

SPECTACULAR SUMMER COCKTAILS

Roseann Tully's

sip

**SIPS
OF
SUMMER**

FOR THE LOVE OF DRINK.

LIMONCELLO!

**7 WINE COUNTRY
DESTINATIONS**

**COCKTAIL KITS
to order now**

**DALGONA
WHIPPED COFFEE**

NECTARS

ROSÉ ALL DAY

**INCLUDING 50 COCKTAIL
RECIPES & PAIRINGS**

**GREAT CIDERS
of Normandy**

COCKTAIL HISTORY

3 MUST-HAVE LIQUEURS

8 ROSÉ PAIRINGS

**YOUR HOME BAR:
SHAKERS**

DISPLAY UNTIL AUGUST 11, 2020

WWW.SIPTHEMAGAZINE.COM

\$6.99US \$7.99CAN



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FOR THE LOVE OF DRINK.

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Wet your whistle at home or at your favorite watering spot (hopefully open now or soon) with amazing cocktails, crisp wines and fizzy brews.

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barstars: COCKTAIL KITS

Some Assembly Required

We can all use a refresher course in home bartending, especially during this long, hot summer season. These to-go kits allow us to chill with some of the most creative bars and bartenders in the country.

While there's no place like home, there's also no question we are yearning to satisfy our thirst for the unique flavors and inspiration stirred up by the most inventive bars and bartenders around the U.S. Thankfully, creative bartenders and distillers have found a fresh new way to satisfy our wanderlust and brush up on our home entertaining skills with inspiring "to-go" cocktail kits. These DIY adventures run the gamut from updated cocktail classics to bartenders' own special inventions that capture lightning and local flavor in a bottle or glass.

So, what are you waiting for? Get your bartending gear together and prepare for a great escape. —ELYSE GLICKMAN

Toasts From Coast To Coast

The Finished Products

1. Bombay English Garden Gimlet
2. Bacardi Rum Banana Daiquiri
3. Patrón Watermelon Basil Margarita

WHERE TO ORDER

CocktailCourier.com

Created By

Members of professional bartender site ShakeStir.com across America

Yield per kit

"Mini" kits serve 2; "Classic" kits serve 8

Price Range

\$33 to \$64

What's Inside

Beyond the spirits and components, lots of options! Cocktail Courier offers a choice of at least two kit sizes as well as a website filled with entertaining tips and tricks from some of the 12,000 ShakeStir bartenders. To keep Cocktail Courier's selections fresh and interesting, ShakeStir periodically runs competitions to solicit distinctive cocktails from the world's very best local bartenders for limited run.

BACARDI RUM BANANA DAIQUIRI

COCKTAILCOURIER.COM

MAKES 1 DRINK

- 1½ oz Bacardi Superior Rum
- ¼ oz banana syrup
- ¼ oz vanilla syrup
- ¾ oz fresh lime juice
- Dehydrated lime wheel,
for garnish

Tools required: paring knife, cutting board, citrus juicer, jigger, cobbler shaker, fine mesh strainer and coupe glass.

1. Chill coupe glass by placing it in freezer, or by filling it with ice water. Set aside for five minutes.
2. Juice limes; set aside.
3. Add rum, syrups and lime juice into shaker glass.
4. Fill shaker with ice; shake vigorously for ten seconds.
5. Remove glass from your freezer, or if using ice water, empty the glass.
6. Double-strain the shaken cocktail into glass.
7. Garnish with lime wheel.





PATRÓN WATERMELON BASIL MARGARITA

COCKTAILCOURIER.COM

MAKES 1 DRINK

- 1½ oz Patrón Reposado Tequila
- ½ oz watermelon purée
- ½ oz basil lime syrup
- 1 oz lime juice
- Dehydrated lime wheel, for garnish

Tools required: paring knife, jigger, cutting board, citrus juicer, cobbler shaker, rocks glass.

1. Chill coupe glass by placing it in freezer, or by filling it with ice water for five minutes.
2. Juice limes; set aside.
3. Add tequila, purée and lime syrup into shaker.
4. Fill shaker with ice; cover and shake vigorously for ten seconds.
5. Remove rocks glass from freezer, or if using ice, empty the glass.
6. Fill glass with fresh ice; strain contents of the shaker into the glass.
7. Garnish with lime wheel.

