

805 LIVING



The Drinks Issue

Travel, by the Glass

ESCAPE TO A FAR-FLUNG DESTINATION WITH A SIP OF THESE LIBATIONS.

Many travelers can't wait to step off the airplane to explore a new culture, and recreating globally inspired drinks at home is one of the easiest ways to experience destinations near and far without ever stepping foot outside the front door. Boozy refreshments can truly embody a sense of place—showcasing locally produced spirits rich in history and tradition—and transport imbibers back to a memorable trip or a great night out with friends. Here, five local mixologists mix up easy recipes for foreign-born classics that are fit for an inspired night in.



LOQUITA'S SANGRIA ROJA

"Sangria, in its most natural form, comes from a very humble tradition of simplicity," says Ryan Lykins, lead bartender at Loquita (loquitasb.com) in Santa Barbara. "I think what makes ours so special is that we don't try to overdo it." This is restaurant's recipe for a red variety. A white version follows.

Makes a 5¼-ounce serving

SIMPLE SYRUP

- 1 cup granulated sugar
- 1½ cups water

SANGRIA

- 2½ ounces tempranillo wine
- 1 ounce Torres 10 Brandy
- ½ ounce lemon juice
- ½ ounce orange juice
- ½ ounce simple syrup
- ¼ ounce pimento dram
- 1 green apple, chopped
- 6 cinnamon sticks

To make simple syrup, combine sugar and water in a small saucepan and bring to a boil. Simmer, stirring, until sugar dissolves, about 1 minute. Remove from the heat and let cool completely. Store in an airtight container in the refrigerator for up to 3 weeks.

To make sangria, combine ingredients in an 8-ounce container. Cover and refrigerate overnight. Pour over glass full of ice cubes and stir. Garnish with orange slice and diced green apple.

LOQUITA'S SANGRIA BLANCA

Makes a 5¼-ounce serving

- 3 ounces albarino wine
- ½ ounce Torres 10 Brandy
- ¾ ounce lemon juice
- ½ ounce orange juice
- ½ ounce simple syrup
- (see previous recipe for directions)
- 1 cucumber wheel

Combine ingredients in an 8-ounce container. Cover and refrigerate overnight. Pour over a glass full of ice cubes and stir. Garnish with cucumber wheel.





MOJITO

While the name and staple ingredients of this popular Cuban cocktail have been attached to a multitude of twists, this version from Andres Fernandez, owner of The Copa Cubana (venturaharborvillage.com/directory/copacubana) in Ventura Harbor Village, stays true to the original.

Makes 1 cocktail

- 4-5 fresh mint leaves**
- 1½ ounces Havana Club Rum**
- ½ ounce agave nectar, such as Tres Agaves**
- ½ ounce fresh lime juice**
- 1 ounce soda water**

Muddle mint with a scoop of crushed ice in a glass. Add another scoop of ice, rum, agave nectar, and lime juice and stir. Top with soda water.

CAIPIRINHA

Cachaça, a spirit made from sugarcane juice, is the cornerstone of Brazil's refreshing national cocktail, which calls for only a simple addition of muddled lime and sugar. The Caipirinha has a long history in Brazil, says Rodrigo Reis, owner-bartender of Moqueca Restaurant (moquecarestaurant.com) locations in Thousand Oaks and Oxnard, who suggests pairing the drink with appetizers like coxinha and pastel (Brazilian-style chicken croquettes and empanadas).

Makes 1 cocktail

- Half of a lime**
- 1½ tablespoons granulated sugar**
- 2½ ounces cachaça**

Muddle lime with sugar in a shaker. Add cachaça and ice and shake well. Pour into a rocks glass and serve.



FRENCH 75

Wendy Guionnet, owner-bartender of Le Petit Cafe & Bakery (lepetitcafebakery.com) in Ventura, serves up this classic take on the light, bright Parisian aperitif, made with standard home-bar ingredients.

Makes 1 cocktail

- 1½ ounces gin, such as Citadelle**
- ½ ounce freshly squeezed lemon juice**
- 3-4 ounces Champagne, such as Brut, or other sparkling wine**
- Lemon twist, for garnish**

Combine gin and lemon juice in a cocktail shaker with ice cubes and shake to chill thoroughly. Pour into a flute or coupe glass and top with Champagne or other sparkling wine. Garnish with lemon twist.



NEGRONI

This Italian creation calls for just three spirits, plus a twist of fresh orange peel—which really does make all the difference. Bar manager Emma Roberts at Porta Via (facebook.com/portaviacalabasas) restaurant in Calabasas uses an Italian gin from the Amalfi Coast for this recipe. However, any gin will do.

Makes 1 cocktail

- 1 ounce Campari liqueur**
- 1 ounce sweet vermouth, such as Carpano's Antica Formula**
- 1½ ounces gin, such as Malfy**
- Orange twist, for garnish**

Combine all ingredients with ice in a mixing glass and stir. Strain and serve up or on the rocks. Garnish with orange twist. ♦

