



POWER HOUSE

THE ROE & CO DRINKS MANUAL

MANAGER'S NOTICE

Hello and warmest of welcomes to The Power House, part of The Roe & Co Distillery and former home to all sorts of key personnel. From the G.M. to the Caretaker, Machinery Man to the Stoker – their drinking habits were as individual and unique as they were.

Most helpfully, this manual has been split into 3 parts for your enjoyment and perusal:

Part (i): THE WORKERS' SERVES	PAGE 3
Part (ii): THE POWER HOUSE SERVES	PAGE 25
Part (iii): THE HOME SERVES	PAGE 31

Time to clock out and sample the offerings...



Loss of The Manual will incur a charge. If you'd like your own personal copy, please inform your server.



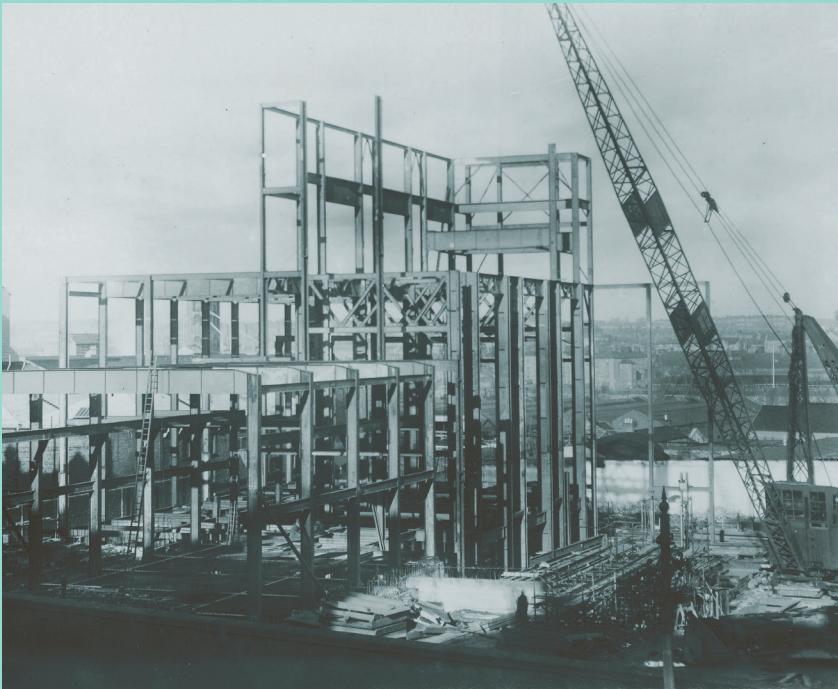


Fig. 1. Construction, c. 1947



Part (i):
THE WORKERS' SERVES

*A Senior Level of 10 mixed drinks, split into 5 flavour
profiles of:*

SOUR – SWEET – BITTER – UMAMI – SALT

*Inspired by the workers that built The Power House
from the ground up. They are the fabric of this place,
the cogs that made the whole machine work.*

Part (i): THE WORKERS' SERVES – Sour

1. (a)

SWITCHBOARD OPERATOR

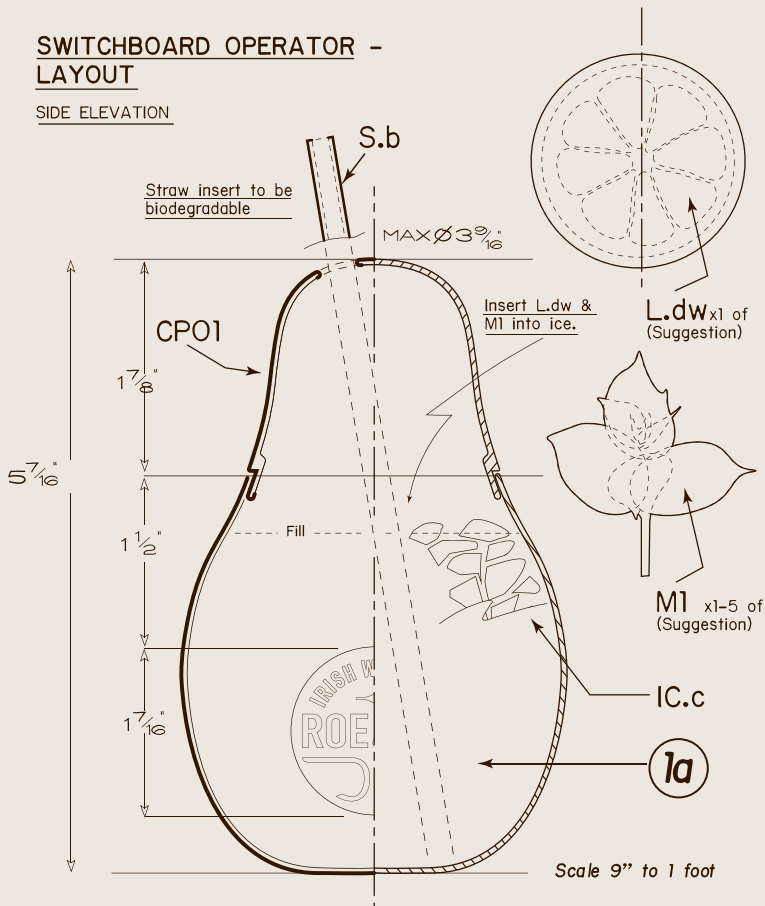
SOUR – HERBACIOUS – FRESH

- *Roe & Co*
- *Fresh Basil*
- *Smash Syrup* *

OPENS AND CLOSSES SWITCHES TO REGULATE GENERATION AND FLOW OF ELECTRIC POWER. NATURALLY ATTRACTED TO THE CONDUCTIVE QUALITIES OF A COPPER PEAR.

SWITCHBOARD OPERATOR – LAYOUT

SIDE ELEVATION





Method:

Blend all ingredients in a bullet blender with crushed ice.

Dump into Copper Pear.

Glass:

Copper Pear

Ice:

Crushed

Garnish:

Mint Sprig

Dehydrated Lemon

Biodegradable Straw

Mechanics:

*** Smash Syrup -**

Juiced whole Lime and Malic Acid to taste. Blend 3 parts Juice mix to 1 part Caster Sugar.

