

WHAT WE'RE

DRINKING NOW

Local experts spill to us about their favorite Colorado sips and current beverage trends across the state.

By Ashley Hughes



DAVE THIBODEAU

co-owner of Ska Brewing in Durango

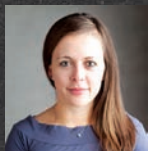
GO-TO DRINK ORDER: The Colorado Mule at El Moro Spirits and Tavern on Main Street here

in town. It's made with Goat vodka from Peach Street Distillers in Palisade and ginger ale from Zuberfizz, also in Durango, along with a splash of lime.

WHAT YOU'RE SERVING: A new beer we're just releasing called Hop Ivy. It's a hop-forward ale made with 100 percent Colorado ingredients: malt from Colorado Malting in Alamosa, hops from Simply Grown hops farm in Palisade, water from the San Juans, yeast from the Brewing Science Institute in Woodland Park and even the cans are made in Golden at Ball Corporation!



FAVORITE COLORADO BEVERAGE TREND OR INGREDIENT: Seasonal Colorado cocktails using freshly grown herbs and/or spices.



ANDRA ZEPPELIN

editor at Eater Denver

GO-TO DRINK ORDER: I love to order a Negroni at Ste. Ellie [in Denver] or, when I feel more adventurous, I will ask for a variation on a Negroni.

FAVORITE COLORADO BEVERAGE TREND OR INGREDIENT: When it comes to trends, I love fancy glassware for cocktails. It makes a drink so special when it is served in the right kind of a glass, whether it is a coupe or a snifter or a hurricane glass.

CAN'T-MISS COLORADO DRINK: Hands down, anything at Williams & Graham. The five-year-old speakeasy has quickly become an institution not only in Colorado, but also in the country.



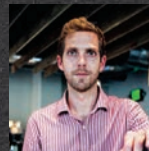
SHAE WHITNEY

herbal alchemist and owner of Dram Apothecary in Silver Plume

GO-TO DRINK ORDER: I really like the recently opened Black Eye Coffee on Capitol Hill in Denver. They have a cocktail called Green Girls in Paris that I really enjoy because it's herbal but not overly sweet.

WHAT YOU'RE SERVING: We make a drink called The Citrine — tequila, wild chokecherry juice, The Decc citrus clove liqueur from Colorado Springs, grapefruit juice, cayenne pepper and our Citrus Medica bitters.

CAN'T-MISS COLORADO DRINK: At our bar, we craft an Alpine Manhattan, which is a take on the classic but with a substitution of our wild-foraged pine syrup instead of the vermouth. It's always a crowd-pleaser.



JONATHAN JARROW

owner of Harbinger Coffee in Fort Collins

GO-TO DRINK ORDER: Always a Negroni. I try to branch out, but when they are made as well as Social here in Fort Collins makes them, it's so hard to start with anything else!

WHAT YOU'RE SERVING: We recently released our Smokey Bear. We use a locally produced lavender honey and combine this with a small amount of black-walnut extract from our local spice shop, along with espresso and steamed milk. Garnished with a flake of torched sarsaparilla bark to impart the smoky element, it's slightly sweet, richly woody and very satisfying.

CAN'T-MISS COLORADO DRINK: Peach sangria when the peaches from Palisade are perfectly ripe. There's nothing quite like it.



FROM LEFT: EL MORO SPIRITS AND TAVERN; ISTOCKPHOTO.



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JENNIFER JASINSKI
 executive chef/owner of **Rioja, Stoic & Genuine, Bistro Vendome and Euclid Hall in Denver**

GO-TO DRINK ORDER: I love the cocktails my good friend Stephen Gallic makes for me at his new Denver restaurant, Bar Dough. It's the Cocktail #3 made with CapRock gin (made in Grand Mesa), lemon and black tea.

WHAT YOU'RE SERVING: At Rioja, we use Leopold Bros. products quite extensively. We use their gin, blackberry liqueur, small-batch whiskey and their Silver Tree vodka. Our most popular drink is the blackberry whiskey sour.

CAN'T-MISS COLORADO DRINK: The best drink to have in Colorado is the Sidecar at Williams & Graham.



AMANDA M. FAISON
 food editor at **5280 Magazine in Denver**

GO-TO DRINK ORDER: I'm always interested in new cocktails but I usually come back to the classics. The Vieux Carre at Bar Fausto is perfect, as is the Boulevardier at Bistro Barbès [both in Denver].

FAVORITE COLORADO BEVERAGE TREND OR INGREDIENT: I think innovation spans the industry. I love what Peach Street Distillers and Laws Whiskey House are doing on the whiskey front. I'm very impressed with Leopold Bros. Aperitivo and Golden Moon's Crème de Violette.

CAN'T-MISS COLORADO DRINK: Because it's strong and crisp and perfect for a Colorado bluebird day: Ace Eat Serve's Double Happiness with Leopold's Navy Strength gin, Campari (ask for Leopold's Aperitivo instead), lemon juice, absinthe and simple.



MEGAN GRAY STROMBERG
 co-owner of **The BARley in Steamboat Springs**

GO-TO DRINK ORDER: I love LOW Country Kitchen in Steamboat Springs; they have a creative seasonal cocktail offering, and



I gravitate toward whiskey and barrel-aged. They have an amazing four-week-aged Orange Manhattan that is a great sipper.

WHAT YOU'RE SERVING: My favorite changes with the seasons, but the Woody Creek rye whiskey tops the list right now. We serve only spirits handcrafted in Colorado at The BARley, and I dig the craftsmanship and flavor profile of this rye. It makes a mean Old Fashioned and is just as perfect on a rock.

CAN'T-MISS COLORADO DRINK: A trip to Stranahan's for their Snowflake whiskey. They serve it at the tasting room there.



CHASE PERRY
 assistant brewer and head of quality control at **Bristol Brewing in Colorado Springs**

GO-TO DRINK ORDER: My go-to drink order would have to be a local IPA with a shot of Distillery 291 whiskey at Supernova, the Colorado Springs "barcade."

WHAT YOU'RE SERVING: My favorite beers from the Bristol Pub tend to be the Single Hop IPA series. This series, available only at the brewery, really showcases what hops bring to beer and allows you to taste and smell the difference between varieties.

FAVORITE COLORADO BEVERAGE TREND OR INGREDIENT: My favorite trend in beer right now is definitely sour beers.



GARRETT PORTRA
 owner and winemaker at **Carlson Vineyards in Palisade**

GO-TO DRINK ORDER: Since my wife and I moved to Colorado in 2007, one of our favorite spots has been Kannah Creek Brewing Company [in Grand Junction] for their Lands End Amber.

WHAT YOU'RE SERVING: Our peach wine, to me, screams Colorado. It's made out of 100 percent Palisade peaches and is truly versatile: very refreshing to drink chilled on a hot day, but in the winter we make Hot Peach Cobbler in a Mug by adding maple syrup, cinnamon and vanilla, and warming it just liked mulled wine.

CAN'T-MISS COLORADO DRINK: I think our wine industry, in general, would be my suggestion. Most people don't realize we can grow the grapes and make the wine right here in Colorado.

Please enjoy Colorado's libations responsibly.

ALL PHOTOS: EL MORO SPIRITS AND TAVERN.