

**Spirit**  
**SOUTHWEST AIRLINES**



# The Game of Love

For a sport so full of hard knocks, football has its surprisingly tender side. From Joe Namath in pantyhose to the passion of the fans, it's all about heart—and not just about football.

2 ounces Pyrat  
XO Reserve Rum

1 ounce Cherry  
Heering Liqueur

2 strong dashes  
of Fee Brothers  
Aztec Chocolate  
Cocktail Bitters

1-2 drops of  
Bittermens  
Xocolatl Mole  
Bitters

**1** STIR all ingredients in an ice-filled rocks glass.

Luxardo  
maraschino  
cherry

**2** GARNISH with a cherry or an orange twist.



# Cherry Valance

Hugh Reynolds helps make your winter cheery.

Named after a character in *The Outsiders*, this drink turns the flavors of chocolate and cherry into something with bite. The citrus and dark fruit notes of the Pyrat XO Reserve Rum blend well with the Cherry Heering, a Danish liqueur. Two types of bitters add complexity: The Fee Brothers is straight up chocolate and coffee notes, and the mole bitters add spiciness. I'm experimenting with aging it in single-malt whiskey barrels. After 50 days, it develops notes of vanilla and smoke, and the bite of the alcohol is mellowed so much that you hardly notice there's so much rum in it. *Hugh Reynolds is the bar manager at Temple Bar in Cambridge, Massachusetts. templebarcambridge.com*