



drink dc

ROUNDUPS

# D.C.'s Best Fall Cocktails



Now that the weather's finally cooperating it's time to bring on the pumpkin cocktails and fall-flavored drinks. Check out these seasonal cocktails while they last!

## **Bar Dupont**

The Dupont Circle hotel bar's fall menu features a slew of seasonal cocktails including one for teetotalers. If you're in an apple mood, try the Apple Mule (Apple Smirnoff, Triple Sec, fresh lime juice, cranberry juice, agave) or the Warm Apple Pie (Applejack Brandy, apple juice, gingerbread syrup, hot water) - if you're ready to jump on the pumpkin bandwagon, the Pumpkin Spiced is right up your alley: Kahlua, pumpkin spiced liqueur, Butterscotch Schnapps, and cream. (1500 New Hampshire Ave., NW; 202-483-6000)



## **Central Michel Richard**

Central's new fall menu features five seasonal cocktails including a Pomegranate Mule (Cotton & Reed's dry spiced rum, Galliano, pomegranate, ginger beer, lime) and the Manhattan Spice with Redemption Bourbon, Lucano Amaro, maple, and spices like black pepper and clove. These fall offerings will be available through December. (1001 Pennsylvania Ave, NW; 202-626-0015)

## **Espita Mezcaleria**

The Southern Mexican-inspired restaurant's seasonal cocktail offerings include eight new drinks that highlight fall flavors of apple, allspice and mulled wine. Head to Shaw and sip on the Apple Coriander (espadin, Mexican rum, granny smith apples, ginger, coriander), the Walnut & Wine (Paranubes Oaxacan rum, espadin mezcal, red wine, Nux Alpina walnut liqueur) or the Mariposa Traicionera (mezcal, Cardamaro, damson plum, vanilla, Fernet Francisco) among other drinks. Available through December 21st. (1250 9th St, NW; 202-621-9695)

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