



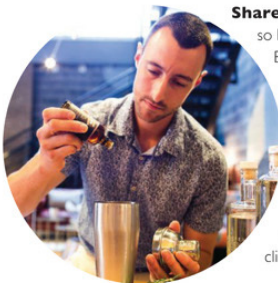
From top: A gin and tonic made with Liquid Gold Ancient Trade Bitters (4 fl. oz. for \$20); CEO Eric Kozlik.

WHAT'S SHAKEN?

CART BLANCHE!

On *The Modern Bar Cart Podcast*, DC cocktail entrepreneur **Eric Kozlik** interviews local and national booze experts on topics from how to stock your home bar to the origins of tiki drinks. He's also the CEO of a cocktail mixers company by the same name, which operates out of Union Kitchen and is responsible for products like Embitterment Bitters. Try his summer mix. 1369 New York Ave. NE, modernbarcart.com —Jennifer Barger

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Share a twist on a classic cocktail for summer. Rum has been so huge lately, and I like to put it in a daiquiri with our Typhoon Tiki Bitters by Embitterment (4 fl. oz. for \$20). It's a heavy-hitting, simple [sip], and the bitters gives it a bit of orange peel and allspice.

How about seasonal produce—can it star in a drink?

This time of year, I love a bramble or a smash, which are whiskey cocktails with fruit. Berries look so good in them.

And what would you drink when it's 1,000 degrees out?

Well, if you're hot and bothered, gin and tonics originated in warm climates for medicinal purposes. They're a great way to be soothed!

FIZZLE OUT

SPRITZY BUSINESS

That shocking orange concoction of Aperol, prosecco and soda may have gained popularity in the 1950s, but the spritz's origin can be traced back to the time of the Austrian empire in 1800s Venice, Italy, when soldiers from conquering areas unaccustomed to the robust, high-ABV wines from the Veneto region cut them with a splash of still water. Eventually, the spritz developed as a fizzy, quaffable liquid antidote to the oppressive summer heat. "A great spritz can't be too challenging," says Nick Farrell, spirits manager of **Hazel** in Shaw. "It must be beautiful visually, low [in] alcohol and mouthwatering." This summer, you'll find him wheeling a well-stocked cart around the inviting patio, mixing up four riff on the effervescent elixir (\$11 each), all of them with a decidedly Italian slant. The classic Aperol spritz is joined by the Xennial, which includes the makrut lime, and is concocted with lime-toasted coconut cello, Italicus liqueur, habanero and vanilla.

The savory Dirty Martini spritz, with Cardamaro, fino sherry, olive brine and an olive garnish, speaks to fans of the classic libation who don't want to be on the floor after two drinks. And the Hipster, inspired by one of Farrell's favorite bar orders (a pint of beer with an aperitivo shot dropped in), tops Crooked Run Heart and Soul IPA with Caffo Mezzodi l'Aperitivo, housemade orangecello, orange bitters and a sprinkle of salt to make the citrus flavors pop.

"Spritzes are easy to make and drink," Farrell closes. "It's the classy adult lemonade." 808 V St. NW, 202.847.4980, hazelrestaurant.com —Kelly Magyari



The Hipster, Xennial and Dirty Martini spritzes