

CHILLED

RAISE YOUR SPIRITS

WHERE THERE'S SMOKE

WIN A TRIP TO THE ARDBEG DISTILLERY IN SCOTLAND

MIGHTY MEZCAL

CUTTING EDGE CULINARY COCKTAILS

Claire Forlani

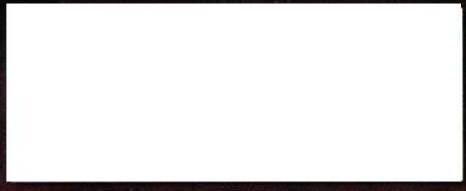
ALL HAIL THE QUEEN (BEE)

SWEETENS THE DRINKING MAN'S

SCOTCH INTRODUCING DEWAR'S HIGHLANDER HONEY

HOPPED UP on

BEER COCKTAILS



THE LOCALS  BAR OWNER PROFILE



PAINKILLER



**NO DELIVERY
NO TAKE-AWAY**

We use 100% **MSG**
Fresh Juice ONLY

Tax NOT Included

**PAINKILLER
COUPON**

W/ ANY ORDER
FREE FORTUNE COOKIE
(Franchise Special not included)
Can't be combined w. other offer

PROPUESTA MALABAR
(TODOS LOS COCTELES A \$1.50 por onza)

Pisco Punch
Pisco Quebranta, Almibar de Pisco, Jugo de Limón, Agua Natural

Malabar Punch
Pisco puro, vermut de Jura, Licor de Fresa, Jugo de mandarina, Jugo de piña, agua fría

Chilcano de anís
Pisco puro, anís de dulce, azúcar de frutas, amargo de angostura, jugo de piña

Cayón
Pisco Italia, Licor de Fresa, Jugo de Limón

Caramvodka
Vodka Marzano, Licor de Malva, Jugo de Carambola, Agua Mía

Zing
Pisco Quebranta, Jugo de Piña, Jugo de Limón, Azúcar de cañaviera

Mandarina
Cachaça, Falsa de Mandarina, Agua Limón

Tunche
Pisco Quebranta, Jugo de Carambola, Jugo de Carambola, Jugo de Brandy, Jugo de Limón

Verona
Pisco malabar en especiería, Fresa, Amargo, Jugo de mandarina, agua fría

Bloody grape
Brandy, vermut de Jura, Licor de Fresa, Jugo de uva, Jugo de piña, agua fría

Iacona
Pisco malabar, Jugo de uva, Jugo de uva, Jugo de uva, Jugo de uva, Jugo de uva

Fruita Paisón
Vodka Polaca de Marzano, Agua Limón

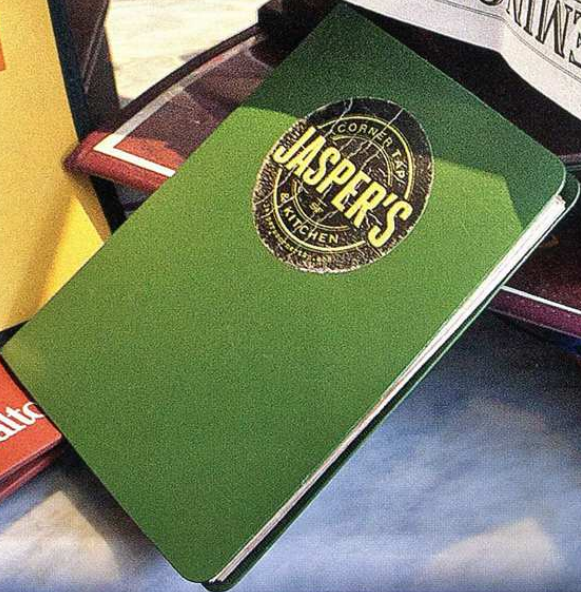
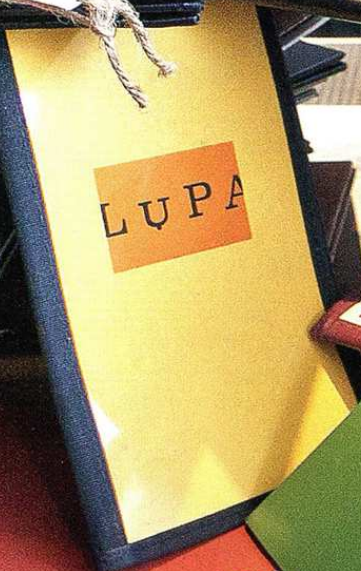
OUR LATEST INVENTIONS
These are the cocktails that we have been testing over the last 6 months.

THE HEMINGWAY STAR
THIS MEANS YOU CAN BE PURCHASED

THE MARTINIS
The Best Bar in town

Raspberry Martini
A deep maceration of fresh raspberries in vodka Absolut (10) for 1 month. The vodka is then filtered.

30 euros



Jackson Cannon

MIXOLOGIST MAKES HISTORY

By Christopher Osburn

Photos courtesy Kenji Lopez, Melissa Ostrow, Michael Diskin



Jackson Cannon's road to the world of mixology started a little differently than most. "I originally started out in the music business and was first introduced to the world of bartending during a stint booking acts at the Lizard Lounge in Cambridge, Massachusetts." He fell in love with the craft of tending bar and discovered that mixology was the livelihood he wanted to pursue.

