

Phoenix's Priciest Cocktails

Written by Written by Melissa Larsen / Photographed by Cassandra Tomei

Thursday, 01 November 2012 11:37 - Last Updated Tuesday, 06 November 2012 08:26

Featuring top-shelf ingredients and a few luxurious extras, here are some of the Valley's highest-dollar cocktails—and how you can whip 'em up at home.



The Richie Rich, \$100

By Stephen Dean, Sushi Roku mixologist

½ Squeezed orange
1 Lime
2 slices Cucumber
1 ¾ oz. Patrón Platinum
½ oz. Hennessy Richard
Agave nectar
Orange- and lime-slice garnish

Muddle lime and cucumber. Shake, strain and pour in a martini glass.



French Swizz, \$40

By Adam Haraget, general manager of Merc Bar

2 oz. Hennessy XO
¼ oz. Grand Marnier
¼ oz. Orgeat syrup
Dash of Aztec Chocolate bitters
Dash of orange bitters
Orange peel garnish
Ameren cherry garnish

Stir and strain into a bucket glass over large ice cube.

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The Daiquiri 1981, \$150

By Dwayne Allen, owner of Rum Bar at The Breadfruit

2 oz. English Harbour 25-year 1981 Rum
5 oz. Fresh hand-squeezed lime juice
5 oz. Demerara syrup

In a pint glass with ice, shake all ingredients gently (five to six times). Strain into a room-temperature martini glass.



The Hundred Dollar Manhattan, \$100

By Michael Dominick's Steakhouse

5 parts Crown Royal XR
2 ½ parts Noilly Prat Sweet Vermouth
1 part Louis XIII de Rémy Martin
Dash of Angostura bitters
Brandy-soaked Morello cherry garnish

Add all ingredients over ice in a martini shaker. Shake vigorously. Strain into a martini glass.

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Diamond Racecar, \$100

By Mat Snapp, Fox Restaurant Concepts Master Mixologist

1 oz. Fresh lemon juice
1 oz. Grand Marnier
1 oz. Hennessy Paradis
1 oz. Veuve Clicquot
Powdered sugar rim
Orange zest garnish

Shake and double strain first three ingredients. Top with Veuve Clicquot.



Diamante Margarita, \$35

By Robbi Jo Oliver, Director of Wine & Spirits/Training, and Anna Orton-Pujol, Assistant Director of Training, for Mastro's Restaurants

2 oz. Deleon Diamante Blanco Tequila
½ Fresh lime squeeze
½ oz. Milagro Agave Nectar
Grand Marnier 100-year-old Anniversary (floater)
Large orange zest garnish

Shake and pour into bucket glass. Top with Grand Marnier. Serve with small straw.