



SIPPIN' IN

style

STEPHANIE MILLER

BOKA WEATHER BEE

STOLI ELIT

Hailing from Russia's prized Stolichnaya vodka line, comes their hip older sister: **Stoli Elit**. Housed in a sexy sleek bottle, Stoli Elit is the brand's ultra-luxury offering and is the vodka of choice for Manor's **Rochester** (\$10)—Stoli Elit, Chambord and pineapple juice are blended and served with a twist.

RISING STARS

NORTH SHORE VODKA

Based in Lake Bluff with only two full-time employees, North Shore Distillery produces gin, absinthe, aquavit and vodka. Their two vodka offerings are sourced from Midwestern grain and produced through a small-batch proprietary process. North Shore feels personal, the way a homemade meal always tastes better than a frozen dinner. In addition to their flag-

ship vodka, the Tahitian Vanilla is made with imported beans from the island of Tahiti and has such a delicate taste that it's best enjoyed neat.

Given their cutting-edge cuisine, seasonal menu and enviable Lincoln Park location, it's no wonder that **Boka** (1729 N. Halsted, 312.337.6070) was one of the first restaurants to carry North Shore Distillery's vodka. Boka supports the notion that less is more. Not only is there an impeccable standard for food, but their bar is stocked with small-batch wonders. The **Weather Bee** (\$12) utilizes the smoothness of the original North Shore



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vodka then adds an ounce of St. Germain elderflower liqueur and half an ounce of lemon verbena syrup. An ounce of lime juice is added, followed by a splash of honey water before all ingredients are lightly shaken and poured over ice in a tall glass. Finished with a splash of soda, the Weather Bee will complement a spiced dish, such as the Maine diver sea scallops which are doused in pea wasabi sauce.

SQUARE ONE ORGANIC VODKA

Produced with organically certified North Dakota-grown rye and spring water sourced from the Teton Mountains, Square One vodka is one of the most vibrant boutique vodkas on the market. Adding to its signature original flavor, the small distillery recently launched Square One Cucumber vodka, by combining the essence of organic cucumber with their original certified organic American rye vodka.

Given **Sepia's** (123 N. Jefferson, 312. 441.1920) love for organic food and spirits as well as their support of local farmers and traditional practices, it's no wonder that spirit connoisseurs sprint to the West Loop drinking and dining Mecca for mixologist Peter Vestino's classic libations; albeit especially for those that employ Square One. For it's in an old 1890s printing shop that Sepia seeks to create a cocktail and food lovers haven that exudes a vibe reminiscent of the Windy City's by-gone era. The food menu showcases the purity and quality of the ingredients and the drink menu follows suit. With these values intact it's no wonder that Vestino has perfected a menu that boasts some of the best vodka cocktails in the city. Available on their brunch menu, **The Salty Dog** (\$10) is made with Square One organic cucumber vodka. A splash of yellow Chartreuse (an aromatic liqueur with a hint of honey and saffron) and fresh grapefruit juice are added before

