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THE **L.A.**  
COOKBOOK

RECIPES FROM THE BEST  
RESTAURANTS, BAKERIES, AND BARS  
IN LOS ANGELES

RIZZOLI  
NEW YORK



## Gracias Madre / Mezcal Mule

Even before its more recent surge in popularity, the Moscow Mule has been a Los Angeles institution as far as cocktails are concerned. Jack Morgan of the now closed Cock 'n Bull Restaurant on Sunset Boulevard (and Cock 'n Bull ginger beer) created it in the 1940s with an alcohol distributor on the East Coast. The unmistakable copper cup was a promotional tool given to bartenders as proof of its popularity.

Jason Eisner's tequila cocktails have the design-chic bar patrons at plant-centric Gracias Madre standing three deep. As cooler nights set in wherever you are, crank the outdoor heaters and kick two feet up on the deck table for your own Gracias Madre happy hour. Here's Eisner's smoky twist on the classic Moscow Mule, which ditches the vodka for mezcal and makes a ginger beer in the shaker. Key to this is the dry shake to keep the cocktail light and frothy. If you need ginger juice, simply blend fresh ginger with a little lime juice and water, then strain through cheesecloth.

### MAKES 1

**2 ounces mezcal**  
**½ ounce fresh lime juice**  
**½ ounce ginger juice**  
**1 ounce raw agave nectar**  
**1½ ounces sparkling water**

Combine all the ingredients in a cocktail shaker and dry shake for 10 seconds. Be careful, as the bubbles in the sparkling water will give a little pushback. Strain into a copper Mule mug. Add fresh rocks to the top of the glass.

Garnish with a sprig of mint and a quartered lime, if you'd like.

### TO ASSEMBLE

**1 sprig mint (optional)**  
**Lime quarter (optional)**