

Hot, Boozy, Tastes Like Pho

January means post-holiday hangovers, unfortunate weather, and the grudging realization that, just like last year, you probably won't keep any of the resolutions you've made. That, in turn, makes the month an ideal time to seek out the comforting embrace of a hot, boozy drink. Thankfully, the Bay Area's cocktail renaissance has brought the warm cocktail to a place far, far beyond the hot toddy: Today, bartenders will do almost anything to turn up the temperature—even making liquored-up home-cooked Thai coconut soup. Here are six hot tickets.

TROU NORMAND CAFE GASCOGNE (\$15)

Coffee was basically designed to be spiked with brandy, and Thad Vogler obliges with this happy little brew of coffee, sugar, armagnac, and cream. It'll warm you to the soles of your feet while growing hair on your chest.

140 NEW MONTGOMERY ST. (NEAR MINNA ST.), 415-975-0876

THE DOUBLE STANDARD EL CHAMPURRADO (\$11)

Double Standard owner Ali Tahsini's concoction is a riff on atole, a warm, corn-based Mexican drink; his version, which involves mezcal, Ancho Reyes, and orange zest, tastes like a hot chocolate with some secrets to tell. 424 TELEGRAPH AVE. (AT 24TH ST.), OAKLAND, 510-879-7601



BLACKBIRD MIGHTY HEALTHY (\$12)

Blackbird bartender Matt Grippo had pho on his mind when he created this savory cocktail named after a Ghostface Killah song. He began with a base of tom kha phak, or Thai coconut soup, and spiked it with St. George green-chili vodka. The result will clear your sinuses, just like a good Thai curry should.

2124 MARKET ST. (NEAR CHURCH ST.), 415-503-0630



ELIXIR KENTUCKY PILGRIM (\$12)

The so-called Wild Turkey Thanksgiving infusion—a mix of Wild Turkey, cardamom, cranberries, and cinnamon sticks—lends a homey twist to this concoction from Elixir proprietor H. Joseph Ehrmann. If Thanksgiving were celebrated on a speeding motorcycle, this is what it would taste like.

3200 16TH ST. (AT GUERRERO ST.) 415-552-1633

WHITECHAPEL WHITECHAPEL WINTER WARMER (\$12)

Orange and lemon juice give a nice citrus slap to this sultry blend of London dry gin, malmsey madeira, and spiced brown-sugar syrup. Created by bar manager Alex Smith, it's normally served as a \$44 bowl drink called the Warm Winter Bowl; this is the off-the-menu individual portion.

600 POLK ST. (AT TURK ST.), 415-292-5800

CAFE DU NORD CAROL DODA (\$12)

This sweet but gutsy tippie named for the late legendary stripper gets its welcome blast of heat from chipotle and its softer side from a dose of white chocolate. Infused with rum and Mandarine Napoléon, it was created before Doda's passing in November by Bon Vivants creative director Morgan Schick. "But," he says, "it means a little bit more now."

2174 MARKET ST. (NEAR SANCHEZ ST.), 415-471-2969