



Mixology

Drinks: A Primer

For the occasional drinker, ordering in a bar can be daunting. Never fear, we're here to help. Keep reading to learn some terms to make getting your next drink a little easier.

WELL DRINKS

This is generally the cheapest liquor in the bar. It's kept in front of the bartenders in the iced-down well where juices and the most used liquor is kept. Well drink specials are usually run at happy hour and on 2-for-1 nights. These are usually liquors like whiskey, vodka, gin, tequila and brandy. If you order a drink without a brand, like a rum and Coke, you're probably getting well rum. Also, if you're on a budget, you can ask for a well drink as a classier way to ask for the cheapest liquor available.

NEAT OR ON THE ROCKS?

Neat drinks are served room temp without ice (think whiskey). Liquor served on the rocks is served over ice, which will melt and eventually water it down, so keep that in mind while ordering. In some bars, neat is used interchangeably with straight up.

BEERS

OK, this gets tricky. Whole books have been written on types of beers. So rather than worry about type, get cozy with your bartender. Ask questions, like, "I really like Blue Moon. What's a beer comparable to that I can try?" Or, "I prefer stouts. Can you recommend a local stout?" The bartender may also be able to give you a taste of a draft beer to see if you like it before selling you a whole pour.

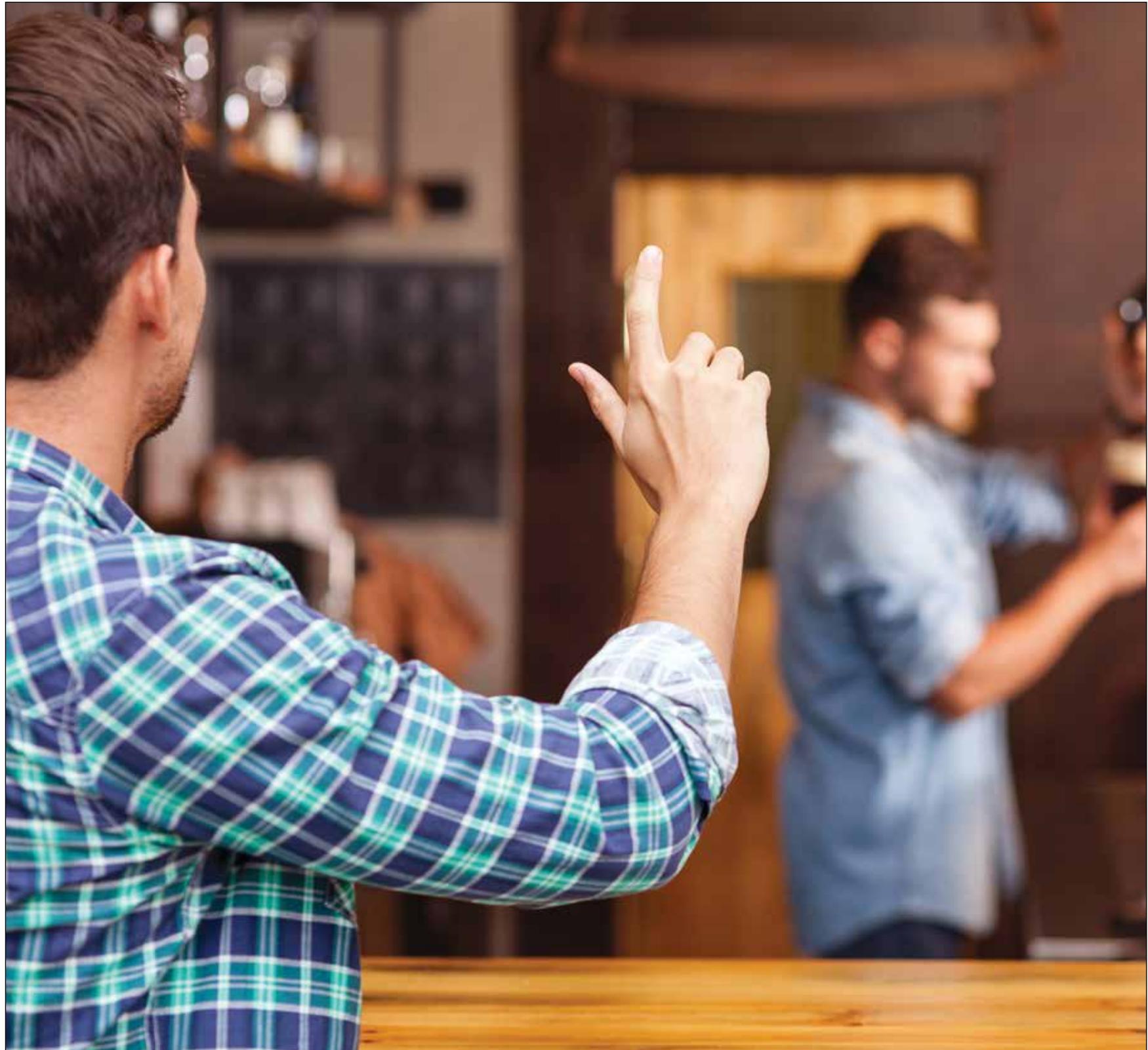
WINE

Again, whole books. Especially with wine, ask your bartender or sommelier for recommendations by using the questions above or basing it off your

food order, if you're in a restaurant. If you're worried about spending too much money, ask for wines "like this one" and point to the price on the menu. A savvy server will easily pick

up on this hint.

