

The New Classics: Cocktails That Will Elevate Your Happy Hour Experience

When it comes to mixology, there are few bars that can rival the innovative creations of Chloe Webb. With her keen attention to detail and a passion for reinventing classic cocktails, Webb has revolutionized the art of mixing drinks. In this article, we will delve into some of her latest concoctions and explore how they can bring a new level of excitement to your happy hour experience.

Introducing Chloe Webb: The Renaissance Mixologist

Chloe Webb is not your average bartender. With a background in chemistry and a creative imagination, she has elevated mixology to an art form. By experimenting with unique flavor combinations and using unconventional techniques, Webb has created a repertoire of cocktails that are both visually stunning and irresistibly tasty.

Webb's journey began at a small speakeasy in New York City, where she quickly gained a reputation for her signature drink, "The Alchemist's Potion." This cocktail, a blend of smoky mezcal and herb-infused vermouth, garnished with a flaming twist of orange peel, became an instant sensation.



Cocktails: The New Classics

by Chloe Webb (Kindle Edition)

★★★★☆ 4.8 out of 5

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Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 144 pages



Since then, Webb has continued to push the boundaries of mixology. Her latest creations have been dubbed "The New Classics" - a collection of cocktails that pay homage to traditional recipes while adding a modern twist. These drinks are a true reflection of Webb's ingenuity and passion for her craft.

The New Classics: Reinventing Tradition

One of Webb's most talked-about creations is "The Smoke and Mirrors." This cocktail takes inspiration from the classic Negroni but adds a smoky twist. Webb infuses the gin with hickory wood, giving it a rich and complex flavor. Paired with a hint of orange liqueur and a dash of bitters, this cocktail is a true masterpiece.

Another standout from Webb's repertoire is "The Forbidden Fruit." This cocktail combines muddled blackberries with a refreshing elderflower liqueur and a splash of citrus. Topped off with a sprig of fresh mint and a sprinkle of edible flowers, this drink is as beautiful as it is delicious.

For those looking for a truly unique experience, "The Espresso Martini 2.0" is a must-try. This cocktail takes the classic espresso martini to new heights by infusing the vodka with a hint of cinnamon and adding a shot of cold brew coffee for an extra kick. Garnished with a coffee bean and a dusting of cocoa powder, this drink will awaken all your senses.

Unleashing Your Inner Mixologist

While visiting Chloe Webb's bar is an experience in itself, you can also try your hand at recreating her masterpieces at home. To help you get started, we have

included the recipes for three of her most popular cocktails: "The Smoke and Mirrors," "The Forbidden Fruit," and "The Espresso Martini 2.0."

"The Smoke and Mirrors"

- 1.5 oz smoked gin
- 1 oz orange liqueur
- 1 oz sweet vermouth
- Dash of bitters

Stir all ingredients with ice and strain into a chilled glass. Garnish with an orange twist.

"The Forbidden Fruit"

- 1.5 oz blackberry-infused vodka
- 1 oz elderflower liqueur
- Splash of lemon juice

Muddle blackberries in a cocktail shaker. Add vodka, elderflower liqueur, and lemon juice. Shake with ice and strain into a glass. Garnish with a sprig of mint and edible flowers.

"The Espresso Martini 2.0"

- 1.5 oz cinnamon-infused vodka
- 1 oz coffee liqueur

- 1 oz cold brew coffee

Shake all ingredients with ice and strain into a chilled glass. Garnish with a coffee bean and a dusting of cocoa powder.

Elevating Your Happy Hour Experience

With Chloe Webb's innovative approach to mixology, your happy hour can become a truly extraordinary experience. Whether you are a seasoned cocktail enthusiast or a novice looking to try something new, her New Classics are sure to impress.

So, gather your friends, stock up on the necessary ingredients, and let Chloe Webb's creations take center stage at your next gathering. These cocktails are more than just drinks; they are works of art that will elevate your happy hour experience to new heights.



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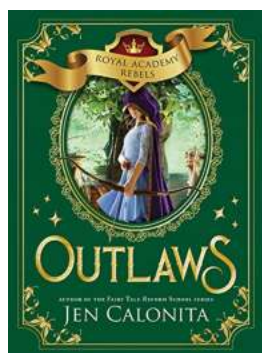
The celebrated Parisian bartender serves up rediscovered classics, plus historical information and techniques for creating them at home.

With more than sixty recipes that combine tradition and modernity, this book revisits the history of cocktails, from speakeasies to modern lounges, and the famous bartenders behind them. Organized into three sections—shaken cocktails, stirred cocktails, and punches—the recipes include garnish ideas, variations, and colorful notes about each drink’s creation.

Shaken Cocktails Shake these delicious concoctions into a new realm of delicious. Try your hand at worldwide favorites like a Black and Tan, Champs-Élysées Cocktail, Corpse Reviver (No.1 and No.2), Hemingway Special, Espresso Martini, Ramos Gin Fizz or Pisco Sour to name a few.

Stirred Cocktails: From simple to elegant and classic to modern, these cocktails only need a light touch. Enjoy everything from a Dry Martini and a Manhattan, to a Hanky Panky and a Green Point, to a Moscow Mule and an Old-Fashioned.

Punches: Get the most bang for your buck with these flavor-packed punches that are great for sharing. Creative mixtures like a Philadelphia Fish House Punch and The Green Beast to the seasonally themed Russian Spring Punch and Voiron Summer Punch, will have your guests clamoring for another pitcher.



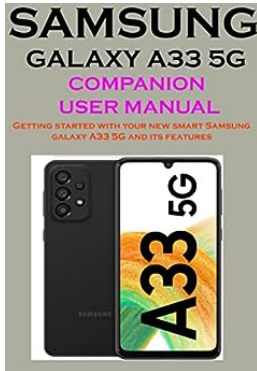
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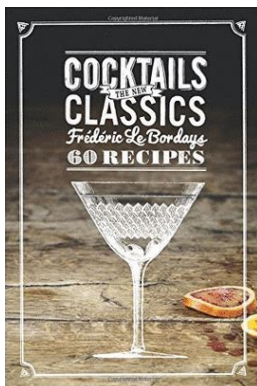
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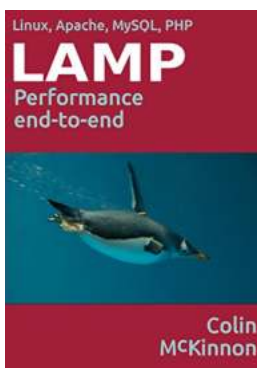
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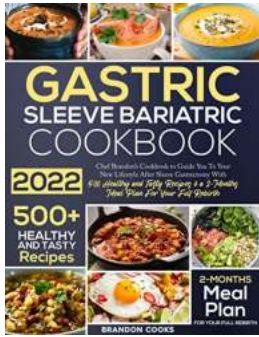
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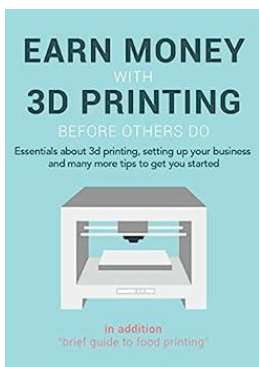
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