



LOOK SHARP + LIVE SMART

# \*THE COMEDY ISSUE

STARRING

# SETH ROGEN

## AND THE NEW KINGS OF FUNNY

# DRESS TO KILL

> **The One New Suit Every Man Needs**

> **How To Buy A Leather Jacket (And Not Look Like A Joke)**

**The 20 Best Cocktails In America**

> **AND THE BEST PLACES TO DRINK THEM**

**THE SMART MAN'S GUIDE TO GETTING FIRED**

JACK BLACK

SARAH SILVERMAN

KAL PENN

FLIGHT OF THE CONCHORDS

TINA FEY

DAVID SEDARIS

RICKY GERVAIS

SETH MEYERS



CHRIS ROCK & DON RICKLES  
BUST SOME BALLS



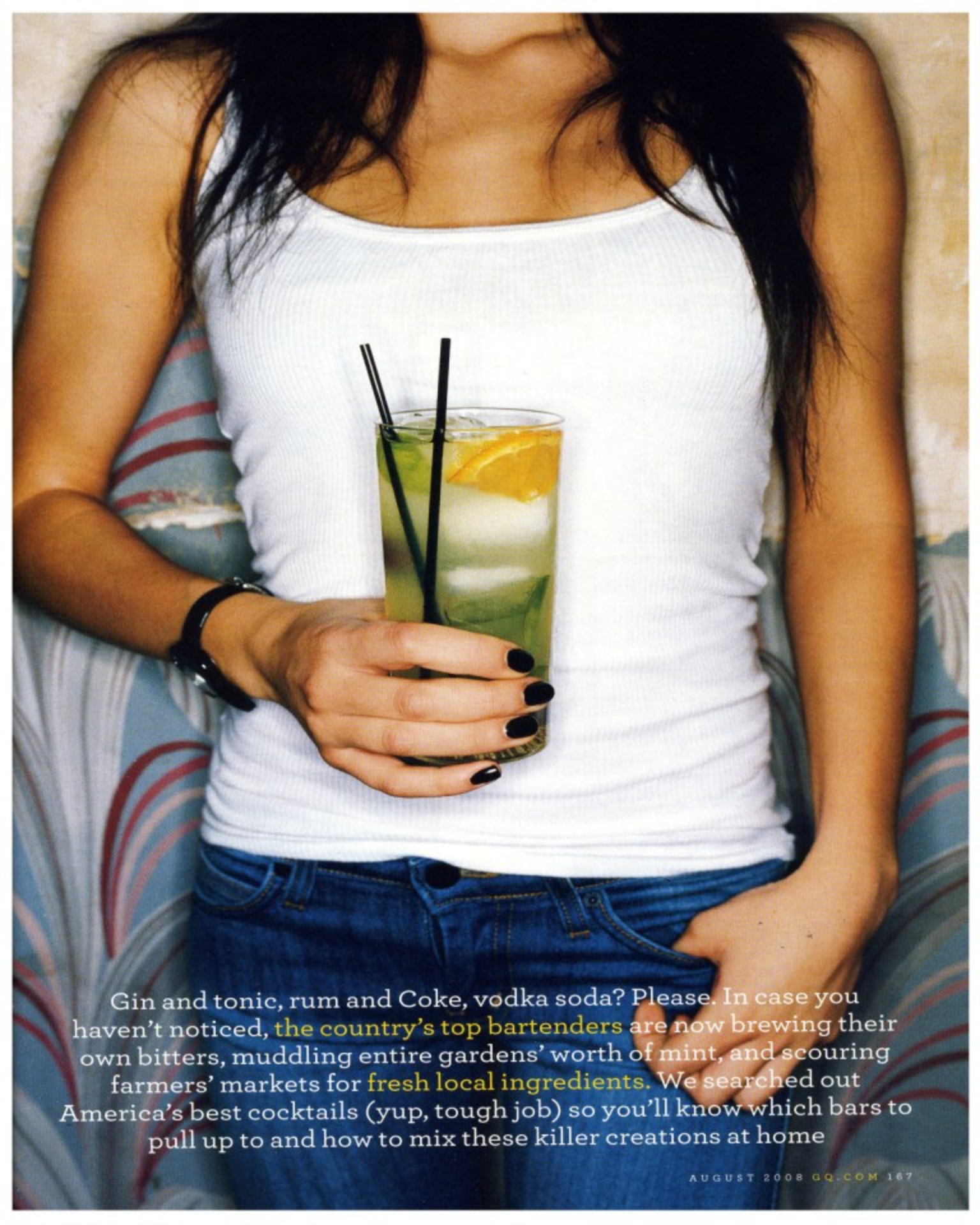
# THE 20 BEST COCKTAILS IN AMERICA— AND WHERE TO FIND THEM

