

Vintage Variation



Innovative ingredients give the classics a unique flair

By Rose Davidson

Meet the new booze – same as the old booze. Classic cocktails never go out of style, but sometimes, ordering “the usual” can make a great meal seem mundane. If you’re looking for a new twist on an old favorite, try these variations served at central Ohio restaurants.

Powell’s **Vittoria Ristorante and Bar** is the only place in central Ohio that offers the indulgence of a Sicilian Grapefruit Gimlet. Aperol and flavored vodka are mixed with grapefruit juice, lime juice

and simple syrup to create this fresh and fruity concoction.

The gimlet is Vittoria’s most popular signature drink, and General Manager Jacqueline Dana says its refreshing elements make it the perfect thirst quencher for warm summer days on the restaurant’s patio.



Sicilian Grapefruit Gimlet

Though best known for its titular entrees, **J. Gilbert’s Wood-Fired Steaks and Seafood** near Worthington also boasts an eclectic cocktail menu that’s filled with the classics. The restaurant’s Barrel-Aged Manhattan – made with bourbon, vermouth and orange bitters – is one of its top sellers.

But what sets it apart from the rest? The drink is aged in an oak whiskey barrel at the restaurant for six weeks, says manager Alli Kubal. Before serving, amarena cherries are placed on top for added decadence.

Located in the Short North, **Knead** offers an intriguing new twist on the mint julep. Instead of the traditional spearmint, the Sage “Prescription Julep” contains sage muddled in ginger syrup.

The creator of the drink, bartender Erin Nadler, says customers tend to feel the ginger flavor goes a long way to complement the sage, bourbon and cognac that are included in the mix. This quirky julep is served on the rocks, making the beverage a cool, crisp delight for any consumer.



Sage “Prescription Julep”

old favorite with the Lavender Collins. Originally intended as a summer treat, the beverage has been such a big hit that it’s now on the menu year-round, says General Manager Tim Hawkins.

Local ingredients are at the heart of this luscious libation – the gin is the product of Grandview Heights’ Watershed Distillery, and the enticing elixir of lavender is ordered from the Lounging Gourmet in Cleveland. Club soda, a touch of sour and a lemon slice are added to complete this captivating recipe. ❖

Rose Davidson is a contributing writer. Feedback welcome at gbishop@pubgroupltd.com.



Barrel-Aged Manhattan

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Lavender Collins

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