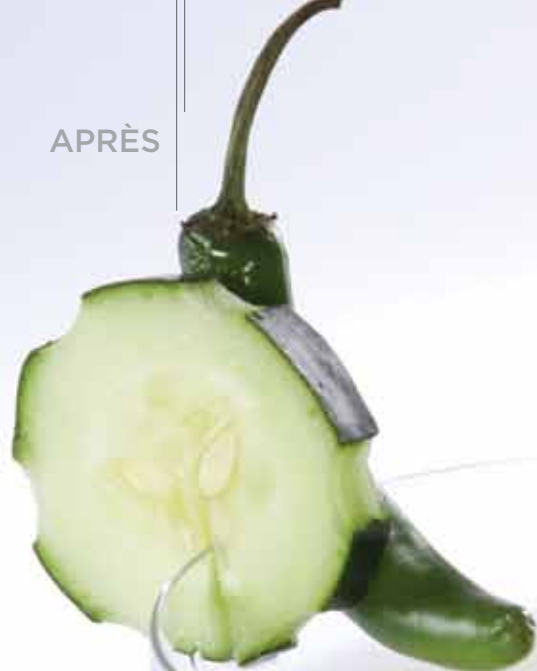


APRÈS



Launching a Kicker

A cool cocktail spices up Mammoth



BY ERICA DUECY

> MAMMOTH MOUNTAIN HAS LONG BEEN A HARBINGER of what's hot in the cool, but now its trendsetting has been perfectly distilled into a tastebud-tingling libation. Whitebark Restaurant and Lounge — a rustic-chic American restaurant and sushi bar at the Westin Monache — serves up the Fire & Ice cocktail, in which muddled cucumber and serrano chile pepper enliven a traditional caipiroska recipe of vodka, lime, and sugar.

Après-ski revelers have discovered that piquant drinks are an effective pick-me-up after a day on the slopes. Whitebark is a popular place to unwind, and the Fire & Ice cocktail is a surefire way to ignite the evening's festivities. "A lot of people drink it to start off their night," says the cocktail's creator, bar manager Justin Ferguson. "It's fresh, it's different, and it's got a kick to it."

The Fire & Ice cocktail is about more than just a hot time in a cold place. The drink was created to pay homage to the area's volcanic activity — the ski resort is located on a lava dome — and it also alludes to the drink's icy-hot therapeutic action. Rather than applying a smelly topical analgesic to those sore muscles, we recommend imbibing a few of these zippy elixirs* instead. Your bunkmates will thank you — especially if you buy another round. **🍷**

After a day out in the elements, you might consider a bit of lip balm before your first sip.