

FOOD & WINE

INSPIRATION SERVED DAILY

DRINK THIS NOW

5 Pumpkin Spice Cocktails

BY JUSTINE STERLING | POSTED OCTOBER 9, 2014 AT 6:00PM EDT



The Mai Chai at Park Avenue Autumn
Courtesy of Park Avenue Autumn

We can all agree that pumpkin spice lattes have had more than their fair share of the fall spotlight. It's time for coffee to move over and make room for a much better pumpkin pairing—booze. And it's not just pumpkin old-fashioneds or Manhattans like you might expect. While rich, dark spirits like aged rum and whiskey are predictably terrific mixed with sweet pumpkin and traditional fall spices like cinnamon and nutmeg, bartenders are finding ways to include aromatic spirits like gin and vodka in seasonal, pumpkin-y drinks.

Here, five pumpkin spice cocktails from across the country for pumpkin spice enthusiasts as well as those who couldn't

care less about pumpkin but just want a cozy, autumnal drink.

Park Avenue Autumn; New York City

The Mai Chai is a fall take on a classic tiki cocktail. Bartenders shake chai-infused rum with house-made toasted pumpkin seed orgeat, lime juice and pumpkin butter. It's served in a frozen, hollowed out Delicata squash instead of the tiki-typical pineapple.