



"Citadelle Gin in Fall into Glass by Rocco Milano, Private/Social."

DFW Cocktails of the Year 2012

Posted by [Marc Ramirez](#) on Thursday, January 10, 2013

The DFW cocktail scene has come a long way in the last two years, and as many a bartender knows, I have been no stranger to it. Restaurants now launch with bar programs no longer a second thought, the qualities of ice and citrus oils are strongly considered, and drinkers once keen on vodka-and-Red-Bull are growing more adventurous palates.



Some of the cocktails unveiled in 2012, these from Five Sixty in Dallas. At middle left, Fog Rolling Over Mount Fuji; at middle right, Locked and Loaded.

Our craft cocktail architects have, in the last year, designed menus built on the shoulders of the past – reintroducing old classics, embellishing and remodeling, thinking up creations of their own. Luckily, I have taken it upon myself to sample many of these libations on behalf of the greater good. I have, as they say, *taken one for the team*.

I can't claim to have sampled every drink out there. I'm just one man, for god's sakes. (Thanks to all who sacrificed themselves to join me for the effort.) And I have my own tastes and habits: In general, my spirits of choice are gin, whiskey, tequila, rum, gasoline and vodka, in that order. Ha ha, vodka – I kid you, I kid you.

But as we say Peace Out to 2012, I leave you with my top 10 favorite local discoveries of the past year. Ah, what the heck: In the spirit of the annum, let's just make it 12.



Fall Into A Glass

1. FALL INTO A GLASS, Private/Social, Dallas (Rocco Milano)

It's really not fair when Hum is in the game, because anyone who knows me knows that [I adore this liqueur](#) dominated by flavors of ginger, cardamom and clove. It's a feisty pit bull of an ingredient, but Milano – who introduced me to Hum about a year ago – has a knack for grabbing the leash and making it shine. The gin-hefeweizen-lemon Shandy that he'd added to the summer menu at Uptown's Private/Social, a twist on the classic French 75, was so popular that he didn't want to part ways with it in the fall; Hum seemed a natural autumn boost for this cleverly named drink. What you get is a mix of citrus and spritz with a frothy sheen of beer, the finish a wave of autumnal Hum. "It's amazing how different .75 oz of Hum can make a cocktail taste," he says. "When I presented the drink to the staff during training, everyone said the exact same thing: You nailed the flavors of fall." Want to make it yourself? Here's the recipe.

FALL INTO A GLASS – by Rocco Milano, Private/Social

2 oz light-bodied gin (such as Citadelle)

1 oz lemon juice

1½ oz simple syrup

¾ oz Hum liqueur

Combine all ingredients, shake and strain into a snifter. Top with 2-3 oz wheat beer (such as McKinney-based Franconia).

– Marc Ramirez