



this week's feature

Sippin' in Style

Our Drink Guru's Guide to the Holidays



by stephanie miller



It really is the most wonderful time of year. Think about it. You've got holiday parties galore (any party is fine by me), you can play Mariah Carey Christmas all day and you have the green light to gorge on those peanut butter cookies with the Hershey Kiss in the middle. And if you weren't already suffering from sensory overload, in comes Chicago's swankiest and coolest haunts in town offering luscious libations that will have you sippin' in style.

Shopping at 900 North Michigan and looking for a place to kick up your feet? Every

weekend in December, **Le Colonial's** (937 N. Rush) bar opens at 3 p.m. for anyone in need of a quick pick-me-up. And if you're anything like me, nothing puts you in the mood for a stiff drink than fighting crowds and pushing tourists out of the way as you walk down State Street. Pop into Le Colonial to defrost with delicious winter warm-ups like the **Alexandre** (\$12) made with the rich Hennessy VS, dark creme de cacao, heavy cream and topped with nutmeg. The **Chai Toddy** (\$12) incorporates spiced rum, a minty dash of Peppermint Schnapps, fresh-squeezed lemon juice, honey and hot Chai tea. If that's not enough, opt for **The Colonel** (\$12), Le Colonial's take on the Kentucky Colonel made with Jim Beam bourbon, Benedictine and a dash of Angostura bitters.

If a low key wine bar is more your scene, **Sola** (3868 N. Lincoln) offers the **Sola Hot Potato Toddy** (\$10). Seriously, it's made with sweet potato, but mixed with Captain Morgan rum and vanilla whipped cream. That's the beauty of Sola. Whether it's their food menu or cocktail menu, blending unexpected ingredients to create a tasty treat is their forte. Try it, you'll like it.



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