The pioneering bar Milk & Honey, opened in January 2000 by Sasha Petraske, did more than perhaps any other cocktail bar to usher in the contemporary cocktail renaissance. (The bar is now closed, but its space lives on as Attaboy, helmed by some of the same team.)

Petraske and T.J. Siegal created this riff on a classic whiskey sour in 2000, replacing the usual sugar-based simple syrup with a rich honey syrup. It's a shining example of the style of drinks created at the bar: a minimalist three-ingredient cocktail with proportions dialed in to perfection.

Gold Rush

Add all the ingredients to a cocktail shaker with ice and shake until well-chilled. Strain into a rocks glass over a large ice cube. Garnish with a lemon twist, if desired.

2 oz (60 ml) bourbon

¾ oz (20 ml) lemon juice, freshly squeezed

¾ oz (20 ml) Rich Honey Syrup (see page 162)

GARNISH

Lemon twist (optional)



Raspberry syrup

Combine the sugar and water in a saucepan over medium heat, stirring until the sugar has dissolved. Do not allow to boil. Reduce the heat to low and add the raspberries, stirring until they begin to break down (about 5 minutes).

Remove from the heat and allow to stand for 30 minutes.

Strain the mixture through a fine-mesh strainer, discarding the solids. The syrup will keep, tightly sealed and refrigerated, for up to 2 weeks.

1 cup (200 g) sugar

½ cup (120 ml) water

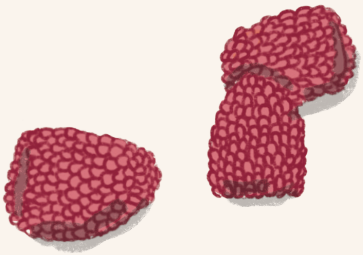
½ cup (60 g) fresh raspberries

Rich honey syrup

Combine the honey and water in a saucepan over medium heat, stirring until the honey has dissolved. Do not allow to boil. Remove from the heat and allow to cool. The syrup will keep, tightly sealed and refrigerated, for up to 1 month.

1½ cups (510 g) honey

½ cup (120 ml) water



The drinks that make the city

Kathryn Maier



Cocktails