



The East End bar manager Kayleigh Speck.

# Shake It Up!

Return to Red for  
a Decidedly Quaffable Autumn Season

BY WILLA VAN NOSTRAND  
PHOTOS BY CHIP RIEGEL

For more autumnal tipples including Willa's recipes for the Quintet and the Orchard Daiquiri, visit [EdibleRhody.com](http://EdibleRhody.com).

Whiskey aficionados, cocktail lovers and tippers alike, step this way: The East End in Providence has it just right. Sidle up to the bar and sip through flights of an extensive whiskey library or sit back and enjoy the flicker and crack of bar tools in motion, the rosy glow of the copper bar and the sonorous ring of conversation and general revelry. Bar manager Kayleigh Speck encapsulates the essence of the bar in one sumptuous drink, The Scofflaw. It's her take on the Prohibition-era sour that's at once burly, tart and bashfully fruity.

The original 1924 Scofflaw recipe called for rye whiskey, dry vermouth, fresh citrus and grenadine but most likely used a blended Canadian whiskey—the production of American spirits was outlawed through 1933. In homage to the original recipe, Speck employs Mad River Revolution Rye, a rye whiskey distilled in Vermont with locally and regionally grown rye, brimming with toasty malted cocoa notes. And Portsmouth's own Greenvale Vineyards' dry vermouth makes its debut with a rich bouquet of fresh herbs. It adds the ideal astringency to leaven the grenadine and curb the acidity of fresh lime juice, reminding you that this is anything but your average sour.

Autumn arrives with Speck's Spiced Collins. It begins with crisp clean notes of juniper, lemon and pink peppercorn in the Bullyboy Estate gin. It continues with the soft earthy notes from fresh beets and the warming spice of ginger, fennel and chili. Speck's fresh beet syrup is the perfect elixir to up the ante of your next cocktail party, too. It's all you need to dress up your favorite highball or send a sparkling lemonade soaring. Catch the beet wheel garnish in the fading daylight to enact a radiant red sun setting on the glass—a joyous way to end the day. *eR*

Willa Van Nostrand is an award-winning mixologist and beverage consultant and owner of Little Bitte Artisanal Cocktails and World's Fair Gallery. Visit her at [LittleBitte.com](http://LittleBitte.com).

## THE SCOFFLAW

(Pictured on opposite page)  
Bar Manager Kayleigh Speck,  
The East End, Providence

*As the cool autumn wind chases us indoors, think of this recipe as the perfect prescription for tempering the change of seasons.*

- 1½ ounces Mad River Revolution Rye whiskey
- 1 ounce Greenvale Vineyards dry vermouth
- ¾ ounce fresh-pressed lime juice
- ½ ounce East End grenadine\*
- 1 dash orange bitters
- Fresh rosemary sprig for garnish

Combine rye, dry vermouth, lime juice, grenadine and orange bitters in a bar tin filled with ice. Shake vigorously for 10 seconds and strain into a chilled Nick and Nora or other cocktail glass. Garnish with a sprig of fresh rosemary. Yields 1 cocktail.

### \* East End Grenadine

In a small saucepot, combine 1 cup pomegranate juice, ¾ cup granulated sugar, 2 tablespoons pomegranate molasses and stir over low heat for 2 minutes. Cool and pour into a clean Mason jar. Stir in 1 teaspoon rose water. Cover and refrigerate up to 2 weeks. Yields 14 servings.

## THE SPICED COLLINS

(Pictured on this page)  
Bar Manager Kayleigh Speck,  
The East End, Providence

*Red beets add gorgeous vibrancy and sweet earthiness to the gin. Swap golden beets for red beets for a milder amber sweetness.*

- 1½ ounces Bully Boy Estate Gin
- ¾ ounce lemon juice
- ¾ ounce spiced beet syrup\*
- Soda water
- Fresh beet wheel (sliced thin), for garnish

Combine gin, lemon juice and beet syrup in a bar tin filled with ice. Shake vigorously for 10 seconds, strain over ice into a Collins glass and top with soda water. Garnish with a wheel of thinly sliced beet. Yields 1 cocktail.

### \*Spiced Beet Syrup

In a small saucepot, combine 1 medium peeled, fresh beet sliced into ¼ inch rounds, 2 cups water, 2 cups granulated sugar, ¼ teaspoon each chili powder, ground ginger and fennel seed. Add 3 whole star anise and simmer over low heat until sugar is dissolved and beets are soft, about 15 to 20 minutes. Cool, strain, discard the solids and pour into a clean Mason jar with a lid. Refrigerate up to 2 weeks.

