



Who doesn't love a smoked cocktail? Working with **smoke adds flavor**, but more importantly a heavy dose of drama and intrigue.

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In our new series, we're sharing the creative ways hospitality workers are garnishing their drinks and the brands launching new and improved tools that help make drinks look good. After all, the right garnish can make even the simplest drink feel like liquid luxury.

From **smoked simple syrups** and ingredients, and smoke rinsed glasses, to topping your cocktail with smoke bubbles or a smoke-filled cloche – there are plenty of ways to add a dose of flavor to your drink.

One of the ways to amp up your bar's game is to make your smoke-based garnish more interactive. With many consumers heading back to bars and restaurants for the first time in a year, they're looking for memorable and dynamic service. Working with smoke can help satisfy that itch in a way that's lower effort for the bartender while still offering a dramatic and exciting experience to the guest.



Balboa Bay Resort Whiskey Cart Smoke Box

At the **Balboa Bay Resort**, the A+O restaurant just launched a Smoked Whiskey Cart that brings the smoked cocktail experience tableside. The restaurant offers a wide range of whiskey options with four wood chip styles to choose from – mesquite, applewood, hickory, and cherrywood. Each cocktail is served with a toasted cinnamon stick placed into a smokebox.