

FOOD & DRINK

bites

COCKTAIL BUZZ

SPIRIT GUIDE

Top mixologists from more than 60 restaurants in the Valley and around the country will spill their cocktail secrets and the global trends that inspire their menus when Arizona Cocktail Week returns Feb. 13 to 21. Here's a sneak peek of some beverages on tap at the event, along with a spiritual forecast for 2016.

By Amanda Savage



Patron Roca Anejo

Expect a return to traditional cocktail formulas in the new year. Business Director of Arizona Cocktail Week Kim Haasarud added chocolate mole bitters to her Mexican Old-Fashioned to give it a fresh spin. Since barrel-aged spirits have similar notes, swapping barrel-aged whiskey for barrel-aged tequila or rum in a cocktail is a foolproof switch.



New York Sour

Adding vino to a cocktail brings visual appeal and "earthy fruitiness" to the cocktail game. Haasarud made a New York Sour, which is a classic rye-based sour with a float of red wine.

Wine adds depth and complexity to cocktails, she said. We recommend trying it if you love sipping on whiskey sours and sangria.



Gentleman's Ward 8

Haasarud claims it's "the year of whiskey," as sales for the classic spirit are up "10 percent every year." She brought back a classic: Gentleman's Ward 8. "It's a great cocktail to try because it's pink, and everybody loves pink," says Haasarud. "But it's also balanced and delicious." She also notes that it's a great "gateway whiskey cocktail."



Sunset Blossom Punch

Like any punch, the Sunset Blossom is made with more than five ingredients mixed to complement each other. "Punch isn't supposed to be a singular flavor," explains Haasarud. The punch includes Campari bitters, which Haasarud says adds an easy-drinking quality to the cocktail that inspires, well, more drinking.