



# THE VAN DER BILT FUGITIVE A CLASSIC COCKTAIL, REMIXED

by Bobby Heugel

THE VANDERBILT FUGITIVES were a 1920s band of Southern poets. Meticulous writers, most of them also appreciated a great drink. At Anvil Bar & Refuge in Houston, we believe in the narrative power of a great menu. Our Summer of the South menu approaches each cocktail-character as an advocate for Southern traditions and ingredients—few of which are more iconic than buttermilk.

Buttermilk may sound like an odd cocktail element, but dairy and acidity are common themes in a number of classics. It just took a little imagination to recognize that this nectar of the South was meant to be mixed. When we introduced buttermilk to the milk punch—a staple throughout New Orleans and other parts of the South—the Vanderbilt Fugitive was born.

Through their poetry and literary criticism, the original Vanderbilt Fugitives—Robert Penn Warren, John Crowe Ransom, Allen Tate, and others—challenged the nation's opinion of Southern intellectualism. Likewise, at Anvil, we believe that the South's extensive tippling traditions can be stirred and shaken to create one hell of a modern cocktail.



## THE VANDERBILT FUGITIVE

by Yao Lu & Anvil colleagues

- 16 oz El Dorado 5 Year Demerara Rum
- 1 oz rich, acidic buttermilk
- 5 oz Yellow Chartreuse
- 5 oz Averna Amaro
- 5 oz maple syrup

Combine all ingredients with ice and shake for at least two to three minutes, allowing cocktail to expand in volume. Strain into a Collins glass with cubed ice. Garnish with freshly grated nutmeg. 🍷

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Bobby Heugel is a bartender and co-owner of Anvil Bar & Refuge in Houston, Texas.

ABOVE: Cleanth Brooks and Robert Penn Warren enjoy a drink on Warren's patio in Fairfield, Connecticut, 1979. They would have liked Anvil's Vanderbilt Fugitive. Photograph by William Ferris, William R. Ferris Collection, Southern Folklife Collection, Wilson Library, University of North Carolina at Chapel Hill.