



**LIVING
ROOM BAR**
THE DEWBERRY
Charleston,
South Carolina

Travel can make life complicated, which is why the seemingly effortless simplicity of a drink at the Living Room Bar can be such a welcome balm for the frazzled traveler. Relax on one of the midcentury-styled couches or grab a seat at the bar to sip impeccable fuss-free cocktails such as a classic Champs-Élysées or originals like the Dewberry Daiquiri, with pineapple rum, sherry and Peychaud's bitters.

thedewberrycharleston.com

imbibe

LIQUID CULTURE

Three Ways: Blood and Sand



The Ichor and Glass from Ryan Casey at The Dewberry in Charleston, S.C.

Just because something is considered “classic” doesn’t necessarily make it good. Take the Blood and Sand, a notoriously problematic cocktail that keeps finding its way onto bar menus. Named after the 1922 bullfighter movie starring Rudolph Valentino, the drink combines Scotch whisky, sweet vermouth, Cherry Heering liqueur and orange juice in equal measure, with muddled results. Fortunately, intrepid bartenders have taken it upon themselves to better this cocktail, from small tweaks to reinterpretations. Here are three versions that improve upon the original.

Ichor and Glass. “I’ve always struggled with the idea of orange juice in a scotch drink,” says Ryan Casey, beverage director at The Dewberry in Charleston, South Carolina. “Three ingredients that sound delicious together, and then orange juice in equal proportion? Why?” Instead, Casey eliminates the juice altogether without sacrificing the citrus flavor. His Ichor and Glass cocktail (ichor being the blood of the gods, and glass the purest form of sand) is an all-spirit riff using dry curaçao and Compass Box Orangerie, an orange-infused scotch. To make the infusion at home, simply combine the zest of 3 oranges with one 750 ml. bottle of blended scotch in a covered container; allow to infuse for 5 to 7 days, then remove the zest and rebottle for use. To make the drink, in a mixing glass with

ice combine 1 oz. of blended scotch (Casey uses Compass Box Great King St. Glasgow Blend), $\frac{3}{4}$ oz. of the orange-infused scotch, $\frac{3}{4}$ oz. of Cherry Heering, $\frac{1}{2}$ oz. of sweet vermouth and $\frac{1}{4}$ oz. of dry curaçao. Stir and strain into an Old Fashioned glass over a large ice cube, then express and discard 1 lemon and 1 orange peel over the drink.