

HANGOVER CURES WORTH WAKING UP FOR

WHEN YOU'VE HAD ONE TOO MANY (HEY, IT HAPPENS), TRADE THE ASPIRIN AND GREASY FOOD FOR THESE HIGH-END HAIR-OF-THE-DOG COCKTAILS.



**THE NUCLEAR OPTION
STOUT FLIP**

The mix of a whole egg, stout beer, and dark rum might sound like something that would make your stomach relive the events of the previous night in reverse. But this frothy flip cocktail from Anvil bar in Houston goes down as smoothly—and soothingly—as a milkshake.

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GET FULL RECIPES FOR ALL THE COCKTAILS AT DETAILS.COM



**THE SOPHISTICATED
MAN'S GUIDE TO
DAY DRINKING**

**FRYING PAN
New York City**

Beginning at lunchtime, cocktails are served on a permanently anchored boat—a former lightship—on the Hudson River. When it's nice out, it's a tougher door than Le Bain. fryingpan.com

**ROOFTOP BAR
AT THE STANDARD
Los Angeles**

Hipsters finally have a legitimate excuse to party with their sunglasses on: The bar opens at noon. Order champagne with a dash of bitters and watch the beautiful people play by the pool. standardhotels.com

**NAPOLEON HOUSE
COURTYARD
New Orleans**

Get away from the bro-and-beads crowd by heading to this historic bar. A Ramos Gin Fizz under a palm tree should put you in a worry-free state in no time. napoleonhouse.com

**THE FORGOTTEN REMEDY
FOG KILLER**

Melding two classic tiki drinks—the Fog Cutter and the Painkiller—this flavorful and fortifying mash-up, created at L.A.'s Caña Rum Bar, blends rum, gin, and brandy with three juices (pineapple, orange, and lime).



**THE UPDATED CLASSIC
BLOODY HAMMER**

This white-whiskey-fueled take on the Bloody Mary, from San Francisco's 15 Romolo, has a slight wheat flavor cut by salt, pepper sauce, and pickled garnishes—all of which are offset by the tang of tomato juice.



**THE CAFFEINATED CURE
CUP O' JERRY**

The balance of sweet, bitter, and tart flavors in this rum-and-amaro-based coffee cocktail served at NYC's Randolph at Broome will make you forget every crappy Irish coffee you've downed at brunches of yore.



**THE EXPERTS: FIVE FAMOUS NIGHT OWLS
REVEAL THEIR MORNING-AFTER SECRETS**

- SAM TRAMMELL** / *True Blood* star: "Dill pickle, a bagel and cream cheese, four squat thrushes, and a shot of pineapple juice."
- JASON LITRELL** / Bartender at NYC's Death & Co.: "Irish aspirin: one shot whiskey and one shot orange juice."
- TOM COLICCHIO** / *Top Chef* judge and restaurateur: "Pretty simple—just water and Advil!"
- COSMO BAKER** / NYC-based DJ: "A Bloody Caesar, spicy Korean stew, and a good old rubbing one out."
- JOHN MCCAULEY** / Deer Tick singer and guitarist: "A bowl of piping-hot Campbell's tomato soup with a shot of vodka in it."

PHOTOGRAPH BY JENNIFER LIVINGSTON; SHOT ON LOCATION AT THE BOWERY HOTEL, NYC. INSETS: BY SAM KAPLAN (3); FOOD STYLING BY JAMIE KIMM AT APOSTROPHE; PROP STYLING BY WENDY SCHELAH AT HALLEY RESOURCES.