



Fangs a Lot

A cognac cocktail, with a bite

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BY ERICA DUECY

IT STARTED AS A LARK. THE BAR TEAM at Park City, Utah’s new dining hot spot, Silver, wanted to create a conversation piece, a statement cocktail that conveyed their playful vibe. So they revved up the classic Rattlesnake cocktail with two super-premium cognacs instead of the traditional whiskey. Shaken with Grand Marnier and lemon juice, and served in a snifter — with a floater of \$2,000-a-bottle Rémy Martin Louis XIII cognac — the restaurant’s \$50 cocktail, The Swindler, was born, all in the name of fun.

But then someone ordered one. And then another. Soon the restaurant had a hit on its hands. Realizing that the cocktail would

become a menu staple, beverage manager Shawn Hier renamed it something a little more consumer-friendly and made a few tweaks to the recipe. The most notable change was the addition of grains of paradise, which rim the glass like salt on a margarita. This ancient North African spice is used in place of the traditional recipe’s absinthe to give the updated Rattlesnake a peppery, herbal bite.

Among a certain set of cocktail enthusiasts, Silver’s Rattlesnake has become a go-to après-ski reviver. But you don’t have to visit Park City to experience this luxurious cocktail. Avoid the swindle all together by making the Rattlesnake at home. ❄️

What began as a ski-town in-joke became a Park City restaurant’s most infamous cocktail.