "cocktail" was, and Harry Crowell answered:

"Cocktail, then, is a stimulating liquor, composed of spirits of any kind, sugar, water & bitters. - It is vulgarly called a bittered sling".

Keeping in mind, that 4 years prior - in 1802 -

Thomas Jefferson lifted the whiskey tax of 1791, so America's production of whiskey (especially rye) had shot through the roof. Even though gin, brandy & genever were the main go-to spirits at the time, everything had fallen into place to create the perfect storm for the Old Fashioned to be born.

...everything had fallen into place to create the perfect storm for the Old Fashioned to be born.

Then came the "Improved Whiskey Cocktail", which used fruits such as orange or lemon, along with liqueurs like absinthe or chartreuse. This was met with a divided opinion, as some preferred it to the original, and vice-versa. Especially since bars weren't exactly 'big' on labelling back then, so a lot of the times you didn't know what you would get until you got it.

By 1880, the name the "Old Fashioned Whiskey

Cocktail" first appeared in print, solidifying the difference for those who preferred the original recipe, and paved the way for a main branch of the cocktail family tree.

Our elevated version features a blend of bourbon & rye that has

been washed and clarified with toasted milk - imparting a creamy, buttery & biscuity finish to the blend of whiskies. Instead of plain sugar, it has been balanced with a blend of sheries and a salted vanilla bean lactic for not only sweetness, but also a tiny touch of salt and acidity. This is all married together with our house-made bitters green coffee bean & native citrus bitters.

The Old Fashioned Whiskey Cocktail

NO MUDDLED FRUIT HERE.

Buffalo trace bourbon. Angostura bitters. Demerara sugar. Orange peel.

Toasted Tony

HE'S A SMOOOOTH OPERATOR

Toasted milk-washed bourbon & rye blend. Salted vanilla bean lactic. Sherry blend. Nok Nok's green coffee bean bitters & native citrus bitters. Coastal saltbush.

The Negroni.

Possibly the greatest thing to have ever come out of Italian cocktail culture.

In its simplest form - it's the drink that keeps on giving, constantly evolving with every sip.

Beautifully bitter, bold & brilliant.



Like many of our beloved classic cocktails, the origin story of the Negroni is shrouded in mystery.

The most widely reported tale of the Negroni's conception comes from 1919, and was reportedly invented by a Count.

Count Camillo Negroni, an Italian who spent his twenties as a cowboy travelling America, was at Caffè Casoni - in Florence Italy, drinking his favourite cocktail - the Americano.

The Americano, for those who don't know - is a mix of campari, sweet vermouth & soda water - served tall, over ice.

Legend goes that the Count had asked the bartender - his friend, Fosco Scarselli to make his next Americano a little stronger by replacing the soda water for gin.

Scarselli happily obliged his friend's request, and also swapped the traditional

lemon garnish for orange, and boom! - the Negroni was born.

Word broke out fast, and it wasn't long at all until everyone was coming in to Caffè Casoni and asking for a 'Negroni cocktail'.

The Negroni family were quick to jump on the success of the drink. In 1919, they founded and opened the Negroni Distillery in Treviso, Italy.

They used the distillery to produce a ready to drink version of the cocktail, that they sold under the name of the 'Antico Negroni' (which translates to Ancient Negroni). The distillery is still open to this day, albeit under the ownership of a new family.

...it wasn't long at all until everyone was coming into Caffè Casoni and asking for a 'Negroni Cocktail'.

Our elevated Negroni keeps the original DNA of the Negroni alive, but with the Nok Nok twist you know & love. Inspired by late night Tokyo, we have focussed on texture, by sushi rice-washing japanese cherry blossom gin, and turning our campari into a gomme, before infusing with cacao nibs. This is all balanced with our house-made sweet vermouth blend, a tiny touch of cold brew, our sherry blend, green coffee & choc bitters, and coastal saltbush for a bold, dark & balanced late night Negroni.

The Negroni

JUST THE WAY THE COUNT LIKES IT
Gin. Campari. Sweet vermouth.

Midnight Rice Boy

AFTER HOURS

Sushi rice-washed gin. Cacao campari. Sweet vermouth blend. Sherry blend. Cold brew. Nok Nok's green coffee bean bitters. Choc & orange bitters. Coastal saltbush.

