

FRESH TOMATO COCKTAILS 6 MUST-TRY HARD CIDERS HOMEMADE COFFEE LIQUEUR

imbibe

LIQUID CULTURE

THE

50

Most Delicious,
Strange & Surprising
BEER SECRETS

PLUS:
The Rise
of Irish
Whiskey

Destination
Chicago

Garage
Winemaking
Goes Legit

Compiled by Tracy Howard

uncorked

What We're Drinking Now

Royal Rose Tamarind Syrup

Tart and tangy tamarind has long flavored sodas and fruit waters throughout Latin America and Asia, and now, thanks to Brooklyn-based Royal Rose syrups, the punchy pulp can call the cocktail glass home. Made in small batches by the husband-and-wife duo behind Royal Rose, this syrup combines wet Thai tamarind with organic evaporated cane sugar for a smooth, flavorful syrup. It strikes the perfect balance between sweet and tart and is a surprisingly versatile element in cocktails like the Tamarind Sour with bourbon, lemon juice and bitters.

\$10.75/8 oz., royalroseny.com



TAMARIND SOUR

2 ¼ oz. bourbon
½ oz. fresh lemon juice
¼ oz. Royal Rose tamarind syrup
Dash of Angostura bitters
Ice cubes

Tools: shaker, strainer
Glass: rocks
Garnish: half lemon wheel

Combine all ingredients with ice and shake. Strain into an ice-filled rocks glass and garnish.



Bella Italia

5 Places for a Nouveau Negroni

Arguably the most famous aperitivo of all, the Negroni combines equal portions of three ingredients—gin, Campari and sweet vermouth—to deliciously complex results. Popular opinion puts its creation with Italian Count Camillo Negroni back in 1919, and in the near-century since, it's become a timeless classic. Here are five places that mix a mean Negroni, some with their own contemporary spin on the classic recipe.

1 Nostrana
From a Negroni made with aquavit to one served with Old Tom gin, each month Nostrana (pictured left) features a new Negroni-inspired creation by lead barman Douglas Derrick. And to top it all off, this year the restaurant hosted its first annual Negroni Social—an after-hours party where all 12 “Negronis of the Month” were on offer alongside a bartender-on-bartender Negroni mixoff, with proceeds benefiting a local charity. 1401 S.E. Morrison, Portland, OR // 503-234-2427 // nostrana.com

2 FIG
From the Charleston restaurant that introduced the mix-and-match Manhattan comes a page-long homage to cocktail's most famous Count. Aside from the classic version (mixed with Beefeater, Campari and Carpano Antica), FIG's variations include the Negroski with vodka, Campari and Cocchi Vermouth di Torino, and the Negroni Swizzle with Beefeater gin, Campari, Noilly Prat vermouth and salt. 232 Meeting St., Charleston, SC // 843-805-5900 // eatatfig.com

3 I Sodi
You'll spot not one, but four Negronis on the menu at I Sodi—fitting considering chef/owner Rita Sodi was born and raised in the Negroni's homeland. The restaurant develops riffs on the classic, like the Punt-e-groni with Hendrick's gin, Campari and Punt e Mes. 105 Christopher St., New York City // 212-414-5774 // isodinyc.com

4 Zero Zero
Perhaps no other U.S. city is more enamored with the Negroni than San Francisco, and Zero Zero mixes several enticing takes on the bittersweet classic, including a three-month barrel-aged version with Beefeater gin, Campari and Martini & Rossi sweet vermouth. 826 Folsom St., San Francisco // 415-348-8800 // zerozerosf.com

5 Nora's
In flashy Vegas, Nora's keeps things real with its traditional Negroni made with Plymouth gin, Campari and Cinzano. Snag a stool at the bar and you might even spot bar legend (and Vegas local) Tony Abou-Ganim sipping one himself—he counts Nora's Negroni as one of his all-time faves. 6020 W. Flamingo Rd., Las Vegas // 702-873-8990 // norascuisine.com

web extra  See where to find some other great Negronis: imbibemagazine.com/SO11

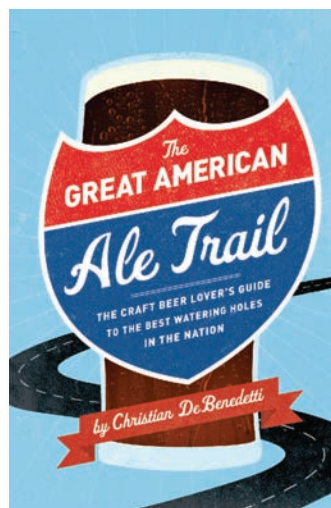
Allison E. Jones Photography

A Few of Our Favorite Things



The Great American Ale Trail

Plan a pilgrimage along the *Great American Ale Trail* with this book from beer writer Christian DeBenedetti. Leaving no corner of American craft beer untapped, DeBenedetti traversed the country's sudsy landscape to offer his take on the people, places and brews that make up our great beer nation. \$20, amazon.com

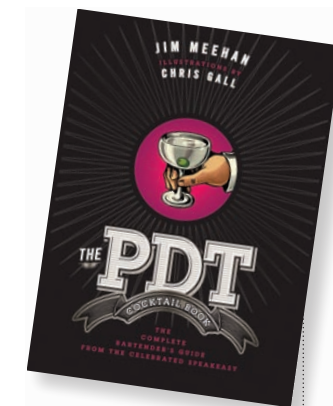


Brown Butter Cookies

If you like shortbread, then you'll love these melt-in-your-mouth cookies from savvy baking sisters Christa Hozie and Traci Lynn Nickson. Rich and buttery with a savory sprinkling of sea salt, these cookies come in a handful of flavors like espresso, cocoa and our favorite, bourbon. \$13/dozen, brownbuttercookies.com

Wine Bota

No picnic or camping trip is complete without a little wine, and now instead of packing a breakable bottle or bulky box, you can take your vino to go in this leather wine bota. Handmade in Spain by Jesús Blasco, this impermeable pouch holds 1 liter of wine and comes complete with a buckled strap for easy transport. \$80, winebotas.com



The PDT Cocktail Book

Want to mix drinks like a pro? Pick up a copy of this behind-the-bar cocktail book from New York's most famous speakeasy, PDT. You'll find recipes for classic and contemporary cocktails, as well as spirits primers and a guide to mixing drinks seasonally. \$25, amazon.com

BottlesUp

Ever wonder what happens to your curbside glass recycling? This eye-catching drinking bottle handcrafted from recycled glass jars is your answer. \$34, bottlesupglass.com

