

# CHILLED

RAISE YOUR SPIRITS

*Gift giving*  
THE  
**BACARDI  
WAY**

*Toast life*  
WITH  
**CHAMPAGNE  
COCKTAILS**

*Warm up this winter*  
WITH  
**RUMCHATA**

*Taste the season*  
**CHOCOLATE,  
MANDARIN,  
& TRUFFLES**

*Shaking things up*  
WITH  
**MICHEL ROUX**

THE  
SECRET'S  
OUT

*Alessandra  
Ambrosio*  
vo|co

READY TO DRINK  
**VODKA  
AND  
COCONUT  
WATER**



MIX IT UP BUZZWORTHY

# SAVORY COCKTAILS

By Naomi Levy | Photos by Adam Krauth

I hereby lay to rest the Bloody Mary after dark. Not because I'm not particularly fond of the drink (though, full disclosure, I do think it's glorified alcoholic gazpacho), but because there should be more on offer for those seeking a savory cocktail after 5pm.

These days more and more bars are hearing the call; from the now seemingly required spicy tequila drink to more epicurean choices, more than ever before bartenders are bridging the gap between cocktails and cuisine.

Creating savory cocktails can be as easy as adding a shrub or vinegar, to create a savory aspect in the acidic components of a drink. The truth of the matter is, most savory cocktails are a play on sweet and savory, letting the savory side win out by a hair. As sugar is a vital ingredient in the structure and body of cocktails (whether in the form of simple syrup, cordial etc.), it's important to keep in mind the integrity and balance of each cocktail even when leaning toward the savory.

Personally, I try to take a more culinary approach. As bartenders, long have we used all of the fruits, flowers and herbs at our disposal, but it's the lesser-used vegetables and spices that I have come to love as cocktail ingredients. Taking inspiration from what we eat can create new yet familiar flavor combinations when it comes to mixing.

At Eastern Standard Kitchen and Drinks in Boston, we've had great success with this approach. The Brahmin, a cocktail using an Indian curry simple syrup, mango chutney and cilantro, has quickly become one of the more popular drinks on the menu. We feature seasonal vegetables as much as we do their fruit counterparts. In the White Rabbit (created by my fellow bartender Diego Pena), carrot perfectly teeters on the edge of sweet and savory, with sherry, a touch of salt and thyme tilting the scale towards the latter. A no bones about it savory cocktail that has delighted our guests uses Shochu, toasted sesame and red bell pepper. We call it the Paper Crane. It is said that if you fold 1000 paper cranes, the crane will grant you a wish.

Our wish is for more savory cocktails.



## PAPER CRANE

### INGREDIENTS

1 ½ oz. Miss Shochu  
1 oz. Toasted Sesame Syrup  
¾ oz. Lemon Juice  
½ oz. Amaro Nonino  
3 pieces chopped Red Bell Pepper

### PREPARATION

Combine all ingredients in a mixing glass. Add ice and shake. Strain into a chilled cocktail glass rimmed with black sesame salt.



## BRAHMIN

### INGREDIENTS

1 ½ oz. Death's Door Gin  
1 oz. Curry Simple Syrup  
¾ oz. Lime Juice  
1 barspoon Mango Chutney  
small pinch Fresh Cilantro

### PREPARATION

Combine all ingredients in a mixing glass, add ice and shake. Double strain into a cocktail glass. No Garnish.