



If Ever a Wonderful Wiz There Was...



We've all got our favorite cocktails. For those who like 'em dark and spirit-forward, you're all set this season. But if your tastes run more toward the gin-based and refreshing, your chosen cocktail might need a bit of seasonal updating. We're here to help. To that end, we've asked our favorite bartenders around America to winterize our favorite summer libations.

We've already told you how to winterize sangria, the mojito, the daiquiri, the Pimm's cup, the michelada, and the margarita. Next up in our Summer Classic Cocktails... Winterized series: the Ramos Gin Fizz.

Summer Classic: The Ramos Gin Fizz
Winterized Into: The Wiz Fizz

"The Wiz Fizz has been a staple on the menu at Seamstress since we opened last winter," says bartender and creative director Pamela Wiznitzer. "This cocktail is a modern take on the Ramos Gin Fizz, as it's one of my favorite drinks. However, I wanted to incorporate more seasonal ingredients, and played off of the sarsaparilla of the Aviation Gin by adding root beer (in lieu of soda water), which adds a great spice element. The Cynar amaro lends a bit of bitterness to each sip. As well, vanilla syrup is used adding an extra component of warm tones, and then it is finished with nutmeg for a lingering wintertime aroma."

You know what else will make you linger? Every element of Seamstress, from the bar's dark, inviting design to a cut of steak so good, you'll be licking the plate clean like an animal. But if you can't be convinced to leave the comfort of home on a dark, cold winter's day, here's how to make yourself a Wiz Fizz at home.

The Wiz Fizz by Pamela Wiznitzer

1.5 oz. Aviation gin
1/2 oz. Cynar
3/4 oz. fresh lemon juice
3/4 oz. vanilla syrup
1 oz. half-and-half
1 egg white
1 can Dr. Brown's Root Beer

Combine all ingredients except the half-and-half in a shaker without ice. Dry shake for 10 seconds. Add the cream and ice. Re-shake for 15 to 20 seconds. In a highball glass, pour 1 oz. of root beer at the bottom. Pour contents of the shaker into the glass (using a hawthorne strainer to hold back the ice) and let it settle for 15 seconds. Then, pour an additional ounce of root beer into the glass to make the drink rise above the rim. Garnish with freshly grated nutmeg.

By Jenny Adams
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