

# Posh Spice

*This season, cocktails are kicking their sugar habit*

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

Salty, savory and smoky are where it's at right now in the glass, as clever mixologists reach for the spice rack, dried seaweed and even fungi to whip up mouthwatering masterpieces. Who's drinking these liquid apps? Not surprisingly, those who prefer to eschew the dessert tray in favor of the cheese cart are among them. While crafty cocktailians aren't completely banning the sugar bowl, sweetness is being kept firmly in check, resulting in a balanced, complex creation—with no fork required!



[THE SPOT]



GOING, GOING, GONE: Three takes on Bar Pilar's 36 Views.

## BAR PILAR

THE DRINK: **36 Views**

THE SAVORY SECRET: A beach in fall and Japanese artist Hokusai's series "36 Views of Mt. Fuji" inspired Adam Bernbach's blend of Highland Park 12-year single malt Scotch, mulled pear nectar and tasty sake "vermouth."

THE SENSATION: Beach bonfire in late autumn. The Scotch's complex notes of spices, toasted walnuts and caramel give the drink depth, while its hint of brine and seaweed is coaxed out by the nori in the nectar and vermouth, and the Maldon sea salt sprinkled on top.

WHERE TO FIND IT: *Bar Pilar, 1833 14th St., NW, 202.265.1751.*

## EATBAR

THE DRINK: **Forest Flora**

THE SAVORY SECRET: Gina Chersevani simmers porcini mushrooms with coriander, fennel seeds and Pernod, adds the warm consommé to Bluecoat gin and Domaine de Canton ginger liqueur and tops it with sliced mushrooms and fresh thyme.

THE SENSATION: Soup's on! Warm up all the way down to your toes with this soothing scented sipper, which playfully toys with your senses of touch, smell and taste. Try getting that out of a dried Lipton packet!

WHERE TO FIND IT: *EatBar, 2761 Washington Blvd., Arlington, 703.778.9951.*

## CENTRAL MICHEL RICHARD

THE DRINK: **Baltimore Bengali**

THE SAVORY SECRET: Sous vide curried Jim Beam Black whiskey evokes images of India in Justin Guthrie's Collins-esque concoction. Apricot brandy, lemon juice, simple syrup and soda water keep it balanced; an orange slice and brandied cherry on top provide a sweet surprise and edible accent.

THE SENSATION: It's like curry on the cocktail list. Nix the korma and instead sip this evocative creation that tastes pretty tame at the beginning, but kicks you hard at the finish.

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

## BOURBON ADAMS MORGAN

THE DRINK: **Los Rudos**

THE SAVORY SECRET: Owen Thompson combines smoky mezcal and Peruvian ají pepper syrup with Lillet Blanc, grapefruit, lemon juices and egg white in this bombastic blend of hot, bitter flavor and attitude.

THE SENSATION: Heat and sweet meet smoke and sour. The interplay of the brooding mezcal and fiery pepper with tart citrus merges the exotic and unfamiliar, while the egg white provides body as well as an aromatic topper for this tippie, which is not to be trifled with.

WHERE TO FIND IT: *Bourbon Adams Morgan, 2321 18th St., NW, 202.332.0800.*

## FIREFLY

THE DRINK: **Salsa-Rita**

THE SAVORY SECRET: Bring a little borderland heat to the bar with Alice Gaber's eclectic mix of fire-roasted poblano-infused Patron Silver tequila, cilantro simple syrup, Cointreau and lime juice, which is served on the rocks in a salt-and-cracked-pepper-rimmed glass topped with a cilantro sprig.

THE SENSATION: Salsa fresca, hold the chips. The pepper's deep, dark notes are foiled by zingy, zesty citrus and the distinctively flavored green garnish. It's a cocktail that screams:

let's get the party started!  
WHERE TO FIND IT: *Firefly, 1310 New Hampshire Ave., NW, 202.861.1310. ■*