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Autumn brings cocktail delights for the season.



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Burton's Hot Buttered Cider
Shannon Igoe/Burton's Grill

When the leaves turn color and a chill arrives in the air, thoughts turn to autumn favorites. The nose and palate are no different. They help us recall tastes and aromas near to our hearts, reminding us of great memories and hopeful futures. Burton's Grill has captured the essence of fall with their Hot Buttered Cider. Part of their Winter Classic Cocktails list, this tasty drink draws from local Virginia apples and some great ingredients.

Owner Kevin Rowell and Manager Lauren Cipriani have allowed their bartender leadership to embrace both local and regional ingredients and create some fab libations. But first, the Hot Buttered Cider.....

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The aroma arrived before the cocktail. Apple pie! Cinnamon, vanilla, and apple bathe the nose. Credit the Captain Morgan Spiced Rum, Navan Natural Vanilla Liqueur, and apple cider. The butter is small in amount (as it should be) and adds a touch of dairy cream-like notes. There is a tartness, almost citrus, that reminded me of apple peel. Want the actual recipe? You should go order one and talk to Sarah Matthews, the bartender and cocktail tour-guide.

The taste is tart, sweet but not cloy, and crisp. Very refreshing, which is unusual for a hot drink. Broad cider notes blend with apple peel and vanilla. The butter is unnoticed in the taste and texture, but you feel a lovely soothing warmth in the throat thanks to its presence.

This cocktail holds up well with any fruit desserts. It's a pleasant alternative to coffee with your cheesecake, as well as pairing nicely with Apple Crisp and Chocolate Torte. Brunch dishes like the restaurant's French Toast, and lunch and dinner fare such as their Chicken Pot Pie and Barbecue Ribs pair very well with the Hot Cider (it's fruity crispness and flavor depth really works with these foods).

For the adventurous, the Whole Berry Cranberry Mojito combines a fantastic color with a bright taste of lime, mint, and berry (it's amazing how whole cranberry sauce add berry flavors, not just the expected cranberry). The Bacardi Razz Rum blends well with the ingredients. Their Cider Rum Punch marries two rums, liqueurs, and Virginia cranberry apple cider to create a smooth, light cocktail with a gentle citrus finish. Vodka lovers need to order the Virginia Honey-Crisp Martini; it features Virginia Beach's own Blue Ridge Vodka (in a glorious bottle!) with local honey from Apis Farms, and Captain Morgan Spiced Rum in a palate-filling cocktail finished with a fresh slice of Honey Crisp apple.

WHOLE BERRY CRANBERRY MOJITO

They let me behind the bar. What were they thinking? I immediately lunged for the Bacardi 8 rum and indulged myself in directing the building of a classic rum Old Fashioned, reminiscent of the Prohibition days in New York and Boston. I love seeing bartender and bar manager faces light up when they try these historical cocktails.

Kudos to Burton's Grill for reaching out to Virginia and Virginia Beach produce and producers. This support deserves support, especially when the results are so doggone tasty and a great match for the fall season.

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Cheers,

Paul Artrip 'The Rum Daddy'

www.therumdaddy.com www.rhumrunners.com

Burton's Grill Seasonal Cocktails



Whole Berry Cranberry
Mojito

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2 of 3