

## 7 Cocktails You Need to Drink During the Holidays

Janet Gyenes | 12/20/2015



### 5/8 *Hawthorn Cocktail Bar, 801 West Georgia Street*

#### WHY NOW?

It's a yarn we all tell. You know, the one with the killer cocktail that ruined you for all others—one that's composed of high-quality ingredients and perfectly balanced. That elusive white whale has been swimming in plain sight at [Hawthorn](#) bar, where the talented staff will reel you in with their seriously delicious drinks. Settle into one of the deep leather lounges and gawk at the Hirst while you wait to land the big one. Disappointment is not an option, especially with head bartender Cooper Tardivel steering the ship.

#### WHAT TO DRINK

For us, one of those aforementioned perfect cocktails is an aperitif, the Spritz con Cynar. The uninitiated might not know that Cynar, an herbal liqueur, gets its pleasing bitter twist from an overarching ingredient: artichoke. And yet it's totally tasty. After the aperitif, when you're ready to make a toast, try this celebratory Shotgun Wedding cocktail.

#### SHOTGUN WEDDING, HAWTHORN COCKTAIL LOUNGE

- 1 egg white
- 0.25 oz gomme syrup
- 0.75 oz fresh lemon juice
- 1 oz Pierre Ferand 1840 Cognac
- 0.5 oz Zwack Hungarian Palinka apricot brandy

Shake all ingredients together. Strain into a coupe glass. Charge with a touch of soda. Garnish with gold flakes.

**hawthorn**  
communications

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