



Nectar of the Gods

Famed L.A. eatery Eveleigh unveils a brand-new bar book offering up 50 specially crafted cocktails

By Stephan Horbelt

For over four years, Eveleigh has been a place for Angelenos to shirk the confines of the city and indulge in farm-fresh, delicious eats and amazing aperitifs. Long known for having one of L.A.'s best outdoor patios, the restaurant is soon to be known for something else entirely—a brand-new cocktail book that collects over 50 specialized drinks, showcasing Eveleigh's favorites from past and present, along with recipes from bartenders city-wide. It's a veritable treasure trove for the local imbibing enthusiast, and new head barman **Garrett Mikell** is ready to sate your tastebuds when you're in need of a cocktail.

As a local eatery, Eveleigh is uniquely L.A. "You can sit 100 feet away from Sunset Boulevard in a restored farmhouse from 1928 and be transported," says **Jeremy Adler**, the restaurant's General Manager. "We want you to walk in, knowing you are in West Hollywood, and within a few minutes have that all fade away."

As far as what inspired the creation of such a robust new cocktail book, Adler says, "We just wanted to shine a light on our friends who are bartenders that inspire us, classic texts that we use for inspiration and drinks that we've come up with ourselves. The experience you have at our bar often times is that of a conversation—what is your spirit of choice, light and refreshing or alcohol-forward—and we just wanted to bring a piece of that to the dining room."

Lavender Spritz

By Kiowa Bryan of Eveleigh

- 1 oz Aviation Gin
- 1 oz Cocchi Americano
- 1/2 oz lemon juice
- 1/2 oz simple syrup
- 1 dash lavender bitters
- Bar spoon yellow chartreuse



DRINKS ON UNCLE SAM

3 new local bars perfect for unloading your tax return

WE KNOW IT'S BURNING A HOLE IN YOUR POCKET.

Where are you going to spend that chunk of change that Uncle Sam gave back to you as this year's tax refund? Someone wise once said, *Don't spend money on things; spend it on experiences.* What better experience could there be than a fun night out (or three, depending on the size of that check) at one of these local bars? So go on—get gussied up and help stimulate the economy, one fruity cocktail at a time. —S.H.

BREAK ROOM '86

We're pretty sure that nowhere else in Los Angeles will you enter a bar through an old-school vending machine, which is only one of the reasons why this new hotspot—opened a month ago inside Koreatown's still-super-hip Line Hotel—is perfect for your hard-earned coins. Also of note: stacked vintage TVs, framed vinyl, neon signage, retro arcade games, four karaoke rooms and—perhaps the bar's biggest draw—wine coolers. 630 S. Ardmore Ave., Koreatown, breakroom86.com

PRECINCT

It's been nearly a year in the making, but Precinct—DTLA's first large-scale gay bar—is finally ready to open its doors and launch a new era of LGBT nightlife. On Saturday, May 2, gays the city over will be barreling Downtown for opening night, already planned to include DJ sets by **Chris Bowen** and **Victor Rodriguez** and hosted by the likes of the **Boulet Brothers** and San Francisco's own **Lady Bear**. You can also expect the **Sisters of Perpetual Indulgence**, who will reportedly be in full force to bless the bar. 357 S. Broadway, DTLA, precinctdtdla.com

TOCA MADERA

As if we needed more proof that West 3rd Street is where it's at, April saw the opening of this Mexican cantina offering up flaming cocktails that are sure to be a hit among the city's flaming gays. In addition to the 151-soaked sugar skull that'll be ablaze in your drink, there's also a wall that shoots fire, so watch your back. When you get the munchies, keep with the fire theme and try the Wagyu steak—seared tableside with habaero salt and veggies—which is nicely paired with one of over 100 tequilas. 8450 W. 3rd St., L.A., tocamadera.com ■