

CELEBRATING WINES, BREWS & SPIRITS

# Sip

NORTHWEST

Q&A WITH ONE OF  
PORTLAND'S PREMIUM  
IMPORTS, **CHEF  
VITALY PALEY**

## PLUS

**BARLEYWINE:**  
QUERIES  
QUASHED ON  
THE SEASONAL  
BREW

**WHISTLER'S  
ORIGINAL  
VILLAGE:**  
CREEKSIDE'S  
NITA LAKE  
LODGE

**A TOAST** TO  
THE GLASS  
CEILING: **THE  
WOMEN OF  
BEVERAGE**  
SPEAK UP AND  
SPEAK OUT

MAKE ROOM  
TEQUILA,

Mezcal

HAS ARRIVED

WINTER/SPRING 2013  
DISPLAY UNTIL MAY



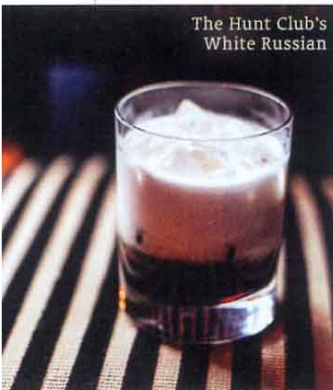
# Move Over Breakfast, Mama Needs a Cocktail

EGGS, CREAM AND  
MILK MOVE INTO BAR  
MAINSTREAM

**W**hen I was young and sneaking booze at house parties (sorry, Mom and Dad!), I favored drinks that any typical teenager would – sweet peach schnapps or fruity rum cocktails. Thanks to a friend's college-aged sister, I also got turned on to White Russians. White Russians take sweet Kahlua and pair it with creamy half and half and some nippy vodka over ice. It was a teenage eureka moment made of sweet and creamy drinks that were more hospitable to my young palate – like ice cream in a glass.

While this may date me, it's safe to say that today what's old is new again behind the bar, given many barkeeps recent infatuation with pre-prohibition era cocktails. I'm happy to see that milky cocktails are back in favor. Recently, I nestled into a booth alongside the flame-filled hearth in the Fireside Room at the

The Hunt Club's  
White Russian



BY AMY PENNINGTON



Yakuza's Cherry Bomb

Sorrento Hotel and unabashedly ordered a White Russian – a perfect drink for cold days. And while I felt a little Big Lebowski-esque, the server didn't blink an eye.

Flips, sours, nogs and fizzes are drink titles that now pepper bar menus up and down the Pacific Northwest – all of which incorporate milk, dairy or eggs in a cocktail. Flips contain egg, either whole or the white only; while nogs will add milk and eggs to a drink. Think eggnog, and you get the gist of the texture and flavor profile. Sours are just that – sour drinks that take advantage of tangy citrus and may or may not use egg whites. Fizzes use an egg in some form and are distinguished by their float of soda to finish.

In Portland, Yakuza Lounge manager Kyle Lovell makes use of local egg whites in their Cherry Bomb – a well-shaken blend of citrus, gin and Cherry Heering liqueur. The Cherry Bomb is a new cocktail

Hawksworth  
Restaurant

based off an old technique for flips – a real group effort in the making. “We have one bartender who makes his own bitters, and another bartender with a sweet tooth (while) the general manager loves gin,” Lovell notes. And while egg cocktails come and go from their menu, Lovell says the lounge loves introducing egg white cocktails to first timers, so imbibers can expect a rotating selection through spring.

Restaurant Bea in the Madrona neighborhood of Seattle also offers a flip – a drink created in homage to the Mayan calendar that, by popular demand, will stay on the menu through spring. Restaurant Bea's Mayan Flip uses a rare liqueur from Mexico for its version of an organic cocktail and added a splash of half and half. D'Aristi Xtabentun, a Mayan liqueur made with honey, anisette and rum, is combined with a whole organic egg and shaken before served. Bringing the glass to your nose, the immediate scent recalls a box of instant vanilla pudding, while the first sip finishes with a hint of licorice. Owner Kate Perry chose to put a flip on her menu once she tasted the Mexican liqueur. “A flip is a great cool weather drink, like a light milkshake or homemade eggnog, and then I found the Xtabentun and fell in love with it – the honey and anisette cut the sweetness, and egg and dairy are a great complement to those flavors,” she notes.

In B.C., pre-prohibition cocktails are intentionally

Hawksworth's  
Bourbon SourRestaurant Bea's  
Mayan Flip

star players on the menu at Hawksworth Restaurant, located in the Rosewood Hotel Georgia in the heart of Vancouver. The bar menu at Hawksworth focuses on “the mastery of pre-prohibition tipples,” and fresh egg whites are mainstays in their

classic cocktail menu. Their Bourbon Sour is made with traditional ingredients, but with a dedication to handcrafted extras. They hand press the citrus to order and sweeten up each glass, updating the recipe with the addition of spice-infused honey syrup. An egg white is shaken to add a velvety foam cap.

While cocktails with egg white and milk are still growing in popularity, they definitely harken back to an era of ease and luxury. While drinks were rich with silken cream and hearty from egg whites, they were served in more dainty portions meant for sipping slow. This sort of festive imbibing is ripe for splurge-worthy slow drinking and handcrafted elixirs made with farm fresh eggs and organic dairy to fit the bill. Teenagers excluded, of course. ●

TOP PHOTO BY JEFF CORWIN