

Pimm's Cup



This cocktail originated, of course, in London with a bartender named James Pimm, but it owes its stateside fame to the historic [Napoleon House](#). Chef and New Orleans native [Chris Montero](#), who helms the kitchen there, weighs in on the history of this cocktail:

"The Pimm's Cup at Napoleon House came to be thanks to Giuseppe Impastato, one of the original owners of the building, and after Prohibition his bar took off rather rapidly. He wanted a lighter drink to serve to his patrons as he was not a fan of high-alcohol cocktails, so in the late 1940s he suggested to his brother, Peter, that they introduce a drink he was aware of called the Pimm's Cup. It caught on like wildfire and has been here ever since." The drink is still made as close to the original recipe as possible, combining Pimm's, lemonade, and a splash of 7UP over ice in a frosted highball.

As for the name of the bar? Nicholas Girod, who first inhabited the building and served as mayor of the city from 1812 to 1815, offered refuge to his acquaintance Napoleon Bonaparte (the two shared a lawyer) during his infamous exile. Napoleon died shortly thereafter, but the name, given by buzzing locals, did not.

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