

Simmer Down!

Find five hot spots for warming it up along the parade route

| By Kelly A. Magyarics | Photography by Greg Powers and Audrey Crewe |

Incendiary sips are getting a much-needed dose of chic—and just in time for political party animals heading out to catch a first glimpse of President Obama. But the trail of steam is about the only thing this new batch of potions has in common with grandma's hot toddy. Hip and exotic liqueurs, molecular mixology tricks and steeped ciders, coffees and teas are here to heat up the revelers. Stop by one of these convenient spots along the icy parade route to warm up while waiting for the motorcade—or snag a cozy seat after the frigid festivities to toast to the new guy!



The Source's St. Jasmin



TenPenh's Spiced Pear-a-Dise



Poste's XO Macchiato

[THE DRINK]

HOT PEANUT BUTTERED RUM

THE HOT DETAILS: Justin Guthrie uses coldwashing—where liquor infused with some kind of fat (like bacon or butter) is then frozen to separate the solids from the flavorful booze—with Bacardi rum and that beloved all-American sandwich spread. A fragrant buttered clove tea makes the tippie toddy-esque and the whipped cream and candied hazelnuts on top render the smooth-or-crunchy debate a moot point. “Usually in the beginning people say ‘peanut butter, no way!’” says mixmaster Guthrie. “Then they take a sip and it’s total silence.”

WHERE TO FIND IT: *Central Michel Richard, 1001 Pennsylvania Ave., NW, 202.626.0015.*

WARM WILD WINTER

THE HOT DETAILS: The pecan-dipped baby caramel apples have been flying out of their daytime chocolate boutique, so DC’s hyper-luxe sugar shack smartly concocted a liquid version for its cocktail lounge. Spiced local apple cider mingles well with Wild Turkey Bourbon and cavity-inducing Praline New Orleans Pecan Liqueur. But dessert-addicted bourbon lovers will most appreciate the drink’s decadent rim: a crust of house-made caramel sauce and crushed butter pecan cookie crumbs.

WHERE TO FIND IT: *Co Co. Sala, 929 F St., NW, 202.347.4265.*

XO MACCHIATO

THE HOT DETAILS: Mixologist Rico Wisner’s variation on the espresso martini substitutes Patrón XO Café tequila for coffee-flavored vodka. Hot espresso and warm foamed milk are topped with a drizzle of bitter Italian digestivo Fernet Branca—which, as Wisner recently discovered, is the shot *du jour* in San Francisco. The caffeinated cocktail tastes like a potent Cuban coffee, with a touch of menthol from the Fernet. Your local barrista’s venti can’t come close to delivering this kind of moxie!

WHERE TO FIND IT: *Poste Moderne Brasserie, 555 8th St., NW, 202.783.6060.*

SPICED PEAR-A-DISE

THE HOT DETAILS: Eastern essences help fuel this haute and comforting creation. Bar manager Brennan Adams gleaned sweet inspiration from memories of watching his Korean mother sip steaming cider with her friends. “The Asian pear is a popular fruit choice in Korea, and when designing a winter or holiday drink with Asian flair, it seemed just right. Everyone likes cider.” He adds a touch of Domaine de Canton—that heady, spicy, Cognac-based ginger liqueur—and tops it off with airy cinnamon foam and a sugared crispy pear tuile.

WHERE TO FIND IT: *TenPenh, 1001 Pennsylvania Ave., NW, 202.393.4500.*

ST. JASMIN

THE HOT DETAILS: It’s like a spa in a glass. Delicate Jasmin Phoenix tea pearls elegantly blossom when steeped with hot water, and St-Germain Elderflower Liqueur partners seamlessly. A gentle stir of the edible flower garnish with the sugarcane swizzle stick causes an intoxicating fragrance to rise. “Tea has a rich history and tradition, which is fascinating to me,” explains executive chef Scott Drewno. “It’s amazing that such a vast range of flavors can all stem from the same plant.” Put on the kettle!

WHERE TO FIND IT: *The Source by Wolfgang Puck, 575 Pennsylvania Ave., NW, 202.637.6100. ■*