THE TAUB FAMILY
FOUR GENERATIONS OF CHANGE AND GROWTH

Plus
Retailers Bullish on Borderland American Brandy Innovation
Mixology: Infused Spirits
Major Liqueur Brands Show Growth

Sapphire, the drink ($16) comprises Chopin Botanika Angelica Elderflower liqueur, lime juice, Demerara sugar, and egg white. “Our spicy Margarita-inspired Spill the Tea is quite popular at Venteux as well, and I get a lot of questions about the Mallorca melon tea-infused Casamigos Blanco,” Mack adds. Created by general manager Danielle Nolan, the drink ($16) mixes Rare Tea Cellar Mallorca Melon tea-infused Casamigos Blanco Tequila, Casamigos mezcal, lime juice, agave syrup, and Scrappy’s Firewater bitters. “When guests try the drink, they’re completely blown away by not just the bright flavor but also the bold pink color the Casamigos takes on from the infusion,” Mack says. “Infusing spirits can add custom spirits infusions with house-made syrups or juices to further enhance the flavors of each cocktail.

Kiss of the Earth
By Jamie Cecchine

Ingredients:
1/2 ounce tamarind-infused Taoka vodka1
1/2 ounce Monarch amaretto
1/2 ounce Giffard Absinthe de Roussillon apricot liqueur
1 dash Angostura bitters
1/2 ounce Tetys Oriu Cava
1/2 ounce The Perfect Puree apricot puree
1/4 ounce lemon juice
Lemon wheel
Tajin seasoning-dusted apricot.

Recipe:
In an ice-filled cocktail shaker, combine vodka, amaretto, liqueur, bitters, puree, and juice. Shake, then add Cara to the shaker. Strain into Collins glass over fresh ice. Garnish with a skewered tajin-dusted apricot and lemon wheel.

Note:
1 Combine 200 grams wet seedless tamarind in 600 ml. water on medium heat. Bring to a simmer and allow to cool. Strain and store in a jar.

Far East Side
By Amir Babayoff

Ingredients:
1 1/2 ounces shiso-infused Mizu shochu;
1 1/2 ounce Tanqueray gin;
1/4 ounce Yellow Chartreuse liqueur;
1/2 ounce fennel seed syrup;
1/4 ounce yuzu juice;
Shiso leaf.

Recipe:
Pour shochu, gin, liqueur, syrup, and juice into a cocktail shaker, then fill 3/4 of the shaker with ice. Shake and strain into a coup glass. Add 1 big ice cube and garnish with a shiso leaf.
gin, Yellow Chartreuse liqueur, house-made fennel seed syrup, and yuzu juice, and his Ophelia’s Ascension ($17) comprises smoked habanero pepper-infused Del Maguey Mezcal, Maker’s Mark Bourbon, Kandy Mountain Kithul wild palm syrup, and The Bitter Truth Jerry Thomas’ Own Decanter bitters.

Endless Experimentation
Babayoff notes that when coming up with infusions he likes to use a combination of a common ingredient with a less common spirit or a less common ingredient with a common spirit. “This way I can meet my guest in the middle by making it familiar while still provoking interest and curiosity,” he says. “For example, I’ll take sweet vermouth and infuse it with tonka bean—which is a dried out seed from South America with hints of almonds, marzipan, and vanilla—and then use it in a well-known drink like the Negroni.” He does just this with his New-Groni ($18), which comprises tonka bean-infused Cocchi Di Torino vermouth, Tanqueray gin, Select aperitivo, and The Bitter Truth Chocolate bitters.

“Our guests at Ophelia have learned to trust us and are open to try almost everything,” Babayoff adds. “We often play around with brown spirits, but we don’t limit ourselves—whatever serves the final product, that’s where we put our focus. We’ve infused Cognac with salted caramel black tea, gin with buchu leaves, shochu with shiso leaves, Campari with coffee, and amaro with bananas.” His Paradox cocktail ($19) blends cacao bean-infused Grey Goose vodka, banana-infused Averna amaro, cold brew coffee, Cointreau orange liqueur, Tempus Fugit Crème de Banane banana liqueur, Angostura bitters, and house-made vanilla and cinnamon syrups, topped with frothy half and half. “Sometimes bartenders want to be too creative and infuse too many ingredients in one cocktail, which then leads to one big mess and you lose track,” Babayoff adds. “I try to infuse just one or two ingredients in a cocktail—and if it’s two, they have to be complimentary to one another so you can taste both.”