

Villa Banca MARTINI MENU

Nashua's Most Generous Martini

“Let’s get out of these wet clothes and into a dry martini.”

— Mae West in *Everyday's a Holiday*

Martinis for the Beginners

Chocolate Martini

3 oz. Absolut vodka, 2 oz. Godiva Chocolate liqueur, shaken over ice, strained into a chilled martini glass and garnished with a chocolate stirrer. \$6.00

Cosmopolitan Martini

12 oz. Absolut Citron, 12 oz. Absolut vodka, 2 oz. Cointreau, splash cranberry juice, splash lime juice. Chill over ice, strain into chilled glass. \$7.50

Cranberry Martini

3 oz. Belvedere vodka, 2 oz. Godiva Chocolate liqueur, 2 oz. cranberry juice. Serve chilled and garnish with sun dried cranberry. \$9.50

Hazelnut Martini

3 oz. Mezza Luna vodka, 2 oz. Frangelico liqueur. Garnish with orange twist and serve chilled. \$9.00

Violetta Martini

3 oz. Absolut Mandrin, 4 oz. cranberry juice, 4 oz. blue curacao liqueur. Serve chilled with orange twist. \$6.00

White Chocolate Martini

3 oz. Stolichnaya vodka, 2 oz. Godiva White Chocolate liqueur. Serve chilled with a chocolate stirrer. \$6.50

Yvette Martini

3 oz. Absolut Mandrin, 2 oz. Grand Marnier. Garnish with an orange twist and serve chilled. \$7.50

Topaz Martini

3 oz. Grey Goose vodka, 4 oz. creme de cacao, 2 oz. Frangelico liqueur. Garnish with 3 coffee beans and serve chilled. \$9.00

Martini Bellini

3 oz. Chopin vodka, 2 oz. peach schnapps. Serve chilled with a lemon twist. \$9.50

Electric Lemonade Martini

3 oz. Absolut Citron vodka, 2 oz. blue curacao, juice of half lemon. Serve chilled with lemon twist. \$7.00

Poinsetta Martini

3 oz. Ketel One vodka, 2 oz. Chambord Liqueur, splash pineapple juice. Serve chilled with chocolate stirrer. \$7.50

Raspberry Martini

3 oz. Stolichnaya Raspberry vodka, 4 oz. Chambord Liqueur, 4 oz. Godiva Chocolate liqueur. Serve chilled with chocolate stirrer. \$7.50

Copper Illusion Martini

3 oz. Beefeater gin, 2 oz. Grand Marnier, splash campari. Serve chilled with an orange twist. \$8.00

Midnight Martini

3 oz. Chopin vodka, 2 oz. Chambord. Serve chilled with lemon twist. \$10.00

Black Gin Martini

3 oz. Beefeater gin, 4 oz. Romana Black Sambuca, 4 oz. sweet vermouth. Serve chilled with lemon twist. \$7.00

Key Lime Pie Martini

12 oz. Absolut Citron, 12 oz. Stolichnaya vodka, 2 oz. Midori Melon liqueur, splash lime juice, splash Half and Half, splash vanilla syrup. Shake well with ice, strain into chilled glass and garnish with lime twist. \$7.00

Martinis for the Experts

Mandrin Martini

3 oz. Absolut Mandrin, 4 oz. Triple Sec, 4 oz. dry vermouth. Serve chilled with orange twist. \$6.50

Italian Martini

3 oz. Mezza Luna vodka, 2 oz. dry vermouth. Serve chilled with garlic-stuffed olive. \$9.00

Black Marble Martini

3 oz. Belvedere vodka, 2 oz. dry vermouth. Serve chilled with colossal black olive. \$9.00

Half & Half Martini

12 oz. Bombay Sapphire gin, 12 oz. Stolichnaya vodka, 2 oz. dry vermouth. Serve chilled with lemon twist. \$6.00

Blues Number Martini

12 oz. Ketel One vodka, 12 oz. Tanqueray No. 10 gin, 2 oz. blue curacao liqueur. Serve chilled with orange twist. \$9.00

Iceberg Martini

3 oz. Beefeater gin, 2 oz. white creme de menthe. Serve chilled with chocolate stirrer. \$6.00

Elegant Martini

3 oz. Tanqueray No. 10 gin, 4 oz. dry vermouth, 4 oz. Grand Marnier. Serve chilled with lemon and orange twist. \$10.00

Elephant's Ear Martini

3 oz. Tanqueray gin, 2 oz. dry vermouth, 2 oz. Dubonnet. Serve chilled with lemon and lime twist. \$10.00

Silver Bullet Martini

3 oz. Grey Goose vodka, 2 oz. dry vermouth. Float Chivas Regal 12-year-old scotch. Serve chilled with lemon twist. \$9.50

Naked Glacier Martini

3 oz. Belvedere vodka, 2 oz. peppermint schnapps. Serve chilled with chocolate stirrer. \$9.00

Ali's Hot Pepper Martini

3 oz. Chopin vodka, 2 oz. dry vermouth, splash jalapeno juice. Serve chilled with a jalapeno-stuffed olive. \$9.00

Ali's Dirty Martini

3 oz. Mezz Luna vodka, 2 oz. dry vermouth, splash olive juice. Serve chilled with a garlic-stuffed olive. \$9.00

Gin and Vodka Selections

Gin

Beefeater
Bombay Sapphire
Tanqueray
Tanqueray No. 10

Vodka

Absolut
Absolut Citron
Absolut Mandrin

Belvedere
Chopin
Grey Goose
Ketel One
Mezza Luna
Stolichnaya
Stolichnaya Raspberry

How to Mix a Great Martini

1. Use the freshest, cleanest ice possible. Don't use ice that has been in your freezer for months.
2. Make sure that your ice-cube trays are clean and if you must store your ice, do so in a tightly sealed container.
3. The colder the better – keep your glasses and even your shaker in the freezer until you are ready to begin.
4. Rinse your shaker thoroughly before you begin each time.
5. Use only glass and stainless steel. Aluminum and plastic shakers can flavor your drinks. It is well worth it to start with the best equipment.
6. Be careful when shaking. Shake gently and for just a few seconds. Shaking too long will dilute your drink.
7. Buy the best ingredients that you can afford. A \$70 bottle of vodka really does taste better than a \$40 bottle.
8. If you are using olives as garnish, make sure they're fresh and rinse them under water just before you put them into the Martini. This prevents excess oily olive juice from polluting your drink.
9. For a fresh alternative to olives, try a lemon twist.

Martini Lore

A Mysterious History

No one really knows the exact origin of the Martini. One legend claims that the Martini is named for Martinez, California. According to this story, in 1870 a gold miner stopped at Julio Richelieu's saloon in Martinez, California. The bartender mixed up a small drink, plopped an olive in it, and named it after his town. To this day Martinez, California still claims to be the birthplace of the Martini.

The first mention of the word Martini was in the New and Improved Illustrated Bartender's Manual or How to Mix Drinks of the Present Style published in 1888. Wherever the Martini came from, it has been popular for more than 100 years, and getting it just right is a matter of art, science, and personal taste.

In Good Company

From Old Blue Eyes to FDR, the Martini has been a power drink for the rich and famous. Richard Nixon, Ernest Hemingway and W.C. Fields were all Martini drinkers. Remember "shaken, not stirred?" Even 007 wanted the perfect martini.

Villa Banca

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