The Martinez.

The forgotten father of the most well-known cocktail of all time.



Another classic cocktail whose true origin has been lost to history, the Martinez is generally thought to be the 'father' of the Martini.

Jerry Thomas was a bartender working at The Occidental Hotel in California.

A popular drinking spot and good location for a respite in-between the journey from Montgomery Street to Martinez - the route from which tourists would take the ferry. The story goes that Thomas created this drink for a visitor bound to Martinez, which he subsequently named the cocktail after. However, Thomas

had not published the Martinez in his edition of 'The Cocktail Guide' (dated 1862), only writing about it in his 1887 version - circulated two years after his death. The source is not referenced in his book either. Additionally, there is little other evidence that he was the creator.

Indeed, the people of Martinez claim that the namesake Martinez cocktail was first produced in their town. There is even a plaque proudly hung up that commemorates its creation, possibly done so in an effort to protect and certify their story. If this was to be true, then the story of a man named Julio Richelieu could be valid. In about 1870, Richelieu served a customer in his town of Martinez, with a gin and vermouth drink, popped a pickled fruit in and thus created the star of this legacy. But whether this is the real history behind such an iconic drink? I doubt we'll ever know.

The cross over between the Martinez and Martini deserves thought too. Even though now they have both been established as two very distinct and separate drinks, it is near impossible to trace what their separate histories (that is if they did in fact have

separate histories) were, and where they intertwine.

Just to rub salt in the wound, the Martine and Marguerite (which are also mixes of gin, bitters, and vermouth) were first produced around the same time. This begs the question of whether or not this family of cocktails were at some point all the same, but through time and being passed down from bartender to bartender, they came to be the distinct variations they are today - with their 'some-same-but-different' naming scheme.

There is also the question of whether the Martinez and Martini started as the same drink with different names, but then over time their names got muddled and they evolved into the different drinks that they are today; the Martinez being vermouth heavy and a sweeter style cocktail, and the Martini being a dry, gin-forward cocktail.

Our take on the Martinez is a savoury, umami bomb! White & black truffle fat-washed gin, umami gin & a bitter artichoke liqueur form the savoury backbone, while our house-made sweet vermouth & sherry blend, along with our salted maraschino balance and add richness of the drink, by adding sweetness & a touch of bitterness. Finished with our Tasmanian pepperberry bitters, native citrus bitters, coastal saltbush and fresh lemon oil.

The Martinez

THE FORGOTTEN FATHER

Gin. Sweet vermouth. Luxardo maraschino. Angostura bitters.

The Finer Things

THE TRUFFLE BOMB

Truffle fat-washed gin. Umami gin. Cynar. Salted maraschino. Sherry blend. Nok Nok's sweet vermouth blend. Nok Nok's tasmanian pepperberry bitters. Native citrus bitters. Coastal saltbush.

The Daiquiri.

The tropical, beach-side favourite around the world was actually born in the depths of a Cuban mine.

Seriously simple.
Beautifully balanced.
Downright delicious.



In 1898, as Roosevelt has just won the battle of San Juan Hill, and was starting to exploit Cuba's iron mines, an exploratory expedition team led by Jennings Stockton Cox ended up on the south-eastern shore of Cuba, in a small town called Daiquiri.

The expedition team all received generous salaries, as well as tobacco rations - as a way to tempt them from their comfy lives in the US to go trekking through Cuba and risk yellow fever instead. Luckily, Cox had the foresight to request that they also each received a monthly ration of the local rum - Bacardi Carta Blanca.

Cox began to notice that the local Cuban workers would mix it with water, soda, coffee, just about anything they could get their hands on - and so he started experimenting.

According to the story, an engineer by the name of Francesco Domenico Pagliuchi was working closely in the mines with Cox. One fateful day, the pair had set out to

...the local Cuban workers would mix it with water, soda, coffee, just about anything they could get their hands on...

make a drink with the ingredients they had on hand; rum, limes & sugar - and voila! The Daiquiri was born. A few days later, Pagliuchi wrote to a magazine in the US, detailing the drink in his letter, and crediting Jennings Cox as its creator.

