

November 30 - December 6, 2006

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Toddy Training

Like a steaming bowl of chicken soup, the hot toddy has long been a what-to-drink-when-you're-sick kind of cocktail. But, come winter, this mug-worthy brew of honey, lemon, water, and alcohol becomes as much a social drink as a medicinal one, perfect for tipping back with friends after a long day on either the town or the slopes.

"It's pretty much one of those drinks for when you're out skiing or in the wintertime when it's cold," explains Rob Chirico, professional bartender and author of *Field Guide to Cocktails*. "You want something warm to drink but you don't want to give up your booze."

Of course, there's more than one kind of hot toddy. The toddy—which can be made with anything from rum to bourbon to tequila to brandy—is really just a category name for many different kinds of cocktails that are served warm. "You can make apple toddies, brandy toddies, almost anything under the sun," Chirico says, "but when I make a quick toddy for someone at the bar, it's usually lemon, honey, rum or whiskey, and hot water. That's the basis of it. But people add cinnamon, ginger, orange peel—it's one of those things that you can really be creative with."

The comforting, down-to-earth toddy is traditionally enjoyed at home, rather than out at a bar. But winter drinks are becoming more and more popular these days, especially in Colorado, and many restaurants—including some of those listed below—are now serving hip, upscale toddies complete with clever names and creative seasonal ingredients. And if it isn't on the menu, ask. The toddy ain't just for head colds anymore.

Fadó

Cold nights and long winters have made

toddies almost a national obsession in Ireland, so it makes sense that the local pubs have picked up on the tradition. The Denver outpost of Fadó, for one, serves up a couple of Irish coffee variations and a stiff, hot, whiskey toddy that incorporates Bushmills, sugar, and lemon. 1735 19th St., 303-297-0066

Wynkoop Brewing Company

It isn't on the specialty drink menu these days, but the folks at Wynkoop can still whip up a mean bourbon toddy when asked politely. It's a straight-ahead version of the classic water-sugar-alcohol recipe, but it plants a formidable fire in the gut. 1634 18th St., 303-297-2700

Conor O'Neill's

A toddy made with Irish whiskey, honey, and a clove-studded lemon is just one of Conor's winter offerings, which include several Irish coffees and a whiskey-spiked hot tea that's worth braving a blizzard for. 1922 13th St., Boulder, 303-449-1922

Zengo

In the relatively new tradition of "alternative" toddies, Zengo sometimes offers a tequila-based Cuervo concoction when the cold weather rolls in. It's occasionally listed on the drink specials menu, or can be requested at the bar. Don't be shy—what's the worst the bartender can do, call you grandma? 1610 Little Raven St., 720-904-0965—Tim Sprinkle

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DENVER

Angelo's Pizza

Angelo's Pizza is named for those tender-crusteds pies, but the Capitol Hill eatery is better known for pasta—including its mainstay, a plate of thick, chewy homemade noodles swimming in hearty marinara and anchored by plump meatballs or spicy sausage. The deliciousness is in the details: The kitchen's house Italian works alchemy with oil, herbs, and vinegar, and the half loaf of parmesan-caked garlic bread that comes with each entrée will leave no stomach unfilled—or finger unlicked. Great for: Slurping the same noodle with your paramour until your lips meet. Entrées: \$7-\$12 Key: P (620 E. 6th Ave., 303-744-3366) [JH]

Atomic Cowboy

Beer, board games, and juicy burgers are the hallmarks of this East Colfax hangout. Situated within stumbling distance of the Bluebird Theater, Atomic Cowboy attracts an eclectic mix of show-going hipsters and neighborhood regulars with its Jetsons-meets-John-Wayne motif. Burgers, offered with trimmings as mundane as tomatoes and as far-out as gyro meat, are the main draw here, but pungent garlic fries and hummus appetizers make for a decent happy-hour hotspot. Be warned: The place fills up with testosterone in a hurry on big game nights. Great for: Family cookout-style grub without the family. Entrées: \$12-\$19 Key: P, V (3237 E. Colfax Ave., 303-377-7900) [CS]