

CHILLED

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**KENNY
CHESNEY**

BLUE CHAIR BAY RUM

THE BEST
SUPERFOOD
COCKTAILS

THE
BIG BREW
THEORY

WITH WIL WHEATON

THE
BOTANICAL
GAME

COCKTAILS GET
KEGGED

FLAVOR
YOUR LIFE

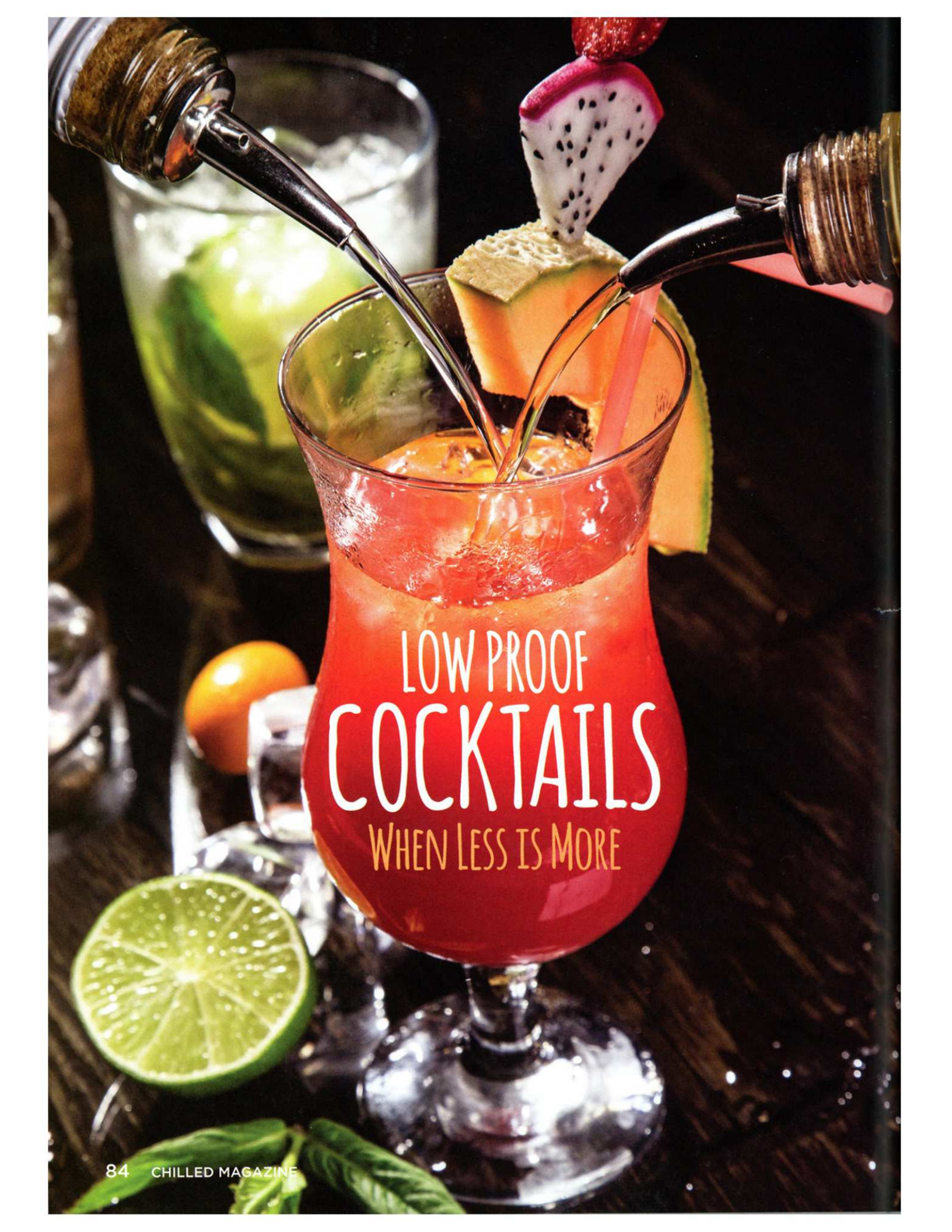
HEALTHY
SPIRITS

INNOVATIVE
MOMENTS WITH
MALIBU RUM

Vol
U.S.



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DISPLA



LOW PROOF
COCKTAILS
WHEN LESS IS MORE

COCKTAILS THAT PACK A LOW PROOF PUNCH

By Christopher Osburn
Photos Courtesy of Campari, USA

The current cocktail boom is in no small part being fueled by the re-emergence and appreciation of the classic cocktail. Many of these cocktails are high proof and therefore sipped only in limited quantities. Drinkers interested in something on a lighter note have fewer options, but that's about to change. Naomi Levy, Bar Manager at Boston's Eastern Standard has begun to notice a surge at the opposite side of the spectrum. Low-proof cocktails are becoming popular for those wanting to enjoy several drinks while still keeping their wits about them. "Low-proof spirits are great especially when trying to get the most out of your night," she says.

Levy admits to being a bit of a lightweight herself when it comes to alcohol imbibing and thinks that the low proof trend is appealing for those sitting at the bar as well as working behind it. Bartenders can still create complex, flavorful drinks using low-proof spirits that won't knock you off your barstool. She knows a thing or two about bar culture since she's been behind one since the age of eighteen.

According to Levy, there are a few reasons for hailing low-proof. The first is people aren't always looking for a drink that packs a punch and may want to enjoy several throughout the night. Another is the simple fact that many low-proof spirits are complex and delicious. "Spirits like vermouth, sherry and certain amaros have great flavor to them," says Levy. "They lend themselves really well to mixing. While these spirits have classically been used as modifiers, more and more bartenders are finding they hold real appeal as the base of a drink, too."

Levy's go-to base for a low-proof cocktail is sherry, "though I'm in love with Dolin Blanc right now," she quips. "I drink it on the rocks with a splash of soda and a twist." Cochi Americano is another one of her favorite ingredients. "Braulio Amaro Alpino is one of my favorite amaros and clocking in at 21% makes it excellent as a *digestif* after a meal or mixed in a cocktail that will pack a very flavorful punch." We like that.

LILLET ROUGE SANGRIA

INGREDIENTS

- 3 Parts Lillet Rouge or Blanc
- ½ Part Fresh Lime Juice
- Lemon-lime Soda
- Diced Fresh Fruit of choice (berries, apples, grapes, oranges, etc.)

PREPARATION

Build cocktail over ice in a wine glass or Collins glass and stir to combine. Top with lemon-lime soda and garnish with an orange slice.



AMERICANO

INGREDIENTS

- 1 oz. Campari
- 1 oz. Cinzano Rosso Vermouth
- Splash of Club Soda

PREPARATION

Pour Campari and Cinzano Rosso Vermouth over ice in a rocks or highball glass. Add a splash of club soda. Garnish with an orange twist.



HANKY PANKY

INGREDIENTS

- 2 Dashes Fernet Branca
- ½ oz. Dry Gin
- ½ oz. Carpano Antica

PREPARATION

Shake with ice and strain into a highball glass. Garnish with an orange peel.



APEROL SPRITZ

First to come up with a low alcohol aperitif with only 11 percent alcohol.

INGREDIENTS

- 2 oz. Aperol
- 3 oz. Prosecco
- 1 Dash Soda

PREPARATION

Add ice and a slice of orange, pour in the prosecco, the Aperol and add a dash of soda. Garnish with slice of orange.

