

Long Beach Tea

If Colonel Chutney's Garden Café and Bar could be said to have had a signature drink, this was probably it. These were always popular, particularly during the summer months when the patio and auxiliary bar were open—and whenever Brian stood the kitchen crew a round of drinks, this is what we'd ask for. The Colonel's is long since gone from Chapel Hill, alas, but I remember it fondly whenever I make one of these.

1 and 1/2 ounces cranberry juice
1/2 ounce gin
1/2 ounce Midori or other melon liqueur
1/2 ounce light rum
1/2 ounce triple sec
1/2 ounce vodka
orange or lemon slice

Combine all ingredients in a cocktail shaker, add plenty of cubed ice and shake a few times. Pour over fresh ice cubes into an iced tea glass. Garnish with orange or lemon.

I well remember taking Will and Rob there one afternoon and encouraging them to stop after one Long Beach Tea, the “manly” drink. Unfortunately they did not, and discovered that after the manly drinks comes the manly hangover.

—David Sisk