

Outlet: am New York

Circulation: 318,729

Date: December 24-26, 2013

Impressions: 1,274,916

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## GUIDE

# Holiday spirits in the city

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Special to amNewYork

**W**hether you've been naughty or nice, 'tis the season to sip concoctions inspired by candy canes, Christmas cheer and a new year. From now through New Year's Day, enjoy these decorative cocktails across the city while meeting under the mistletoe or watching the ball drop. Shaken or stirred, the drinks are strong, celebratory and some are served especially for amNewYork readers.

**Candy Cane**

ing like an old-fashioned me spice, this drink, with and strained Belvedere St. Elizabeth Allspice oleo saccharum syrup dashes of orange bit- for those who've been 15. Trattoria Il Mulino, 8448, 36 E. 20th St., ilmulino.com

**Spiced Egg Nog**

ditional as cookies for Christmas would not be te without (spiked) egg- ther ingredients within



**The Nopal**  
Quick Fix at Ofrenda

St. Nicholas" ("Twas the Night Before Christmas") this drink is a winter blend of spiced cider, lemon and cinnamon, finished with a splash of whiskey and a sugar-rimmed glass. \$8. *The High Line Hotel*, 212-929-3888, 180 10th Ave., thehighline hotel.com

**Gatlinburg**

Sommelier Joe Camper's ski trips to Gatlinburg, Tenn., earned the town its own cocktail. Make with Dickel whiskey (in an ode to the Southern state), vermouth, barrel-aged green Chartreuse, cinna- mon-clove syrup and lemon, there are herbaceous and spice notes in addition to citrus ones that all come through equally. \$16. db *Bistro Moderne*, 212-391-2400, 55 W. 44th St., dbbistro.com/nyc

**Christmas Thyme in the City**

This decorative daiquiri in- cludes Cuca Fresca, lime juice, Boiron Bergamot, egg whites and simple syrup. \$15. *Koi Trump SoHo New York*, 212-842-4550, 246 Spring St., koirestaurant.com

**Nolet's Noel**

Refreshing and festive, the drink combines No- let's Silver Dry Gin, Averell Damson Gin Liqueur and Clear Creek Douglas Fir eau de vie. Fresh lime juice, fresh grape- fruit juice and cane syrup add fruit and sugar to the mix, but the garnish with a sprig of Dou- glas fir is what really inspires thoughts of Christmas trees. \$15. PDT, 212-614-0386, 113 St. Marks Place, pdtnyc.com

**Bubbles on Pier 15**

The new year means celebrat- ing with champagne. A mix of Aperol and elderflower liqueur, topped with Piper-Heidsieck Champagne, creates a combina- tion of smoothness with effer- vescence. There isn't a better way to start 2014 than with bub- bles. \$14. *Watermark Bar*, 212-742-8200, 78 South St., water markny.com

**Allspice All Nice**

ing like an old-fashioned me spice, this drink, with and strained Belvedere St. Elizabeth Allspice oleo saccharum syrup dashes of orange bit- for those who've been 15. Trattoria Il Mulino, 8448, 36 E. 20th St., ilmulino.com

**Spiced Egg Nog**

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**The Merry Maple**

Crisp but creamy and dry, the cocktail created by Jason Lit- trell involves Jim Beam Maple, Amaro Montenegro, sherry, espresso, cream and Demerara sugar. \$12. *Jbird*, 212-288-8033, 339 E. 75th St., jbirdny.com.

**The Clement Clarke Moore**

Named for the author who penned "A Visit From

**Boudoir**

For a new year, toast with Far- reti Biscotti liqueur, champagne and a sugar lump imbibed with chocolate bitters. \$19. *Beaumar- chais*, 212-675-2400, 409 W. 13th St., beaumarchaisny.com

**Martini Cannoli**

Have dessert and drink it, too. With Martini Asti, vodka, apple and a hint of spice from cinnamon, the dessert menu could be optional, but treating oneself to a cannoli cocktail,



**The Nolet's Noel cocktail**  
at PDT

**The Gatlinburg**  
at db *Bistro Moderne*

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