



capital spirit

Botanical spirit production returns to Washington, D.C., for the first time in nearly 100 years with a release from the recently launched New Columbia Distillers. The distillery's first release, Green Hat Gin, is named after George Cassiday, aka The Man in the Green Hat, who ran a covert bootlegging operation for Congress during Prohibition from basement offices in the House and Senate, then wrote about it in a series of front-page articles in *The Washington Post*. Founder and former beer store director John Uselton runs the distillery

with his father-in-law, Michael Lowe—a former regulatory attorney. The duo's gin will be followed up with a rye-based whiskey aged in new, charred white-oak barrels. "We both really love D.C., and the opportunity to bring the first distillery here was too good to pass up," says Uselton. newcolumbiadistillers.com

—KELLY A. MAGYARICS



booze and blockbusters

For many, the movie experience wouldn't be the same without the rattle of a box of Milk Duds. But how about the sound of ice in a cocktail shaker?

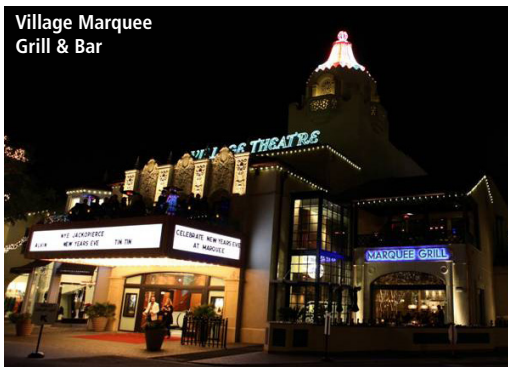
A growing number of movie theaters are offering cocktails, wine and beer along with films. "It's a way to keep people interested in the movies," says Bill Norris, the beverage director of **Alamo Drafthouse Cinema** in Austin, Texas (which also has theaters in San Antonio, Houston and Winchester, Virginia).

Spirits and the silver screen can create some intriguing options. "I like that it gives me an opportunity for whimsy," Norris says. That whimsy has included clever sangria "blood bags" to accompany a *Twilight* movie, for example, and Blue Hawaiians served at an Elvis Presley sing-along event.

Flix Brewhouse, in Round Rock, Texas, operates as a theatre and a working craft microbrewery. At **Cinetopia**, with locations in Vancouver, Washington, and Beaverton, Oregon, patrons can indulge in food and drinks before, during and after the feature film at the cinema's internal Vinotopia Restaurant & Wine Bar.

At the **Village Marquee Grill & Bar** in Dallas, moviegoers sip cocktails inside the 1930s Art Deco building. The drink menu is curated by Executive Beverage Director Jason Kosmas, a co-founder of New York's famed bar Employees Only.

While some opt for a pre-cinema apéritif at the bar, Kosmas notes that many parents fortify themselves before a screening of the latest kiddie flick. "Certain movies are easier to watch after a cocktail," he says. —K.N.



Village Marquee
Grill & Bar

BOURBON'S PERFECT PAIRINGS

Jonathan Lundy, a Kentucky native and chef/owner of Jonathan at Gratz Park (jagp.info) in Lexington, Kentucky, knows a thing or two about Bourbon and food. He was a James Beard Foundation semifinalist for Best Chef: Southeast (2010). Jonathan's restaurant offers bluegrass cuisine redefined, a concept that's showcased in drinks like his Bourbon Alexander cocktail and dishes like his Kentucky Bourbon Barrel Ale-Braised Bison Brisket. Here are Lundy's tips for enjoying Bourbon with just about anything. —NICOLE RUSSELL



HOW TO PAIR BOURBON WITH...

- **SEAFOOD:** "Basil Hayden's high rye content goes well with smoked salmon."
- **CHICKEN:** "The Elijah Craig 18-Year-Old Single Barrel, has high levels of smoke and oak, which go great with grilled meats, especially chicken and beef."
- **RED MEAT:** "Woodford Reserve Double Oaked makes the best mint julep because of its drier finish. I enjoy pairing it with roasted lamb and a mint julep jelly."
- **VEGETABLES:** "The Old Charter 8-Year-Old pairs with vegetables because of its corn content and pepper and honey-vanilla notes."
- **DESSERT:** "Try Four Roses Limited Edition 2011 with a warm chocolate cake," says Lundy. "Its strong cocoa scent is perfect."

