

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
- ¾ 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.