Funnily enough, the first appearance of the Daiquiri in a cocktail book wasn't for another 16 years, in 1914, where it finally arrived in "Drinks" by Jacques Straub, but unfortunately was misspelt as the "Daiguiroi Cocktail".

In our take on the Daiquiri, we've tried to stay as true to the original as possible - showcasing the beauty of simplicity, but also taking a couple of words of wisdom from the tiki cocktail cannon. 'What

one rum can't do, three rums can' - and that's what began the process of creating our 'Badass Blanca Blend'. Like all things nok nok, we took the concept and pushed it further, blending five different rums to achieve layers of complexity, and a seriously smooth finish. Balanced with fresh lime, and a house-made cane syrup, everything is tied and lifted with hints of our native citrus bitters & coastal saltbush.

Super simple, but so good it slaps.

The Daiquiri

FOR BRIGHTER DAYS IN DARKER MINES
Bacardi carta blanca. Fresh lime. Simple.

The Slapuri

THE DAIQUIRI THAT SLAPS
Nok Nok's 'badass blanca' rum blend. Cane syrup. Fresh lime.
Nok Nok's native citrus bitters. Coastal saltbush.

The Margarita.

The world's most popular cocktail.

And we still don't really know where it comes from.

#mysteryofthemarg



The origin of the Margarita is fiercely debated, but here are what are widely considered the top 3 possibilities;

Our first contender is Carlos "Danny" Herrera, who in 1938, owned the Rancho La Gloria restaurant and claimed he was inspired to invent the drink by a "picky woman" named Marjorie King. King visited Rancho La Gloria and declared she was allergic to all spirits except tequila, but she didn't want to drink the spirit straight. So, Herrera took the base of a tequila shot which is taken with salt and lime, and threw together the margarita.

The next contender is Dallas socialite, Margarita Sames. Having the same name as the cocktail definitely helps make her case more believable. It is said that she concocted the drink for a group of her friends back in 1948 while they were vacationing in Acapulco. Her good friend, Tommy Hilton, added the cocktail to the

bar menu at the Hilton hotel chains, but by then a tequila brand had started running an ad campaign for the drink, stating "Margarita, it's more than a girl's name".

Lastly, in 1941, bartender Don Carlos Orozco was working at a bar in Ensenada when the daughter of a German ambassador, Margarita Henkel, walked in and asked for a drink. He claims he let her taste an experiment he had been working on

and decided to name the drink after her. Suppose it was a better choice than "The Experiment"

Our version of the Margarita pays tribute to one of the primary mezcal production regions of Mexico - Oaxaca. As

such, the base of our tribute is a blend of mezcal, and tequila for a smokey base. We've then punched that smoke up another level by smoking a blend of dry curacaos. A touch of sweet orange, and herbal notes come from the addition of Grand Marnier & Dom Benedictine. Finally, fresh lime & smoked salt balance & brighten, for a Margarita that's as Wild as Oaxaca.

The origin of the Margarita is fiercely debated

The Margarita

THE MOST POPULAR COCKTAIL IN THE WORLD

Espolon blanco. Dry curacao. Fresh lime. Salt rim.

Wild Oaxaca

IT'S PRONOUNCED WAH-HAA-KUH

Mezcal & tequila blend. Smoked curacao blend. Grand marnier. Dom benedictine. Fresh lime. Smoked salt.

The Air Mail.

New revelations on an old classic.

Cocktail history is a hazy subject - sometimes even the experts get it wrong.



The history of the Air Mail was completely rewritten last decade. In 2007, David Wondrich, the world's premier cocktail historian - wrote that the Air Mail was first published in the 1949 Esquire book 'Handbook for hosts'. Coincidentally, he wrote this piece when he was working for Esquire but that is really neither here nor there. He added a few additional notes about the clever name, which referenced the air mail system that was both popular and futuristic for the time, and that was that.

Fast forward to 2015, when Douglas Ford writes an excellent piece on the Air Mail, claiming that it actually came from a 1930's Bacardi promotional pamphlet published in Cuba. He added that the date and time rationally explains the cocktail's name, since Cuba had just added an air mail system in 1930. It also made a lot of sense that 1949 seemed way too late for a simple French 75 variation, as opposed to 1930 - Especially when comparing the drinking culture of both countries and both times.

