

# The New York Times

## SundayStyles

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### SHAKEN AND STIRRED



GABRIELE STABILE FOR THE NEW YORK TIMES



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**RED OR GOLD?** The red McCain Cocktail, top, and the (not blue) Obama-Rama.

## The Bar as Voting Booth

By JONATHAN MILES

**B**ARTENDERS, like reporters, are supposed to keep their political leanings to themselves. But this season's wave of election-themed cocktails — with restaurants, bars and liquor companies touting Maverick margaritas and Obamaretto Sours — begs the playful question: Is it possible to detect bias in a drink?

Not at the World Bar, across the street from the United Nations building on First Avenue, where Jonathan Pogash has been serving blue and red cocktails since September.

Even the drinks' names bear a staid impartiality: there's the Obama Cocktail, a blue Curaçao-spiked variation on a Mai Tai, and the McCain Cocktail, in which gin and a Cognac-vanilla liqueur get red-state coloration from a dose of house-made grenadine.

### McCain Cocktail

*Adapted from the World Bar*

- 1½ ounces gin
- ¾ ounce homemade grenadine (see note)
- ½ ounce Navan liqueur
- ½ ounce freshly squeezed lemon juice
- Champagne, for topping.

1. Combine all ingredients but Champagne with ice in a cocktail shaker. Shake and strain into a highball glass filled with ice.

2. Top with Champagne.

**Yield:** 1 serving.

**Note:** For grenadine, combine equal parts pomegranate juice and simple syrup.

### OBAMA-RAMA

*Adapted from the Pink Door*

- 2 ounces vodka
- 2 ounces freshly pressed grape juice or bottled white grape juice
- ½ ounce Cointreau
- ½ ounce freshly squeezed lemon juice
- Dash of blue Curaçao
- Sugar, for frosting glass.

1. To frost glass, spread sugar in a saucer and wet rim of glass with a lemon slice. Dip rim into sugar, rotating so sugar adheres evenly. (This is best done a few hours in advance, to allow sugar time to crystallize.)

2. Combine ingredients in cocktail shaker with ice, shake, and strain into prepared glass.

**Yield:** 1 serving.

"Very neutral," is how Mr. Pogash described his approach. He wouldn't even divulge sales figures except to say that they seem to track the polls.

If Mr. Pogash is the David Broder of the mixological world, then Jackie Roberts may be its Keith Olbermann.

Ms. Roberts owns the Pink Door, a Seattle restaurant where her Obama-Rama cocktail helps raise funds for the Obama campaign.

There's no McCain drink on her menu, but she rejects "the theory that politics and business don't mix," she said. "I feel good about standing for something."

And drinking for something, even better.