

WHERE TO DRINK: SAN FRANCISCO »

Lauren Sloss

There's no denying that San Francisco is a cocktail kind of town. With our gold miner past, and our artisanal-palatted present, ours for sipping on the hard stuff.

Of course, we want our sip balanced and distinctive. Points small-batch spirits, and we love locally produced. We want our constructed with serious purpose sense of playfulness, as well.

San Francisco Cocktail Week aimed all of these elements of the city's and then some. With everything vodka-paired dinners to an 'Alto there was no shortage of drink settings in which to enjoy them.

We stopped by a few of Cocktail lovers, and of course, sample the



Cocktail Coconuts!

Freshly-hacked coconuts are filled with coconut, lemongrass, lime juice, Falernum syrup, Smith & Cross rum, and **MOMOKAWA Moonstone Coconut Lemongrass sake**. An added bonus—fresh coconut water served on the side for hydration purposes.

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the show for me. And that's from a girl with obvious hometown pride.)