The Airmail

EXPRESS FROM GLASS TO MOUTH

Gosling's gold seal rum. Fresh lime. Honey. Champagne.

Worldwide Shipping

DREAMS OF BEACHSIDE DELIVERY

Coconut fat-washed agricole rum. Nok Nok's 'badass blanca' rum blend. Salted pineapple rum. Pandan cordial. Makrut lime oleo. Champagne. Nok Nok's native citrus bitters.

Further evidence came from an interview published in 2011, with Cocktail Kingdom founder and avid Cuban pamphlet hoarder, Greg Boehm where he states:

"The Air Mail cocktail is originally from a Bacardi booklet. With the Air Mail a lot of people are like, "Oh, it's from here, it's from here," but by far the oldest I've gotten it back is in a Bacardi booklet. Now, I've never come across any literature from

"Of course, you never know who really made those booklets. That's always a source of frustration."

the liquor companies saying outright, "We created this," or claiming direct authorship of these cocktails, but certainly their first printed appearance is in the booklets. Of course, you never know who really made those booklets. That's always a source of frustration."

Worldwide Shipping, our take on the Air Mail, pushes its refreshing, tropical vibes into tiki town, while still retaining the essence of what the Air Mail is. Its base has been split into a blend of 7 rums in total, offering up deep layers of richness and complexity. This is supported by hints of coconut, pineapple, pandan & makrut lime, for a slightly unconventional twist on tiki, and then topped with dry prosecco.

The Painkiller.

As controvertial as it is tasty.

A sneaky trademark led to a boycott.

#aintnopussersinmypainkiller



In the 1970's, a bartender by the name of Daphne Henderson was working at the Soggy Dollar Bar on the island of Jost Van Dyke, in the British Virgin Islands when she came up with the Painkiller.

The bar, which is highly visited by boat, is a popular spot for sailors and tourists to stop and enjoy a drink on a hot day. The Painkiller quickly became one of the bar's most popular drinks and soon gained popularity throughout all of the British Virgin Islands.

The original Painkiller recipe is made on dark rum - with the common

misconception that the rum used was Pusser's. In fact, it was actually made with Cruzan & Mount Gay - Pusser's Ltd. wasn't even a company at this point.

Nevertheless, in 1989 Pusser's filed a trademark in the US on both the Painkiller's recipe & it's name, insisting that it can only be made on Pusser's rum - even

though they had absolutely nothing to do with the cocktail, let alone creating it.

Come 2011, a highly regarded Tiki Bar in the Lower Eastside of New York was forced to change it's name from "Painkiller" to "PKNY" and to stop making the Painkiller with anything other than Pusser's rum when Pusser's Ltd sent a cease & desist notice to the bar. After hearing about the incident, bartenders across the US organized a boycott against Pusser's.

After hearing about the incident, bartenders across the U.S. organized a boycott against Pusser's

Our take on the Soggy Dollar Bar's Painkiller, ups the ante on the tropical vibes, and will have you dreaming of the beach in no time. We've split our rum base from 2 into 6, infusing pandan into pineapple rum, and matched

it with our 'Badass Blanca' blend. We then added our house-made 'dulche de coco', a dulce de leche made from coconut cream, and infused with toasted coconut. Finally, we acid adjusted fresh orange to bring its acidity up to that of lime, and finished it all off with our caramelised pineapple gastrique & coastal saltbush.

Get ready to kill the pain..

Daphne's "Painkiller"

WE CAN'T AFFORD TO GET SUED

Nok Nok's 'tiki time' rum blend (absolutely no Pusser's). Fresh pineapple & orange. Coconut cream.

Anesthesia

WHAT PAIN?

Pandan infused pineapple rum. Nok Nok's 'badass blanca' rum blend. Absinthe. House made toasted dulce de coco. Acid-adjusted orange. Coastal saltbush. Caramelised pineapple gastrique.

The Last Word.

A prohibition-era classic.

Once lost to the world, just to be found once again.

Now a modern favourite amongst bartenders.

What more do I need to say?



