

San Francisco



Crack open the liquor cabinet and start shaking

By Scott Hocker

Mixologist. Cocktailian. Spirits savant. No matter how you feel about the rococo titles for the bartenders at the center of Bay Area cocktail mania, one thing is certain: Cyrus's former bar manager, Scott Beattie, is one of our finest. And his just published book, *Artisanal Cocktails* (\$24.95, Ten Speed Press), reconfirms his standing. Beattie's modus operandi has always been beverages built from the finest local ingredients, whether those are Rangpur limes from a neighbor in Healdsburg or the herbaceous, Santa Cruz-bottled Sarticious gin. Beattie is as adept with the classics as he is with his own modern creations, so the book includes recipes for such standards as margaritas and Manhattans (accented with the bartender's personalized touches) alongside complicated, hyperseasonal drinks like the Grapes of Roth and the Hot Indian Date (featuring rum, chili, and homemade tamarind syrup and pickled hearts of palm). Each recipe is lucid and precise. In the end, the proof is in the Collins glass—which, after you make any of the book's 49 cocktails, won't be full for long.

Main photo: Beattie's Painful Punch. Photograph courtesy of Ten Speed Press/Sara Remington.