



NEW YEAR  
NEW GOALS

ROSIE PEREZ  
IN BROOKLYN

RAY ALLEN THE PRODIGAL  
SON COMES HOME

# Arrive

JANUARY/FEBRUARY 2013



**FINALLY!  
THE RETURN  
OF DOWNTON  
ABBEY**

**THE BRITISH  
CULINARY  
EMPIRE**

**PLYMOUTH  
ROCK  
REVISITED**

**TEA TIME  
MEETS HAPPY  
HOUR**

Michelle Dockery  
returns as Lady Mary  
in the highly anticipated  
new season of  
*Downton Abbey*

*The*  
**BRITISH**  
*are coming!*



## FIRSTCLASS



### RECIPE

## BELVEDERE LEMON TEABREEZE

### INGREDIENTS

2 oz. Belvedere  
Lemon Tea vodka  
2 oz. coconut water  
2 oz. cloudy apple  
juice

### INSTRUCTIONS

Build over cubed ice in a tall glass. Garnish with a fresh apple slice.



Punch (with strong-brewed chai tea) served at the Franklin Mortgage & Investment Co.

### COCKTAIL

## Tea Party

Would you like some tea in your drink? A time-honored ingredient adds a new kick to your cocktail

Is it tea time yet? According to a growing number of bars, it most certainly is: Tea has emerged as a key ingredient for great new cocktails. Although this trend has been on the upswing for a while, it's truly exploded in the past couple of years, with tea infused into syrups and spirits rounding out tiki drinks, cool gimlets and punches.

"In punch, tea is historically accurate yet

awesomely delicious," says Colin Shearn, general manager and bartender at Franklin Mortgage & Investment Co. in South Philly, who sneaks tea into his bar's cocktails in cunning ways. "It smooths out too-tart or too-sweet flavors, and it can add a seasonal element," he says. "If you don't have tea, you don't have punch." Here's a sampling of tea-spiked cocktails to try. Pinkies up! —By Kara Newman



### Flip Royal

The Hawthorne • Boston

The secret ingredient in this frothy delight is salted rooibos syrup, a salty-sweet mix brewed with the herbal "red tea" of South Africa. Add to that coffee, The King's Ginger liqueur and a bevy of warming spices, and you'll see why this drink from bartender Jackson Cannon is winning fans. *The Hotel Commonwealth*, 500 Commonwealth Ave., 617-532-9150, [thehawthornebar.com](http://thehawthornebar.com)

### Passyunk Punch

Franklin Mortgage & Investment Co. • Philadelphia  
Although it's not listed on the

menu, the secret ingredient in this historically accurate "Flowing Bowl" is strong-brewed chai tea, which gives this aged rum-and-honey stunner a winningly spiced profile. Similarly, the Publican Punch is made with a red-tinted Scarlet Glow tea syrup. 112 S. 18th St., 267-467-3277, [thefranklinbar.com](http://thefranklinbar.com)

### The Imperial March

Jbird • New York City

In this relaxed but luxe uptown space, cognac is steeped with Chinese black tea, and enlivened



further with raspberry syrup, lime juice and champagne sparkle.

339 E. 75th Street,  
212-288-8033, [jbirdny.com](http://jbirdny.com)



### The Sherlock Holmes

Restaurant Eve  
Alexandria, Va.

On his list of "Edenesque Cocktails," bar whiz Todd

Thrasher uses earthy Lapsang Souchong tea to support the smoky tones of Laphroaig Scotch, blended with lemon balm and lemon bitters. 110 S. Pitt St., 703-706-0450, [restauranteve.com](http://restauranteve.com)