Equipment:

Copper Pear

Bullet Blender

Ice Crusher

Jigger

Cold Press Juicer

Dehydrater

5

PRICE (EURO):

12

PLEASE SEE PAGE 32
FOR THE HOME SERVE

1. (b)

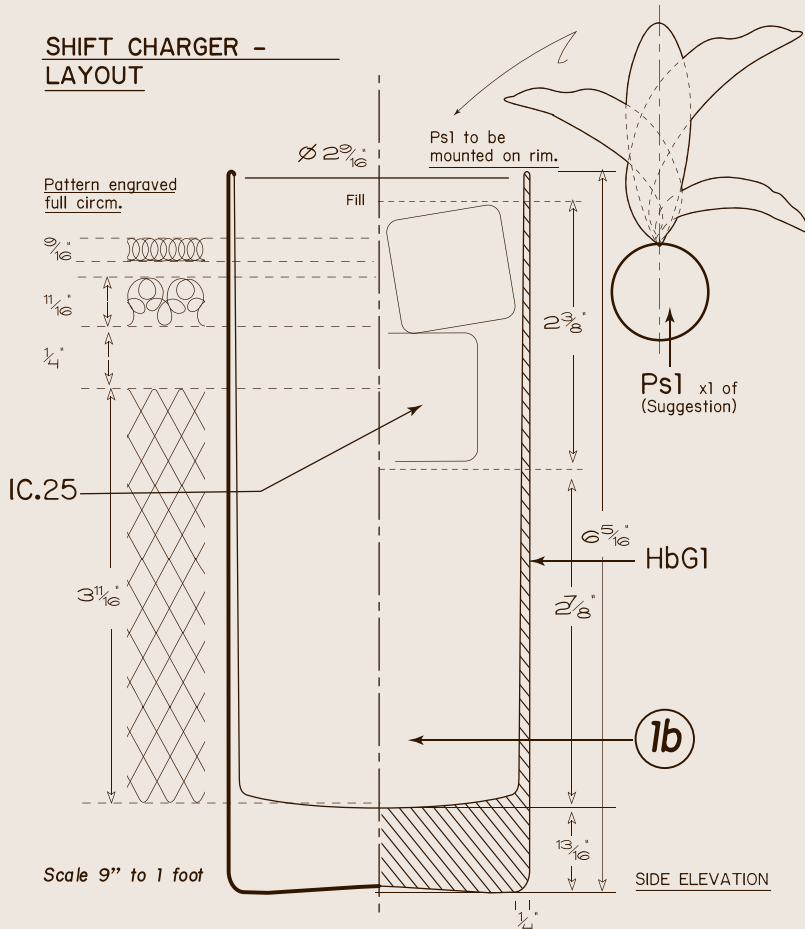
SHIFT CHARGER

CITRIC – GREEN – BRIGHT

- *Roe & Co*
- *Manzanilla Sherry*
- **Green Tea ***
- *Tonic*
- *Pastis*
- *Sour Science*

RESPONSIBLE FOR DELEGATION
OF TASKS ON SHIFT. LEADING
THE CHARGE, SO TO SPEAK.

SHIFT CHARGER – LAYOUT





Method:

Built

Glass:

Highball

Ice:

Cubed

Garnish:

Cape Gooseberry
Pastis Mist

Mechanics:

*** Green Tea Syrup –**

*Brew Tea (one bag per 200ml).
Add Sugar (2 parts Hot Tea to
1 part Caster Sugar) and mix.
Add Malic Acid to taste once cool
(~ 1 Bar Spoon per 200ml).*

Equipment:

Highball Glass
Jigger
Bar Spoon
Atomiser

7

NON ALC.
PRICE (EURO):

6

LOW BALL
PRICE (EURO):

8

HIGH BALL
PRICE (EURO):

12

PLEASE SEE PAGE 33
FOR THE HOME SERVE

2. (a)

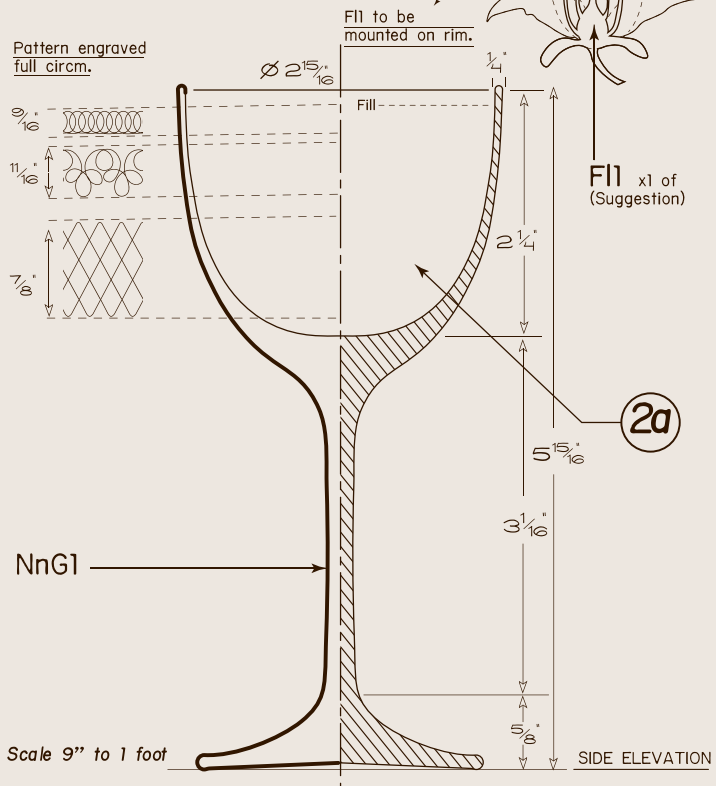
LOCKER ROOM ATTENDANT

BITTERSWEET - COMPLEX - FORTIFIED

- *Roe & Co*
- *Gentian and Grapefruit Liqueur **
- *Belsazar White*

PROFESSIONALLY AND EFFICIENTLY
MAINTAINS THE WORKING
ENVIRONMENT. FRESHENS UP
AFTER WORK WITH THIS CLEAN
AND WELL-BALANCED DRINK.

LOCKER ROOM ATTENDANT - LAYOUT





Method:

Stirred

Glass:

Nick & Nora

Ice:

None

Garnish:

Edible Flower

Mechanics:

*** Gentian and
Grapefruit Liqueur -**

*Per 700ml Bottle of Suze add 70ml
Grapefruit Bitters.*

Equipment:

Nick & Nora Glass

Mixing Glass

Strainer

Bar Spoon

9

PRICE (EURO):

12

PLEASE SEE PAGE 34
FOR THE HOME SERVE

2. (b)