BOMBAY ENGLISH GARDEN GIMLET

COCKTAILCOURIER.COM

MAKES 1 DRINK

- 1½ oz Bombay Sapphire Gin
- ¾ oz lemon juice
- ½ oz basil syrup
- 2 dashes lavender bitters
- Dehydrated lemon wheel, for garnish

Tools you'll need: paring knife, cutting board, citrus juicer, jigger, cobbler shaker, fine mesh strainer, coupe glass.

1. Chill rocks glass by placing it in freezer, or by filling it with ice water for 5 minutes.
2. Juice lemons; set aside.
3. Add gin, basil syrup, bitters and lemon juice into your shaker.
4. Fill shaker with ice; shake vigorously for 10 seconds.
5. Remove rocks glass from freezer, or if using ice water, empty the glass.
6. Strain shaken cocktail into the glass.
7. Garnish with lemon wheel.

sip



The Finished Product

Blood Orange Margarita

Destination

Margarita Messenger

Where to Order

tanteotequila.com/mexican-standoff
(CA, TX, FL, IL, NY, AZ, WA, NJ, MA, CT)

Yield per Kit

15 drinks

Cost

\$89.99, or a full-on sampler starting at \$229.99 that will also include the fixings for two spicier margarita expressions (Tanteo Habañero with Lime Sour and Passion Fruit Juice and Tanteo Jala-peño with Lime Sour and Watermelon).

Special Features

Every kit comes with a full 750ml of Tanteo Tequila with Twisted Alchemy juice (a professional line of fresh, cold-pressed, all-natural juices) so you can have that fresh-picked and crafted result effortlessly. The kits are based on the recent "Virtual Mexican Standoff," a margarita competition featuring top bartenders from across America.

BLOOD ORANGE MARGARITA

MAKES 1 DRINK

- 2 oz tequila
- 2 oz Twisted Alchemy Cold-Pressed Blood Orange Juice
- 3 oz Twisted Alchemy Cold-Pressed Lime Sour
- Blood orange slice, for garnish

1. Fill a small cocktail shaker with ice.
2. Pour in all ingredients.
3. Put on the lid; shake for 30 seconds.
4. Strain the cocktail into glass.
5. Garnish with blood orange slice.

sip



THE ST. GERMAIN SUMMER SPRITZ KIT

The Finished Products

1. The Green Thumb Cooler
2. Darkened Summer Moon
3. Myrtle Spritz

Destinations

San Francisco, New York and Chicago

Where to Order:

ShakerandSpoon.com

Yield per Kit

12 finished cocktails

Price Range

\$50 for one kit; \$135 for 3 months; \$250 for 6 months; \$480/year

What's Inside

A lot of inspiration designed around one spirit—St-Germain for Shaker and Spoon's June kit, available at press time. This is part of a subscription box service for craft cocktail superfans, providing everything you need for stellar cocktails, minus the spirits: hand-crafted syrups, bitters, garnishes, mixers and citrus. There are also recipe cards with links to corresponding videos. All of this ensures a perfect recreation of signature drinks from the world's finest bars. Themes and contents of kits change monthly, though some past kits are available.

THE GREEN THUMB COOLER

STACEY SWENSON, NEW YORK, NY
MAKES 1 DRINK

- 1½ oz St-Germain elderflower liqueur
- 1 TB Salted Green Garden Shrub
- 2 dashes Scrappy's Celery Bitters
- 1-2 oz lime soda
- Cucumber ribbon, for garnish

1. Combine all ingredients, except soda, in a shaker.
2. Shake and strain into a large wine glass filled with ice.
3. Top with soda, then garnish.

sip
THE NEW YORK CITY BAR





MYRTILLE SPRITZ

SCOTTY LoBIANCO, CINDY'S ROOFTOP
AT THE CHICAGO ATHLETIC ASSOCIATION, CHICAGO, IL
MAKES 1 DRINK

- 1 oz St-Germain elderflower liqueur
- ½ oz blueberry cinnamon syrup
- ¾ oz lemon juice
- Chandon Brut sparkling wine,
for topping off
- Cinnamon sticks and lemon
twist, for garnish

1. Fill a shaker with ice. Add all ingredients except sparkling wine; shake until ice cold.
2. Strain over fresh cubes in a wine glass.
3. Top with sparkling wine.
4. Garnish with cinnamon sticks and lemon twist.



