

Hot Plates

IN NASHVILLE

Top Thai

IN D.C.

28 Courses

IN BROOKLYN

Killer Cocktails

IN MINNEAPOLIS

Wolfgang Puck lays it on the table p. 138







Make your reservations

today!

Holy pastrami. The Jewish deli is



P. 95

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Wait! A cocktail made with charcoal? P. 105



Bartenders are increasingly reaching for amaro as a key cocktail ingredient.

This group of spirits and liqueurs can be citrusy, woodsy, herbal, or just plain medicinal (amaro is Italian for "bitter"). Traditionally brought out for an end-of-meal digestivo, the ornately labeled bottles (reason alone to explore them) have moved from the back of the shelf to center stage. Amaro is being mixed with every spirit imaginable to create a whole new category of cocktailsand we couldn't be happier. If you're new to the game, Amaro Nonino Quintessentia (shown at right), with its notes of bitter orange and cola, is an ideal gateway pour. Here are four of our favorite places to find amarobased drinks.

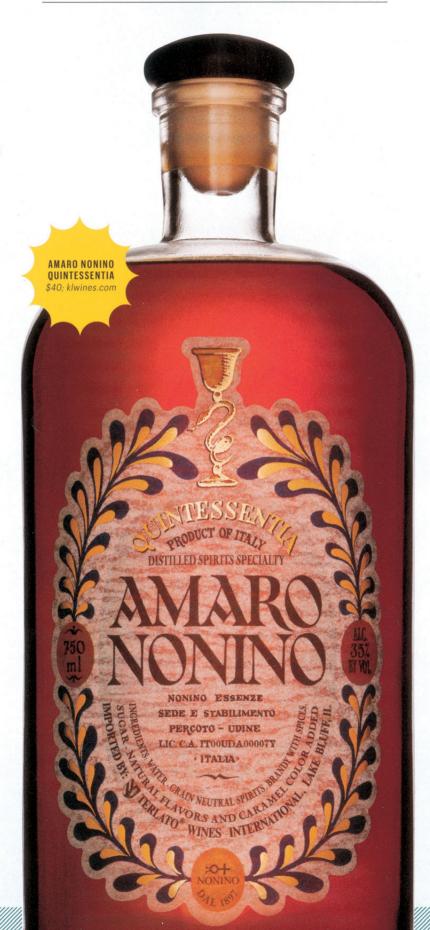
-BRAD THOMAS PARSONS



THE CHANDELIER

Las Vegas

> Romeo and Juliet plays out on the Las Vegas Strip with the Capulet and the Montague, two star-crossed cocktails that spotlight the bittersweet romance of amaro.





AMOR Y AMARGO

New York

> For a chooseyour-own-adventure experience, select either gin or tequila as the base spirit for your White Negroni, which is rounded out with Bittermens Amère Sauvage liqueur.



NO. 246

Decatur, GA

> The Grade "B" Sour (featuring bourbon, grade B maple syrup, and Amaro Ciociaro) filters the spirit of Italy through the lens of the South.



THE WOODSMAN TAVERN

Portland, OR

> Barman Evan
Zimmerman brings
a Pacific Northwest
flavor to his Minor
Threat cocktail,
infusing Cynar with
Stumptown coffee
beans still warm from
the roaster.

photograph by
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