

DRINK UP

Fall cocktail hot spots in the States and the Caribbean.

BY CHRISTINE M. GORDON



CHILLED? WHEN THE AIR IS CRISP but it's still warm enough to sit outside, enjoy the slow fall pace with a delicious autumn cocktail at any of these enchanting venues.

FALL FIRE! BY ALSOL HOTELS & RESORTS IN CAP CANA, THE DOMINICAN REPUBLIC

Fall Fire's cinnamon and orange ingredients are refreshing during a warm Caribbean evening. Juan Castillo, Sanctuary Cap Cana's mixologist, created the cocktail to celebrate the close of summer. Can't get to Cap Cana fast enough? Castillo has provided you with the ingredients for your own private party. Yes, alone—or with a group...why not?

Ingredients

1.5 oz. Fireball whiskey
0.5 Cointreau
3 oz. orange juice
Angostura bitters

Directions

Rim a cocktail cup with cinnamon and sugar. In a cocktail shaker with ice, mix Fireball, Cointreau, orange juice and one or two dashes of Angostura bitters. Shake well. Serve in a tall cocktail cup and garnish with cinnamon and apple.

THE RED CARPET, HARBOURVIEW INN, CHARLESTON

Head south to Charleston for its beautiful weather and still-blooming gardens. The HarbourView Inn offers a perfect setting as Charleston's only waterfront property in the Historic District. Bartenders tinkered, had a blast, and—who knows how—came up for air, after creating the Red Carpet, a combination of Low Country bourbon with fruity, citrus flavors, including Key lime, maraschino cherry juice and orange. Sit on the rooftop terrace and marvel as a local historian relates a fascination skyline tour of the immaculate and beautiful city stretched below.

MEZCAL HOT CHOCOLATE, HILTON WEST PALM BEACH

Chef Miguel Santiago created his version of a Mezcal Hot Chocolate after he noticed a guest sipping a regular hot chocolate near the hotel's outside fire pit. Before turning away, he also noted a shot of tequila not so very far from her. As usual, a simple idea made for a wonderfully inspired drink. He took the two and perfected the cocktail with a splash of Bailey's. In addition, he found that a Grand Marnier meringue gave the drink a citrus twist with a Florida vibe. The cocktail includes Mezcal, Bailey's, Grand Marnier-infused meringue and hot chocolate. Experiment.

OLD COQUI, W RETREAT & SPA, VIEQUES

During the holidays, W Vieques combines amaretto, frangelico, sambuca black and heavy cream and then takes all of those ingredients and steams them together to create a deliciously nutty cocktail. The Old Coqui is inspired from the traditional Puerto Rican Coquito, a locally made fall and winter beverage.

Ingredients

1 oz. amaretto
1 oz. Frangelico
.5 oz. sambuca black
2 oz. heavy cream

Directions

Steam all of the ingredients and serve with garnish of whipped cream, a cinnamon stick and a dash of cinnamon powder.

SWEET POTATO OLD FASHIONED, HILTON NEW ORLEANS, RIVERSIDE

When asked what the inspiration was for this drink, bartender Katie Ontiveros said, "Sweet potato pie is a Southern holiday staple in New Orleans, and we wanted to create a drink that truly has you reminiscing about Grandma's kitchen back home." This twist on the traditional old fashioned expands on the flavor profile of the pie, Ontiveros explains, as the hint of maple from the Crown Royal compliments the sweetness of the simple syrup while the bourbon keeps it "balanced and not overpoweringly sweet." The Public Belt bar and lounge provides plenty of intimate nooks and live jazz music from Joe Krown, a revered pianist in the NOLA music scene.

Ingredients

1.5 oz. Bulleit bourbon
.5 oz. Crown Royal maple
Sweet potato simple syrup
2-3 dashes Angostura bitters
2-3 dashes Peychaud

Directions

Combine ingredients in a tall mixing glass filled with ice. Stir 20 to 30 seconds, strain into an old-fashioned (rocks) glass and garnish with orange twist.

The recipe for simple syrup:

1 medium-sized (about 8 ounces) local, organic sweet potato
1 cup water
½ cup sugar

Roast sweet potato in the oven at 375° until soft, about 30-45 minutes. Scoop out ½ cup of potato. Place in a saucepan with the water and sugar. Cook over medium-low heat for 10 minutes, stirring until sugar is dissolved and a syrup forms. Let syrup cool and then purée it. Strain through a fine-mesh strainer and store in refrigerator until ready to use.

PISCO SOUR, COSTA RICA MARRIOTT, SAN JOSE

The classic Latin American Pisco Sour gets a fall twist with a blend of earthy flavors complimented with cool, bodied foam, which is then finished with a dusting of ground cinnamon. Enjoy this delicious take on the classic standard at the Hacienda Kitchen at Costa Rica Marriott with recipes handed down from one generation to the next and seasoned with natural ingredients.

Ingredients

1½ oz. Pisco
1 oz. egg white
1½ oz. lime juice
1½ oz. sugar syrup
1 scoop of ice
Ground cinnamon

Directions

Mix all ingredients and pour.

GINGER CRUNCH COCKTAIL, HILTON CHICAGO O'HARE

The only hotel directly connected to O'Hare's domestic terminals through a number of submerged underground walkways, the Hilton Chicago O'Hare features a Ginger Crunch cocktail made with vanilla vodka, dark cream de cacao, Bailey's salted caramel and ginger syrup, crowned with a graham cracker rim that has the perfect makings for a deliciously sweet fireside treat in the fall. Linger at the Andiamo Restaurant and enjoy fresh seafood, pizza or pasta complimented by ingredients imported directly from Italy. The restaurant also features an extensive wine list. Will there be time to try a few after your first sweet ginger joy ride?

Ingredients

1 oz. vanilla vodka
1 oz. dark cream de cacao
1 oz. Bailey's salted caramel
1 oz. ginger syrup
1 oz. half and half

Garnish with half rim of crumbled graham cracker.

Directions

Pour all ingredients in shaker with ice, shake and strain over highball glass filled with ice. Garnish with cinnamon stick.