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SIP 'N' FALL

For the ultimate seasonal cocktail, mixologists are reaching for autumn flavors like maple, pumpkin and quince

BY ERIC GROSSMAN

As the air turns crisp and leaves begin to change color, the thoughtful imbiber's attention turns to warming, more indulgent concoctions.

This fall, ingredients such as maple, pumpkin and quince step into the spotlight, lending cocktails a velvety sweetness and comforting depth that perfectly captures the essence of the season.

From elevated twists on timeless classics to cozy sippers made for fireside evenings, these autumn-inspired libations celebrate the warm, decadent flavors that make fall so irresistible. Mansion Global Experience Luxury chatted with cocktail experts and lauded mixologists from a range of notable establishments to learn how to make their favorite fall cocktails, all perfect for season-appropriate sipping.



The Reserva Parkeroo, served in Sidebar, a speakeasy-styled cocktail bar and restaurant in Houston.

Brian Kennedy

RESERVA PARKEROO

MAKES ONE SERVING

Sidebar—a speakeasy-style cocktail bar and restaurant in Houston that sources inspiration from the Texas oil boom of the early 1900s—serves up this seasonal take on an obscure classic. "At the time of its first appearance in the mid-1940s, tequila was not as mainstream in cocktails as gin or whiskey, so the Parkeroo stands out for being one of the earlier tequila-based mixed drinks," says Westin Galleymore, director of beverage. "We've taken what might have been a humble cocktail and added a touch of luxury…it's a remarkably elegant cocktail that is perfect for settling you right into fall weather, or the dream of it."

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>
> **WESTIN GALLEYMORE, SIDEBAR**

The Ritz-Carlton, Half Moon Bay

INGREDIENTS

1¾ ounces Loco Ámbar Reposado tequila
¾ ounce Del Duque Amontillado 30 Year sherry
½ ounce Don PX Cosecha 1999
1½ teaspoons quince syrup (see below)
1 dash Angostura Bitters
1 small cube quince paste

DIRECTIONS

1. Combine and stir all ingredients, then strain into a frozen coupe or martini glass. **2.** Garnish with quince paste cube.

QUINCE SYRUP

Makes about 12 ounces

INGREDIENTS

1 cup turbinado sugar
¾ cup hot water
140 grams (or about 9 tablespoons) quince paste

DIRECTIONS

1. Combine in a blender and blend until sugar has dissolved. **2.** Keep refrigerated for up to 2 weeks.



ODE TO THE PUMPKIN

MAKES ONE SERVING

Navio at the Ritz-Carlton, Half Moon Bay provides a stunning seaside backdrop for enjoying this whiskey-based cocktail, which pays homage to the Northern California city's legacy as the Pumpkin Capital of the World. "Pumpkin and baking spices are a timeless pairing, one that beautifully captures the essence of fall," says Jonathan Moran, director of beverage. "This cocktail is perfect for anyone who enjoys a whiskey-based drink with a softer, sweeter and more indulgent profile. The result is a drink that feels both comforting and sophisticated, an ideal expression of the season."

INGREDIENTS

2 ounces Macallan 12 Year Sherry Oak Cask scotch
1 tablespoon pumpkin puree
½ tablespoon maple syrup
¼ teaspoon Monin cinnamon syrup
¼ teaspoon Monin vanilla syrup
1 dash Angostura Bitters
1 dehydrated orange slice

DIRECTIONS

1. Combine all ingredients in a cocktail shaker. **2.** Add ice and shake until cold. **3.** Strain the drink into an Old Fashioned glass with one ice sphere. **4.** Garnish with dehydrated orange slice, evoking the colors of the pumpkin.



GHT FASHIONED

MAKES ONE SERVING

It's hard to think of a more scenic spot for a fall cocktail than the **Grand Hotel Tremezzo,** an iconic 1910 Art Nouveau luxury hotel on Northern Italy's Lake Como. According to Roberto Simonetti, bar manager, their spin on an Old Fashioned is made for autumn because it leans into the warm, comforting flavors that define the season. "We like to think of it as a drink-and-dessert hybrid rather than a standard cocktail, perfect for cozying up as the evenings get cooler," he says.

INGREDIENTS

1½ ounces bourbon
¾ ounce honey syrup
(1:1 ratio of honey and warm water, stirred until dissolved)
4 dashes chocolate bitters
Dark chocolate shavings
Maple cream foam (see below)

DIRECTIONS

1. Combine bourbon, honey syrup and bitters in a mixing glass. **2.** Fill with ice and stir thoroughly for 20–25 seconds until well-chilled and properly diluted. **3.** Place one large ice cube into a chilled rocks glass. **4.** Strain the cocktail mixture over the ice. **5.** Gently layer the foam over the top until it forms a thick, velvet-like head. **6.** Garnish with freshly shaved dark chocolate.

