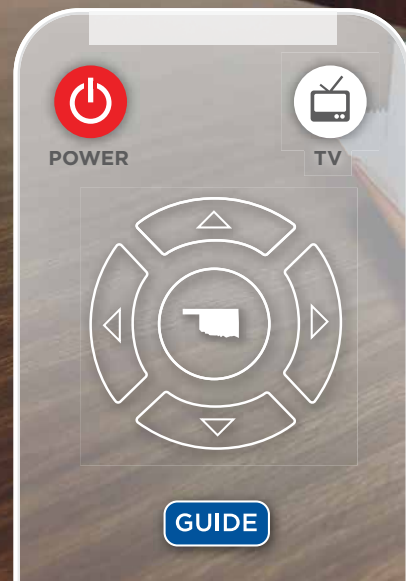


Covering,
and uncovering, the
best of Oklahoma.



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THE FOOD ISSUE

GREAT
Spirits



Few things are as satisfying as a well-made cocktail. We asked mixologists at four of Oklahoma's best bars to look to places in the state to spark ideas for new drink recipes, and they sought inspiration in the peach orchards of Porter, the stockyards of Oklahoma City, the electric streets of downtown Tulsa, and the sprawling, big-sky plains for which the state is known. The results will make any Okie want to raise a glass to home.

PHOTOGRAPHY BY LORI DUCKWORTH

CENTRAL
PLAINS

Punch

**From The Pump Bar in
Oklahoma City**

- 1½ oz. spiced rum
- ½ oz. banana liqueur
- ½ oz. fresh lime juice
- 1 oz. pineapple juice
- Dash chocolate or Angostura aromatic
bitters

Shake and strain over ice in a
sixteen-ounce glass, and top
with ginger beer.

*The Pump Bar, 2425
North Walker Avenue in
Oklahoma City, (405) 702-
8898 or pumpbar.net.*





Porter

PEACH-TINI

From The Penthouse Bar at the Mayo Hotel in Tulsa

- 2 oz. Deep Eddy lemon vodka
- 1¼ oz. Porter peach purée
- ½ oz. wild Oklahoma honey
- ¼ oz. St. Germain elderflower liqueur

Shake and strain all ingredients into a chilled martini glass with a red-sugared rim, and garnish with a Porter peach wheel.

The Penthouse Bar at the Mayo Hotel, 115 West Fifth Street in Tulsa, (918) 582-6296 or themayohotel.com/dining.

THE BRADY ON

Brady

From Valkyrie in Tulsa

- 1 oz. Scissortail bourbon
- ½ oz. Prairie Wolf Dark coffee liqueur
- ¼ oz. Fernet-Branca
- ¼ oz. 1:1 simple syrup
- 5 dashes Angostura aromatic bitters
- 4 dashes orange bitters

Stir ingredients over ice to chill, then strain into a champagne flute. Top with Hanson Brothers Mmmhops pale ale and garnish with a long orange peel.

*Valkyrie, 13 East
Mathew B. Brady Street
in Tulsa, (918) 295-2160
or valkyrietulsa.com.*





STOCKYARD *Roots*

**From Ludivine in
Oklahoma City**

- 1½ oz. Buffalo Trace bourbon
- ½ oz. Art in the Age Root spirits
- 1 bar spoon honey syrup
- 1 bar spoon Luxardo Maraschino liqueur
- 1 dash orange bitters
- 1 dash chocolate bitters

Stir with ice and strain into a rocks glass over a big ice cube. Garnish with an orange peel.

Ludivine, 805 North Hudson Avenue in Oklahoma City, (405) 778-6800 or ludivineokc.com.

On March 26, Ludivine will offer a cocktail class in which bartenders will teach attendees how to make the Stockyard Roots cocktail. For more information, call (405) 778-6800 or visit ludivineokc.com/events.