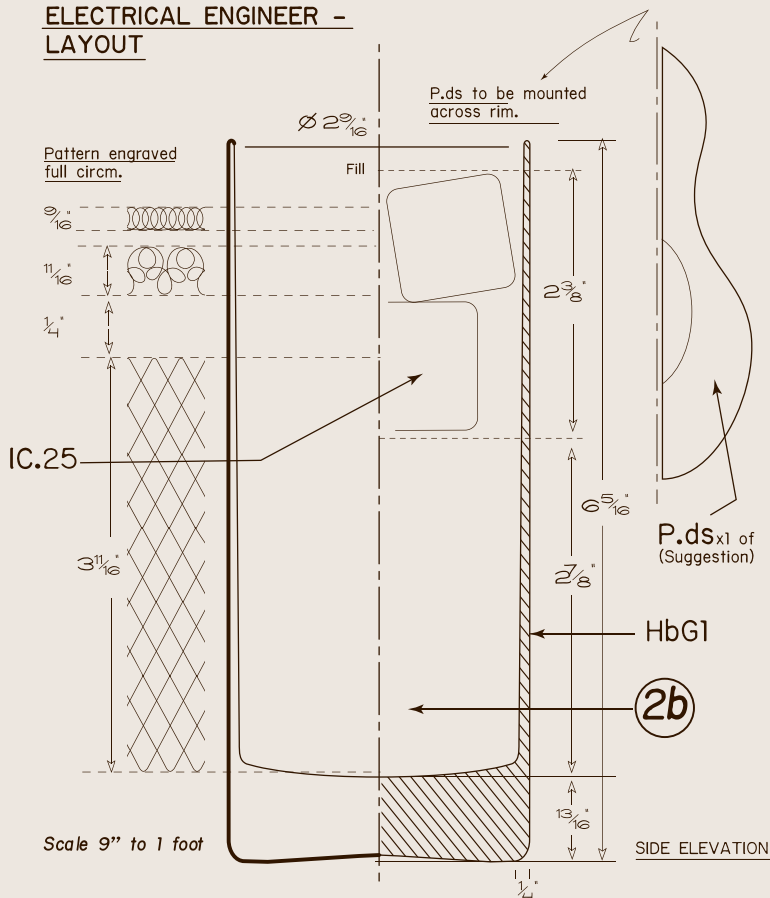
ELECTRICAL ENGINEER

SWEET - EFFERVESCENT - DELICATE

- *Roe & Co*
- *Tokaji Dessert Wine*
- *Aloe Vera Soda* *

DEVELOPS AND MAINTAINS
ELECTRICAL CONTROL SYSTEMS,
MACHINERY AND EQUIPMENT.
THIS DRINK IS THE SPARKS'
FAVOURITE SPARKLING.

ELECTRICAL ENGINEER - LAYOUT





Method:

Built

Glass:

Highball

Ice:

Cubed

Garnish:

Dehydrated Horizontal-Cut Pear

Mechanics:

*** Aloe Vera Soda –**

*Acidulate Aloe Vera to taste,
with 1:1 Malic:Ascorbic acid blend.
Add Soda Stream.*

Equipment:

Highball Glass

Jigger

Soda Stream

Dehydrator

11

NON ALC.
PRICE (EURO):

6

LOW BALL
PRICE (EURO):

8

HIGH BALL
PRICE (EURO):

12

PLEASE SEE PAGE 35
FOR THE HOME SERVE

3. (a)

MACHINERY MAN

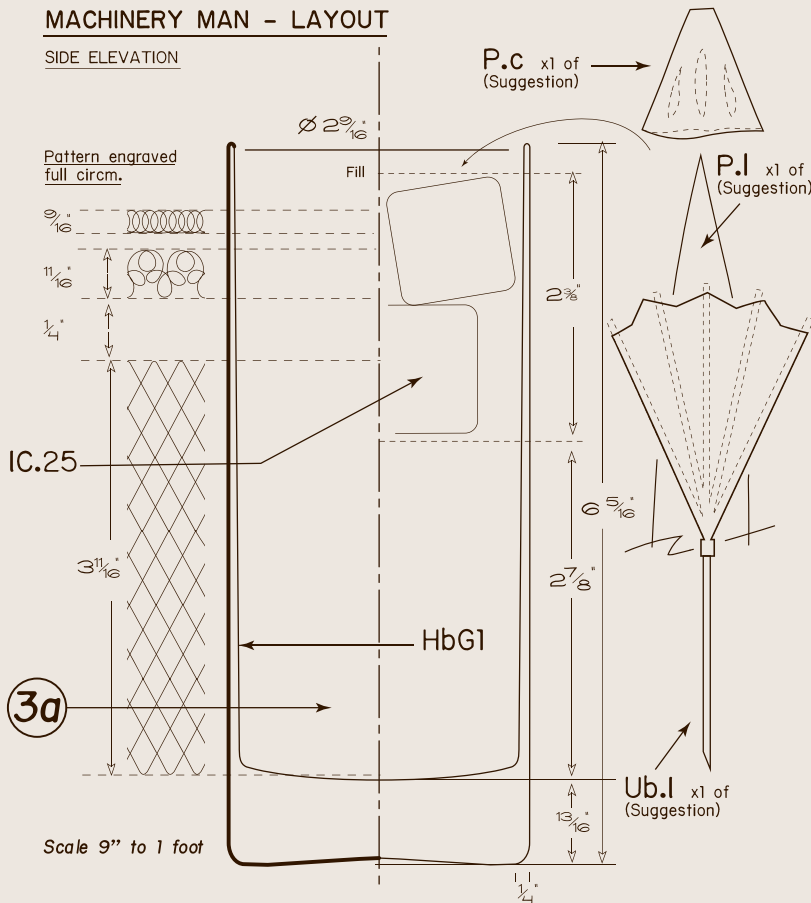
ZINGY - BITTER - TROPICAL

- *House Spiced Roe & Co **
- *Bittered Belsazar Red ***
- *Housemade Pineapple and Lime Soda ****

THE MACHINERY MAN WORKS IN VARYING CONDITIONS - HOT AT THE GRATE, EXPOSED IN THE YARD AND DIRTY WHEN HANDLING ASH. LOVES A PINEAPPLE TOO.

MACHINERY MAN - LAYOUT

SIDE ELEVATION





Method:

Built

Glass:

Highball

Ice:

Cubed

Garnish:

Dehydrated Pineapple

Pineapple Leaf

Irish Umbrella

NON ALC.
PRICE (EURO):

6

LOW BALL
PRICE (EURO):

8

HIGH BALL
PRICE (EURO):

12

Mechanics:

*** House Spiced Roe & Co -**

*Add the skin of 1 Grapefruit,
1 sliced Pear and 1 sliced Vanilla Pod.
Leave for an hour for the flavour to
extract in a vac sealed bag and Sous
Vide at 60 degrees C. Filter and strain
back into Roe Bottle. Recycle leftovers.*

**** Bittered Belsazar Red -**

*Combine Campari and Belsazar Red
in equal parts 1:1.*

***** Housemade Pineapple
and Lime Soda -**

*Juice and strain 600ml Pineapple Juice.
Juice and strain 100ml Lime Juice.
Combine with 200ml (2:1) Sugar
Syrup in a Soda Siphon and charge
twice. Leave to refrigerate for at least
an hour.*

Equipment:

Highball Glass

Soda Siphon

Jigger

Cold Press Juicer

Vacuum Seal Machine

Sous Vide

Dehydrator

13

PLEASE SEE PAGE 36
FOR THE HOME SERVE

3. (b)

TURBINE DRIVER

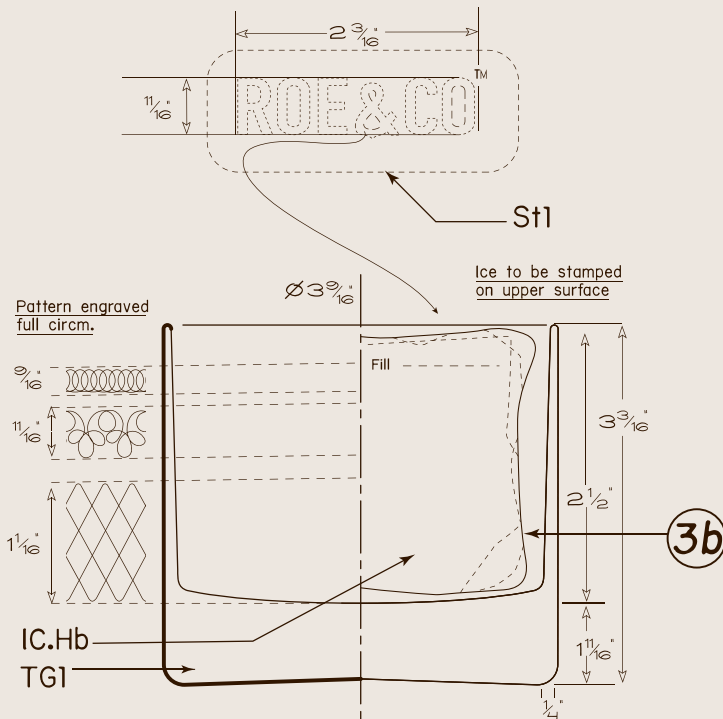
HOPPED - ORCHARD LADEN - BRACING

- *Roe & Co*
- *Stonefruit Infused Belsazar White* *
- *Citra IPA Cordial* **
- *Marmalade Bitters*

RESPONSIBLE FOR KEEPING
EQUIPMENT RUNNING SMOOTHLY.
PAIRS PERFECTLY WITH THIS
COMPLEX, YET BALANCED AND
SMOOTH SERVE.

TURBINE DRIVER - LAYOUT

SIDE ELEVATION





Method:

Combine ingredients in a Cream
Whipper and charge with No2.
75ml per serve

Glass:

Rocks

Ice:

Handcut Ice Block

Garnish:

Stamped Roe & Co Ice Block

Mechanics:

*** Stonefruit Infused
Belsazar White –**

Combine 700ml Belsazar White with
the flesh of 2 Peaches and 1 Apricot in
a vacuum sealed bag and Sous Vide for
1 hour at 60 degrees C. Filter, strain
and rebottle.

**** Citra IPA Cordial –**

Combine Citra IPA and Honey-Water
(2:1) at a ratio of 3:1 Beer to Honey-
Water. Stir and refrigerate. Add Malic
Acid to taste.

Equipment:

Rocks Glass
Cream Whipper
Sous Vide
Vacuum Sealer
Ice Saw
Ice Stamp

15

PRICE (EURO):

12

PLEASE SEE PAGE 37
FOR THE HOME SERVE

4. (a)

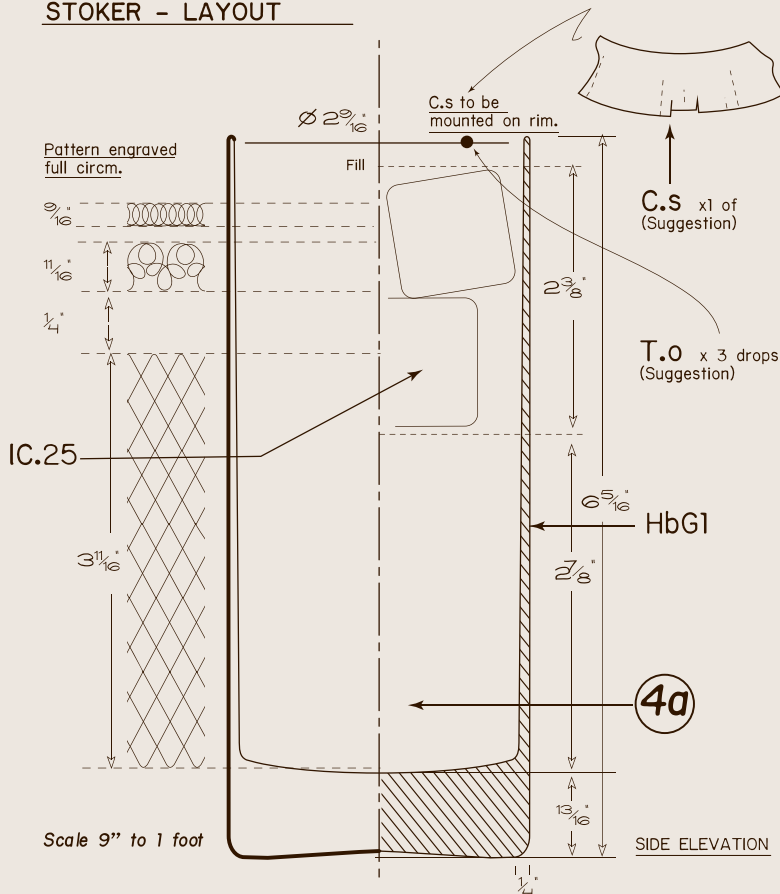
STOKER

TROPICAL – EARTHY – REFRESHING

- *Roe & Co*
- *White Port*
- ***Sparkling Coconut Water ****
- *Truffle Oil*

HARD PHYSICAL LABOUR, SUCH AS SHOVELLING FUEL, MAKES FOR VERY THIRSTY WORK. PERFECT FOR THE STOKER, THIS LONG MIXED DRINK EVEN HAS A TOASTED GARNISH.

STOKER – LAYOUT





Method:

Built

Glass:

Highball

Ice:

Cubed

Garnish:

Stave Toasted Coconut Slice **

Truffle Oil

Mechanics:

**** Sparkling Coconut Water –***

Carbonate the Coconut Water.

Add Malic Acid to taste.

Add Salt to taste.

***** Stave Toasted Coconut Slice –***

Briskly toast slices of Coconut

placed over Aromatic Wood.

