

## Entertaining

### Patio Mix

Five B.C. bartenders offer up their favourite—and simple—summer drinks to sip and serve on the patio after work by Ricardo Khayat

#### Butterfly Knot

Applejack, Amaro Nonino, dry Curaçao

"The Butterfly Knot is sweet and summery with flavours of apples and citrus. Adding an orange zest butterfly garnish makes it the perfect cocktail to serve at a garden party."

—Hailey Pasemko, bar manager, Wolf in the Fog, Tofino

#### The Agnostic

Eldorado rum, Abricot du Roussillon, lemon juice, Anna de Codorniu sparkling wine

"Patio season calls for a celebration, and bubbly makes any sunny afternoon an occasion."

—Matt Hassen, bar manager, Chill Winston, Vancouver

#### Arnie's Elixir

Bombay Sapphire gin, Limoncello liqueur, cucumber, chilled sweetened green tea

"It is light, crisp and very refreshing, especially after a round of golf on a sunny day and consumed on our patio, of course."

—James Eriksen, food and beverage manager, Northview Golf and Country Club, Surrey

#### Death in the Afternoon

Absinthe, brut champagne, zest of lemon

"Despite sounding rather intense, if prepared correctly it goes down decidedly refreshing on a hot day. I may not recommend indulging in five of them in one sitting as Hemingway is said to have endorsed, but one or two shared among friends or co-workers on a summer's afternoon is sure to relieve any and all strains of the day."

—Chris Hesje, bartender, Projection Room, Vancouver



#### Bourbon Peach Smash

Bourbon, lemon, peach, mint

"The Bourbon Peach Smash is the perfect patio sipper because it really encompasses all things summer: peaches, mint, lemons and, of course, bourbon."

—Robyn Gray, bartender, Prohibition at Rosewood Hotel Georgia, Vancouver

### Bitter Suite: A trio of B.C. producers makes small-batch bitters with major appeal



#### APOTHECARY BITTERS

The Apothecary Bitters Company makes craft bitters in East Vancouver using fresh and, where possible, organic ingredients. Recommended flavours for summer are Spirit Fire, Tlalocan and Mystic Caravan. [apothecarybitters.com](http://apothecarybitters.com)



#### TWISTED & BITTER

Victoria Spirits uses its copper pot still to handmake bitters in three flavours: Orange (nice in a martini), Rosemary Grapefruit (good in G&T) and Black Pepper (spices up a caesar). [victoriaspirits.com](http://victoriaspirits.com)



#### BITTERED SLING

New from Lauren Mote, bar manager at UVA and 2015 Vancouver Magazine Restaurant Awards bartender of the year, and Café Medina executive chef Jonathan Chovancek, the Bittered Sling Gift Pack 2.0 includes six flavours. [bitteredsling.com](http://bitteredsling.com) —Felicity Stone