

THERE'S NOTHING STOPPING YOU

go

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LOCAL FLAVOR

DRINK MIX

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



ARUBA
ARUBA ARIBA

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

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



BOSTON
WARD EIGHT

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

TRY IT AT: Eastern Standard Kitchen & Drinks; easternstandardboston.com



CHICAGO
SOUTHSIDE

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

TRY IT AT: The Whistler
whistlerchicago.com



KANSAS CITY
KANSAS CITY ICE WATER

7UP, gin, vodka, lime juice

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



MIAMI
MOJITO

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

TRY IT AT: Mojitos
mojitos.com



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: The Sazerac Bar
therooseveltneworleans.com



NEW YORK
MANHATTAN

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

TRY IT AT: Death + Company
deathandcompany.com



PHILADELPHIA
THE CLOVER CLUB

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

TRY IT AT: The Franklin Mortgage and Investment Company; thefranklinbar.com



SAN FRANCISCO
IRISH COFFEE

Hot coffee, Irish whiskey, brown sugar, heavy cream

TRY IT AT: The Buena Vista
thebuenavista.com

BLOG FEED

Chocolate 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