1 ▶

> Eben Freeman, at the restaurant Tailor in New York City, stirs turbinado sugar with Kaffir lime leaves, lemon juice, and lime juice for his Kaffir Collins.

>> A customer with the finished product.





Gin and tonic, rum and Coke, vodka soda? Please. In case you haven't noticed, **the country's top bartenders** are now brewing their own bitters, muddling entire gardens' worth of mint, and scouring farmers' markets for **fresh local ingredients**. We searched out America's best cocktails (yup, tough job) so you'll know which bars to pull up to and how to mix these killer creations at home

# 1

## THE KAFFIR COLLINS

TAILOR RESTAURANT  
New York City

> At the house of molecular experimentation known as Tailor, Eben Freeman keeps it uncharacteristically simple with this variation on a Tom Collins. But where have you tasted that herb before? Oh right: Thai food.

### MAKE IT AT HOME:

- 1 heaping teaspoon turbinado sugar
- ¼ ounce fresh lemon juice
- 4 or 5 fresh Kaffir lime leaves
- ¼ ounce fresh lime juice
- ¼ ounce simple syrup
- 2 ounces gin
- Soda water

> Put turbinado sugar in highball glass, add dash of lemon juice, then Kaffir leaves. Gently muddle without tearing leaves. Add remaining lemon juice, the lime juice, and simple syrup, and stir to dissolve sugar. Add gin and fill glass with ice. Top with soda and stir gently.

**THE SECRET:** To find fresh Kaffir lime leaves, go to [www.importfood.com](http://www.importfood.com) or ask nicely at your local Thai restaurant. Buy them in bulk—unlike many herbs, Kaffir leaves freeze well.

# 2

## THE MARGARITA

EL CAMINO  
Brunswick, Maine

When there's three feet of snow on the ground, it's ten below, and my soul's sagging, I head straight to this roadside joint. It feels like an escape to Mexico, but I come for the medicine: margaritas made with silver tequila, triple sec, fresh lime juice, and a splash of pomegranate juice. The first sip tumbles through my ice-cubed body. Then, a lick of salt, a crunch of homemade tortilla chip, and another sip. The world settles and warms, the guitar music sinks deeper.

Oh god of blue agave, thank you! I am in Guadalajara now. Two more and I'll have enough energy to go chip the glacier off my driveway again.—*Michael Paterniti*

# 3

## THE JULIET & ROMEO

THE VIOLET HOUR  
Chicago

In an opulent bar from another time, the J&R stands two heads and four shoulders above the rest. Think: gin, mint, cucumber, lime, bitters for accent, and a drop of rose water for elegance. Served up in a coupe glass.—*Andrew Santella*

# 4

## THE BLOODY ELIXIR

ELIXIR  
San Francisco

> At an old saloon in the Mission District, Elixir owner H. Joseph Ehrmann hasn't just taken the Mary out of the Bloody Mary; he's severed the old broad's head. Think sturdy, briny, and hyperspiced.