Equipment:

Highball Glass

Soda Stream

Chef's Torch

Jigger

17

NON ALC.
PRICE (EURO):

6

LOW BALL
PRICE (EURO):

8

HIGH BALL
PRICE (EURO):

12

PLEASE SEE PAGE 38
FOR THE HOME SERVE

4. (b)

OIL HANDLER

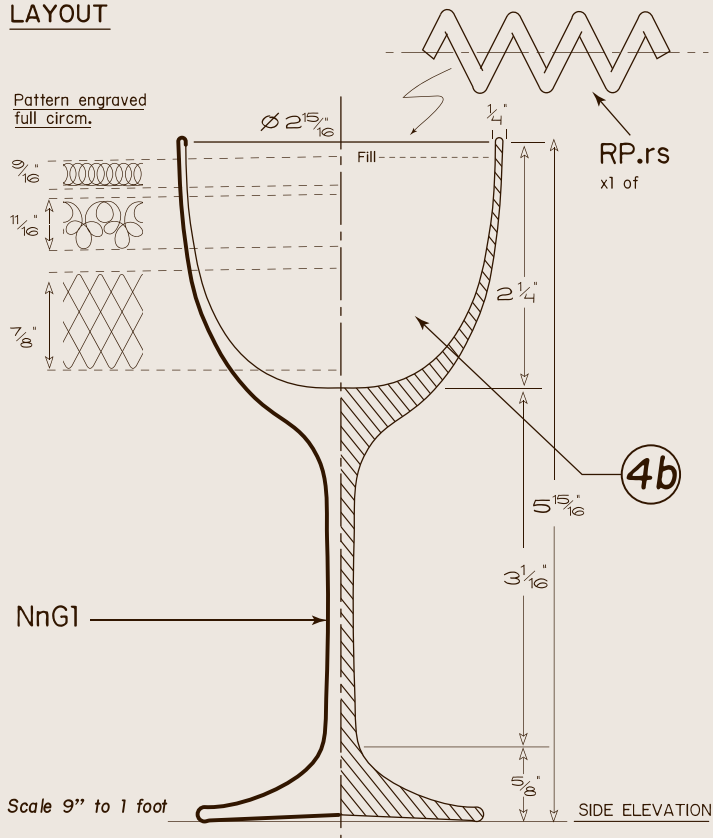
UMAMI – RICH – REVIVING

- *Roe & Co*
- **Umami Mix ***
- *PX Sherry*
- *Cold Pressed Tomato and Strawberry Juice*

THE UNFORTUNATE PERSON
ENLISTED TO DEAL WITH EXCESS
AND WASTE OILS RESPONSIBLY.
BLEAK. WHICH IS THE DIRECT
OPPOSITE OF THIS DRINK.

OIL HANDLER – LAYOUT

18





Method:

Thrown

Glass:

Nick & Nora

Ice:

None

Garnish:

Roast Red Pepper Swirl ***

Mechanics:

*** Umami Mix –**

5ml Balsamic Vinegar.
7.5ml **Honey-Soy ****. 3d Tabasco
Sauce. 10ml Worcestershire.
Salt to Taste. Pepper to Taste.
5ml Chipotle Sauce.

**** Honey-Soy –**

1 part Honey to 2 parts Soy Sauce.
Blitz together in Blender.

***** Red Pepper Swirl –**

Char thick slices of Red Bell Pepper.
Gently melt a thin layer of Cheese
over Bell Pepper. Sprinkle with Thyme
and roll into swirls and cut to size.
Pin together with a cocktail stick.

19

Equipment:

Nick & Nora Glass
Cocktail Shaker
Jigger
Strainer
Cold Press Juicer

PRICE (EURO):

12

PLEASE SEE PAGE 39
FOR THE HOME SERVE

Part (i): THE WORKERS' SERVES - Salt

5. (a)

THE G.M.

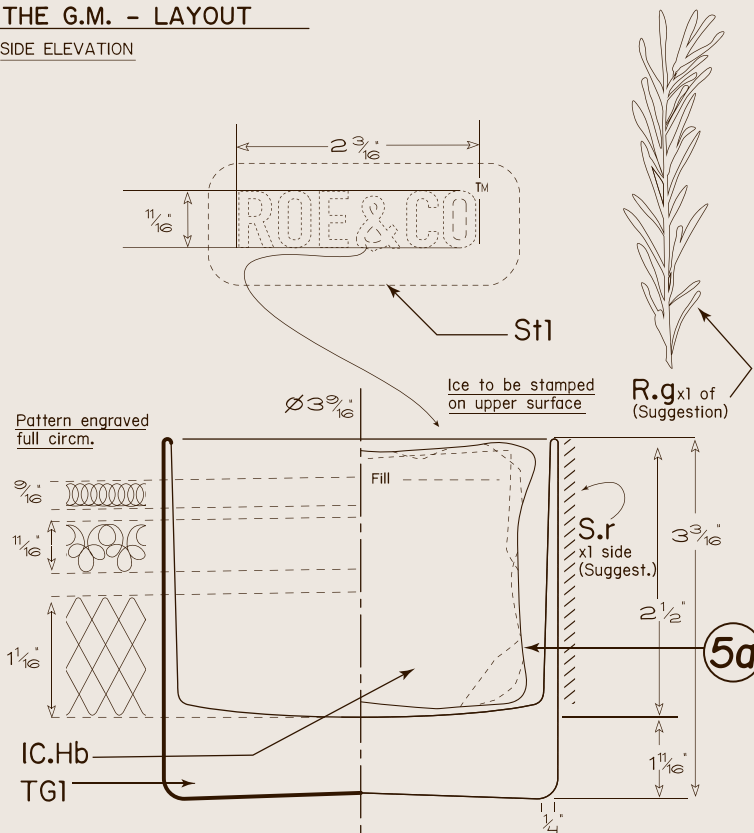
SEA SALT - SAVOURY - EXOTIC

- *Roe & Co*
- *Belsazar Rose*
- ***Rosemary Syrup*** *
- *Grapefruit Juice*
- *Talisker Spray*

SHOULDERS RESPONSIBILITY FOR ALL DECISIONS MADE - GOOD AND BAD. THE BUCK STOPS WITH HIM, SO WE'RE LUCKY THIS DRINK HAS HIS OFFICIAL STAMP OF APPROVAL.

THE G.M. - LAYOUT

SIDE ELEVATION





Method:

Shaken

Glass:

Rocks

Ice:

Cubed

Garnish:

Stamped Roe & Co Ice Block
Smoked Rosemary and
Spent Salt ** Rim
Talisker Mist

Mechanics:

*** Rosemary Syrup –**

Blend 2:1 Sugar Syrup with Fresh Rosemary. (About 25g Rosemary per 200g Syrup). Add Malic Acid for necessary zing.

**** Spent Salt –**

Dehydrate spent Citrus garnish and pulverise in a Blender and cut with Salt. 2:1 ratio.

