

/// **SHAKEN AND STIRRED:**
The spread of drinks at Glorietta
will whet your thirst.

BY SAM SIMMA

PHOTOS BY JAY NEL-MCINTOSH

STRAIGHT UP OR ON THE ROCKS? THE
GRAND TETON IS BOTH. WE'VE TRACKED
DOWN THE BEST SUMMER COCKTAILS
TO TOAST YOUR ADVENTURES.

SUMMER ON THE ROCKS



GLORIETTA'S PUTT PUTT RECIPE

1/2 OUNCE VODKA
3/4 OUNCE DRY VERMOUTH
1/4 OUNCE SALERS APERITIF
1/4 OUNCE LEMON JUICE
1/4 OUNCE SIMPLE SYRUP
1 TEASPOON LIMONCELLO
3 OUNCES PROSECCO
1 SMALL SCOOP LEMON SORBET
THYME SPRIG

> SHAKE TOGETHER ALL THE
INGREDIENTS EXCEPT THE PROSECCO,
SORBET AND THYME, THEN STRAIN
INTO A FLUTED GLASS. TOP WITH THE
PROSECCO, AND GARNISH WITH
SORBET AND A THYME SPRIG.



**GATHER'S
ROOTS 'N' FRUITS**

If you enjoy a shrub, then you must try Gather's Roots 'n' Fruits cocktail: combining beet juice, vodka, apple shrub, ginger, lemon and egg white. Deep red in color, this cocktail is a perfect blend of citrus and vegetables, with none being too over the top. As you lift your glass, you might catch the aroma of carrots, as the folks at Gather not only make fresh beet juice for this cocktail but also infuse the vodka with carrots.

**TETON THAI'S
THAI TEA**

Strike off the beaten path after a day of summer fun at Jackson Hole Mountain Resort by making Teton Thai your Teton Village dining and drinking destination. Cool off with the house specialty: spiked Thai tea. Strongly brewed black tea is spiced with classic Thai ingredients, and then sweetened with sugar. Customize your cocktail by choosing between rum, bourbon or vanilla vodka as your alcohol additive. Topped with a splash of milk, this drink is sweet, silky and a quick sipper.

**TRIO'S
90 DAY WONDER**

Looking for a cooler with a kick? Trio's 90 Day Wonder delivers both. This cocktail creation starts with jalapeño-infused reposado tequila. Reposado means rested, as opposed to aged, and refers to tequila that has been resting in oak barrels for up to one year. The resting process mellows the tequila, without destroying the agave flavors and aromas consumers seek. In this instance, the spice of the jalapeño is given a summertime vibe with Brovo orange curacao, watermelon juice, lavender agave and lime. These components add necessary bold citrus notes, and the natural freshness of watermelon juice.

**GLORIETTA'S
PUTT PUTT**

The team at Glorietta is always mixing up their artisanal cocktail menu, and last summer their menu featured the Putt Putt. While not on the menu in 2018, you can still get this secret summertime spritzer if you ask. This fizzy delight is full of flavor but easy on the booze. It's a riff on a Northern Italian drink called the sgroppino, blending vodka, limoncello, lemon sorbet, dry vermouth, Salers Aperitif, prosecco and thyme. The ingredients are still on hand at Glorietta, so the drink can be made by request, or you can make it at home with the recipe we've included.

**SNAKE RIVER
GRILL'S SANGRIA
DEL SOL SANGRIA**

celebrates the flavors of summer's ripe fruits, literally, by combining chopped fruit with wine. Snake River Grill's Sangria del Sol is white sangria with a base wine of Spanish albarino. Compared with a red sangria, this style is zingier and more refreshing, with a bright citrus character and acidity. The softness of the peachy stone fruit balances these flavors.

**THE WHITE
BUFFALO CLUB'S
SOLSTICE SPRITZ**

Take one sip of a summertime spritzer and feel the luscious bubbles wash across your taste buds. A classic spritz is a light and bubbly sipper, but The White Buffalo Club's Solstice Spritz features sparkling rosé in place of the traditional prosecco. This cocktail uses Lucien Albrecht Cremant d'Alsace Brut Rosé, along with Campari and rhubarb bitters. The bitters lend tartness to each sip, softening the bubbles.

**HATCH'S
LA PALOMA**

Soak in the sun on the deck at Hatch this summer, and quench your thirst with one of their palomas. La Paloma toasts the flavors of Camarena Blanco, fresh grapefruit, lime, agave nectar, soda and a salted rim. The grapefruit's slightly sweet, slightly tart flavor smooths out the booze. Be careful tossing these back in the high heat of July, and don't forget to hydrate.



**THE KITCHEN'S
YUZU GIN FIZZ**

For some, summer is gin and tonic season. However, after you try the Yuzu Gin Fizz at The Kitchen, you'll reconsider how you get a gin fix. Combining Jackson Hole Still Work's Great Grey gin, yuzu juice, honey and egg white, this cocktail is a whole other animal. The yuzu juice brightens the gin, while the honey and egg white tame the tartness. The egg whites in particular lend a silky, foamy texture to the cocktail. Served in a highball glass with a wedge of lime, this isn't The Kitchen's only cocktail creation that steps outside the box.



**THE HANDLE BAR'S
WESTERN GAMBLER**

At the base of Jackson Hole Mountain Resort, The Handle Bar's stone patio is a top spot to enjoy a summer cocktail. The Handle Bar's cocktail menu is constantly changing, satisfying summer cravings with seasonal flavors. Ever tried a cider cocktail? Take a gamble with The Handle Bar's Western Gambler, featuring St. Germain, vodka, pomegranate, lemon, spices and hard cider. Standing solo, most of these ingredients boast strong, different flavor profiles. When shaken, these flavors blend pleasantly in a cocktail that has just the right amount of sweetness and spice.



**SPUR'S
ABOVE AVERAGE MARGARITA**

At Spur Restaurant & Bar, their freshly squeezed juices shine when it comes to making the Above Average Margarita. This margarita comes in three flavors: passion fruit, blood orange or traditional. (Insider's tip: You can also combine the passion fruit and blood orange if you ask your server nicely.) Salt or no salt, cap off your Teton Village adventures with the perfect margarita.