

drink>>

summer COCKTAILS

Intoxicating ways to beat the heat

It's hot in Birmingham during the summer, and you don't need us to tell you that. While there are plenty of ways to cool off – from dips in the pool to planting yourself in front of the A/C – *Lipstick's* personal favorite is indulging in a cool cocktail. Plant yourself on the porch with one of these delightful drinks courtesy of local venues.



With a name derived from the Turkish word for pomegranate, Gnar Juice is a homegrown enterprise with international flavor. The Birmingham-based business produces anti-oxidant rich juice made from only the freshest Mediterranean pomegranates.

GNARGARITA

ingredients:

1 1/2 oz Cuervo Gold
1 oz Cuantero or Grand Marnier
2 oz Gnar
2 oz sweet & sour mix
A splash of OJ
2 thin curls lime zest
Pomegranate seeds (optional)

instructions:

Wet the rims of two margarita glasses with lime juice and roll in salt. Pour liquid ingredients into a cocktail shaker with ice cubes and swirl until cold.

Strain into chilled glasses.

Place lime zest on the rim and drop in a few pomegranate seeds.

GNARMOSA

ingredients:

1/2 oz Gnar pomegranate juice
1 glass of dry champagne
1/2 oz Cointreau
Pomegranate seeds (optional)

instructions:

Pour champagne into a champagne flute.

Add Gnar and top off with Cointreau.

Add pomegranate seeds to garnish.

Gnar juice (www.gnarjuice.com) can be found at Red Mountain Market (www.redmountainmarket.com), any place serviced by Birmingham Beverage and by calling 383-4555.



A relative newcomer to the Birmingham scene, Bottletree Café has quickly become a hipster favorite, seamlessly transitioning from restaurant by day to indie bar and meeting ground by night. The summer punch is a crowd favorite at Sunday brunch, served from 11 to 3.

SUMMER PUNCH

ingredients:

4 oz Champagne
1 3/4 oz pineapple juice
1/4 oz peach schnapps
Splash grenadine

instructions:

Combine all ingredients except grenadine in a chilled glass, no ice.

Pour grenadine in glass last. (It should sink to the bottom giving the appearance of a tequila sunrise.)

Garnish with a cherry.

Bottletree Café (www.thebottletree.com) is at 3719 Third Ave. South, 533-6288.



With three Birmingham restaurants and a best-selling book, Frank Stitt and haute Alabama cuisine are basically synonymous. Try any one of these liquid treats from Frank's famous fare.

theHIGHLANDS BAR & GRILL PINEAPPLE MOJITO

ingredients:

1 1/4 oz Cruzan rum
Juice of 1/2 lime
1 Tbsp sugar
12-15 mint leaves
Cube of pineapple

instructions:

Muddle mint leaves, sugar and lime in a shaker.
Add rum and ice and shake well.

Serve in a tall glass.
Garnish with cube of pineapple.

CHEZ FONFON FRENCH 75

ingredients:

1/4 oz lemon juice
1/4 oz gin
1/4 oz Cointreau
5 oz Champagne

instructions:

Pour lemon juice, gin and Cointreau into a shaker with ice. Shake well.
Strain into a champagne flute.
Carefully add the champagne.

Highlands Bar & Grill (www.highlandsbarandgrill.com) and Chez Fonfon are at 20th St. and 11th Ave. South in Five Points, 939-1400.

BOTTEGA RESTAURANT AND CAFÉ STRAWBERRY FIELDS

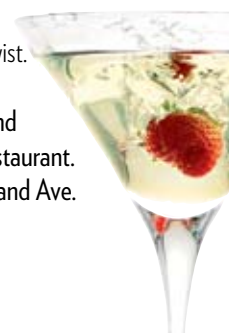
ingredients:

1 1/4 oz strawberry infused vodka
1 1/2 oz fresh squeezed lemonade

instructions:

Pour vodka and lemonade into a shaker with ice. Shake well.
Serve in a chilled martini glass.
Garnish with a fanned strawberry or lemon twist.

Bottega Restaurant and Café (www.bottegarestaurant.com) is at 2240 Highland Ave. South, 939-1000.



With a neon sign known by all, John's City Diner is an iconic downtown dining venue. Recently under new management, John's continues to offer a stellar menu of seafood and Southern favorites at its original location as well as its Trussville satellite.

'57 CHEVY

ingredients:

1 oz Grand Marnier
1 oz Southern Comfort
1 oz Absolut Mandrin
Splash of pineapple
Cherry

instructions:

Muddle Grand Marnier, Southern Comfort, Absolut Mandrin and pineapple juice with ice.
Pour into glass.
Garnish with cherry.

John's City Diner (www.birminghammenus.com/johns/) is at 112 21st St. North in Birmingham, 322-6014, and 1483 Gadsden Highway in Trussville, 655-7552.

