

DETAILS

The New Rules of Denim
The Perfect Watch
The Best Ties for Summer
The Khakis You Can't Live Without

EXCLUSIVE
THE NEW
KINGS OF THE
ART WORLD

NO ADDICTION?
NO PROBLEM.
THE RISE OF
RECOVERY ENVY

A ROCK 'N' ROLL
REBEL SOBERS
UP... AGAIN

I AM SAM

INTRODUCING THE STAR OF THE BIGGEST MOVIE
OF ALL TIME—SAM WORTHINGTON



08435

Specialty Shops for the Home Bartender

You may be working with top-shelf liquors, but if you really want your drinks to wow people, you need to invest in the right mixers and accessories. Thankfully, there are now cocktail-centric stores that can outfit you with all the gear you need. *Rob Willey*

1 | Cocktail Kingdom

The mastermind behind this online emporium is responsible for bringing forgotten cocktail manuals back to the dead. Pick up a reproduction of the 1895 classic *The Mixicologist* and an elegant Japanese mixing glass and get cracking. **THE BUY:** Seamless Yurai mixing glass (\$50)

(cocktailkingdom.com)

2 | The Boston Shaker

You won't find booze in this joint, but you can stock up on swanky silver julep cups, full-bodied Regatta ginger beer, and pretty much any sort of bitters known to man. **THE BUY:** Urban Moonshine maple bitters (\$12 for 2 oz)

(69 Holland St., Somerville, Mass., 617-718-2999; thebostonshaker.com)

3 | Cask

One-stop shopping is the draw: Not only does this spot stock first-rate spirits, but it also carries a slew of handcrafted extras—like all-natural grenadine. **THE BUY:** Small Hand Foods pineapple gum syrup (\$12)

(17 Third St., San Francisco, 415-424-4844; caskstore.com)



The Tiki Bar Makes a Comeback

SAN FRANCISCO | SMUGGLER'S COVE (650 Gough St., 415-869-1900; smugglerscovesf.com) **THE DRINK TO ORDER:** a Eurydice rum, neat **LAS VEGAS | FRANKIE'S TIKI ROOM** (1712 W. Charleston Blvd., 702-385-3110; frankies-tikiroom.com) **THE DRINK TO ORDER:** a Navy Grog **NEW YORK | PAINKILLER** (49 Essex St., no phone) **THE DRINK TO ORDER:** a painkiller



[BOTTLE SERVICE]

OXLEYGIN



If you're wary of gin, this liquor is for you. Crisp and citrusy, the cold-distilled spirit lacks the turpentine-like harshness that drives some drinkers to vodka. And because it's so special—only 720 bottles are produced a week—it deserves to be served with care in an icy martini (twist of lemon, no olives) or mixed with some of that fancy artisanal tonic.

\$54;
OXLEYGIN.COM