

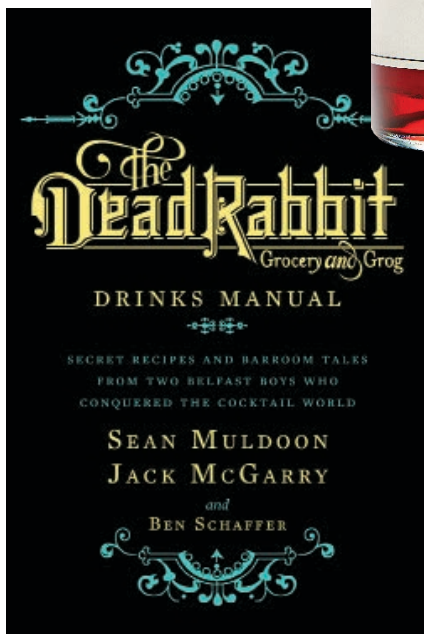
Supreme Grenadine

Southern-based Jack Rudy Cocktail Co. excels at a lot of things, but we're particularly smitten with its handcrafted small-batch grenadine. Made from pomegranate juice from a family farm in Madera, Calif., orange flower water and cane sugar, this version is the right mix of full flavor up front and zippy tropical notes on the finish. Use it to make your Ward 8, El Presidente or any other cocktail tart, sweet and pleasantly red. \$17, Mariano's, 40 S. Halsted St., 312.243.7657, marianos.com



Cool Tool

Pouring a glass of wine without pulling the cork sounds like a magic trick, but the innovative Coravin Model Two makes it a reality. A thin hollow needle passes through the foil and the cork. Next, the bottle is pressurized with inert gas, which displaces wine that's poured into a glass. When the needle is withdrawn, the cork naturally reseals itself. In other words: You can have a sip or a glass and save the rest of the bottle without exposing its contents to air. We'll drink to that. \$350, Binny's Beverage Depot, 213 W. Grand Ave., 312.332.0012, binny.com



Do-It-Yourself Mixology

In the bar world, NYC's The Dead Rabbit Grocery and Grog from Irishmen Sean Muldoon and Jack McGarry reigns supreme and has received quite a few prestigious awards since it opened in 2013. In *The Dead Rabbit Drinks Manual*, the duo shares insider tips and recipes for their meticulously researched old-school cocktails, including fizzes, flips, slings, juleps and more. Cocktail party, anyone? \$27, Houghton Mifflin Harcourt, deadrabbitnyc.com

Bar None

Your next handcrafted cocktail is a lot closer than you might think.

| By Lisa Shames |

Looking to step up your home bartending game? We have five products to help get you started.

Round Rocks

By now, everyone knows that a stellar cocktail starts—and ends—with great ice. The Ice Baller, an easy-to-use mold from Wintersmiths, made with FDA-approved food-grade silicone and stainless steel, creates a large ice ball that keeps drinks colder longer and with less dilution. Its directional-freezing capabilities mean you'll end up with ice that's crystal clear. \$85, wintersmiths.com

A Better Bitter

Bewildered about bitters? Scrappy's Bitters, founded by a Seattle bartender after years of experimentation, helps take some of the mystery out of this oh-so-necessary cocktail ingredient with its sampler set of orange, celery, Orleans and aromatic bitters. Experiment and create new drinks or use the enclosed recipe card. But be warned: The bolder, truer flavors of these bitters means a little goes a long way. \$23, awesomedrinks.com

