



the *Eastbay*

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In 2012 we introduced our signature cocktail series with *The Grand Banks*, an all-weather cocktail based on quality aged dark rum. Last year we brought you *The Aleutian*, a refreshingly bracing beverage featuring cucumber-infused vodka.

This year, as we introduce an exciting new evolution of the Eastbay Series with the 50SX (see page 26), we bring you *The Eastbay*—a cocktail that also features something deliciously new: the shrub. Shrubs (based on the arabic for sharab, or, “syrup”) are a new trend in bartending, giving the galley-bartender endless options for customizing drinks (with or without alcohol).

Shrubs also provide a way to preserve the fresh fruit that you have on board that is close to past its prime. The basic process of building a shrub is as follows: take ripe, diced fruit and sugar in a 1-to-1 ratio, mix, and let sit for 24 hours. After it rests, mix in a quality vinegar (best is white balsamic, or champagne), then let the mixture sit again for a few days or weeks, depending on your taste. Strain with a fine mesh strainer and reserve the syrup in a Mason jar.

This recipe calls for a blackberry shrub that contains notes of sarsaparilla and vanilla, but don’t get too caught up in the exactness of which shrub is used. Excellent shrubs are made from watermelons, peaches, strawberries, really any kind of seasonal fruit you can get your hands on, plus a wide variety of vinegars, sugars, and herbs and spices. To learn more about making your own shrubs, visit: culinate.com. More about shrubs in the New York Times: nytimes.com.

~1 ounce Club Soda

2 ounces Tequila Reposado or Añejo

.5 ounces Blackberry Shrub

.5 ounces fresh squeezed lime juice

.5 ounces Triple Sec or Cointreau

- Pour ingredients over ice & stir to chill
- Strain into cocktail glass
- Add 1 ounce (to taste) seltzer water
- Garnish with a twist or wedge of lime