



LIVING > FOOD

Fall's Biggest Cocktail Trend? Back to Basics

SEPTEMBER 24, 2017 10:00 AM
by JENN RICE



Photo: Courtesy of Baptiste & Bottle



There's no denying the excitement of posting up at The Aviary in Chicago for a cutting edge, futuristic cocktail experience. The drinks are capable of bringing sheer satisfaction to the table by way of stellar ingredients and interactive components (aka glass portholes and ice spheres and slingshots). Wow-factor cocktails will always be sought after—for obvious reasons—but as of late, bartenders and mixologists are prevailing with simple, no frills cocktails. New education and a bevy of quality spirits brands are disrupting the market, making consumers think twice about what's actually in their glass.

“I've personally observed an inundation of the over complication of a cocktail,” Frost says. The reality is, “you can just put gin and vermouth in a glass and it will taste amazing.” It's more about quality over quantity nowadays, too, and bartenders actually caring about what goes in to consumers' drinks. In Greenville, South Carolina, Crafted at Nose Dive's head mixologist Walker Pickering notes that “a cocktail is lot like a relationship—the less complicated it is, the more enjoyable it will be.” Lately, he's been focusing on using oils of fruit rinds instead of juice, which elevate drinks with flavor and smell simultaneously, while eliminating the need for an extra liquefied ingredient. Plus, the end result is a fresh, aromatic taste.

Pickering is most excited about the Gene Hackman for fall—a cocktail composed of three ingredients (four if counting garnish): Larceny Bourbon, Bénédictine, Cynar, and a twist of lemon. It's simple, yet so striking when the spirits combine.