

Our guide to an epic East End escape — the hottest new spots to eat, stay and play

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The Best of Everything

THE HAMPTONS ISSUE

*'The Walking Dead:
Dead City' star
Lauren Cohan
explores out East*

PUCKER UP!

A TOAST TO THE SUMMER OF THE SOUR

BY AMY ZAVATTO PHOTOS BY ETHAN KLEIN



WHEN the sun is shining at the beach, whatever you're sipping needs to beat the heat. Satisfyingly tart and just a little sweet, sours are a slam-dunk. They're a category of cocktails that come at you with a good measure of refreshing citrus balanced by sugar, honey or agave-based syrup and your spirit of choice. In fact, that's the crux of their one-two-three simple structure — and what makes them so versatile. It's merely a matter of some fresh-squeezed lemon, lime or grapefruit; a bit of sweetener (play around with liqueurs like elderflower, cassis or pamplemousse for an extra bit of dimension); and a liquor you love. Whiskey's your jam? Go classic whiskey sour, or one of that cocktail's multiple riffs. Is vodka your go-to? Hello,

cosmo! Love tequila? The margarita is the most popular sour on the planet. And never fear, brandy lovers — you won't be left out. You can happily sip on a sidecar. Dial into your desired flavor profile and shake up this season's quenching cocktail crush with one of these lip-smacking recipes from popular Hamptons haunts — as well as an East End-inspired sip I created myself.

GRAPEFRUIT COSMO

Courtesy of Page at 63 Main, 63 Main St., Sag Harbor

2 ozs. Absolut Grapefruit • .75 oz. Giffard Crème de Pamplemousse
Splash fresh grapefruit juice • Splash fresh lime juice

Combine all ingredients in a shaker with ice. Shake well for about 15 seconds, or until well-chilled. Strain into martini glass and garnish with a lime peel.



SOURPUSS

Courtesy of Mavericks Montauk, 51 S. Edgemere St., Montauk

2 ozs. bourbon • 1 oz. lemon • 1 oz. aquafaba or an egg white
.75 oz. poppy seed simple syrup (or plain simple syrup)

Combine ingredients in a shaker without ice and shake well for 30 seconds, or until the aquafaba or egg white is very frothy. Add ice and shake again for 15 seconds, or until well-chilled. Strain into an ice-filled highball or Collins glass.



BARELY LEGAL

Courtesy of Coche Comedor, 74A Montauk Hwy., Amagansett

2.5 ozs. Tapatio Blanco Tequila • .75 oz. strawberry shrub
.75 oz. fresh lime juice • .5 oz. Combier L'Original orange liqueur

Combine all liquid ingredients in a shaker with ice. Shake well for about 15 seconds, or until well-chilled. Double strain into a double old-fashioned (optionally rimmed with Tajin seasoning) over a jumbo ice cube.



SOFO SUNSET SOUR

Courtesy of Amy Zavatto, author of "Forager's Cocktails: Botanical Mixology With Fresh, Natural Ingredients"

2 ozs. Sagaponack Farm Distillery gin • 1 oz. fresh lemon juice
.75 oz. simple syrup • 1 oz. rosé wine, such as Wölffer's 2022 "Summer in a Bottle" • Nasturtium flower or lemon-peel garnish

In a shaker with ice, shake first three ingredients for about 15 seconds. Strain into an ice-filled glass. Using the back of a spoon, slowly pour the rosé until a pink layer floats atop. Garnish with a nasturtium flower or wide lemon peel.

DRINKS STYLIST: GINN CHOE

Beach bottles

Summon your sour power with these East End spirits

BY AMY ZAVATTO



Boss Molly Bourbon
\$70 at *Domaine Franey Wines & Spirits, East Hampton*
Montauk-based Kate Rosante and her two partners, Brandi Bowles and Victoria Horn, created the custom blend for this alluring Kentucky-sourced bourbon. Its mash bill hits high on the wheat, giving it a softness that's oh-so easy to sip, and four years in the barrel gives it gorgeous notes of cinnamon, butterscotch and tangerine zest.



Long Island Spirits LIV Vodka
\$25 at *Water Mill Wine & Spirits*
The first official distillery to ferment into action on Long Island since the 1800s, it opened its lovely barn-like doors in 2007. Since then, owner Rich Stabile has been the flag bearer for expressing the East End's bounty through the bottle. With this, his first product, it's all about Long Island's storied potatoes at the base of this lovely vodka.



Wölffer Estate Brandy
\$75 at *Wölffer Estate Vineyard, Sagaponack*
If you thought Wölffer was only about think-pink "Summer in a Bottle" rosé, take a closer look. Winemaker and part-owner Roman Roth also brings some of his family's German know-how in distilling to the mix, like with this chardonnay-based beauty of a brandy, aged in both Hungarian oak and barrels that once held cognac.



Sagaponack Farm Distillery American Gin
\$45 at *Churchill Wines & Spirits, Bridgehampton*
Matt Beamer joined forces with sixth-generation farmer and sibling Marilee and Dean Foster to form the Hamptons' first distillery in 2012, using Foster Farm ingredients. That concept is on full, aromatic display in their American Gin, with additions like ginger from their fields alongside the piquant pop of juniper.



Sagaponack Farm Distillery Single Spud
\$34 at *The Tipsy Duck Wine Co., Eastport*
Potatoes were the lifeblood of this farm since the 17th century, so finding a new use for the former titan tuber crop seemed fitting. For the Single Spud series, Beamer distills individual lots of red, white and blue heirloom potatoes, treating the resulting spirit like a whiskey and aging it in-barrel, allowing each unique expression to shine.