

MATT VOHR / BEVERAGES





Desserty Drinks

The holiday season means it's totally acceptable to indulge. So we asked hot spots from around the country to share their most decadent recipes.



go juice

It's called the superfood. It's called the healthiest. It's called the most nutritious. It's called the most delicious. It's called the most versatile. It's called the most powerful. It's called the most amazing. It's called the most incredible. It's called the most extraordinary. It's called the most magnificent. It's called the most wonderful. It's called the most beautiful. It's called the most perfect. It's called the most complete. It's called the most balanced. It's called the most harmonious. It's called the most peaceful. It's called the most joyful. It's called the most loving. It's called the most caring. It's called the most giving. It's called the most generous. It's called the most kind. It's called the most gentle. It's called the most soft. It's called the most tender. It's called the most delicate. It's called the most fragile. It's called the most precious. It's called the most valuable. It's called the most precious. It's called the most valuable.



Smoothie bowls

They're the newest take on the trendy veggie smoothie, and they're just as delicious and nutritious. Skip the store-bought ones and make your own at home.



build a better SMOOTHIE

Smoothies with Benefits: 1. Boosts energy 2. Improves digestion 3. Supports immune system 4. Promotes healthy skin 5. Aids in weight loss 6. Reduces inflammation 7. Supports heart health 8. Improves bone density 9. Supports brain health 10. Supports reproductive health 11. Supports overall health and wellness.



LA ROSA BONITA

A sprightly twist on the Negroni

1 oz. Agave or Campari • 1 oz. mezcal • 1 oz. Lillet Rosso • 3 dashes grapefruit bitters • 1 lemon twist • In a cocktail shaker stir all ingredients with ice until cold, strain into a rocks glass. Garnish with the lemon twist. Makes 1.

THE SMOKIN' DOG

Our own riff on the tonyhound

6 oz. fresh grapefruit juice (pink or yellow) • 1 oz. mezcal • Splash of club soda • 1 grapefruit twist • Fill a rocks glass with ice, then add grapefruit juice and mezcal. Stir to blend, top with a splash of soda. Garnish with the grapefruit twist. Makes 1.

RUSTY CLOVO

A new take on the Rusty Nail

1 oz. mezcal • 1 oz. reposado tequila • 1/2 oz. Drambuie • dash Angostura bitters • 1 orange twist • Shake all ingredients in a cocktail shaker with ice, strain into a rocks glass. Add the mezcal, tequila, Drambuie and bitters. Stir to blend. Garnish with the orange twist. Makes 1.



Super Punch-Out!

It's the season to sip steamy. So we asked the country's best bartenders to share their most decadent recipes.



Heat & Swerve

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Around the World HEALING TEAS

There are so many health benefits and flavor choices, most of them hidden at your grocery store.



COCOA BUFFS

New low-carb recipes are giving the keto diet a delicious new dimension—and it's not just about the carbs.



drink pink

It's time to sip pink. So we asked the country's best bartenders to share their most decadent recipes.