In 2005, he teamed up with Garrett Harker and opened Eastern Standard in Boston as its Bar Manager. "That position allowed me to develop an extensive program that brought classic cocktails to a wide range of guests." When Harker opened Island Creek Oyster Bar in 2010, Cannon created a program for the new restaurant. It was very focused on boutique spirits and seasonal, fresh ingredients, and was in keeping with their farm-to-table ethos.

Cannon wasn't done there though. In 2011, he, along with Harker, opened The Hawthorne in Boston. In the Hawthorne's first year, it was named one of the ten best new bars in the U.S. by Food & Wine online as well as Eatocracy. "It's been an honor to be recognized for the work that my team and I are so passionate about," says Cannon. Eastern Standard was named Best High Volume Cocktail Bar at the 2012 Tales of the Cocktail Spirited Awards, made GQ's list of the twenty-five best Cocktail Bars in America as well as Esquire's Best Bars in 2010.

Cannon does more than just manage bars and develop cocktail programs. He says that he's been very fortunate to have opportunities to learn more about spirits by tracing them to the source. "I've studied whiskey in Kentucky, vermouth in Italy, pisco in Peru, Benedictine in France and, of course, genever in the Netherlands."

Cannon was in Holland for only four days, but learned more inside information about spirits than some people learn in a career. "I toured the House of Bols, met the team and was able to spend some time at their bartending academy in Amsterdam." Then he met up with Lucas Bols' master distiller Piet van Leijenhorst, who Cannon refers to as a very unassuming guy who rescued a national treasure.

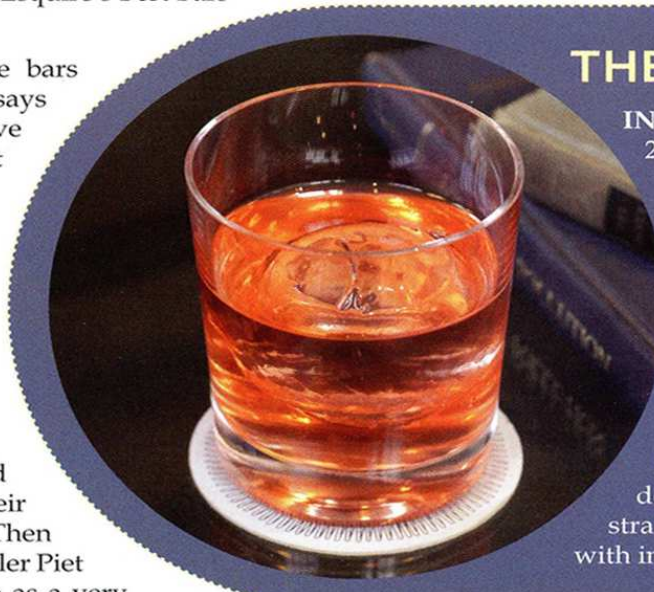
"We spent some time at the lab where Piet gave me a thorough explanation of the production process and the spirit itself; recipes and extracts as well as some more scientific stuff." Afterwards, Piet accompanied him to the distillery and Rick House in Zoetermeer, where they did an exhaustive tasting of many barrels.

The road to Amsterdam wasn't a quick one, though. "It took four years of back and forth and plenty of bugging the Bols team on my part before I made the trip to the distillery to select my barrel in April 2012." Bols had never before let anyone select a barrel in their 400-year history until Cannon convinced them to let him. "Hand-selecting a barrel was completely unheard of so I definitely had to make my case and be persistent, basically to convince them that I wasn't crazy."

Eventually, Cannon selected his barrel after a thorough tasting at the distillery. Initially, he wanted something that had been aged from three to six years in American whiskey barrels. He says that this is because of the inability to get it in the U.S. and the potential to mix it. "In the end, I singled out a barrel that saw eight months on new French oak and four years on used Limousin. It has a similar flavor profile to the aged that is available, but mellower and more complex."

Cannon has invented many cocktails using this so called Holland gin. "Genever has a malty quality with high botanicals and this barrel is much mellower than what's available on the market in the U.S. My barrel has a distinctive profile with extra tannins, woody notes and a touch of vanilla."

The Hawthorne serves a drink called the Dutch Oven. They also offer some off the menu cocktails like "The Nook," which Cannon likes to think of as a 21st century boilermaker: Genever, agave and lime topped with beer.



THE DUTCH OVEN

INGREDIENTS:

- 2 oz. Barrel-Aged Bols Genever
- 2 sugar cubes
- 3 dashes Peychaud's Bitters
- 1 dash Regan's Orange Bitters
- Capful of soda water

PREPARATION:

Place sugar cubes, bitters and soda water in a mixing glass and muddle into a smooth paste. Add Genever and ice and stir. Place an ice sphere in a chilled double old fashioned glass and strain cocktail over the ice. Garnish with in-and-out grapefruit twist.