

# FALL FLAVORS

From spiced and fruity to smoky and velvety, these cool-weather cocktails will keep you warm all season



**As the scorching** summer temperatures transition into the cool, crisp days of fall, it's time to swap out the sweet, tropical tastes of vacation-time tipples for ones that are cozier and comforting. Autumn boasts a savory flavor palate brimming with bold spices, fiery chiles and darker spirits. Hurry in. Some of these are only available seasonally.

## Let's Give 'Em Pumpkin to Talk About

### Lon's at The Hermosa Inn

Bright acidity meets classic harvest-time tastes as Belvedere vodka and lemon juice are paired with cinnamon syrup and pumpkin puree in this seasonal martini that's available through the end of the year. Topped with Fee Foam and garnished with a cinnamon stick, it's a boozy treat that will get you into the spirit. \$17. [www.hermosainn.com](http://www.hermosainn.com).

## Pumpkintini

### 32 Shea

Who says that pumpkins can't be shaken and stirred? This limited-time favorite combines Stolichnitski Vanilla vodka, Caffè Borghetti espresso liqueur, Barista Twenty Two pumpkin pie sauce, simple syrup and bitters with two shots of Flagstaff-roasted Matador espresso for an autumnal twist on an espresso martini. The Pumpkintini is available through the end of November. \$16. [www.32shea.com](http://www.32shea.com).

## Apple Cider Sangria

### JoJo Coffeehouse Breakfast & Brunch

One sip of this boozy brunch beverage will evoke thoughts of crisp autumn breezes and fragrant apple orchards. Classic red sangria is given a fruity, tangy, crisp twist with chunks of apple and orange and is served in a glass half-rimmed with honey and cinnamon. Available through Nov. 27. \$13. [www.jojocoffeehouse.com](http://www.jojocoffeehouse.com).

## Pumpkin Mocha Martini

### STK Steakhouse

The warmth of mocha receives a spiced fall twist in this indulgent cocktail that showcases a luxurious

blend of New Amsterdam vodka, creamy pumpkin spice RumChata, rich crème de cacao and Owen's nitro-infused espresso. Finished with a sprinkle of pumpkin spice, it's the perfect autumn treat. \$22. [www.stksteakhouse.com](http://www.stksteakhouse.com).

## War of Hearts

### Fellow Osteria

Every sip of the War of Hearts captures the essence of fall with a subtle warmth. Hamilton 86 rum mingles with Mr. Black coffee liqueur and Ancho Reyes poblano liquor for a spirited base with heat, while citrusy orange juice and demerara add a bit of sweetness and tang. \$15. [www.fellowosteria.com](http://www.fellowosteria.com).

## Dulce Vida

### Mochilero Kitchen

It's the sweet life, indeed, when you're savoring the smooth, spicy flavors of this tequila-based tittle. Ginger and turmeric juice, orange juice, lime juice, orange bitters and sparkling apple cider are added to El Tesoro Blanco tequila. The drink is served in a brandy glass and garnished with apple slices and ground pumpkin spice. \$14. [www.mochilerokitchen.com](http://www.mochilerokitchen.com).

## Bush Doctor

### Little Rituals

The fragrant aromas of botanicals, spices and chocolate pair with woody notes to recall cool autumn nights spent around a crackling campfire. A base of Appleton 8 Year Reserve rum, Ramazzotti Amaro and Spanish orange is accented with house-made herbs de Provence cinnamon syrup and aromatic and mole bitters. This libation is finished with cherry wood smoke and a cinnamon stick cross garnish. \$18. [www.littleritualsbar.com](http://www.littleritualsbar.com).