Unlike beer, though, you may not get a taste of wine, especially if you're buying by the bottle. Generally, once the cork is out, it's yours.





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Nostalgia, Neat

The '90s are back in fashion, in music, on TV and in your glass. Grab your bootcut jeans; these drinks are all that and a bag of chips.

NEON

Screaming, eye-searing neon

was the palette in the last decade of the 1900s. On your drink menu, these colors can come from eye-popping fruits and juices. Think the bright pink of a Cosmopolitan, made popular by late-90s hit TV show "Sex and the City." Or the searing orange of a Fuzzy Navel.

MARTINIS A-GO-GO

Appletinis, chocolate martinis, espresso martinis, break-

fast martinis, everything but James Bond's dry vodka martini, shaken not stirred. Martinis, or at least fun drinks served in martini glasses, were everywhere in the '90s.

LEGAL LIMIT

If you weren't old enough to imbibe in the 1990s, no worries. Look for drinks inspired by your childhood memories, like cocktails in Nickelodeon orange or cinnamon-y drinks

reminiscent of Dunk-A-Roos snacks.

ZIMA

The ultimate '90s drink, Zima is a clear, carbonated beer alternative originally released in 1993. There are plenty of Zima cocktail recipes, or you can enjoy it by yourself. It's still sold in Japan, but waves of nostalgia brought it back in 2017 and 2018 in a limited release in the U.S. Can't

find it? Here's a recipe for the classic from Food & Wine:

DIY ZIMA

1 1/2 ounce vodka
 1 1/2 ounce Calpico (a Japanese soft drink)
 1/4 ounce lime juice
 1/2 ounce lemon juice
 1 ounce water
 1 1/2 tablespoons sugar
 1 ounce club soda
 Pour into a glass and stir, then chill in the fridge.

Mocktails: Drinks Without the Zing

A renewed focus on health doesn't mean you're stuck sipping water. Look for mocktails — mock cocktails — without the booze. Here are some recipes to help.

DIRTY TONIC

From Real Simple

1 ounce olive brine
1/2 ounce lemon juice
4 ounces tonic water
3 dashes angostura bitters
Green olives, for garnish
Pour the ingredients into a cocktail shaker filled with ice. Stir until very cold, then strain into a glass. Garnish with olives.

NON-ALCOHOLIC SANGRIA

From Plated

2 cups boiling water
2 black tea bags
2 cinnamon sticks
1/2 cup sugar
2 cups cranberry juice
2 cups orange juice
1 orange, sliced into rounds
1 lemon, sliced into rounds
1 lime, sliced into rounds
1 apple, cored and cut into chunks
3 cups sparkling water

1. Pour the boiling water over the tea bags and cinnamon sticks in a large pitcher. Steep for 5 minutes. Discard the tea bags and stir in sugar.

2. Add the cranberry juice, orange juice and cut fruit. Refrigerate for an hour or overnight.

3. Just before serving, add the carbonated water. Serve over ice.

STRAWBERRY WATERMELON SLUSH

From Taste of Home

1/3 cup lemon juice
1/3 cup sugar
2 cups cubed seedless watermelon
2 cups fresh strawberries, halved
2 cups ice cubes
Place first four ingredients in a blender and puree. Add the ice cubes and blend into a slush.



On Trend: Orange Wine

No, it's not made from oranges. Orange wine is made from mashed white grapes fermented in a large vessel with the skins and seeds still attached. The process uses little or no additives, so orange wines, also sometimes called ramato, taste more sour and nutty than regular white wines.

WHERE DOES IT COME FROM?

Orange wine dates back 5,000 in the Caucasus mountains, where wine was fermented in large, underground qevri sealed with beeswax, Wine Folly says. Today, orange wines are made in northeastern Italy and across the border in Slovenia, as well as in its historical home of Georgia. Experimental producers in the U.S., mainly in New York, and Australia are also starting to produce orange wines.

WHAT'S IN IT?

Even though they're made from white grapes like pinot grigio, orange wines have tannins and phenols not normally associated with white wines. Orange wines vary in hue from a true orange to a deep amber, and those tannins give it a flavor reminiscent of red wine.

HOW DO YOU SERVE IT?

Serve orange wine at 55-65 degrees, warmer than your average white. If orange wines are chilled too much, The Alcohol Professor says, it'll mask the flavors and mouth feel. Opened



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bottles should also keep a little longer than regular whites because of the added tannins.

Because orange wines are made

with white grapes but also have tannins like a red wine, they really can be very versatile. The Michelin Guide says there are few consistent flavors in

orange wines. Bottles can have notes of hazelnuts, almonds, citrus and dried fruits. So taste your bottle and pair accordingly.



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Tiki Tiki Tiki

Tiki culture was born out of American romanticization of the South Pacific.

