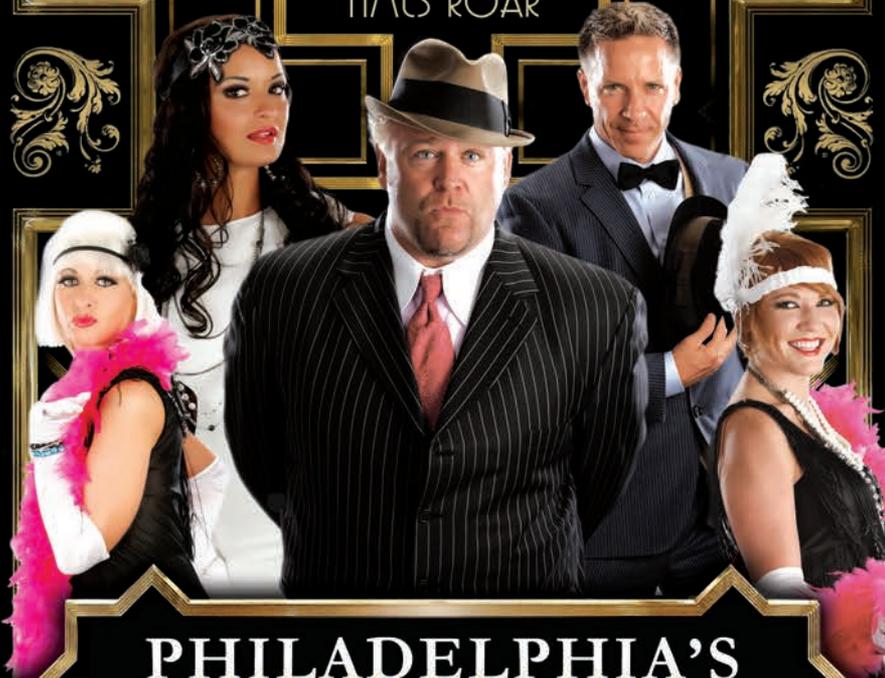




THE 20TH ANNUAL HAIR OF THE DOG

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PHILADELPHIA'S SWANKIEST BLACK TIE AFFAIR

FEATURING:
DJ SET AND LIVE PERFORMANCE BY:

HAVANA BROWN



WITH: DAN CRONIN, PERRY ANGELOZZI, THE BUSINESS, JADE STARLING & BRYAN O'BOYLE

SATURDAY, JANUARY 18TH 2014
SHERATON CENTER CITY

THE OFFICIAL



AFTER PARTY

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GUIDE **imbibe**



PYT's eggnog shake is a delicious twist on a holiday favorite.

Blast from the Past

TAKE A WALK DOWN MEMORY LANE WITH THESE COCKTAILS REMINISCENT OF CHILDHOOD. BY ALEXANDRA LESHNER

Avenue Kitchen

"I wanted to have items on the menu that were familiar and somewhat nostalgic," says owner Dana Farrell, who serves up a wicked twist on the classic Shirley Temple. Made with Bacardi Torched Cherry rum, grenadine, muddled cherries, and ginger ale, "the Dirty Shirley is just that," she says, "and it's a favorite among guests."

789 E. Lancaster Ave., Villanova, 610-525-3950; avekitchen.com

created by dissolving sweets in vodka—are the specialty of Derek Davis, executive chef and proprietor of this Manayunk spot. "It all started back in the mid-'90s with a bucket of Jolly Ranchers we had attached to the hostess stand," he says. Now "the roster includes Swedish Fish, gummy peach rings, Skittles, Starburst, and Nerds."

4411 Main St., 215-483-9400; dereksrestaurant.com

Cameo Lounge

The playful Cotton Candy cocktail will make you feel like a kid again. Almost too pretty to sip, this whimsical libation consists of X-Rated Fusion liqueur, Absolut vodka, and pink lemonade, all strained tableside over a glass of house-made cotton candy.

Valley Forge Casino Resort, 1160 First Ave., King of Prussia, 610-768-5000; vfcasino.com

The Lounge

The Lounge has long been famous for its decadent hot chocolate, but this season you'll want to sip the spicier version. The rich drink is topped with whipped cream, ground pink pepper, and sea salt, with the choice of three spiked options: Baileys Original Irish Cream and Frangelico, Disaronno and Kahlúa, or tequila and Kahlúa.

