

MARKET WATCH

THE TAUB FAMILY

FOUR GENERATIONS OF
CHANGE AND GROWTH



House infusions allow bartenders to make custom mixes to pair with their house-made syrups and juices. The Kiss of the Earth, and the Far East Side (right) at New York City's Ophelia all blend custom spirits infusions with house-made syrups or juices to further enhance the flavors of each cocktail.

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

MAR

PLUS

RETAILERS BULLISH ON BORD
AMERICAN BRANDY INNOVATE
MIXOLOGY: INFUSED SPIRITS
MAJOR LIQUEUR BRANDS SHO

Cocktail Recipes Featuring Infused Spirits

KISS OF THE EARTH By Jamie Cecchine

Ingredients:

1½ ounces tamarind-infused
Taaka vodka¹;
¼ ounce Monarch amaretto;
¼ ounce Giffard Abricot du Roussillon
apricot liqueur;
1 dash Angostura bitters;
1½ ounces Torre Oria Cava;
½ ounce The Perfect Purée apricot purée;
¼ ounce lemon juice;
Lemon wheel;
Tajin seasoning-dusted apricot.

Recipe:

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

¹Combine 200 grams wet seedless tamarind with 200 ml vodka. Steep for 24 hours at room temperature. Strain through a fine mesh.

²Muddle 15-20 curry leaves and combine with 1 cup vodka.

³Pour 750-ml. shochu and 30 shiso leaves in a large bowl.

⁴Combine 2 cups white sugar and 2 cups water. Cook for 10 minutes. Add 1 cup fennel seeds and cook for no longer than 10 minutes.

THE FAR EAST SIDE By Amir Babayoff

Ingredients:

1½ ounces shiso-infused Mizu shochu³;
½ ounce Tanqueray gin;
¼ ounce Yellow Chartreuse liqueur;
½ ounce fennel seed syrup⁴;
¾ ounce yuzu juice;
Shiso leaf.

Recipe:

Pour shochu, gin, liqueur, syrup, and juice into a cocktail shaker, then fill ¾ of the shaker with ice. Shake and strain into a coupe 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 Vida mezcal, Maker's Mark Bourbon, Kandy Mountain Kithul wild palm syrup, and The Bitter Truth Jerry Thomas' Own Decanter bitters.

that compliments the whiskey. The drink (\$16) was created by owner and chef Steve McHugh and it features mesquite pod-infused Maker's Mark, simple syrup, Angostura bitters, and Regans' No



The technique of infusions tend to vary by bartender. While some bartenders lean towards spice infusions, like the turmeric-infused gin in the Hyderabad Gimlet (above) at Baar Baar, others favor fat-washing, as seen in the peanut butter-washed Bourbon blend used in the Gynocidium Old Fashioned (top) at NYC's Thyme Bar.

so much to the presentation of the cocktail. The Emerald

"In recent years, infusing is one of the biggest things in bartending and all infused spirits and cocktail mixologist and beverage manager in New York City. "I personally love earthy and ginger, and aromatic ones says. Since Baar Baar is an Indian restaurant, they feature infusions and cocktails feature to complement the food menu. blends turmeric-infused Jin J house-made passion fruit syrup, Saffron-Pineapple Vodka Soda, Ketel One vodka, house-made simple syrup, lime juice, and soda water. comprises curry leaf-infused rum, nut rum, DeKuyper Peachtree, apple and lime juices.

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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

mo vermouth, Tanqueray gin, and

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."

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At Kachka, sweet grass-infused Pisco, plus Avu pineapple juice, and seeing where the idea for a cocktail for it, but once I had it in mind, it quickly evolves into something else.

As house-infused spirits become more popular, bartenders are getting even more creative with this trend and infusing entire cocktails. At Olivia, Saenz and Carson's Baklava Boulevardier (\$16) is a blend of Henry McKenna Bourbon, Dolin Rouge sweet vermouth, Campari aperitif, and Strega herbal liqueur, which is infused with cinnamon sticks and cloves for ten days. At Dusek's

as resting ingredients in the spirit for days so that it can take on its flavor, color, and character, now the fat-wash process has become popularized in the modern world of bartending using equipment like rotary evaporators, centrifuges, and iSi canisters," Gangan says. "It's really fun to work with different kinds of fats, and with proper fat-washing, you can make even a complex spirit like Bourbon more smooth and flavorful." **mw**

PHOTOS BY LEFT: ALISTAR GARDEN, (RIGHT) TANNER JOHNSON