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## Bottoms up! Cocktails to keep you cool

Pleasure Island drinks will keep you cool

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Here we are in the dog days of summer, and with no major holidays ahead until Labor Day, there's not much to keep you cool except for the Gulf water or your air conditioned home.

But if you're like many islanders, you can relax in the a/c of your favorite watering hole.

This week, the Pelican once again comes out with its annual Drinks of the Island issue.

Yes, that guide to the tastiest high octane adult beverages you should sample before the summer is out. From fattening dessert drinks to high octane shots, the bartenders of Perdido Key and Pleasure Island are ready to pour your flavor.

The Pelican did a little bar hopping of its own, and came up with some classic island concoctions. So, get off the couch, belly up to the bar and enjoy an exotic alcoholic beverage at any of Pleasure Island's watering holes. From hydraulic diets and liquid lunches to dessert drinks, we've done some research and tapped area bartenders for exotic and not-so exotic drinks to try this summer. Cheers!

When it comes to enjoying a cocktail on the island, there might be no better way to do so than by sipping a fruity and tropical adult beverage (complete with paper umbrella) while watching the sunset over the Intracoastal Waterway. Be warned, also known as specialty or signature drinks, these seemingly harmless fruit juice-based delights are made with strong liquors and will creep up on the unsuspecting patron.

Here are a couple of suggestions.

### Voodoo Juice

At Tiki Bar at Purple Parrot, bartender Peter Panagos will mix up two of his specialties, Voodoo Juice and Puerotorican Delight.

The Voodoo Juice consists of five different flavored rums mixed with cranberry juice, orange juice, pineapple juice and topped with dark rum. It's a \$7, 12-ounce drink that'll have you feeling like you're in the Caribbean, especially if you sip this bad boy by the pool or under the tiki hut. 13555

Details: Tiki Bar at Purple Parrot, Perdido Key Drive, (256) 990-7592.

### Orange Beachade

Our next two specialty drinks you can only find at Live Bait at The Wharf; the Orange Beachade and The Wharf Water.

The Orange Beachade is a clever twist on a lemonade, except it's prepared with Absolute Mandarin, banana liquor and orange juice.

No, The Wharf Water doesn't have an H2O base, but it is a high octane beverage made with all the clear basics; vodka, rum, gin, plus Blue Curacao and a dash of sour mix, if bartender Barbara Bozman has the room.

Garnished with a cherry and orange slice, both these masterpieces will cost you \$8 each, but you won't need more than one.

Details: Live Bait at The Wharf, Main Street at Boggy Point, (251) 224-2248.

## Fish Kisses

Fishtales at The Wharf offers a view, great food, plus two tasty drinks, Fish Kisses and its twist on the bushwacker.

Fish Kisses is a sweet, tequila drink mixed with Chambord, Malibu rum, orange juice, pineapple juice and served in margarita glass with a sugar along the rim.

This \$7 specialty drink is sweet, but don't let that fool you. Its bushwacker rivals the best from The Key to Gulf Shores, but lined with Hershey's chocolate syrup and cherry garnish and you've got a new flair on an old drink.

Details: Fishtales at The Wharf. 4673 Wharf Parkway, (251) 224-1910.

## Drinks for the beach bum

At The Hangout in Gulf Shores, bartender Lucretia McNeil mixes three tasty (yet mysterious) cocktails, The Hang Ten, Limbo and Surf's Up.

Unwilling to disclose said drinks, trust me when I say these are refreshing and light drinks, perfect for the beach.

Once you try these delights, you can taste the combination of rum, sour mix and refreshing fruit juices. Hey, does it really matter what's in it when you're hanging out with friends at a place like the Hangout? The drinks will run you about \$6, but are well worth it.

Details: The Hangout, 101 East Beach Boulevard, Gulf Shores, (251) 948-3030, [www.thehangoutal.com](http://www.thehangoutal.com).

## Kim's Concoction

Some specialty drinks are so special that the drink is named after the bartender who invented it. Such is the case with Kim's Concoction at Guy Harvey's Island Grill.

Mix Malibu Rum, Captain Morgan spicy rum, crème de banana, Midori, cranberry juice, orange juice, pineapple juice and a splash of pina colada mix and you've got a party in a glass. Kim's Concoction will set you back just under \$8.

Details: Guy Harvey's Island Grill, (251) 224-8180, [www.guyharveysislandshop.com](http://www.guyharveysislandshop.com).

## Drinks that'll start your car

Take a pen out for our next three tropical drinks, which you can make at home or let bartender extraordinaire Casey Stewart make them for you at Hub Stacey's on the Point.

First is the Blue Margarita, a dynamite cocktail made with tequila, Blue Curacao, sour mix, pineapple juice and a dash of orange juice.

Next is the Grape Koolaid with Blue Curacao, Three Olives Grape, sour mix and garnish with grapes, if you have them. If you don't have grapes, a cherry will suffice.

Lastly, the classic Rum Punch consists of lots of rum, orange juice, cranberry juice, pineapple and whatever else you ask the innkeeper to toss into the mix. These are three island standards that can also serve to fuel your car if you run out of petrol in the parking lot.

Details: Hub Stacey's, 5181 Galvez Landing, Perdido Bay, (850) 497-0071.

## The dreaded L.I.T

The mere mention of a Long Island Iced Tea can send chills up many a spine. The Reef in Perdido Key specializes in the Long Island Iced Tea and, in fact, serves so many that the bartenders will give you a taxi phone number with the drink.