Four Seasons Hotel, 1 Logan Sq., 215-963-1500; fourseasons.com/philadelphia

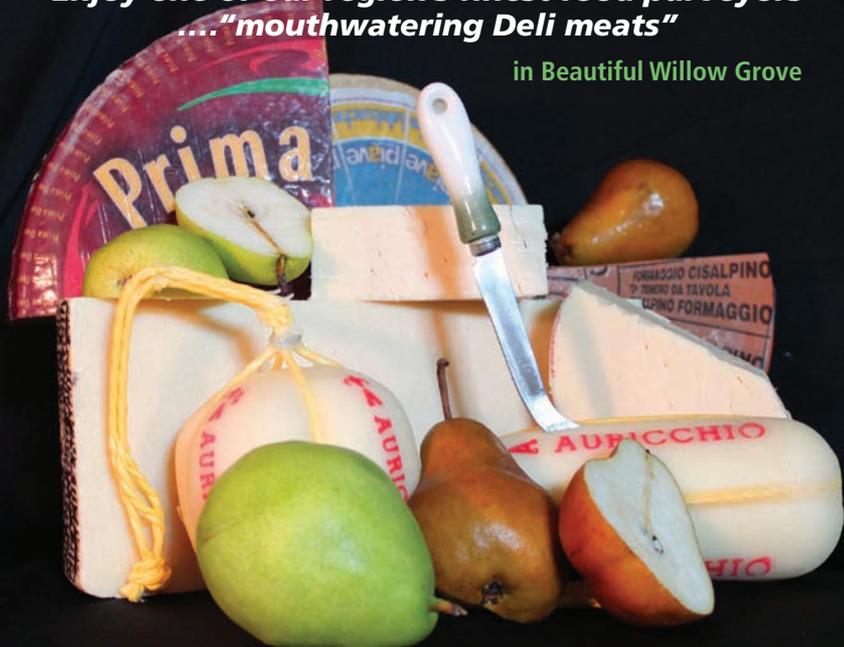
Derek's

Candy infusions—cocktails

continued on page 172

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-Philadelphia magazine - Best Pizza in Philadelphia article



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GUIDE **imbibe**

continued from page 170

Paramour

Tucked inside the Wayne Hotel, this elegant eatery pours two naughty versions of a classic ice cream concoction. The Hard Root Beer Float combines creamy house-made vanilla gelato and Sprecher Hard Root Beer, while the Turbo Float adds an extra kick with Absolut Vanilia vodka.
139E.LancasterAve., Wayne, 610-977-0600; paramourwayne.com

PYT

Ring in the holidays in Northern Liberties with PYT's seasonal—and spiked—milk shakes, appropriately called Adult Shakes. Try the divine white chocolate peppermint (Godiva white chocolate liqueur, peppermint schnapps, peppermint baking chips, and vanilla ice cream) or the eggnog (with a holiday nutmeg spice mix and eggnog liqueur).
1050 N. Hancock St., 215-964-9009; pytphilly.com

Serafina

Two favorite childhood sippers have made their way onto the cocktail menu at Serafina. Recalling the flavor of an orange Crush, the Clementine Cosmo combines Cointreau, lime, orange juice, and fresh clementine, while the Kicking Apple amps up classic apple juice with Tanteo jalapeño tequila, lime, and fresh apple.
130 S. 18th St., 215-977-7755; philly.serafinarestaurant.com

The Ten Six Club

Fruit punch gets a major overhaul at this lively spot. Of the four varieties, the Quadrophenia most closely resembles the flavor of the classic red drink. House-infused cherry tea, mint vodka, fresh citrus and pineapple juices, tropical fruits, cherry brandy, and light rum topped with Champagne make this elixir blissfully sweet.
1709 Walnut St., 215-751-0201; tensixclub.com

Zahav

The Lemonnana at chef-owner Michael Solomonov's famed Zahav trumps any drink you once sold at your sidewalk lemonade stand. You'll definitely want to order a pitcher of this refreshing, grown-up pick-me-up—the restaurant's signature—which mixes Jim Beam bourbon, muddled mint, and lemon verbena.
237 St. James Pl., 215-625-8800; zahavrestaurant.com PS

LOCAL LIBATION

Golia owner **David Solomon** discusses the brand's Philly connections and where his vodka is being poured in town.

Golia is very much a local brand, correct? "I live on the Main Line, so naturally when I wanted to launch the product, I chose Philadelphia and neighboring New Jersey and Delaware for the kickoff. Golia is also the official vodka of the Philadelphia Flyers."

Where can we find a signature Golia cocktail? "At Liberté, they're serving a specialty cocktail called the Perrier ACE—a combination of cucumber and green apple, with basil-infused simple syrup, lime, and Golia. The cocktail is topped with Perrier sparkling water."

Sofitel, 120 S. 17th St., 215-569-8300; liberte lounge.com



Available throughout our region, Golia is distilled in Mongolia.