Equipment:

Rocks Glass
Shaker
Strainers
Jigger
Citrus Press
Blender
Dehydrator
Ice Saw
Atomiser

21

PRICE (EURO):

12

PLEASE SEE PAGE 40
FOR THE HOME SERVE

5. (b)

CARETAKER

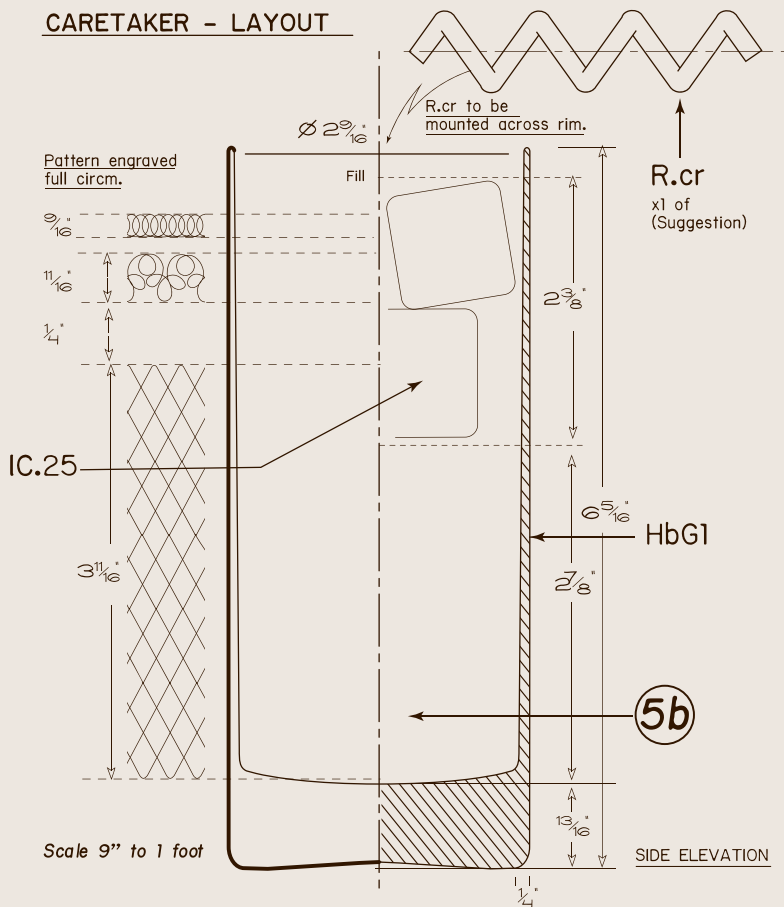
FIERY – SALTY – TANGY

- *Roe & Co*
- *Salted Verdejo **
- *Rhubarb and Ginger Syrup ***
- *Soda Water*

HARD-WORKING AND DEPENDABLE,
THE CARETAKER LITERALLY HOLDS THE
KEY TO IT ALL. KNOWS HOW TO UNLOCK
FLAVOURS OF SHARP SALT, TANGY
RHUBARB AND WARMING GINGER.

CARETAKER – LAYOUT

22





Method:

Built

Glass:

Highball

Ice:

Cubed

Garnish:

Candied Rhubarb Ribbon ***

NON ALC.
PRICE (EURO):

6

LOW BALL
PRICE (EURO):

8

HIGH BALL
PRICE (EURO):

12

Mechanics:

*** Salted Verdejo –**

Per 100ml of Verdejo add 0.75g Salt.

**** Rhubarb and Ginger Syrup –**

Cook down thickly sliced Rhubarb and Water (enough to submerge) in a pan for 15 minutes at a simmer. Strain off solids and stir in equal parts Sugar to liquid. Add Ginger Juice (12:1 Syrup to Ginger Juice). Add Malic Acid to taste. Fine Strain and Bottle.

***** Candied Rhubarb Ribbon –**

Peel skin of Rhubarb into strips. Soak in 1:1 Sugar Syrup. Wrap around chop sticks and dehydrate (for best results use a dehydrator, but an oven set to a low temperature will do). Gently slide off stick.

Equipment:

Highball Glass

Jigger

Bar Spoon

Strainer

Dehydrater

Coffee Filter

23

PLEASE SEE PAGE 41
FOR THE HOME SERVE



Fig. 2. Generation, c. 1950



Part (ii):
THE POWER HOUSE SERVES

*4 stalwarts of the Roe & Co Distillery –
Here's The Power House twist on this dependable lot:*

ROE IRISH COFFEE

ROE & TONIC

ROE & ESPRESSO

ROE & COSY

Part (ii) THE POWER HOUSE SERVES

ROE IRISH COFFEE

DECADENT – RICH – WARMING

- *Roe & Co*
- *Strong Coffee*
- *Demerara Sugar Syrup*
- *Whipped Double Cream*

A DISTINCTIVE TASTE MADE FOR THE COFFEE LOVER: HOT LIQUID, PLUS COLD CREAM, PLUS NUTMEG. NOT ONLY LOOKS PRETTY - IT TASTES PRETTY GOOD TOO.

Method:

In a heated glass, pour Whiskey and Coffee and stir. Top with Cream.

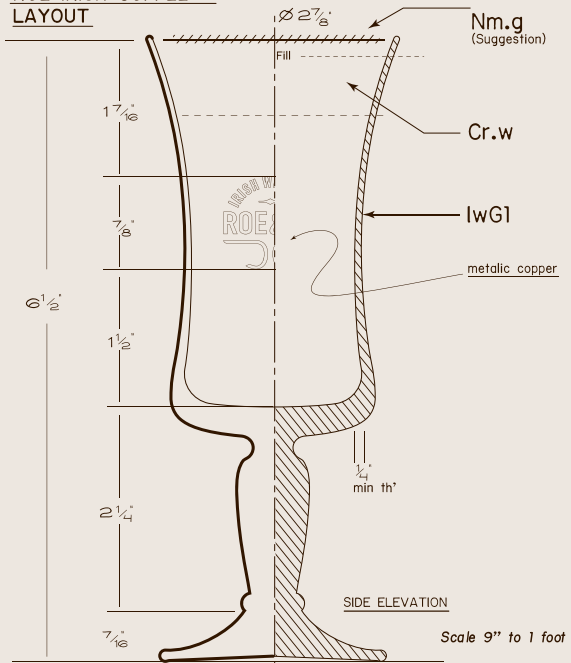
Glass:

Irish Whiskey Glass

Garnish:

Grated Nutmeg

ROE IRISH COFFEE – LAYOUT



PRICE (EURO):

7.50



ROE & TONIC

TANTALISING – ACIDIC – MOREISH

- *Roe & Co*
- *Top with Premium Tonic Water*

BLENDING WHISKEY AND QUALITY MIXER, ENJOYED WITH ICE AND A SLICE. REFRESHING WITH ITS OWN UNIQUE TEXTURE AND FLAVOUR.