While several recipes exist, one really need only pour whatever's behind the bar into a large glass, top with sour mix, a splash of Coke, then promptly heave the car keys into the Gulf of Mexico.

Long Island Iced Tea; vodka, gin, white rum, tequila, triple sec, sour lemon mix, splash of Coke, garnish with lemon. My recommendation is ordering top shelf liquor, which you'll shell out about \$12 for, but you won't feel as bad the next day.

Details: The Reef, 13595 Perdido Key Drive, Perdido Key, 850-492-9020..

## Delicious brain freezers

If you're a weekend warrior type of drinker, then you probably enjoy a refreshing frozen alcoholic drink topped with whipped cream.

These tasty concoctions continue to be one of the most ordered beverages, and just about every place on the island has a blender ready to go. But nobody offers more frozen and blended drinks like The Big Easy Daiquiri Bar at The Wharf.

One frozen concoction you'll find there is its Orange Octane. This 16-ounce dessert drink is made with orange juice and vodka, plus the equivalent of 190 proof liquor.

A sixteen ounce is \$7.50 and the big daddy, at 24 ounces, will cost \$9.

Details: Big Easy Daiquiri Bar, 4985 Wharf Parkway, The Wharf, Orange Beach, (251) 224-1780.

## 'Wastin' away again in Margaritaville'

You don't have to head south of the border to find a superb margarita, but for one of the best

margaritas around here, you can visit Vallarta's on Perdido Key, which offers the best margaritas on the island.

Or, head west into Gulf Shores.

There, Tequila West Beach serves a true Mexican margarita, frozen or on the rocks. Its 45-ounce, yes that's a four and a five, ounce top shelf margarita on the rocks, will run \$13. Don't plan on getting behind the wheel after this south of the border creation.

Details: Tequila West Beach, 610 West Beach Boulevard, Gulf Shores, (251) 540-2588.

## Martini mania

We all love the beachside eateries and the easy lifestyle that is Pleasure Island — it's the reason we live here, but once in a while you have to let the lounge lizard emerge.

When that happens, it usually means nighttime, dancing threads and that can only mean martini time.

The Jellyfish at Villagio boast hundreds of martini recipes, including its Key Lime Pie Martini, a tasty dessert martini with a serious kick for \$8.50.

The J'Fish can also whip up a Lost Key Lemonade, made with vodka, fresh lemon, mint and rimmed with sugar for \$7. Bartender Stephen Shelton puts his personal touch on a martini he calls, Boston Girl, a top shelf, dark red martini that'll run \$8.50.

Details: Jellyfish, 13700 Perdido Key Drive at Villagio, 850-332-6532.

## Hair of the dog

And once you've blown the night consuming martinis at the Jellyfish, you and your mates might want to get some food in you, and one of the best brunches around is at Tacky Jack's in Orange Beach. While you're there, try its Bloody Mary because you'll probably need it to get "right." Its Bloody Mary is thick, spicy and even comes with some vegetables in it. Too spicy? Then try Tacky Jack's margarita on the rocks. Nothing fancy, just tequila, triple sec and a touch of sour mix to get over the previous night.

Details: Tacky Jack's, 27206 Safe Harbor Drive, 251-981-4144, [www.tackyjacks.com](http://www.tackyjacks.com).

## Bushwacked

If there's a frozen concoction that is synonymous with Pleasure Island, then it is the bushwhacker, and now that "Bushwacker Billy" has moved on to Key West, there will no doubt be more of the thick stuff at the Flora-Bama.

The legendary roadhouse in Perdido Key may have the best bushwhacker on the barrier island, but don't ask for the recipe because they'll have to kill you if they tell you. But don't worry, they won't tell you.

Just be careful with the bushwhacker — this is not a dessert cocktail and one too many of these and you might find yourself bushwacked for the night. Although there are several variations, this is your basic bushwacker recipe; dark rum, crème de cacao, Kahlua, crème of coconut, milk or cream, can substitute with vanilla ice cream.

Details: Flora-Bama, 17401 Perdido Key Drive, Perdido Key, (850) 492-0611.

## Last call

Even living on Pleasure Island life can get stressful. It's in those times that the tough get going and the . . . nah. That's when the need for a good stiff drink just might be in order. And hey, a drink is well, a drink.

Here's a few trademark Redneck Riviera shooters. So, know when to call it a night, pinch that nose, lift the glass to your lips, throw the head back and down the hatch.

Below are a few tasty and effective shooters to conclude the night. Here's to your health!

Two popular shots with the younger (but over 21) patrons are the Lemon Drop and Red Snapper, two tart-like shots that will require a beer chaser in order to prevent the face from contorting into a Halloween mask.

Lemon Drop shot; Absolute Citron, sugar on rim, lemon wedge, shaken, served chilled.

Red Snapper shot; Crown Royal Amaretto, cranberry juice, shaken, served chilled.

Most of these will run around \$4 each.

## Other popular drinks of the island

Drinking on the barrier island is an experience, and if you're skilled and disciplined at pacing yourself (impossible on Pleasure Island) then you'll want to sample the island's signature cocktails, those alcoholic beverages that every gin mill, tavern, honky tonk, watering hole and restaurant serve to hearty patrons in copious amounts. Bottoms up!

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