### MAKE IT AT HOME:

- 1½ ounces vodka
- 4 shakes each of dried dill, white pepper, and celery salt
- 2 shakes each of Worcestershire sauce and Tabasco
- ¼ ounce stuffed-green-Spanish-olive juice
- ¼ ounce kosher-dill-pickle juice
- Squirt of fresh lemon juice
- 1 teaspoon horseradish
- 4 ounces (or so) tomato juice
- Dill pickle

> Fill shaker with ice and add all the ingredients. Shake well. Rim a pint glass with Old Bay seasoning, then pour the contents of the shaker into the glass. Garnish with a dill pickle (and, if you want to go all-in, a strip of crispy bacon).

**THE SECRET:** Want it spicier? Add ¼ ounce of pickled-pepper juice.

# 5

## THE MINT JULEP

ELIZABETH ON 37TH  
Savannah, Georgia

Forget the watery swill at the Kentucky Derby—the mint julep belongs in an old southern mansion. Drink it at Elizabeth on 37th, where they steep mint in simple syrup, mix the syrup with Jack Daniels, freeze it for a week, then serve it over hand-ground ice, garnished with mint.—*M.P.*

# 6

## THE MARTINI

MUSSO & FRANK  
Los Angeles

The M&F martini is to, say, an appletini as a Hepburn-Tracy picture is to something by Jerry Bruckheimer—a triumph of clarity and craftsmanship over empty bombast and idiotic fireworks. At this 80-year-old Hollywood institution—with its world-weary waiters, dark-leather banquettes, and spirit-fortifying steaks—your martini is presented at your table with its overflow in a tiny carafe. The first sip is enough to make you want to drink three, go schtup a contract player, and then green-light an epic.—*Brett Martin*

# 7

## THE TRIDENT

ZIG ZAG CAFÉ  
Seattle

> Legendary bartender Murray Stenson reimagines the Negroni—the manliest cherry-colored drink ever invented—at a wrinkle-in-time bar hidden near Pike Place Market.

### MAKE IT AT HOME:

- 1 ounce Cynar
- 1 ounce aquavit
- 1 ounce Manzanilla sherry
- Dash peach bitters (What are bitters? See box on page 173)
- Orange twist

> Stir all ingredients except orange twist over ice, strain, and serve up. Garnish with orange twist.

**THE SECRET:** Why stirred, not shaken? Presentation. The Trident is made of three translucent spirits—stir and it'll glow in the glass. Shake and it'll look cloudy. Also: These spirits are not as hard to find as they seem—any high-end liquor store should carry them.

## STOCK YOUR BAR\*

Ryan Magarian, a cocktail consultant in Portland, Oregon (and Aviation Gin co-founder), selects the best small-batch spirits.



**HANGER ONE STRAIGHT VODKA**  
\$35.99

"Creamy and a little sweet, Hanger One is pretty darn sexy for a vodka—a spirit that's not supposed to taste like anything."



**AVIATION GIN**  
\$29.99

"We wanted to bottle the Pacific Northwest. Think flavors like cardamom, lavender, Indian sarsaparilla, anise seed, dried, sweet orange peel, and more."



**RHUM CLEMENT PREMIER CANE RUM**  
\$29.99

"This is a *rhum agricole*, meaning it's made from sugarcane, not molasses. Earthy and intense."



**RITTENHOUSE BONDED WHISKEY**  
\$19

"At 100 proof and under \$20 a bottle, this rye is stellar for pre-Prohibition era whiskey cocktails, as well as juleps, sours, and smashes."

\* Can't find these at your local liquor store? Order online at [www.bevmo.com](http://www.bevmo.com).



----- COCKTAIL TIP #7 -----

**Use a jigger**

Making cocktails is like chemistry: Proportions need to be precise. Buy a jigger—a simple hourglass-shaped measuring tool—and follow these recipes closely.





10

..... COCKTAIL TIP #11 .....

**Learn to muddle**

Without a simple wooden muddler, herbs and berries will just be pretty things floating in your glass. Use the small end to bruise herbs like mint and release their oils. Use the big end to stomp fat fruits and unlock their juices.