MAPLE CREAM FOAM

Makes 1–2 Servings

INGREDIENTS

1 ounce heavy cream
(or whipping cream)
1 ounce pure maple syrup
4 drops pure vanilla extract

DIRECTIONS

1. Combine ingredients into a milk frother or a hand-held mason jar. **2.** Whisk or shake vigorously for about 30–45 seconds until it forms a soft, pillowy foam.

CRIMSON BRAMBLE

MAKES ONE SERVING



Inn by the Sea in Cape Elizabeth, Maine, is one of New England's best options for welcoming the season in style. After reveling in some coastal leaf-peeping from their private balconies, guests can enjoy this seasonal spin on a bramble at the resort's oceanfront restaurant, Sea Glass. "Swapping out traditional gin with local Shorebird Bourbon gives it a warm, cozy twist," says Eddie Inness, head bartender. "It adds depth and richness while letting the fresh raspberries shine, creating a cocktail that's perfectly suited to the transition from late summer into a New England fall."

INGREDIENTS

1½ ounces Shorebird Bourbon
½ ounce maple simple syrup
(see below)
½ ounce fresh lemon juice
3 raspberries
5 sprigs of thyme

DIRECTIONS

1. Add the bourbon, two raspberries and four sprigs of thyme to a shaker. **2.** Muddle the raspberries and thyme gently to release the flavors. **3.** Add the maple simple syrup, fresh lemon juice and ice to the shaker. **4.** Shake well until chilled. **5.** Strain over fresh ice into a rocks glass. **6.** Garnish with a sprig of thyme and a fresh raspberry.

MAPLE SIMPLE SYRUP

Makes one cup

INGREDIENTS

½ cup maple syrup
½ cup water

DIRECTIONS

1. Combine ingredients in a small saucepan. **2.** Heat over medium heat until it comes to a gentle simmer, whisking occasionally, for about 3–5 minutes. **3.** Remove from heat and let it cool completely. **4.** Pour into an airtight jar or bottle and store in the refrigerator.

From left: Grand Hotel Tremezzo; Inn by the Sea



EMBER & OAK

MAKES ONE SERVING

This spirit-forward symphony is an original creation of the **Sol & Sao Bar** at Four Seasons The Nam Hai, Hoi An, one of Vietnam's most luxurious resorts.

"For me, fall is not only about sweetness; it is also about roasted coffee, cacao, dried fruit and the warmth of oak," says bartender Kevin Thanh. "Those flavors give Ember & Oak its autumn character, while a restrained touch of St-Germain adds enough floral brightness to keep the cocktail elegant rather than heavy. It is especially well suited to slow evenings, after-dinner conversations, and cooler nights."

INGREDIENTS

1 ounce dry Oloroso sherry
1⅓ ounces aged rum
1 ounce unsweetened cold brew coffee
2 teaspoons elderflower syrup
3 dashes chocolate bitters
1 dehydrated orange slice

DIRECTIONS

1. Chill a rocks glass in the freezer for approximately five minutes. **2.** Place one large ice cube in the chilled glass. **3.** Fill a mixing glass three-quarters full with cubed ice. **4.** Add the liquid ingredients and stir for approximately 25 seconds. **5.** Strain the drink over the ice in the prepared glass. **6.** Garnish with a dehydrated orange slice.

From left: Four Seasons Resort The Nam Hai, Hoi An; Makoto Ito

SORAWATARI

MAKES ONE SERVING



This refreshing concoction—which mixologist Koki Kamihara created for **the Rooftop** at the recently opened Imperial Hotel, Kyoto—takes its name from the Japanese words *sora* ("sky") and *watari* ("to cross" or "pass through"). "Autumn in Kyoto is a deeply magical time, and honoring the changing of seasons is essential in Japanese culture," Kamihara says. "To bring that fall atmosphere into the glass, the osmanthus syrup offers a delicate floral sweetness that evokes cool autumn evenings, harmonizing perfectly with the crisp notes of the sake and elderflower tonic."

INGREDIENTS

1 ounce Horin Junmai Daiginjo sake
½ ounce Cîroc vodka
1 teaspoon osmanthus syrup
3 ounces Fever-Tree elderflower tonic water
1 stalk dried lemongrass
1 slice lime
1 sprig fresh mint

DIRECTIONS

1. Fill a tumbler to the top with ice. **2.** Stir the ice with a bar spoon to chill the glass, then strain out any melted water. **3.** Add the sake, vodka and syrup into the glass. **4.** Stir gently around five times with a bar spoon to combine the liquid without melting the ice. **5.** Slowly pour the tonic water gently down the side of the glass. **6.** Give the cocktail a single, slow lift from the bottom with the bar spoon to evenly mix all layers. **7.** Garnish by arranging the lemongrass, lime and mint on top of the ice. ■