DARKENED SUMMER MOON

CHRISTIAN "SUZU" SUZUKI-ORELLANA, SAN FRANCISCO, CA
MAKES 1 DRINK

- ¾ oz St-Germain elderflower liqueur
- ½ oz Nergoma (black sesame
honey syrup)
- Chandon Brut sparkling wine,
for topping off
- ¾ oz lemon juice
- Makrut lime leaf
- Makrut lime leaf, for garnish

1. Combine liqueur, syrup, juice and lime leaf in a shaker; shake.
2. Double strain into a large coupe glass.
3. Top with sparkling wine.
4. Add crushed ice; garnish with lime leaf.

BARTENDERS' NOTE: To make the drink "Kakigori Style" (shaved ice dessert style) follow the above directions without the nergoma. Pour cocktail into a bowl. Using a shaved ice machine, pile on as much shaved ice to create a dome. Add the nergoma on top.

Plae Bistro, Green Bay, WI

plaebistro.com

Lauren Reidinger and Pamela Dreikosen, Lead Bartenders

13-17 drinks

\$50 for mojito kit; \$65 for mule kit

The ladies of Plae thought it would be fun to give guests an opportunity to play at home with kits that include individually-packaged and labeled fresh ingredients and instructions on the inside for easy follow-along steps to create their own variations of Plae's bestsellers.



LAUREN REIDINGER AND PAMELA DREIKOSEN,
PLAE BISTRO, GREEN BAY, WI

MAKES 1 DRINK

Ingredients per kit
(yields about 17 drinks)



LAUREN REIDINGER AND PAMELA
DREIKOSEN, PLAE BISTRO,
GREEN BAY, WI

MAKES 1 DRINK

- 2 oz Tito's Vodka
- 1 oz peach simple syrup
- 2 basil leaves
- 1/2 can ginger beer
- Lime slice and basil leaf,
for garnish

1. In a large copper mule cup, muddle basil leaves.
2. Fill cup with ice. Add vodka.
3. Top with ginger beer.
4. Stir gently with long-handled spoon.
5. Garnish with lime slice.

Ingredients per kit
(yields about 16 drinks)
1 liter bottle Tito's Vodka
16 oz bottle peach syrup



TEXAS TWISTERS

The Finished Product Netflix + Chilton

Destination

The Funky Door, Lubbock, TX

Where to Order

thefunkydoor.com

Yield per kit

15 to 17 drinks

Price

\$44

What's Inside

You don't need a lot of complicated steps for quality refreshment in Texas. The Funky Door's best-selling cocktail proves this, enabling fans to make the signature drink their own, with clever serving pieces and a smile.

NETFLIX + CHILTON

THE FUNKY DOOR, LUBBOCK, TX
MAKES 1 DRINK

- 1½ oz Tito's Vodka
- Juice from 2 lemons
- Soda water
- Lemon, orange or lime wheel or wedge, for garnish

1. Rim a highball glass with salt. Fill with ice.
2. Add vodka and lemon juice.
3. Fill glass with soda water; stir gently with long-handled spoon.
4. Garnish with citrus wheel or wedge.



The Finished Product

The Bejas Signature Margarita

Destination

Bejas, Fredericksburg, TX

Where to Order

bejasfbg.com

Yield Per Kit

15 to 17 drinks

Price

\$29

What's Inside

Make Bejas' signature your own with a homemade mix with fresh-squeezed citrus juices, your preferred silver tequila and perfectly measured ingredients according to the directions.

BEJAS SIGNATURE MARGARITA

BEJAS, FREDERICKSBURG, TX

MAKES 1 DRINK

- 1½ oz silver tequila of choice
- 1 oz Grand Marnier or preferred orange liqueur
- ½ oz freshly squeezed lime juice
- ½ oz freshly squeezed orange juice
- ½ oz simple syrup
- Lime wedge, for garnish

1. Rim a margarita glass with salt.
2. In a shaker, combine tequila, liqueur, juices and syrup.
3. Add ice; cover and shake vigorously.
4. Strain into margarita glass.
5. Garnish with lime wedge.