8

## THE MARGAVEZA

DADDY'S  
Brooklyn

Daddy's is a rock 'n' roll bar tucked into an obscure block of Williamsburg, Brooklyn, that's staffed and patronized by obscure Brooklyn musicians. Ask for the Margaveza, a drink originally invented by former bartender Eric Copeland, of the band Black Dice. It's wildly simple: a twelve-ounce bottle of Sol poured into a pint glass, topped with four ounces of frozen margarita, and garnished with a lime. All for five bucks. Why didn't anyone think of this before? Get it at Daddy's, get it at your local bar-with-a-margarita-machine, get it anywhere there's a blender and at least one person who can play all of *Slanted and Enchanted* dead drunk and blindfolded.

—Will Welch

9

## THE SUNGOLD ZINGER

RANGE  
San Francisco

All summer the 'tenders of this friendly little bar work their wrists like mad, muddling tiny Sungold tomatoes with gin and elderflower liqueur. (It's a wonder they don't get carpal tunnel syndrome.) Among a steady flow of drinks made with whatever's looking best at the market, Range's Zinger is like a sweet, hip cousin of those bloody old twins, Mary and Maria. Plus, any cocktail that incorporates vegetables while tasting more like a gin gimlet than Spicy Hot V8 is worth its weight in Sungold. So shut up and drink your vegetables!

—James O'Brien

10

## THE GIN GIN MULE

PEGU CLUB  
New York City

> Spicy, sweet, and almost too easy to drink, this cocktail is what Pegu Club founder Audrey Saunders calls her "ambassador to gin." Sure enough, it has caught on across the country. Fresh mint and ginger beer provide the kick.

### MAKE IT AT HOME:

- ¾ ounce fresh lime juice
- 1 ounce simple syrup\*
- 2 sprigs mint, plus more for garnish
- 1½ ounces gin
- 1 ounce ginger beer

> Combine lime juice, simple syrup, and mint in a mixing glass and muddle well. Add gin, ginger beer, and ice, then shake well. Strain into an ice-filled highball glass. Garnish with mint and serve with a straw.

**THE SECRET:** Pegu Club uses Tanqueray for a simple reason: It's bold enough to stand up to the intensity of ginger beer and lime. The flavor of a subtler gin will get lost.

\*Simple syrup doesn't require the stove. Simply mix 1 part superfine cane sugar to 1 part water. Stir. Let settle. Stir again. Repeat until sugar is completely dissolved.



11

## IRISH COFFEE

BUENA VISTA  
San Francisco

Before Red Bull and vodka, the Irish coffee was the ultimate second-wind cocktail. Buena Vista brought the drink to America fifty-six years ago and still does it best: San Francisco's Peerless coffee blended with two crushed C&H sugar cubes and Tullamore Dew Irish whiskey, topped with a dollop of cream that's freshly whipped and just thick enough to float on top.—*Mike Silver*

12

## THE CINDER

DEATH & CO.  
New York City

Death & Co. can be a little intimidating. First, there's the name. Then the mausoleum-like facade. Then the absurdly dark interior. And then there's the Cinder, the most deadly drink on the deadly cocktail scroll: a concoction of jalapeño-infused *añejo* tequila, *repasado* tequila, mescal, lime, and smoked salt. Read that list again—it sounds disgusting, right? But trust me on this: It's more like the most complex margarita ever. Yet so drinkable. So you end up ordering four more. At which point, the darkness no longer seems so intimidating.—*Kevin Sintumuang*

13

## THE MANHATTAN

610 MAGNOLIA RESTAURANT  
Louisville, Kentucky

It might have been born in New York City, but the best Manhattan in America resides in Bourbon Country. Why? At Louisville restaurant 610 Magnolia, the bartenders build their version with Willett Family twenty-one-year-old vintage rye, bottled in the hills of nearby Bardstown. Find me a bar that pours it on Broadway, and New York can reclaim its signature cocktail. Until then, the Manhattan belongs to the Bluegrass State.—*W.W.*

14 

## THE AIRMAIL

BERETTA  
San Francisco

> This drink is a classic that's been revived across the country; we like the version at this S.F. Neapolitan-pizza spot.

