

DEPARTURES

HOME

TRAVEL

FASHION

SHOPPING

ART & CULTURE

Cold-Weather Cocktails

WEB EXCLUSIVE



© Courtesy of Oven & Shaker

LAUNCH SLIDESHOW



By Ingrid Skjong
Jan/Feb-2013

The chill in the air—and the magic in these drinks—will put a wintry spring in any step.

[...See our slideshow >](#)

Legend has it that a nip of alcohol, be it brandy, whiskey, Scotch or rum, keeps a person warm in the freezing cold. Too good to be true, this undeniably romantic notion is actually a myth. But drinking potent, warming cocktails in winter is still something to look forward to each year.

Talented mixologists at some of the country's top bars are turning out fortifying concoctions made with flavors that reflect the season—and carry a little more weight than their warm-weather contemporaries.

"Ingredients like cinnamon, clove and maple

combined with muskier, smokier-flavored liquors are almost always a winning cold-weather combination," says Kenneth McCoy, of The Rum House in New York, whose Chalet Alpine cocktail makes use of bourbon, cream and cinnamon.

Some go in a different direction. The Mexican Rose, concocted by Kevin Diedrich at Jasper's Corner Tap & Kitchen in San Francisco, is a simple combination that includes añejo tequila, lemon juice and blood orange liqueur topped off with bubbly Lambrusco for depth. And the Caribbean Snowflake at Oven and Shaker in Portland, Oregon, has it both ways. Mixologist Ryan Magarian's creation is a hybrid of eggnog and rum punch—a comfort cocktail with a tropical accent.

Still wondering what to drink? Our list of warming libations from some of the top bars in the United States will get you off to a good start.



© Courtesy of Eastern Standard

Anatolia Café: Eastern Standard, Boston

Mixologist: Kevin Martin

The Details: The Anatolia Café combines some of the most enjoyable elements of a cold-weather cocktail. It's a soothing drink of both sweet and spice that's enhanced with the comfort and restorative nature of a hot, fresh cup of coffee.

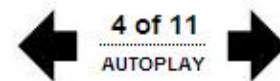
What Works Now: As the seasons change so do our cravings. A winter cocktail should be rich and creamy. It needs to be hot or have a warming and soothing quality to it. People often turn to classic winter spices—cinnamon, cardamom, cloves and the like. Dark and aged spirits are a must, as are cocktails made with the silky textures of eggs, cream and sugar.

Anatolia Café

1 oz Pierre Ferrand 1840 cognac
1 oz Luxardo Cherry Liqueur
1/4 oz cinnamon syrup*
Coffee
Whipped cream
Cinnamon

*Cinnamon Syrup

1 cup sugar
1 cup water
7 cinnamon sticks, crushed



Combine ingredients in a pan and heat until sugar dissolves. Do not boil. Take off heat and allow to sit for 24 hours at room temperature. Strain out cinnamon sticks before using.

Add the cognac, liqueur and cinnamon syrup to a coffee cup. Stir and top with coffee and whipped cream. Sprinkle with powdered cinnamon.

528 Commonwealth Ave.; 617-532-9100; easternstandardboston.com.