

BOOZE

Meet the High-End Home Bar Cart of Your Dreams



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PHOTOGRAPHS BY JOSS MCKINLEY
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► *How to stock your bar with all the essentials, from entry-level gin to top-shelf Japanese whisky, Baccarat to, well, more Baccarat.*

The holidays call for a cocktail, and drinking cocktails at home calls for a cool vintage bar cart. As far as how to trick yours out, here's the deal: Strike the perfect balance between classic and next wave with your booze. That means keeping inalienable standards like Beefeater and Wild Turkey on hand at all times while maintaining a steady rotation of new spirits like Greenhook Ginsmiths and W. L. Weller (the bourbon to get when you can't get Pappy Van Winkle). There are only two essential mixing glasses (a Boston shaker with a strainer and a Yaraï glass with a nice weighted bar spoon) and two essential bitters (Angostura and Peychaud's). And when it comes to glassware, there's only one name that matters: Baccarat.

Cocchi Vermouth di Torino Vermouth, \$13

Mix memorable Manhattan's with this rich, intense vermouth made using a 100 year old family recipe.