Idie Hastings, co-owner of the Hot and Hot Fish Club has been serving this drink at her cocktail bar since the restaurant opened, nearly 13 years ago. It has become a favorite summer staple and is only made with fresh, ripe summer melons. She and her chef-husband, Chris, frequent the Jefferson County Farmer's Market several times a week during the summer to choose perfectly ripe watermelons for their restaurant.

WATERMELON MARGARITA

ingredients:

1 1/2 oz tequila
1 1/2 oz simple syrup (recipe below)
2 oz fresh lime juice

1/2 oz fresh lemon juice
1 1/2 oz fresh watermelon juice
Lime wedge for salting rims
Margarita salt for rims
Lime wedge, for garnish
Lemon twist, for garnish

instructions:

Rub a lime wedge around the rim of a 12-ounce margarita glass. Dip the rim of the glass in a large saucer filled with margarita salt, until the edges are coated with the salt and chill until ready to serve.
Combine the tequila, simple syrup, lime juice, lemon juice and watermelon juice in a martini shaker filled halfway with ice. Shake until well chilled.
Strain the liquid into the prepared margarita glass.
Garnish with a lime wedge and a lemon twist.
Serve immediately.

SIMPLE SYRUP

Makes about 2 1/4 cups

ingredients:

2 cups sugar
1 cup water

instructions:

Combine the sugar and water in a small saucepan and bring to a boil, stirring occasionally until the sugar is dissolved.
Boil for 30 seconds and remove the saucepan from the heat.
Cool the syrup to room temperature.
Refrigerate the syrup until well chilled.

Hot and Hot Fish Club (www.hotandhotfishclub.com) is at 2180 11th Court South, 933-5474.



Executive Chef Thomas Robey spent 18 years in one of the South's greatest towns for food as a chef at Commander's Palace in New Orleans. Today, he runs the kitchen at the Veranda on Highland – something for which Birmingham is truly grateful.



theCHILTON COUNTY CHILLER

ingredients:

3 Peaches, very ripe, cut free from the pit and into medium sized pieces
 1/2 oz Pimms No 1
 1 1/2 oz Midori
 2 cups crushed ice
 2 oz soda water

instructions:

In a shaker glass, muddle the

peaches with the ice. Add the Pimms and Midori, finish with the soda water. Pour into 2 rocks glasses. Garnish with a slice of peach.

thePAW PAW

ingredients:

1 1/2 cups sliced fresh strawberries
 1 1/2 oz Cuervo Gold
 1 1/2 oz Chambord
 2 cups crushed ice
 The juice of 1/2 lime

2 oz soda water

instructions:

Muddle the strawberries and the ice. Add the rest of the ingredients. Pour into two rocks glasses. Garnish with a lime twist.

Veranda on Highland (www.verandaonhighland.com) is at 2220 Highland Ave. South, 939-5551.

La Mesa Grill and Cantina occupies some prime real estate in Birmingham's historic Five Points South. The menu of small and large plates makes it easy to keep your strength up while people-watching.

MESA MOJITO

ingredients:

1 1/2 oz rum
 10 mint leaves
 Sugar in the Raw (turbinado sugar)
 Simple syrup
 Lime slices

instructions:

In a martini shaker, combine a generous pinch of fresh mint leaves (about 10) and sugar in the raw. Muddle thoroughly. (The coarse sugar crystals will extract more oil from the mint than using plain sugar.)

Add splash of simple syrup for more sweetness. Squeeze lime slices into mixture (about 1/2 a lime's worth) and re-muddle (rinds included). Add rum (we use Bacardi Light for the original mojito or the fruit Bacardis, Cruzan or Whaler's for





The Club has been a Birmingham institution since opening in 1951. With a setting unlike any you'll find in town, it's no wonder the club named its newest addition, a business casual dining room, The View.



VIEW SUNSET MARTINI

ingredients:

1 1/2 oz Absolut Mandrin
1/2 oz fresh squeezed orange juice
1/2 oz pineapple juice
1/4 oz pomegranate liqueur

instructions:

Combine Absolut Mandrin, orange juice and pineapple juice in a shaker with ice.

Shake well.

Strain into a martini glass.

Drizzle the Pama Liqueur down the sides of the glass.

Garnish with orange wedge.

The Club (www.theclubinc.org) is at 1 Robert S. Smith Drive in Homewood, 323-5821.



our flavored mojitos).
Fill a tall glass half way with ice and pour in mixture.
Top with ice and soda water and stir.
Garnish with a mint sprig and a lime wheel.

PEARTINI

(Courtesy of our bar maiden, Erin Lee)

ingredients:

1 1/2 oz Absolut Pears
1/2 oz Triple Sec
1/2 oz cranberry juice
1/2 oz simple syrup

instructions:

Combine all ingredients in a martini shaker.

Shake with ice.

Add a splash of sprite and strain into a sugar-rimmed martini glass.

La Mesa Grill and Cantina
(www.enjoylamesa.com)
is at 1101 20th St. South,
933-1544.