It began as Prohibition ended and Don's Beachcomber (later Don the Beachcomber) bar and restaurant opened in Hollywood, California, and, later, Trader Vic's.

Don's featured Cantonese food and rum cocktails and punch drinks surrounded by flaming torches, rattan furniture and bright fabrics. Trader Vic's is home of the iconic Mai Tai.

Hollywood helped, too, churning out movies like "Hei Tiki" and "South Pacific."

Keep reading for some tips on pouring up your own tiki drinks.

HARDWARE

Tiki drinks are usually served in tiki mugs, fanciful ceramic mugs in the shape of a tiki person, hula girl or other caricature of South Pacific culture.

They can also be served in hollowed out pineapples, coconuts, or in large communal drink bowls.

SOFTWARE

Tiki drinks are covered in garnishes of chunked fruit, fresh flowers, umbrellas and swizzle sticks. Tiki drinks are

usually either named with exotic sounding names (Mai Tai) or names that sound vaguely dangerous (Scorpion Bowl).

SCORPION BOWL From The Food Network

8 ounces guava juice
8 ounces pineapple juice
4 ounces passionfruit juice
4 ounces dark rum
4 ounces white rum
2 ounces gin
2 ounces lemon juice
2 ounces vodka
1 ounce grenadine or mara-

schino cherry syrup
3 cups crushed ice
6 maraschino cherries
6 pineapple chunks
2 ounces 151 rum

1. Combine the juices, rums, gin, vodka and grenadine or cherry juice in a pitcher and stir.

2. Pour into a scorpion bowl filled with ice and add the fruit chunks. Add six straws. Pour the rum into the shot well of the bowl and light it on fire. Serve.

* If you don't have a scorpion bowl, omit the rum and serve in a punch bowl with ice.

Can It

Portable and chic, canned booze has gone way beyond beer. Now, you can pop a top on wines and even your favorite cocktails.

These go-to drinks are perfect for summers at the beach or the park.

WINES

Sales of canned wines are up 43 percent from June 2017 to June 2018, CNBC says, and is a \$45 million business. The draw is that these single-serve drinks can go places wine normally can't, like the beach, and are generally at more budget-friendly price points than their bottled compatriots. The smaller servings also may entice wine drinkers to try different varietals, according to research from E.&J. Gallo Winery.

For warmer weather, look for refreshing chilled whites or on-trend roses.

COCKTAILS

Goodbye, fruity, weak substitutes. These canned cocktails pack real booze with a real punch. And, with the convenience of having all 14 of your cocktail ingredients in one handy can, they too can go places your average bar can't. Men's Journal recommends trying the Cutwater Spirits Bloody Mary and Pampelonne Blood Orange Spritz, while Shape gives a thumbs up to Slow & Low Rock & Rye, a combination of 84-proof whiskey and rock candy.

What wine coolers?

SPIKED SPARKLING WATER

Piggybacking on the popularity of

sparkling water, drinks like Truly Spiked & Sparkling, Smirnoff Spiked Sparkling Seltzer, and SpikedSeltzer

are refreshing drinks for the carb-conscious. Look for brands with variety packs so you can try all the flavors.

Refreshing with a boozy kick, these guys are going to be everywhere this summer.



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Destination Distillery

Instead of making your favorite cocktails at home, visit your favorite cocktails this year. More and more distilleries, like the three listed here, are opening their doors for visitors to experience the magic that goes into every bottle.

JACK DANIEL'S

The Lynchburg, Tennessee, whiskey distillery offers tiers of tours to suit every budget. They range from \$15 quick-trip tours to \$100 tours including a whiskey tasting and a meal at Miss Mary Bobo's Boarding House Restaurant. No visit to Lynchburg would be complete without a stop at the Lynchburg Hardware General Store, which sells a variety of Jack Daniel's merchandise. (The distillery itself doesn't.)

SAZERAC HOUSE

There may be no better cocktail-themed trip like one to New Orleans. The Sazerac, one of America's oldest cocktails, will be celebrated in the 48,000-square-foot Sazerac House set to open in fall 2019. The Sazerac Co., a fami-

ly-owned distillery, will operate the immersive experience through the boozy history of New Orleans.

DEEP EDDY VODKA

Located in the Hill Country of Texas, Deep Eddy makes a variety of vodkas with a deep sense of place. In 2019, the distillery recently suspended distillery tours to complete a renovation of the factory to enhance visitors' experience even further. But they do have a tasting room and bar onsite that hosts tastings and offers specialty cocktails.

WOODFORD RESERVE

This Versailles, Ky., bourbon distillery offers a tour for every budget and for every schedule. Learn how to make the perfect bourbon cocktails at a mixology presentation or immerse yourself in every step of the distillation process with the Corn to Cork Tour (\$30, two hours). The distillery also features a restaurant, Glenn's Creek Cafe, and visitor center.

HOW TO BOOK

Make your distillery tour an entire vacation with the right planning and a good travel agent. Make sure to cover transport (don't drink and drive) and know the rules about getting bottles back home. Reservations are recommended and can be made online.

