

EAT & DRINK SPECIAL SECTION

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Magazine

CUSTOM CUISINE

PERSONAL CHEFS,
MEAL DELIVERY
SERVICES AND MORE



CULINARY MAVENS
NEWPORT'S FEMALE RESTAURATEURS
AND CHEFS ARE MAKING THEIR MARK

PICNIC ON THE WATER
ALFRESCO MEALS WHILE CRUISING
AROUND THE HARBOR

SIGNATURE SIPS
THESE UNIQUE LOCAL DRINKS HAVE
MADE A NAME FOR THEMSELVES



Shake It Up

Whether mixed with tequila, bourbon, gin, vodka or rum, these signature cocktails are worth sipping at local bars and restaurants.

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ILLUSTRATIONS BY HUNTER HUANG

It's no secret that Newport Beach boasts some of the best culinary offerings in Southern California, ranging from upscale to beachside eateries. But, in addition to offering mouthwatering fare, most local restaurants also proudly showcase a signature cocktail or two, some of which have been menu classics for years, while others are whipped up on the fly by bartenders only to become instant favorites. These drinks are a can't-miss component to the Newport dining scene, and often contain a surprising ingredient or twist, taking tried-and-true recipes—like that of the margarita or whiskey sour—to a new level. Whether you prefer brown liquor, a sweet and fruity cocktail, or a sip with a bit of spice, there's a signature cocktail nearby for you. Here, we round up some of the refreshing options that will give you yet another reason to return to your favorite local restaurants.

KRISTEN WILLIAM

The Bosscat, a bourbon-based drink at Bosscat Kitchen & Libations



Skinny Colada at Fly 'N' Fish Oyster Bar & Grill

IF YOU LIKE PINA COLADAS

Fly 'N' Fish Oyster Bar & Grill's 'skinny' version of the popular tropical drink is easy to make at home.

The beachside location of Fly 'N' Fish Oyster Bar & Grill inspired the addition of its Skinny Colada cocktail, according to Executive Chef Julio Hawkins. And the drink is made all the more popular due to the fact that it takes a healthier approach to the traditional, calorie-laden version: It combines coconut vodka, coconut water, just a splash of pineapple juice and a dark rum float. Try your hand at making the cocktail for a light-yet-satiating taste of the tropics this summer.

Skinny Colada

Yield: 1 serving

- 1 ounce Ciroc Coconut vodka
- 3 ounces coconut water
- 1 splash pineapple juice
- ½ ounce Diamond Head Special Dark Rum, for float
- Maraschino cherry, for garnish
- Pineapple wedge, for garnish

In a cocktail shaker, mix vodka, coconut water and pineapple juice together with ice. Pour into a glass, add the rum float and garnish with a pineapple wedge and maraschino cherry.



Gin-based cocktails, including the Dufftown Delight (left) at Bayside Restaurant and Gin Blossom (right), featuring house-made hibiscus syrup to give it the bright pink color, at CdM Restaurant



The Gin Game



Cameron Mealey sought to add some refreshing gin cocktails to the Bayside Restaurant menu after returning from a recent trip to Scotland. "I spent some time in Dufftown and had some amazing gin cocktails, and thought to myself that we really needed to expand our gin specialty cocktails," explains Mealey, the restaurant's events manager. As such, the Dufftown Delight was added to the menu in the spring, and it's become a staple offering at Bayside. Made with Hendrick's Gin, ruby red grapefruit juice, Giffard Wild Elderflower liqueur and just a dash of simple syrup, the cocktail is topped off with a splash of soda water, served on the rocks and garnished with a slice of cucumber. "I love a good gin cocktail, where all the components really complement each other. The botanicals in a gin should never be covered up by the other ingredients—the gin should really shine," Mealey says, adding that cucumber is an ideal complement to both Hendrick's Gin and freshly squeezed grapefruit juice.

The signature cocktail at CdM Restaurant, aptly named the Gin Blossom, also incorporates multiple flavor profiles to best complement the botanical notes found in gin. Here, the beverage comprises a mix of Sipsmith London dry gin, freshly squeezed lemon juice, house-made hibiscus syrup (which gives the drink its vibrant pink color), egg white and lavender bitters for a sipping experience that will transport you to a peaceful English garden.

Meanwhile, Balboa Bay Resort's A&O Kitchen & Bar boasts a gin drink with the ideal combination of sweet, spicy and bitter notes. The Bullseye Negroni was created and named by Travis Johnson, head bartender and mixologist, who began his career by working nightshifts as a barback at A&O; the cocktail's name pays homage to his roots at the restaurant. The eye-catching libation is made with rooibos chai-infused Amass Los Angeles dry gin, which is distilled with 29 botanicals; Martini & Rossi Bitter, used in place of the traditional Negroni component, Campari bitters; Carpano Antica Formula sweet vermouth; and Scrappy's cardamom bitters.



The gin-based Bullseye Negroni at A&O Kitchen & Bar in Balboa Bay Resort