

CHILLED

SAUVIGNON BLANC BY
Sarah Jessica Parker
WINE'S FASHION STATEMENT

WOMEN IN SPIRITS
LEADING LADIES OF LIQUOR

THE WORLD OF WHISKEY

BARTENDER'S PRIZE-WINNING RECIPES

THE LOCALS BARTENDER SUBMISSION

Faisal Asseri

Cloak & Petal, San Diego

Photos courtesy Cloak & Petal

Faisal Asseri of Cloak & Petal is understandably excited right now. "This upcoming menu will be my first menu launch in my career," he says. "It's been a lot of moments of inspiration where I make something and immediately write it down. Or I'll take something that I have an appreciation for, like the Japanese Highball, and try to put a twist on it. I'm hoping that with this menu, I can start finding a path to take when it comes to new cocktail development."

Launching his inaugural craft cocktail menu is a far cry from his first job at a local burger shop in San Diego. "We would stay open until 3 a.m. on the weekends, and we'd always see the bartenders from around town coming in after their shift exhausted, but always eager to talk about how crazy the night was," Asseri recalls. Eventually, he got a job at Soda & Swine, a meatball shop next to Polite Provisions, one of the city's preeminent cocktail bars. Watching the bartenders there left Asseri "awestruck" and inspired him to focus on tending bar as a career.

Asseri encourages aspiring bartenders or home enthusiasts to visit local craft bars and befriend the bartenders. "We're always happy to share knowledge and encourage growth," he says. Right now, were you to walk into his bar, Asseri would probably wax poetic about Yuzu Omoi, a *tokubetsu junmai* ("special pure") sake enhanced by natural yuzu. "It adds a bright, vibrant, and refreshing taste to cocktails while still being unique and different," he explains. "I want to start using more traditional Japanese and Asian ingredients with my cocktails." His enthusiasm for these ingredients ties in beautifully with the *omakase* (a Japanese phrase that means, "I'll leave it up to you") style of bartending that he sees as a continuing trend in the United States. One can only wonder what Asseri will riff on next.

JAPANANAH

INGREDIENTS
2 oz. Broker's Gin
2 oz. coco banana puree
¼ oz. crème de violette
¼ oz. allspice dram
1 oz. lime juice
4 dashes cardamom bitters
Rosemary (for garnish)

PREPARATION
Combine ingredients in a shaker and shake with high-quality ice (Asseri uses Scotsman). Pour mixture into a tiki mug and top with more ice. Garnish with rosemary.

18 CHILLED MAGAZINE