Method:

Built

Glass:

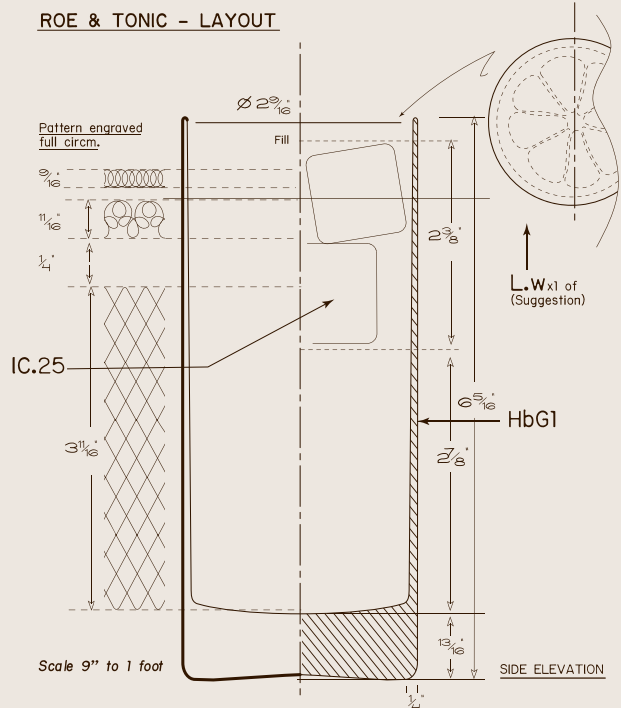
Highball

Garnish:

Grapefruit Wheel

Alternative: Orange

ROE & TONIC – LAYOUT



27

PRICE (EURO):



Part (ii) THE POWER HOUSE SERVES

ROE & ESPRESSO

PICK – ME – UP

- *Roe & Co*
- *Coffee Liqueur*
- *Espresso*
- *Sugar Syrup*

RICH AND INDULGENT,
THIS DUAL HIT OF WHISKEY
AND COFFEE MAKES FOR THE
PERFECT PICK ME UP TREAT.

Method:

*Shake all ingredients
and double strain*

Glass:

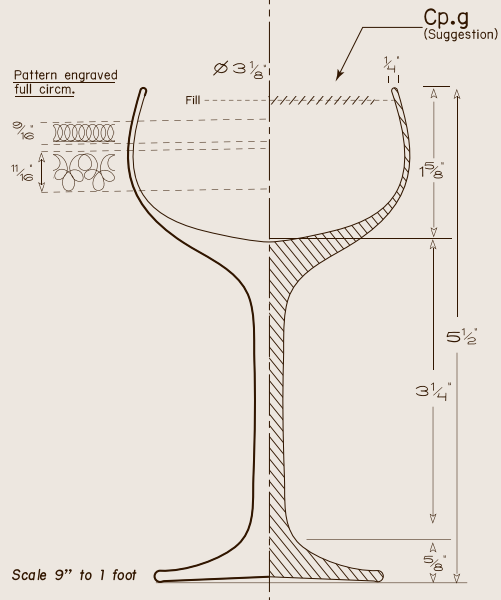
Coupe

Garnish:

Chocolate Powder

**ROE & ESPRESSO –
LAYOUT**

SIDE ELEVATION



PRICE (EURO):

10



ROE & COSY

HEADY - HONEYED - HEAVEN

- *Roe & Co*
- *Roe & Cosy Teabag*
- *Boiling Water*
- *1 tbsp Honey (or to taste)*

DELICIOUS PAIRING OF
WHISKEY AND TEA. DELIVERS
A SWEET, SOOTHING AND
WARMING TONIC.

Method:

*Brew Tea for 2 minutes.
Add Whiskey and Honey*

Glass:

Irish Whiskey Glass

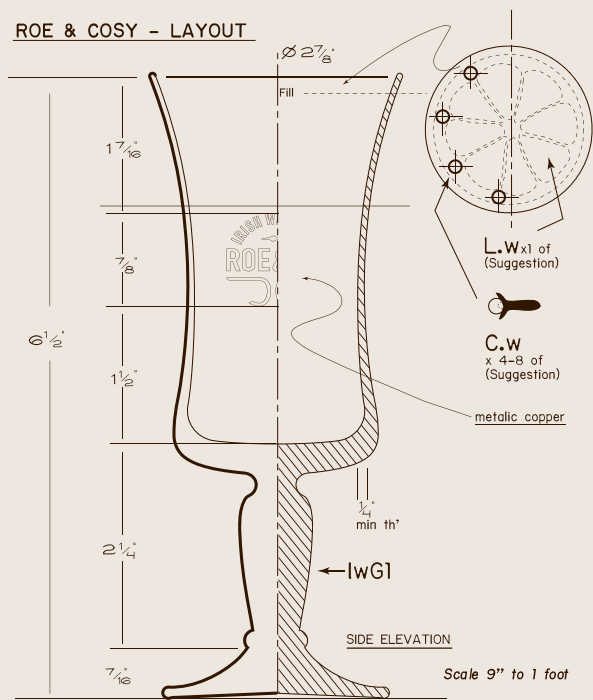
Garnish:

*Lemon Wheel speared
with Cloves*

PRICE (EURO):

7

ROE & COSY - LAYOUT



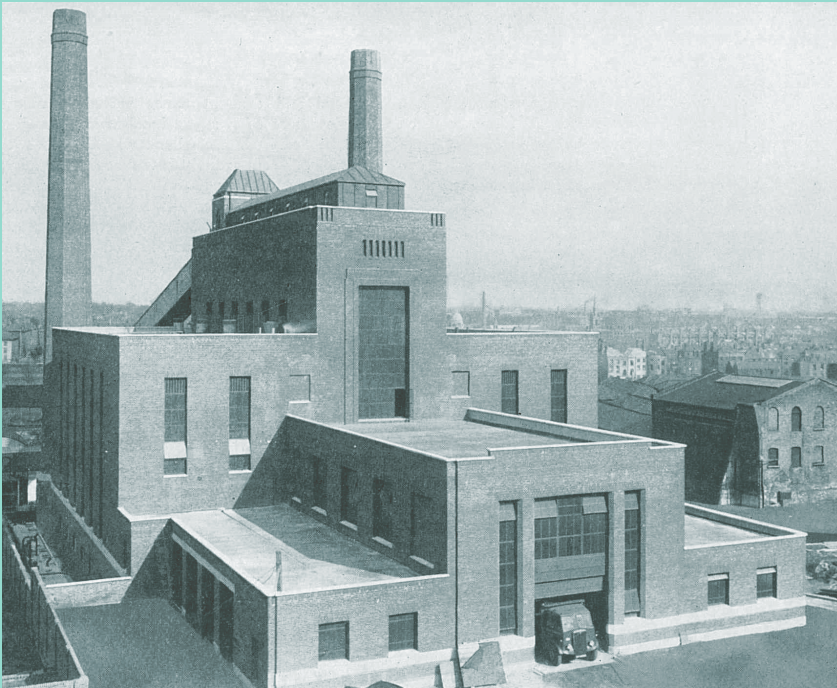


Fig. 3. Completion, c. 1949



Part (iii):
THE HOME SERVES

Fancy a go yourself, eh?