## MAKE IT AT HOME:

1½ ounces gold rum  
1 ounce honey syrup  
¾ ounce fresh lime juice  
Splash of dry prosecco  
Sprig of mint  
Dash of Angostura bitters

> Fill shaker with ice, add rum, honey syrup, and lime juice, shake, and double strain into a coupe glass (see box, below). Finish with dry prosecco. Garnish with a floated mint leaf and a dash of Angostura bitters.

**THE SECRET:** To make honey syrup at home, mix 1 part water with 1 part honey and stir until the two are integrated.

15

## THE MAI TAI

HOUSE WITHOUT A KEY  
Honolulu

The mai tai is the Hawaiian shirt of cocktails—even when the situation calls for it, it's impossible to find one that isn't miserably hokey. That is, until you've sipped the mai tai at the House Without a Key bar in Waikiki's most elegant hotel, the Halekulani. There, the Dale DeGroff-trained bartenders execute it perfectly: They fill an old-fashioned glass with crushed ice and fresh fruit juices and balance them with light rum and a layer of the dark stuff on top. Stir yours with a length of sugarcane, watch the sun set into the Pacific, and consider taking up permanent residence.—*K.S.*



14



14

## MUST-HAVE GLASSWARE

Making killer cocktails? Serve them right



## COUPE

> The martini glass is out. The coupe, said to be shaped after Marie Antoinette's breast, is back. For strained short drinks served up. \$45 each; Takashimaya New York, 800-753-2038



## HIGHBALL

> The perfect glass for anything served over ice where the mixer-to-spirit ratio is high, like the Gin Gin Mule or Pimm's Cup. \$57 for 6; www.spiegelau.com



## CHAMPAGNE FLUTE

> Champagne flutes not only make a statement, they give your vintage an assist. The top opens the bouquet; the bottom keeps it bubbly. \$85 for two; www.riedel.com



## DOUBLE OLD-FASHIONED

> This lighter version of the rocks glass should handle mixed drinks on ice in which the mixer-to-spirit ratio is low, like the Cinder or the margarita.—*K.S.* \$11 for two; www.nachtmann-online.com



16



16



17

COCKTAIL TIP #19

**Prep your bar**

Hosting a dinner party? Serving cocktails? Pluck your mint, make your simple syrup, and squeeze your juices in advance. If you leave your guests pining for another cocktail while you're in the kitchen fussing around, someone's gonna ask for a Budweiser.



18



17



# 16

## THE SAZERAC

COCHON  
New Orleans

> Cochon's crushingly tasty version of the Sazerac blends French panache (Herbsaint) with American guts (bourbon or rye), then claims the drink for New Orleans (with local bitters).

### MAKE IT AT HOME:

2 ounces rye whiskey  
1 tablespoon simple syrup  
2 to 4 dashes Peychaud's bitters  
Lemon twist  
Splash of Herbsaint

> Fill shaker with ice, whiskey, simple syrup, and bitters. Shake. Rinse old-fashioned glass with Herbsaint, discard Herbsaint, then strain the contents of the shaker into the old-fashioned glass. Twist a lemon peel over the drink, rim the glass with the twist, then add as a garnish.

**THE SECRET:** *It's all about the rinse. Put ice into cocktail glass, add a splash of Herbsaint, jiggle ice around for a few seconds, dump before straining in cocktail.*

# 17

## THE SOUTHERN COLA

HOLEMAN & FINCH  
PUBLIC HOUSE  
Atlanta

> At a new joint where southern hams cure in glass-vault walls, Greg Best serves *amaro* (an Italian liqueur) and Coca-Cola over a frozen cube of lime juice. As the ice melts, the cocktail's taste morphs. In a very good way.

