

thirsty.



With “War Paint” taking Broadway audiences by storm, we couldn’t resist the aptly named cocktail at SpyGlass Rooftop. The playful play – which tells the story of beauty moguls Helena Rubenstein and Elizabeth Arden and their fierce rivalry – stars Christine Ebersole and Patti LuPone, and is a big hit, just like this drink, an interpretation of a gin sour popular during the 1930’s when we first meet the heroines of the musical.

The cocktail was created by Amanda Streibel, the lead Sommelier at SpyGlass at the Archer Hotel. Streibel’s cocktail is made with Tanqueray 10, Sloe Gin, Cherry Herring, lemon juice, simple syrup, egg white, Angostura bitters and chocolate bitters.

THE WAR PAINT DRINK RECIPE AND PREPARATION



- 1.5 oz Tanqueray 10
- .75 oz Sloe Gin
- .5 oz Cherry Herring
- 1 oz Lemon Juice
- .25 oz Simple Syrup
- 1 Egg White
- 2 Dashes Angostura Bitters
- Chocolate Bitters sprayed on top

INSTRUCTIONS:



Add all ingredients except for the chocolate bitters into a cocktail shaker. You will be dry shaking this cocktail, meaning that you will shake first without ice. Shake vigorously.

Add ice then shake again, you want to froth the egg whites. Strain into a coupe glass.

Garnish with sprayed bitters. Spyglass uses a lip stencil to create the lips on the top of the cocktail, but you don't have to use a stencil.

SPYGLASS ROOFTOP AT THE ARCHER HOTEL DETAILS

The Spyglass at the Archer hotel is a small swanky **rooftop bar in Midtown** that comes to us from the crew of Charlie Palmer. It is located on the 22nd floor with views of the Empire States Building.

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