SPRING ’19 COCKTAILS

“Trailblazers”

LA is in bloom. The extraordinary energy to birth ideas is palpable, and this season’s thirsty collection of new-new is a cin-cin to courageous local entrepreneurs & artists currently impressing new looks & feels upon our charmed LA lives.

All Cocktails $17

SIR HEFFINGTON

Fruit Medley-infused Perry’s Tot Naval Proof Gin, Lillet Blanc, Bitter Truth Falernum, Bittermens ‘Elemakule Tiki Bitters, Absinthe Rinse

Introducing a wet martini to illicit a first-of-spring sweat, the baddest pep in your step, and video-worthy hip mobility – a potent tribute to choreographer Ryan Heffington and his Silver Lake dance-revolution hub, The Sweat Spot.

RISING SIGN

Yola Mezcal, Future Gin, Bärenjäger Honey Liqueur, Salizá Amaretto, Lemon, Orange Bitters

Over a million of us a week are hypnotized by LA-based astrologer Chani Nicholas and her horoscope e-mails detailing “the future.” We married two spirits, both women-made, and manifested some cosmic juice with a rather sunny outlook.

STORYBOOK SOUR

Botran Reserva Añejo Rum, Bhum JM Sirop de Canne, Kumquat, Egg White, Lemon

Stacey Nishimoto, the e-proprietress of vintage-shopping site Corner Store, is who we credit for bringing the whole prairie look back (all the egg-white threads!). She calls it “storybook fashion,” we call it our muse for this timeless aged-rum sour.

MY WORD

Strawberry & Jasmine-infused Wild Turkey 101 Bourbon, Clover Honey Syrup, Scrappy’s Black Lemon Bitters, Grapefruit Zest

The first issue of The LAnd Magazine just dropped. Born from a boycott and led by a few ex-LA Weekly writers, The LAnd intends to fill a void in alt-Angeleno storytelling. And call us old-fashioned – like this OF alternative – but we still want to clutch a paper to get the news.

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Åhus Akvavit, Mango Absolut Vodka, Pandan Syrup, Fennel, Lime, Mineragua

Chinatown’s Now Serving is the only cookbook store in LA, simply refreshing as this mango/pandan rickey. Not unlike the top bar shelf at HLAY, owner and former Cut chef Ken Concepcion stocks the shop with new & vintage cookbooks and coveted visits from the world’s top chefs.

TOOT OR BOOT

Cantaloupe-infused Rum Bar 80, Lemongrass & Makrut Lime Leaf Syrup, Mint, Lime, Curry Bitters, Peychaud’s Bitters

The hushed silence at a gay bar airing ‘RuPaul’s Drag Race’ best illustrates the influence of drag culture in LA. KTOWN denizen Sultan Amrull, aka Raja Gemini, is arguably LA’s most important queen – I mean, she appeared as herself in a recent ‘Simpsons’ ep. We bow down to the by-day makeup artist with Jorge’s Queens Park swizzle remix.

LIFE CHANGER

Honeydew-infused Forthave Spirits Gin, Salers Aperitif, Dolin Blanc

Happy spring-cleaning, “Marie Kondo” is now a verb. The Netflix sensation moved from Japan to LA to help America organize trinkets and fold our clothes. We ask you to Marie Kondo your white Negroni drinking: This is the cleanest damn drink on the menu.

PRESS PLAY

Rittenhouse Bonded Rye, House Coconut Cream, Apricot Puree, Black Pepper, Orange Blossom Honey Syrup, Lemon

All y’all want to be a YouTuber like 20YO Julia Ling Kelleher, an intriguingly raw filmmaker out of KTNOW. Her life seems just as charmed as this colada bevvy, but like its lo-fi rye soul, Julia’s got emotions to unload a couple of minutes at a time.

SWIMMING WITH SHARKS

Charbay Tahitian Vanilla Rum, Bacardi 8 Year, Coca Cola Syrup, Key Lime

Swimming with sharks in Bora Bora seems a worthy diversion, not unlike sipping this Tahitian rum n’ Coke 4* eating local shark, sustainably line-caught by a fisherwoman best known for her Santa Barbara uni-diving. Stephanie Mutz delivers a shark to HLAY beginning every May.

BLOOM BOOM

Cherry Blossom Tea-infused Astral Blanco Tequila, Red Verjus, Celery, Raspberry Syrup, Lime, Sparkling Rosé, Rose

LA’s most provocative florist, @bloomandplume, has been putting color into our lives via his extravagant bouquet artistry 100K+ followers ago. Maurice Harris just revealed a powerfully vivid coffeeshop in his HiFi neighborhood, whose motto is “Thirst come, thirst served.” Jorge’s rose petal-topped spritzer is snaps to that.

Cocktails by HARRY CHIN