For Lundy's Bourbon Alexander recipe, visit winemag.com/pairbourbon



make orgeat syrup

Many store-bought orgeat syrups are filled with cloying artificial sweeteners. This recipe lends a balanced, nutty flavor to punches and mai tais. —GEORGETTE MOGER



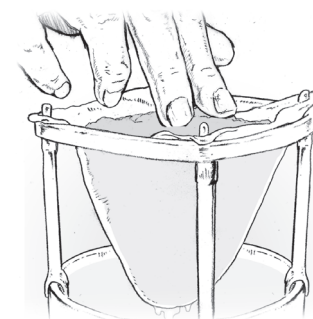
one

Pulverize 2 cups of toasted almond slivers in a food processor.



two

In a saucepan, boil 1¼ cups of water and 1½ cups of sugar for 3 minutes, stirring constantly, then add the almonds and stir for another 3 minutes.



three

Let the mixture sit covered for 6 hours, then move it to a jelly bag. Squeeze the liquid into a spouted measuring cup containing 1 teaspoon orange-flower water and 1 ounce vodka and stir. Refrigerated, the syrup will last up to a month. *Yields 1¼ cups.*

FREE LOVE

Justin Pike's fresh Free Love cocktail breathes new life into the standard whiskey sour recipe, incorporating a Sherry-based Meyer lemon-fennel syrup and vanilla bitters. Since the syrup makes six cups, "If you have extra in the fridge, you can use the syrup in tea. Add maybe an ounce to a pot of green tea. It's delicious," says Pike.

2 ounces Buffalo Trace Bourbon
1 ounce Meyer Lemon-Fennel Syrup (recipe below)
½ ounce fresh lemon juice
5 dashes vanilla bitters
Lemon wedge, for garnish

In a cocktail shaker, shake the Bourbon, syrup, lemon juice and bitters, and strain over a large ice cube in an Old-Fashioned glass. Garnish with a lemon wedge.

MEYER LEMON-FENNEL SYRUP

4 cups fresh Meyer lemon juice
4 cups sugar
10 ounces pineapple juice
3 ounces Amontillado Sherry
½ cup ground fennel seed
1 ounce vodka

Combine all of the ingredients together in a jar, making sure that all the sugar is dissolved. Allow the mixture to sit for 2–3 hours, and then strain the syrup through cheesecloth to remove the fennel seeds. Refrigerated, the syrup will last up to 3 weeks. *Yields about 6 cups.*



For more cocktail recipes you can make at home, visit winemag.com/cocktailrecipes

MIXOLOGIST *of the month*



JUSTIN PIKE

*Head Bartender,
The Tasting
Kitchen, Venice,
California*



Two years after sliding behind the bar at The Tasting Kitchen, Venice's vaunted eatery, Head Bartender Justin Pike says there's nowhere he'd rather be and there's no place better suited for his cocktail program.

"There's something about The Tasting Kitchen bar that would only work in Venice, a place where creativity is encouraged," says Pike.

A student of veteran mixmasters Clif Travers (Bar Celona in Brooklyn, New York) and Jeff Morgenthaler (Clyde Common in Portland, Oregon), Pike knows individual style is as important an ingredient as gin or Tequila.

He takes inspiration from his fellow bartenders to keep things as varied as possible. It's very much like the coming together of a band, which falls in line with Pike's mixology philosophy.

"I think of a drink much like a song measure," says Pike. "What kind of notes is it hitting? Is the taste long and drawn out? Are there underlying tones and rich harmonies? Is there resonance after the sip is finished?"

This month, Pike's offering up his Free Love cocktail, a lusty commingling of Buffalo Trace Bourbon with housemade Meyer lemon-fennel syrup and vanilla bitters. The resulting drink is a whiskey sour with a bright citric spike balanced by rounded oaky notes that pays homage to Pike's lineage.

"The inspiration for the name of this drink comes from my uncle, whose nickname in high school—Craig Free Love—was derived from his spirited dating history during the '60s," Pike says.

Like his uncle, Pike's affections are widespread, if not a bit more bittersweet. He's a lover of bitters from around the world. That harem includes Italian red-wine based chinato, Becherovka from the Czech Republic and hard-to-come-by Unicum from Zwack in Hungary.

—BRANDON HERNÁNDEZ