

LOCALE

ESCAPE EDITION

#84

OCTOBER & TONY GONZALEZ

FAMILY MATTERS

TROPIC LIKE IT'S HOT

PACK YOUR BAGS AND ENJOY
THE BLISS OF OMNIA BALI

ENDLESS VACAY

LOLLI SWIMWEAR FOUNDER VY NGUYEN
SHARES HER TIPS ON MAKING YOUR HOME
FEEL LIKE YOUR FAVORITE GETAWAY

TIME TO GET SOCIAL

SOCIAL COSTA MESA'S CO-
OWNERS/DESIGNERS DISH
ON THEIR DESIGN INSPO

A FEW OF MY FAVORITE THINGS

THIS LOCAL BOUTIQUE OWNER SHARES
HER STYLE AND BEAUTY MUST HAVE'S

WARWICK

LOCALE

ESCAPE EDITION

#85

KANDEE
JOHNSON

KANDEE'S
KRUSHING IT

HOMEGROWN PROS

THESE LOCAL EXPERTS
SHARE WHY THEY'RE AT THE
TOP OF THEIR GAME

THE GRAND TOUR

WHERE TO TAKE YOUR FAMILY
TO DINE, SHOP AND PLAY
YOUR WAY THROUGH SOCIAL

MODERN MOROCCAN

MARTYN LAWRENCE BULLAID
HAS YOUR NEXT INTERIOR
DESIGN PROJECT COVERED

ARTISTIC HAVEN

OLD TOWN ARTISAN STUDIOS
FOSTERS A CREATIVE
COMMUNITY IN LA QUINTA

THE PALM BAUM

POUR DECISIONS

THESE COCKTAILS ARE SURE TO SHAKE UP YOUR HOLIDAY SEASON

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Temperatures sink while the party turns up every holiday season. While we don't typically play bartender on the daily, 'tis the season to test out some new recipes. That's why we're gifting you an exclusive guide to our favorite spiked holiday beverages that will impress every party guest. Trust us: these cocktails are anything but "pour" decisions—no matter the occasion. So, read on, prep that Insta filter for your photogenic party favors and let's start (responsibly) shaking it up this season!



FOODIE



Trust us: these cocktails are anything but "pour" decisions—no matter the occasion.

APPLE OF MY EYE

» Can't make it to the apple orchards for some fresh fall apples (or more importantly, apple pie and cider)? This cocktail serves up fall in a cup, and is the next best thing. It's sweet, spicy and packs a punch.

TULLAMORE DEW IRISH WHISKEY
www.tullamoredeew.com



WHITE CHRISTMAS



We may never see a white Christmas in Southern California, so we are making our own. This hand-crafted wintery eggnog punch steps up the Christmas-time cocktail game with a nutty, cream flavor that speaks for itself.



“Tis the season to test out some new recipes.



Spiked Eggnog Punch

Ingredients:

- 1 c. Sailor Jerry Rum
- 5 Large Eggs, Separated
- ½ c. Granulated Sugar
- 2 c. Heavy Cream
- 3 tsp. Almond Extract
- 3 tsp. Vanilla Extract
- ½ tsp. Nutmeg
- ½ tsp. Allspice

(Makes 10 servings)

Instructions:

- Separate egg whites and yolks
- In a large bowl, whip sugar and yolks together
- Add in cream, almond extract, vanilla extract and allspice
- In a separate bowl, whip the egg whites until they form peaks
- Gently fold egg whites into the mix
- Pour in Sailor Jerry Rum and mix in
- Refrigerate for one hour
- Garnish with nutmeg and serve with a ladle



SWEET TOOTH

» Cozying up by the fire with a piping cup of hot cocoa is one of our favorite Christmas memories. So, we've updated it with some adult fun thrown in. This new winter classic cocktail is both salty and sweet, and totally delicious.

“
[It's] both salty and sweet, and totally delicious.”

SAILOR JERRY RUM
www.sailorjerry.com



**The Sailor Jerry
Hot Chocolate**

Ingredients:

- 1 oz. Sailor Jerry Spiced Rum
- 1 oz. Butterscotch Schnapps
- 1 ½ c. Almond Milk
- 3 Parts Dark Hot Chocolate
- Dash of Sea Salt
- Whipped Cream
- Cinnamon

Instructions:

- Heat milk and dark hot chocolate until combined smooth.
- Add Sailor Jerry Rum, butterscotch schnapps and sea salt and stir.
- Serve in a tall mug and garnish with whipped cream and a sprinkle of cinnamon.