THE WORKERS' SERVES from Part (i) do require years of experience, additional training and a very specific skill set. So here's the same 10 drinks - just a little more user friendly.

Please do try and enjoy these at home...

Part (iii): THE HOME SERVES

1.

S O U R

1. (a)

SWITCHBOARD OPERATOR

FROM PAGE 4

Notes:

- 60ml Roe & Co
- Fresh Basil (10 Leaves)
- **Smash Syrup** *

Method:

32

Muddle all ingredients in a cocktail tin.

Shake over cubed ice and dump into a Rocks Glass.

*Garnish with Mint Sprig
and Lemon Wedge.*

Equipment:

Rocks Glass

Cocktail Shaker

Figger

Muddler

Mechanics:

* *Smash Syrup* -

Combine fresh Lemon Juice and Sugar Syrup (2:1) at a ratio of 2:1.



1. (b)

SHIFT CHARGER

Notes:

FROM PAGE 6

- 40ml Roe & Co
- 20ml Manzanilla Sherry
- **20ml Green Tea Syrup ***
- (Just add a good dash of Lime Juice if Malic Acid is a bit too sciency)
- Tonic Water Top
- Pastis (or Absinthe)

Method:

Rinse Highball Glass with Pastis.
Shake all ingredients but Tonic.
Double strain over good ice.
Top with Tonic and gently stir.
Garnish with Cape Gooseberry.

Equipment:

Highball Glass
Shaker
Strainer
Jigger
Bar Spoon

Mechanics:

* Green Tea Syrup –

Brew Tea (one bag per 200ml).
Add Sugar (2 parts Hot Tea to 1 part
Caster Sugar) and mix. Add Malic
Acid to taste once cool (~ 1 bar spoon
per 200ml).

Part (iii): THE HOME SERVES

2.

SWEET

2. (a)

LOCKER ROOM ATTENDANT

FROM PAGE 8

- 30ml *Roe & Co*
- 30ml *Suze*
- 30ml *Belsazar White*
- 3 Dashes *Grapefruit Bitters*

Notes:

34

Method:

Stir down over good ice.
Strain into a Nick & Nora glass.
Garnish with a Lemon Twist.

Equipment:

Nick & Nora Glass
Mixing Glass
Strainer
Bar Spoon



2. (b)

ELECTRICAL ENGINEER

FROM PAGE 10

- 40ml Roe & Co
- 20ml Tokaji Dessert Wine
- 50ml Aloe Vera Drink
- 10ml Lime Juice
- 50ml Soda Water

Method:

Shake all ingredients but Soda.

Double strain over good ice.

Top with Soda Water.

Gently stir.

Garnish with Pear Slice.

Equipment:

Highball Glass

Cocktail Shaker

Strainers

Jigger

Bar Spoon

Notes:

Part (iii): THE HOME SERVES

3.

BITTER

3. (a)

Notes:

MACHINERY MAN

FROM PAGE 12

- 45ml Spiced Roe & Co
- **20ml Bittered Belsazar Red ***
- 10ml Lime Juice
- 60ml Pineapple Juice
- 15ml Sugar Syrup (2:1)

Method:

Shake and strain into a Highball Glass over good ice.

Garnish with a Slice of Pineapple and a Pineapple Leaf.

Equipment:

Highball Glass

Cocktail shaker

Strainer

Jigger

Citrus Press

Mechanics:

*** Bittered Belsazar Red -**

Combine Campari and Belsazar Red in equal parts 1:1.



3. (b)

Notes:

TURBINE DRIVER

FROM PAGE 14

- 40ml *Roe & Co*
- 20ml **Stonefruit Belsazar White ***
- 15ml **IPA Cordial ****
- 3 Dashes *Marmalade Bitters*

Method:

Stir down over good ice.

Strain into a Rocks Glass over good ice.

Garnish with an Orange Twist.

Equipment:

Rocks Glass

Mixing Glass

Strainer

Bar Spoon

Mechanics:

* **Stonefruit Belsazar White;** and

** **IPA Cordial –**

Please see Page 15.

Part (iii): THE HOME SERVES

4.

U M A M I

4. (a)

STOKER

Notes:

FROM PAGE 16

- 40ml Roe & Co
- 20ml White Port
- Coconut Water
- Soda Water
- Truffle Oil

Method:

Shake all ingredients but Soda and Truffle Oil.

Double strain into a Highball Glass over good ice.

Top with Soda Water.

Gently stir.

Spot with 3 decent sized drops of Truffle Oil.

Garnish with Coconut Flakes.

Equipment:

Highball Glass

Cocktail Shaker

Jigger

Strainers



4. (b)

OIL HANDLER

FROM PAGE 18

- 40ml Roe & Co
- 20ml Pedro Ximenez Sherry
- **25ml Umami Mix ***
- 25ml Strawberry Juice
- 50ml Tomato Juice

Method:

Build all ingredients in a shaker with good ice.

Gently roll the liquid in the shaker until chilled.

Single strain into a Nick & Nora glass.

Garnish with a Red Pepper Swirl.

Equipment:

Nick & Nora Glass

Cocktail Shaker

Hawthorn Strainer

Jigger

Mechanics:

*** Umami Mix**

Please see Page 19.

Notes:

Part (iii): THE HOME SERVES

5.

SALT

5. (a)

Notes:

THE G.M.

FROM PAGE 20

- 30ml Roe & Co
- 20ml Belsazar Rose
- 15ml 2:1 Sugar Syrup
- 60ml Fresh Grapefruit Juice
- 10ml Fresh Lime Juice
- 3 Sprigs of Rosemary

Method:

*Shake and strain into a Salt rimmed
Rocks Glass over good ice.*

Garnish with a Sprig of Rosemary.

*Pour a small drop of Talisker over
the drink for fragrance.*

Equipment:

Rocks Glass

Cocktail Shaker

Strainers

Juicer

Jigger



5. (b)

CARETAKER

FROM PAGE 22

- 40ml Roe & Co
- 60ml Salted Verdejo *
- 25ml Rhubarb and Ginger Syrup **
- 2 Dashes Rhubarb Bitters
- Soda Water

Method:

Build all ingredients in a Highball Glass over good cubed ice.

Gently stir.

Garnish with thin slice of Salted Grapefruit.

Equipment:

Highball Glass

Bar Spoon

Jigger

Hob and Pot

Mechanics:

* Salted Verdejo; and

** Rhubarb and Ginger Syrup –

Please see Page 23.

Notes:

Notes



This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



Fig. 4. Clock out, c. 1965