CALIFORNIA DREAMING

The Finished Product The Red Ryder

Destination

The Lark, Santa Barbara, CA

Where to Order

thelarksb.com

Yield per kit

3 cocktails

Price

\$30

Special Features

The kit for the signature cocktail captures the spirit of the bar, known for classic and modern craft cocktails with a wine country twist using the finest in artisan spirits, mixers and seasonal fruits and vegetables.

THE RED RYDER

CHRIS MOAK, THE LARK,
SANTA BARBARA, CA
MAKES 1 DRINK

- 1 oz rosemary and bay leaf-infused gin
- ¾ oz Carpano Antica
- 1 oz cinnamon and clove-infused Campari
- ¼ oz Koval Cranberry Gin Liqueur
- Orange peel, to rim the glass
- 3 fresh cranberries skewered through a partially peeled rosemary sprig, for garnish

1. Rim a rocks glass with fresh orange peel; discard peel.
2. Combine ingredients in a shaker; cover and shake.
3. Pour mixed cocktail into glass.
4. Top with the cranberry and rosemary garnish.



The Finished Product Filipino Rum Punch

Destination

Genever, Los Angeles, CA

Where to Order

geneverla-store.square.site

Created By

Jessie Smith, bartender

Yield per kit

6 drinks

Price

\$60

What's Inside

Rum, mango purée, housemade pomegranate molasses and a logo-ed jigger make a rum run over to the islands quick and refreshing. A pimento cheese sandwich is part of the package.

The Finished Product Papa Juice

Destination

Guerilla Tacos

Where to Order

Papa Juice--caviar.com for pickup or delivery in L.A.

Created By

Tomás de los Reyes, Don Papa Rum Brand Ambassador

Yield per Kit

3 to 4 drinks

Price

\$26 to \$31

What's Inside

Tomás de los Reyes' resume includes some of the most exclusive cocktail bars in the city, such as Double 7, Socialista and the Boom Boom Room.

It was no surprise that his cocktail classes were such a huge hit in recent months, so it made sense to put some kits together based on his most popular, food friendly cocktails.

PAPA JUICE

TOMÁS DE LOS REYES FOR
GUERRILLA TACOS, LOS ANGELES

MAKES 1 DRINK

- 2 oz Don Papa 7-Year Rum
- Q Premium Tonic Water, for topping off
- 1 lime wedge, for garnish
- Ice

1. Fill a rocks glass with ice.
2. Measure two ounces of rum in enclosed pop-up jigger.
3. Top off with tonic water.
4. Garnish with lime wedge.

FILIPINO RUM PUNCH

JESSIE SMITH, GENEVER,
LOS ANGELES
MAKES 1 DRINK

- 2 oz Don Papa 7-Year Rum
- 1 oz mango purée
- ½ oz pomegranate molasses
- Lime wedge, for garnish

1. Fill a rocks glass with ice.
2. Add rum, mango puree and pomegranate molasses to shaker.
3. Cover and shake. Garnish with lime and serve.



NYC PARTY-IN-PLACE PROVISIONS

The Finished Product Hibiscus Grapefruit Margarita

Destination

The Wayland Bar, New York, NY

Where to Order

cocktailsinmotion.com/cocktail-delivery (NY only)

Yield per kit

15 drinks

Price

\$99

Special Features

New Yorkers can have a full night out at this legendary bar — the first craft cocktail bar in the East Village — delivered to their door by a local bartender on Tuesdays, Fridays and Saturdays through Cocktails in Motion. The package includes a full 750ml of the cocktails' foundation spirit, artisanal mixers, garnishes and a bag of chips! \$10 from the Hibiscus Grapefruit cocktail and three other kits will be donated to The Lee Initiative, providing free meals and essential household supplies to furloughed hospitality workers in NYC and around the country.

HIBISCUS GRAPEFRUIT MARGARITA

MAKES 1 DRINK

- 1 ¾ oz Tanteo Blanco Tequila
- 2 ¼ oz cocktail mix (with lime, grapefruit, hibiscus tea and agave nectar)
- Juice from ½ lemon or lime
- Dehydrated blood orange wheel, for garnish
- Sea salt, for rimming glass

1. Combine tequila, cocktail mix and lime (or lemon) juice.
2. Salt the rim of a rocks glass with sea salt. Fill with ice.
3. Shake and pour cocktail mix into glass.
4. Garnish with blood orange wheel.