### MAKE IT AT HOME:

Fresh lime juice  
Water  
1½ ounces amaro  
3 ounces Coca-Cola

> To make ice cubes: Mix 1 part water to 2 parts lime juice. Pour solution into ice tray. Freeze. When ice is ready, place a cube or two in a glass. Add amaro and Coca-Cola.

**THE SECRET:** *Use a small glass to keep the drink cold and the ice melting as slowly as possible. The more gradually it melts, the more subtle the cocktail's transformation.*

# 18

## THE STRAWBERRY-RHUBARB-BASIL-BALSAMIC MOJITO

NACIONAL 27  
Chicago

> Adam Seger's reinvented mojito puts those overpriced, watered-down South Beach versions to shame with a cheflike devotion to local produce. See if you're cheflike enough to re-create it.

### MAKE IT AT HOME:

1 tablespoon sliced rhubarb  
2 teaspoons brown sugar  
3 medium strawberries, sliced  
Fresh basil  
½ lime, quartered  
1½ ounces rum  
Soda water  
Balsamic vinegar

> Sauté the rhubarb: Slice enough rhubarb for several drinks (at 1 tablespoon per drink) and soften in a heated pan with 1 part brown sugar for every 2 parts rhubarb. In a double old-fashioned glass, add strawberries, 1 tablespoon sautéed rhubarb, 2 teaspoons brown sugar, 7 basil leaves, and lime. Muddle until juicy and aromatic. Add rum and fill glass with ice. Add splash of soda, stir, then add another splash of soda. Top with a dash of balsamic vinegar and garnish with a fresh strawberry and a basil sprig.

**THE SECRET:** *Don't want to sauté the rhubarb? Put ½ part brown sugar to 2 parts rhubarb in a microwavable container and nuke for 60 seconds. Or just skip the rhubarb entirely and double the strawberries.*

# 19

## THE GIN AND TONIC

THE SPRING HOUSE HOTEL  
Block Island, Rhode Island

It's not about the craftsmanship at the Spring House—artisanal gins have not yet landed on Block Island, the ice is straight from a large garbage can, and the glass is...100 percent plastic. It's about the setting, and how that gin and tonic makes you feel as you sit there on your blanket on the steep hillside, with nothing but the Atlantic Ocean before you, the mainland (and, by extension, your real life) in the distance, a couple of old Waspy whale-belt types bobbing around out there in white boats, and the sun, unfortunately, going down. That's a drink.—*Andy Ward*

# 20

## THE LEMMY TUM TUM

EASTERN STANDARD  
Boston

Stroll into this Kenmore Square brasserie, make your way through the crowd of artsy chicks (and the Fenway afterpartiers staring at them), check out the sixty drinks on bartender Jackson Cannon's menu, and order...a nonalcoholic "mocktail"? Called a *Lemmy Tum Tum*? Here's why: The expertly mixed blend of fresh, cold, homemade lemonade and Peychaud's bitters is elegant, refreshing, and—because bitters have real medicinal qualities—the best thing you can do for your head and stomach after soldiering through the best cocktails in America. Surely you're ready for a night off by now? —*Andy Comer*

## BITTERS: THE PRO'S SECRET WEAPON



> Seattle-based cocktail consultant Jamie Boudreau explains the one cocktail ingredient you should never be without: "Bartenders add bitters to cocktails for balance. I use them like chefs use salt and pepper—a dash of bitters can pick up a flat drink, whether it's a Sazerac or a Trident. Bitters themselves contain alcohol, and are made from supersimple, age-old recipes: Immerse a combination of herbs and botanicals in a spirit, let it sit for a while, and strain. In general, summery bitters have a gin or vodka base, while wintry bitters have a rum or whiskey base. People used to think of them as a cure-all: Something to settle the stomach and repair the liver."—AS TOLD TO HOWIE KAHN

### COCKTAIL TIP #23

#### Understand sugar

Sugar doesn't dissolve well in the presence of alcohol, so if a recipe calls for sugar (not simple syrup), use superfine pure cane and add the booze only after you've thoroughly stirred it all in.