

Cheers

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THE BEVERAGE

DRINK CULTURE

WHAT'S
NEXT
FOR GIN?

Treat
to F
Sale

PANTONE PEACH DRINKS

☉ The Pantone Color of the Year 2024 is Peach Fuzz. After the more in-your-face Viva Magenta of 2023, Peach Fuzz “captures our desire to nurture ourselves and others. It’s a velvety gentle peach tone whose all-embracing spirit enriches mind, body and soul,” Pantone says.

Mixologists, meanwhile, have been busy trying to capture that peachy shade and sentiment in cocktails.

For instance, The Freudian Sip from Rio’s Tequila Bar in Fort Lauderdale, FL, has a peachy color that comes from the combination of mezcal, Liquor 43 and Aperol. Created by Natalie Samario, beverage director at SFL Hospitality Group, the drink boasts fresh coconut and lime, which help to offset the sweetness and provide a little zest to the cocktail.

The Eden cocktail at Bar Magnolia in Los Angeles’ Hotel Figueroa, reflects not just the peachy hue but embodies the symbolic meaning behind Peach Fuzz, inviting patrons to experience a sip of tranquility, a taste of bliss and a moment of harmony. Corporate beverage director Carla Lorenzo created the drink with Sipsmith gin, chamomile-infused amontillado sherry, lime, simple, guava and cucumber.

The CaiPi Lychee, created by Radovan Jankovic, beverage director at Mercy Me and Yours Truly in Washington, D.C.,

represents an innovative reinterpretation of the traditional South American Caipirinha. It showcases the distinctiveness of the cachaça spirit, along with bergamot liqueur, raspberry, lime and lychee.

The Midnight Giant at Death & Co. in Los Angeles is sweet, tropical sipper with rum, condensed milk, vanilla syrup, sweet potato shochu and mamey fruit juice for a peach-colored concoction. The Harvest Peach at The Lobby Lounge & RawBar in the Fairmont Pacific Rim combines brandy with lemon and white peach, topped with prosecco. Whiskey Neat in Fort Lauderdale, FL, reinvents the traditional Whiskey Sour with the Peachy Keen, a blend of Old Forester 100 Proof rye, lemon, and peach puree topped with Filthy Cherry juice.

The Scarlet Ibis from Iron Rose at The Mills House Hotel in Charleston, SC, with gin, coconut cream, lemon juice and Peychaud’s bitters, “is one of my all-time favorite cocktails, combining London Dry Gin with a little taste of the tropics,” says Beau Williams, the hotel’s director of restaurants and bars. “Perfect year-round, it’s refreshing, bright, citrusy, and delicious. And don’t be shy with the bitters, it’s what gives the cocktail that beautiful peach-fuzz color!”

Here are a few peach perfect cocktail recipes to try.

SCARLET IBIS

2 oz. London Dry gin
1 oz. Coconut cream
½ oz. Lemon juice
5-6 dashes Peychaud’s bitters



Combine ingredients in a cheater tin and fill with ice. Cap with a shaker tin and shake vigorously until cold. Strain into a coupe and serve.

Beau Williams, director of restaurants and bars at The Mills House Hotel, created this recipe.

THE FREUDIAN SIP

1 oz. Real coconut or cream of coconut
1 oz. Aperol
1 ½ oz. Mezcal
1 oz. Fresh lime juice



PHOTO BY SFL HOSPITALITY GROUP

½ oz. Licor 43

Brown sugar and ground cinnamon
Run a real coconut around the edge and dip the rim in a mixture of brown sugar and cinnamon. Set the glass aside until ready to use. Combine the ingredients in a cocktail shaker with ice. Give the mixture a good shake to combine flavors. Fill the rimmed glass with ice cubes strain drink over the ice. Garnish with an edible flower.

Natalie Samario, beverage director at SFL Hospitality Group, created this recipe.

MIDNIGHT GIANT

1 ½ oz. Kuro-Koji Asahi Mannen sweet potato shochu
½ oz. Santa Teresa 1796 Solera rum
1 tsp. Myrris nutmeg liqueur
¾ oz. Lime juice
½ oz. Mamey puree
½ oz. Sweetened condensed milk
½ oz. Vanilla syrup



dash Saline solution

Combine all ingredients and short shake. Pour contents into a pilsner glass with crushed ice. Garnish with a lime wheel and grated nutmeg.

The mixologists at Death & Co. Los Angeles created this recipe.

THE CAIPI LYCHEE

¼ oz. Italicus bergamot liqueur
½ oz. Rectified lime juice
1 oz. Lychee cordial
1 oz. Sake (junmai)
1 oz. Cachaça Prata
2 Fresh raspberries



Combine ingredients and shake. Serve over crushed ice in a retro goblet. Garnish with a mint sprig and fresh raspberries.

Radovan Jankovic, beverage director at Mercy Me and Yours Truly in Washington, D.C., created this recipe.