Beet It

MAKES 1 COCKTAIL

Julian Cox of Los Angeles's Rivera created this fresh, bright cocktail.

- 1½ oz. bourbon, such as Hudson Baby Bourbon
- ¾ oz. cane syrup
- ½ oz. fresh lime juice
- ½ oz. fresh or bottled beet juice
- ¼ oz. Esprit de June liqueur
- ¼ tsp. cayenne
- 4 slices red bell pepper

Mix bourbon, syrup, juices, liqueur, and cayenne in a shaker with ice; shake to chill. Strain into a rocks glass with ice; garnish with peppers.

Bourbon Cider

MAKES 1 COCKTAIL

Perfect for fall, this recipe comes from Jennifer Pittman of Louisville, Kentucky's Proof on Main.

- 1 cup sugar
- 2 tbsp. whole cloves, crushed
- 1 3" piece fresh ginger, peeled and thinly sliced
- 1 cinnamon stick
- 3 oz. apple cider
- 1½ oz. bourbon
- 1 tsp. fresh lemon juice
- Dried apple slice, to garnish

1 Boil 1 cup water in a small saucepan. Remove from heat; stir in sugar, cloves, ginger, and cinnamon; let sit for 1 hour. Strain and chill syrup.

2 Mix ¾ oz. ginger syrup, cider, bourbon, and juice in a shaker with ice; shake to chill. Strain into a martini glass; garnish with apple.

Brown Derby

MAKES 1 COCKTAIL

Named for the famous hat-shaped restaurant, this was the signature drink at LA's 1930s Vendome Club.

- 1 oz. bourbon
- 1 oz. fresh grapefruit juice
- 1½ tsp. honey mixed with 1½ tsp. warm water

Mix bourbon, juice, and honey mixture in a shaker with ice; shake to chill. Strain into champagne coupe.

Greenpoint

MAKES 1 COCKTAIL

Michael McIlroy of New York's Milk & Honey named this aromatic drink after the Brooklyn neighborhood.

- 2 oz. rye whiskey
- 1 oz. Punt e Mes vermouth
- 1 tsp. yellow Chartreuse
- 1 dash Angostura bitters

Mix whiskey, vermouth, Chartreuse, and bitters in a shaker with ice; stir to chill. Strain into champagne coupe.

Hot Coconut Milk Punch

MAKES 1 COCKTAIL

Coconut milk adds richness to this drink, adapted from a recipe by mixologist and writer Toby Cecchini.

- ¾ cup milk
- ¼ cup coconut milk
- 1 tbsp. light brown sugar
- 1½ tsp. vanilla extract
- 2 oz. bourbon, like Pritchard's
- Grated nutmeg, to garnish

Heat milks, sugar, and vanilla in a small saucepan over high heat; cook, whisking, until frothy and steaming. Stir in bourbon, then pour into a coffee mug; garnish with nutmeg.

La La Lola

MAKES 1 COCKTAIL

Jill Schulster of Manhattan's Joe-Doe restaurant created this riff on a cherry cola.

- 1 pint cherries, pitted
- 2 oz. rye whiskey
- 3 cups cola
- 1 tsp. fresh lemon juice

1 Combine cherries, 1 oz. rye, and 1 cup cola in a bowl; cover and chill. Let remaining cola flatten, then freeze in ice cube trays.

2 Place 5 cherries and 1 tsp. rye-cola mixture in a double rocks glass; muddle cherries. Mix remaining whiskey and juice in a shaker with ice; shake to chill. Strain into glass with cherries; add 4 or 5 cola ice cubes.

Manhattan

MAKES 1 COCKTAIL

In the early 1800s, "cocktail" connoted a drink mixed with bitters. The recipe for this one comes from Keen's Steakhouse in Manhattan.

- 3 oz. rye whiskey
- 1 oz. sweet vermouth
- 3 dashes Angostura bitters
- 1 maraschino cherry

Mix whiskey, vermouth, and bitters in a shaker with ice; stir to chill. Strain into a martini glass, or a rocks glass with ice; garnish with cherry.

Mint Julep

MAKES 1 COCKTAIL

One of the first mixed drinks, the mint-laden julep was popularized on 18th-century Southern plantations.

- ¾ oz. simple syrup
- 10 mint leaves, plus a sprig
- 3 oz. bourbon, such as Angel's Envy

Muddle syrup and mint leaves in a julep glass. Fill halfway with crushed ice; add bourbon. Stir to chill; fill with more ice. Garnish with sprig.

Sazerac

MAKES 1 COCKTAIL

This anise-scented libation was devised at New Orleans' Sazerac Coffee House in the mid-1800s.

- ½ tsp. sugar
- 2 oz. rye, such as Corsair
- 2 dashes Peychaud's bitters
- 1 lemon peel twist
- 8 drops Herbsaint liqueur

Dissolve sugar in 1 tsp. water in a shaker; fill with ice. Add rye, bitters, and peel; stir to chill. Swirl Herbsaint in a rocks glass; discard. Strain rye mixture into glass. Serve alongside ice water.

Seelbach

MAKES 1 COCKTAIL

The eponymous Louisville hotel has been serving this drink since 1917.

- 1½ oz. bourbon, like Berkshire
- ½ oz. Cointreau
- 3 dashes Angostura bitters
- 3 dashes Peychaud's bitters
- Champagne, to fill glass
- Orange peel twist, to garnish

Mix bourbon, Cointreau, and both bitters in a shaker with ice; stir to chill. Strain into a flute. Fill with champagne; garnish with twist.

Whiskey Sour

MAKES 1 COCKTAIL

Dale DeGroff's *The Essential Cocktail: The Art of Mixing the Perfect Drink* (Clarkson Potter, 2008) was the source for this timeless recipe.

- 1½ oz. bourbon
- 1 oz. simple syrup
- ¾ oz. fresh lemon juice
- ¼ oz. egg white
- 1 maraschino cherry
- Orange slice, to garnish

Mix bourbon, syrup, juice, and egg white in a shaker with ice; shake to chill. Strain into a rocks glass with ice; garnish with cherry and orange.

White Whiskey Punch

MAKES 1 COCKTAIL

White whiskey, the clear, unaged spirit, stars in this potent punch.

- 2 oz. white whiskey, such as Death's Door
- 2 oz. fresh pineapple juice
- 1 oz. fresh lime juice
- 1 oz. simple syrup
- Pineapple wedge, for garnish

Mix whiskey, juices, and syrup in a shaker with ice; shake to chill. Strain into a rocks glass with ice; garnish with pineapple.

Whiskey cocktails, from left: bourbon cider, mint julep, hot coconut milk punch, the la la lola, the sazerac, white whiskey punch, beet it, the Greenpoint, the Brown Derby, the Seelbach, and the whiskey sour.

TODD COLEMAN