

### LOCAL FLAVOR

**DRINK MIX** Nothing gives you the taste of a city like one of its quintessential cocktails.



### **ARUBA ARIBA**

Cranberry juice, orange juice, pineapple juice, 151 rum, vodka, creme de banana, Coecoei, splash of grenadine



### BOSTON WARD EIGHT

Rye whiskey, orange juice, lemon juice, house-made grenadine



### CHICAGO SOUTHSIDE

7UP, gin, lime juice, simple syrup, mint sprigs, lime pieces

TRY IT AT: Pinchos Grill & Bar 297-583-2666







### KANSAS CITY KANSAS CITY **ICE WATER**

7UP, gin, vodka, lime juice



### MIAMI MOJITO

Crushed ice, carbonated water, white rum, lime juice, crushed mint sprig, confectioners' sugar, mint sprig garnish



## NEW ORLEANS THE SAZERAC

Rye whiskey, 2 dashes Peychaud's bitters, dash Angostura bitters, dash absinthe, twist of lemon peel, sugar cube

TRY IT AT: M & S Grill mccormickandschmicks.com/mandsgrill.aspx



TRY IT AT: The Sazerac Bar therooseveltneworleans.com



### NEW YORK MANHATTAN

Rye or bourbon, sweet vermouth, dash of Angostura bitters, maraschino cherry



### PHILADEI PHIA THE CLOVER CLUB

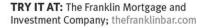
Gin, lemon juice, dry vermouth, raspberry syrup, egg white



### SAN FRANCISCO IRISH COFFEE

Hot coffee, Irish whiskey, brown sugar, heavy cream

TRY IT AT: Death + Company deathandcompany.com



TRY IT AT: The Buena Vista thebuenavista.com

### BLOG FEED

# ocolate Fix

WARM UP WITH SOME OF NEW YORK CITY'S BEST HOT COCOA.

1. LA MAISON DU CHOCOLAT "The signature Caracas hot chocolate here is a sublimely dark and sophisticated number, silky with bold flavors, and has the most elegant presentation in town." 30 Rockefeller Plaza; 212-265-9404; lamaisonduchocolat.com

2. CITY BAKERY "This decadently creamy classic is superbly thick with a consistency near pudding. Don't forget to top off your cup with a plush homemade marshmallow." 3 W 18th St; 212-366-1414; thecitybakery.com



3. JACQUES TORRES "You can't go wrong with the Wicked hot cocoa, infused with ancho and chipotle chili peppers, cinnamon and allspice." 350 Hudson

St; 212-414-2462; mrchocolate.com

4. OTTO "Hazelnut-steeped milk is the foundation for the gianduja calda, a thick drink made with a duo of milk chocolates. It comes with buttery shortbread, perfectly suited for dunking." 1 Fifth Ave; 212-995-9559; ottopizzeria.com

5. TARALLUCCI E VINO "This excellent everyday hot chocolate is not too thick or too thin. For the purist, it comes completely unsweetened and explodes with pure, heady dark chocolate." 15 E 18th St; 212-228-5400; taralluccievino.net

Kathy YL Chan writes the Sugar Rush column at Serious Eats and a personal food blog, apassionforfood.net