

1



THE KAFFIR COLLINS

TAILOR RESTAURANT
New York City

> At the house of molecular experimentation known as Tailor, Eben Freeman keeps it uncharacteristically simple with this variation on a Tom Collins. But where have you tasted that herb before? Oh right: Thai food.

MAKE IT AT HOME:

- 1 heaping teaspoon turbinado sugar
- ½ ounce fresh lemon juice
- 4 or 5 fresh Kaffir lime leaves
- ½ ounce fresh lime juice
- ¼ ounce simple syrup
- 2 ounces gin
- Soda water

> Put turbinado sugar in highball glass, add dash of lemon juice, then Kaffir leaves. Gently muddle without tearing leaves. Add remaining lemon juice, the lime juice, and simple syrup, and stir to dissolve sugar. Add gin and fill glass with ice. Top with soda and stir gently.

THE SECRET: To find fresh Kaffir lime leaves, go to www.importfood.com or ask nicely at your local Thai restaurant. Buy them in bulk—unlike many herbs, Kaffir leaves freeze well.

2

THE MARGARITA

EL CAMINO
Brunswick, Maine

When there's three feet of snow on the ground, it's ten below, and my soul's sagging, I head straight to this roadside joint. It feels like an escape to Mexico, but I come for the medicine: margaritas made with silver tequila, triple sec, fresh lime juice, and a splash of pomegranate juice. The first sip tumbles through my ice-cubed body. Then, a lick of salt, a crunch of homemade tortilla chip, and another sip. The world settles and warms, the guitar music sinks deeper.

Oh god of blue agave, thank you! I am in Guadalajara now. Two more and I'll have enough energy to go chip the glacier off my driveway again.—*Michael Paterniti*


3

THE JULIET & ROMEO

THE VIOLET HOUR
Chicago

In an opulent bar from another time, the J&R stands two heads and four shoulders above the rest. Think: gin, mint, cucumber, lime, bitters for accent, and a drop of rose water for elegance. Served up in a coupe glass.—*Andrew Santella*

4



THE BLOODY ELIXIR

ELIXIR
San Francisco

> At an old saloon in the Mission District, Elixir owner H. Joseph Ehrmann hasn't just taken the Mary out of the Bloody Mary; he's severed the old broad's head. Think sturdy, briny, and hyperspiced.

MAKE IT AT HOME:

- 1½ ounces vodka
- 4 shakes each of dried dill, white pepper, and celery salt
- 2 shakes each of Worcestershire sauce and Tabasco
- ¼ ounce stuffed-green-Spanish-olive juice
- ¼ ounce kosher-dill-pickle juice
- Squirt of fresh lemon juice
- 1 teaspoon horseradish
- 4 ounces (or so) tomato juice
- Dill pickle

> Fill shaker with ice and add all the ingredients. Shake well. Rim a pint glass with Old Bay seasoning, then pour the contents of the shaker into the glass. Garnish with a dill pickle (and, if you want to go all-in, a strip of crispy bacon).

THE SECRET: Want it spicier? Add ¼ ounce of pickled-pepper juice.

5

THE MINT JULEP

ELIZABETH ON 37TH
Savannah, Georgia

Forget the watery swill at the Kentucky Derby—the mint julep belongs in an old southern mansion. Drink it at Elizabeth on 37th, where they steep mint in simple syrup, mix the syrup with Jack Daniels, freeze it for a week, then serve it over hand-ground ice, garnished with mint.—*M.P.*

6

THE MARTINI

MUSSO & FRANK
Los Angeles

The M&F martini is to, say, an appletini as a Hepburn-Tracy picture is to something by Jerry Bruckheimer—a triumph of clarity and craftsmanship over empty bombast and idiotic fireworks. At this 80-year-old Hollywood institution—with its world-weary waiters, dark-leather banquettes, and spirit-fortifying steaks—your martini is presented at your table with its overflow in a tiny carafe. The first sip is enough to make you want to drink three, go schtopp a contract player, and then green-light an epic.—*Brett Martin*

7



THE TRIDENT

ZIG ZAG CAFÉ
Seattle

> Legendary bartender Murray Stenson reimagines the Negroni—the manliest cherry-colored drink ever invented—at a wrinkle-in-time bar hidden near Pike Place Market.

MAKE IT AT HOME:

- 1 ounce Cynar
- 1 ounce aquavit
- 1 ounce Manzanilla sherry
- Dash peach bitters (What are bitters? See box on page 173)
- Orange twist

> Stir all ingredients except orange twist over ice, strain, and serve up. Garnish with orange twist.

THE SECRET: Why stirred, not shaken? Presentation. The Trident is made of three translucent spirits—stir and it'll glow in the glass. Shake and it'll look cloudy. Also: These spirits are not as hard to find as they seem—any high-end liquor store should carry them.

STOCK YOUR BAR*

Ryan Magarian, a cocktail consultant in Portland, Oregon (and Aviation Gin co-founder), selects the best small-batch spirits.



HANGER ONE STRAIGHT VODKA
\$35.99
“Creamy and a little sweet, Hanger One is pretty darn sexy for a vodka—a spirit that's not supposed to taste like anything.”



AVIATION GIN
\$29.99
“We wanted to bottle the Pacific Northwest. Think flavors like cardamom, lavender, Indian sarsaparilla, anise seed, dried, sweet orange peel, and more.”



RHUM CLEMENT PREMIER CANE RUM
\$29.99
“This is a *rhum agricole*, meaning it's made from sugarcane, not molasses. Earthy and intense.”



RITTENHOUSE BONDED WHISKEY
\$19
“At 100 proof and under \$20 a bottle, this rye is stellar for pre-Prohibition-era whiskey cocktails, as well as juleps, soups, and smashes.”

*Can't find these at your local liquor store? Order online at www.bevmo.com