


PENTHOUSE

LIFE ON TOP 

NUDIE SHOW

56

PAGES OF
SEXY
SIRENS

PET OF
THE MONTH
DARCIE
DOLCE

LOVE & HIP HOP:
ATLANTA'S
STEVIE J.
MAKES MUSIC
WITH
MODELS FOR
POP SHOTS

ROUGH TUMBLE
DANICA DILLON ON
JOSH DUGGAR

SPECIAL
VALENTINE'S
ISSUE

PENTHOUSE.COM \$10.99 U.S.
FEBRUARY 2016 \$12.99 CAN



0 09281 02242 8

IN THE MIX



Skip the jigger and measuring spoons. America's top cocktails now come precisely blended in bottles and cans. • By Joshua M. Bernstein

Of my many worldly talents, mixing cocktails ranks rather low. My Manhattans end up woefully miscalculated, my Old Fashioneds overly fruity and badly fashioned.

Still, my second-rate mixology was better than the at-home alternative: premixed cocktails. That long meant packaged jugs of Margarita, Mudslide, and Daiquiri mixes—liquids loaded with preservatives and enough sugar to sate an ant army. Nowadays, the narrative has tipsily shifted. Distilleries are doubling as bartenders, creating ready-to-pour, bar-quality drinks meant for consumption in the comfort of your home.

California's Fluid Dynamics does a range of mixed cocktails, including a dry Martini and Brandy Manhattan, and Jefferson's bottles a barrel-aged Manhattan concocted with its Kentucky bourbon and black-cherry bitters. Wisconsin-based Arty's Legendary Liquors makes a Brandy Old Fashioned, while Boston's Bully Boy Distillers went the whiskey route for its version. "In concept, the Old Fashioned is easy to make, but we've found that they're actually hard to make well," cofounder Dave Willis explained in a release. "It's difficult to achieve that perfect ratio of whiskey, sugar, and bitters."

Another whiskey cocktail receiving the packaged treatment is Rock and Rye. According to lore, its origins stretch to nineteenth-century saloons,

when rotgut rye whiskey was made more palatable with rock candy, or rock-candy syrup. By the twentieth century, the concoction had staggered from bar stools to pharmacies. Perhaps goosed with fruit and herbs, the potion was prescribed as a cure for the common cold. A decade ago, Rock and Rye was basically a historical footnote. Now, Brooklyn-based New York Distilling Company makes Mister Katz's Rock & Rye by combining its young whiskey with rock-candy sugar and a flavor charge of cinnamon, citrus, and sour cherries. Elsewhere, Cooper Spirits fashions Hochstadter's Slow & Low Rock & Rye with oranges and raw Pennsylvania honey.

If brown spirits aren't your bag, try selections from Crafthouse Cocktails. Mixologist Charles Joly specializes in bright, refreshing libations containing fruit, herbs, and cane sugar. Try the gingery, vodka-fueled Moscow Mule; Paloma (hello, tequila and grapefruit soda!); and Southside, a gin drink doctored with lime juice and mint. Down in San Diego, Ballast Point—a brewery and distillery—encases its cocktails in aluminum. The quartet of canned libations includes the Fugu Bloody Mary, Old Grove Gin & Tonic, and two cocktails containing Three Sheets rum—one with house-crafted cola, the other with ginger beer.

Call it convenience. Call it laziness. I call premixed cocktails marvelously delicious, taking the pain out of entertaining and of ever, ever making a mixed drink again.

Bully Boy's The Old Fashioned

The Boston-based distillery blends its straight whiskey with muddled raw sugar and a healthy dollop of Angostura bitters. The blend, best over ice with a twist of orange peel, pairs mid-level sweetness with a spicy cinnamon thrum.

Ballast Point's Old Grove Gin & Tonic

Ballast Point crafts this canned cocktail with its juniper-jolted Old Grove gin and tonic that's flavored with cucumber and grapefruit. It's as citrusy as it is refreshing. At just 6.2 percent alcohol by volume, you can sip several cans and not get silly sloshed.

Hochstadter's Slow & Low Rock & Rye

They start with a base of rye whiskey that's aged for eight years, then the spirit is socked with Florida navel oranges, raw honey, bitters, and a bit of rock candy, creating a sharply citrusy sipper that's drier than you might expect.

High West Distillery's The 36th Vote Barreled Manhattan

Named after Utah's vote that helped end Prohibition, High West's sweet and spicy Manhattan is a merger of Double Rye! whiskey, sweet red vermouth, and Angostura bitters aged in white-oak barrels for 120 days. 