

STILL

Hungry?

story by **CULLEN CURTISS**

MASS ASCENSION

THE ACRE
by **SHAWN WEED, CHEF AND OWNER**

“It’s our favorite drink to sip and savor on a crisp autumn morning during our favorite event of the year!”

2 shots espresso
½ ounce hazelnut syrup
1 ounce pumpkin pie syrup
10 ounces steamed almond milk (or your milk of choice)
Non-dairy whipped cream
Allspice for garnish

Pour espresso over steamed milk and syrups. Stir and then garnish with whipped cream and a dash of allspice!

Purchase for \$5 at The Acre, located at 4410 Wyoming Blvd NE in Albuquerque, 505.299.6973, theacrerestaurant.com.

AFTERGLOW

ZINC WINE BAR & BISTRO
by **ADAM YBARRA, BARTENDER**

“As a child, my favorite part of the Balloon Fiesta was attending the evening balloon glow. On a chilly night, with some hot cocoa, feeling the warm rush from the torches is still a vivid memory. Afterglow is a flame-inspired cocktail, named after one of my favorite childhood memories.”

1 teaspoon house-made orange simple syrup
2 ounces Taos Lightning Rye Whiskey
A couple dashes habanero bitters

Serve over one large ice cube. Garnish with a burnt orange peel.

Purchase for \$10 at Zinc Wine Bar & Bistro, located at 3009 Central Ave., NE in Albuquerque, 505.254.9462, zincabq.com.

In its 47th year, the Albuquerque International Balloon Fiesta hosts more than 500 hot air orbs in the azure skies above our fair Duke City, Oct. 6-14. Pilots hail from 16 different countries, and the majority of spectators, approaching the million mark, hail from outside of New Mexico. These numbers humble the 13 balloons and 10,000 spectators that launched the event back in 1972 when the inspired first ascension rose above the parking lot of Coronado Center Mall!

Each year since has been inspired as well, and we credit the steady growth in popularity, in part, to a gracious host city (as well as our October climate, and what’s come to be called the “Albuquerque Box”—generally ideal weather patterns and always favorable topography).

So, this month’s *Still Hungry?* recognizes some of ABQ’s hosts—a handful of fine restaurants that will sate parched balloon enthusiasts with a special drink. Cross their thresholds to ascend a glass on site or craft at home with visions of colorful flying globes against our perfect skies.

VARA SILVERHEAD ESCAPE

VARA WINES
by THE BALLOONISTS OF THE ALBUQUERQUE
AEROSTAT ASCENSION ASSOCIATION

“[The Vara Silverhead Escape] was the winner of a contest sponsored by Vara Winery in which dozens of recipes were submitted, this post-flight drink with a local twist (jalapeño) is just like flying a balloon—it provides a pleasant flight into wonderment.”

1 ounce ginger liqueur
1 ounce fresh lime juice
1/2 ounce cane syrup
3 ounces VARA Silverhead Brut Cava
Finish with a lime wheel slice and jalapeño wheel slice

In a mixing glass combine; ginger liqueur, fresh lime juice, cane syrup and ice. Shake gently and pour over ice in a double rocks glass, finish by topping with VARA Silverhead Brut Cava and gently stir. Garnish with fresh lime and jalapeño wheel slices.

Purchase for \$8 at Vara Wines, located at 315 Alameda Blvd. NE, Albuquerque, NM,

FIESTA SUNRISE

GRUET WINERY

“Balloon Fiesta is the most exciting time of year for us! We’ll be rolling out our Fiesta Sunrise cocktail that is made with our Gruet Blanc de Noirs and cranberry syrup, which has hints of orange peel, cinnamon and rosemary and is a perfect compliment to the brisk mornings of Fiesta.” By all the bubbly folk at Gruet

5 ounces Blanc de Noirs
1 ounce cranberry syrup

Garnish with a sugared rim and an orange slice.

Purchase for \$10 at Gruet Winery Tasting Room, located at 8400 Pan American Freeway NE in Albuquerque, 505.821.0055, gruetwinery.com.

SUNRISE SPRITZ

**CAMPO AT LOS POBLANOS
HISTORIC INN & ORGANIC FARM**
by DYLAN STORMENT AND MATT
DICKINSON, BARTENDERS

“Inspired by Balloon Fiesta, Campo wanted an uplifting, refreshing taste of New Mexico. Our Sunrise Spritz is easy to make at home, or come enjoy one on our beautiful patio and watch the balloons float by.”

1 Tablespoon Los Poblanos blueberry lavender jam
1 ounce Lillet Blanc
5 ounces Gruet
1/2 ounce Aperol floated on top
Lemon twist and cherry to garnish

Spoon the jam into a glass, add the Lillet Blanc, followed by the sparkling wine and finish with the Aperol. Skewer the garnishes.

Purchase for \$14 at Campo at Los Poblanos Historic Inn & Organic Farm, located at 4803 Rio Grande Blvd NW in Los Ranchos de Albuquerque, 505.338.1625, lospoblanos.com.