The Last Word is a 1920s Prohibition-era cocktail, created in the Detroit Athletic Club's bar. It was served at the bar throughout this period, but was spread even further afield by the 'Dublin Minstrel', a vaudeville performer whose real name was Frank Fogarty.

The cocktail survived for a few decades in America's bars and pubs and was even featured in Ted Saucier's "Bottoms Up" in 1951, but the following it had attained was not enough to see it through to the latter half of the century and it soon faded into obscurity.

It was only 20 years ago, in 2005, that this sharp, refreshing classic was pushed back into the limelight.

At the Zig Zag Cafe in Seattle, Murray Stenson, was reading Saucier's book in a bid to find something different when he happened upon The Last Word.

He added it to the menu and it became an

immediate success, spreading to New York City, where the Pegu Club brought it to wider acclaim.

One of the main ingredients, Green Chartreuse is worthy of note too - it's a French liqueur made with over 130 different herbs by Carthusian Monks - of which only 2 of the monks know the secret recipe at any one time, and is only passed down to another after death.

He added it to the menu and it became an immediate success, spreading to New York City, where the Pegu Club brought it to wider acclaim.

'Another Word' is our take on the prohibition-era classic, with an aim to make it more approachable than the original, while still keeping true to the original's DNA. We started by swapping the gin base for our blanca rum blend, so we're already starting off real smooth.

We've subbed out green chartreuse, for the softer yellow, and then infused it with caramelised pineapple. Sage has been infused into our dry vermouth blend, to lift the notes of the chartreuse, while hints of salted marschino, absinthe & our native citrus bitters tie everything together. Finally we milk-wash & clarify the entire cocktail, to add a beautiful mouthfeel & double down on the silky smooth finish.

The Last Word

A BARTENDER'S COCKTAIL

Mount Compass dry gin. Green chartreuse. Maraschino. Fresh lime.

Another Word

ELEVATED AND APPROACHABLE

Nok Nok's 'Badass Blanca' rum blend. Caramelised pineapple chartreuse.

Sage infused dry vermouth blend. Salted maraschino. Absinthe.

Nok Nok's native citrus bitters. Milk-washed & clarified.

The Jungle Bird.

A true tiki classic.

A drink that was sadly created ahead of it's time, and got lost in the crowd of medicore booze.

Thank god for the cocktail renaissance.

#bringbackthebird.



As far as tiki drinks go, the Jungle Bird is a relatively recent addition to tiki menus.

It was created in the late 1970's, but it wasn't really embraced by tiki bars and mixologists until the 21st century during the cocktail renaissance and the subsequent Tiki revival that we're currently enjoying.

The drink got its start at the Aviary Bar, at Kuala Lumpur Hilton in Malaysia in the mid to late 70's - its widely debated between 1973 and 1978. Created by the Food & Beverage Manager, Jeffrey Ong

See Teik, he stated that the name was inspired by a collection of colourful tropical birds kept in a fenced-in aviary by the hotel pool within view of the guests seated at the bar.

But the end of the 70's was also the tail end of Tiki, a trend that began in the 30's and exploded in popularity from the 40's to the early 60's. It was escapism for Americans who had survived the Great

Depression & WWII. Tiki went from one bar in Hollywood in 1934 to thousands by the 1960's. It was a hot commodity for the G.I. Generation, but their kids, the Baby Boomers, saw it differently. - It wasn't escapism, but rather representation of the their parents burying their head in the sand.

In the wake of the younger generations attitudes, the exotic drinks of Tiki culture got folded into the broader category of "tropical" drinks. This

and the corner-cutting, cost-shaving measures of using pre-made mixes and juices, is how the exotic drinks from the tiki masters like Donn Beach and Trader Vic got folded into the batter with the Blue Lagoon, Frozen Margarita and others like them.

**It was escapism
for Americans who
had survived the
Great Depression
& WWII.**

Our take on this true tiki masterpiece has taken the Jungle Bird into the night. Dark, and indulgent, yet still undeniably Tiki. The Fly By Night incorporates rich, dark notes from our browned butter popcorn fat-washed cognac and coffee bean & cacao campari. While keeping a defined tropical feel with our salted pandan pineapple rum & coconut fat-washed demerara rum. Caramelised pineapple vinegar & fresh lime balance the booze, while a touch of absinthe & our tiki bitters lift & tie it all together.

The Jungle Bird

A TRUE TIKI CLASSIC

Goslings black seal rum. Campari. Fresh lime & pineapple. Demerara.

Fly By Night

INTO THE DARK DEPTHS OF THE JUNGLE

Brown butter cognac. Salted pandan pineapple rum. Coconut fat-washed Demerara rum. Coffee bean & cacao nib campari. Caramelised pineapple vinegar. Absinthe. Nok Nok's tiki bitters blend. Fresh lime.

The Espresso.

Fortuitous timing
A brazen request
An off-the-cuff creation

What do these three things all have in common?

They all led to what has now become a staple cocktail in any bar, restaurant or cafe around the world.



It's 1983, Dick Bradsell, already a king of London's cocktail scene - is standing behind the bar at the Soho Brasserie, a swanky London club. It had just been a normal day - so the legend goes - When a young fashion model, eager to keep her night alive, came walking up to the bar and (now famously) asked for "a drink that will wake me up, and fuck me up!".

It just so happened that Soho Brasserie had recently just gotten an espresso machine installed. So Bradsell served her vodka, coffee liqueur, sugar, and a freshly pulled shot from the new machine, shaken over ice and then poured it into a martini glass.

The recipe is so simple, but nonetheless works magic. The sweet ingredients tame both the brashness of the vodka and bitterness of the coffee. Vigorous agitation of the espresso and its oils creates an invitingly frothy, crema-like head atop the drink.

The Espresso Martini

BETTER THAN YOUR SILLY LITTLE JAGER BOMBS

Mt compass vodka. Mr black coffee liqueur. Simple. Cold brew.

A Touch of Darkness

IT'S GETTIN' DARK IN HERE

Milk-washed vodka. Coconut fat-washed Mr. Black coffee liqueur. Salted cacao blend. Cold brew. Nok Nok's green coffee bean bitters. Coastal saltbush. Topped with a salted vanilla, pandan & saffron mousse.

For more flourish, Bradsell established a special garnish for his creation, borrowed from traditional sambuca service: three espresso beans nestled on the foam, meant to represent health, wealth, and happiness.

In Bradsell's many retellings of this story, the claim was always that the espresso martini (which he called the Vodka Espresso early on) was wholly conceived on the spot. At one point, he tried to

...(now famously)
asked for
"A drink
that will wake me
up, and fuck
me up!"

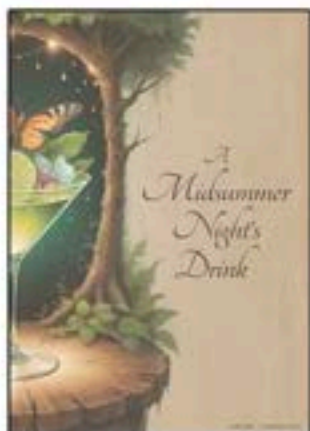
re-brand it as the 'Pharmaceutical Stimulant', but alas - the name 'Espresso Martini' is the one that stuck (who would've would've think it?!).

Our interpretation - A Touch of Darkness, takes the original to a

whole new level of decadency. We milk-wash the vodka to smooth it out and add texture, Mr black coffee liqueur is fat-washed with coconut oil, and added to a salted cacao blend to bring about a bounty bar style sweetness, with a generous helping of cold brew. But the real magic happens up top, with a light and airy, heavily salted vanilla, pandan & saffron mousse (it's like salty ice-cream on crack) layered over the drink. Salty on top, sweet on the bottom - Have them individually, or mix into a 'latte martini'.

CHECK OUT THE REST

OF THE NOK NOK SUMMER COLLECTION



A MIDSUMMER NIGHT'S DRINK

SUMMER FEATURE MENU

THE BACK CATALOGUE

CROWD FAVOURITES FROM PAST MENUS



GOLDEN HOURS

WEDNESDAY - SUNDAY | 4PM - 6PM

THE NEGRONI SESSIONS

SATURDAY & SUNDAY | 2PM - 4PM

