

VEGAS



TIM & FAITH

Country's favorite couple likes Vegas—and the Venetian—so much, they're staying!

THE MOST FABULOUS GIFTS ON THE STRIP

PLUS ZAC POSEN
SCOTT CONANT
DAVID COPPERFIELD

'Tis the season for cloved orange garnishes at Petrossian Bar.

Hot Holiday Helpers

DOES THE WEATHER OUTSIDE LOOK FRIGHTFUL? THEN COZY UP TO THE CITY'S MOST DELIGHTFUL SEASONAL COCKTAILS.

BY ASHLEY TOMLIN



Border Grill

Both fun and scrumptious, the Mexican Hot Chocolate blends traditional Ibarra hot chocolate with spicy Peligroso cinnamon tequila liqueur. Whipped cream and a cinnamon stick on top complete the very tasty picture. **Mandalay Bay, 702-632-7403; mandalaybay.com**

Commonwealth

This Fremont East nightspot known for its civilized atmosphere has a selection of cocktails designed to warm up any winter night. Start with the rustic but sultry Along Came a Cider, a blend of musky bourbon and cinnamon whiskey, tinged with honey and ginger, plus apple cider to give it that fruity spirit. The garnish? A fresh slice of bright red apple. Or sample the dark and mysterious Whisker Rub, a rich blend of cognac, Grand Marnier, and coffee liqueur. A pillow of cream and a bright red swirl of bitters resting in the middle add a festive holiday feel. **525 E. Fremont St., 702-445-6400; commonwealthlv.com**

Hyde

Sweet, smooth, and spicy all at once, the Chai Tini takes the chill off ever so gently. Brewed chai infuses the drink with exotic but comforting Eastern flavor, while Bailey's and Absolut Vanilia add a creamy finish. On top? A dash of cinnamon, of course. A seductive drink for a seductive nightspot. **Bellagio, 702-693-8700; hydebellagio.com**

Ice Rink at Cosmopolitan

Feeling the chill? A sip of the Campfire Delight—made with Van Gogh Dutch Chocolate vodka and Mozart Black dark chocolate liqueur mixed with RumChata and topped with graham crackers, chocolate, and roasted marshmallows—will warm you up. It recalls those good times around the campfire, if everyone around the campfire had been of drinking age. **Cosmopolitan, 702-698-7000; cosmopolitanlasvegas.com**

Ignite Lounge

The mixologists at Monte Carlo love hot buttered rum enough to create their own proprietary mix for the drink. It's a worthy springboard for the Pyrat XO Reserve rum and warming apple cider that come next; on top goes a dollop of fresh whipped cream. The drink is available at bars throughout the resort during the season. **Monte Carlo, 702-730-7777; montecarlo.com**

La Cave Wine and Food Hideaway

Is the very end your favorite part of a holiday meal? Then head to Wynn's elegant wine bar and lounge for the decadent Pumpkin PieTini, fashioned from Ciroc Amaretto vodka and pumpkin pie and chai tea liqueurs, and finished with a touch of vanilla liqueur. This isn't merely a dessertlike drink; it's dessert. In a martini glass. **Wynn Las Vegas, 702-770-7375; wyynnlasvegas.com**

Petrossian Bar

A luxurious twist on the hot toddy, Petrossian Bar's ruby-red 'Tis the Season kicks off with citrusy Absolut Mandarin, integrating decadent amaretto, spicy-sweet gingerbread syrup, and crimson pomegranate juice. Garnished with a sweet-smelling clove-spiked orange and served in a martini glass, this drink makes any day merry and bright. **Bellagio, 702-693-7111; bellagio.com**

Rao's

Cap off an evening of retro-riffic red-sauce cuisine with the warming Royal Velvet. Beginning with a smooth, masculine blend of Crown Royal Maple and smoky Glenmorangie 10 Year Scotch, it's sweetened with Cruzan's decadent Velvet Cinn rum-infused horchata, the Spanish bar mainstay Licor 43, and a dash of cinnamon. **Caesars Palace, 702-731-7267; caesarspalace.com**

Trevi

If you've shopped until you dropped, this Forum Shops people-watching spot has the perfect recipe for recharging your batteries. Its candy cane-inspired Happy Hollytini is a mixture of peppermint schnapps, Bailey's, and vanilla vodka. A swirled red-stripe garnish made with white chocolate and a crushed peppermint candy rim make this one a sweets lover's dream. **Forum Shops at Caesars, 702-735-4663; trevi-italian.com** V

LIQUID DINNER

Cosmopolitan mixologist **Mariena Mercer** takes you home for the holidays.



This season, Chandelier Bar offers a cheekily nostalgic cocktail tasting flight. From a cranberry and brandy load-off to the herbal, rye-based middle and ending with a bourbon drink blending essences of cinnamon, pecan, and squash, *Cowboys & Indians* pays homage to family holiday dinners past. "It's an experiential cocktail, a visceral experience that speaks to all of your senses in a subjective way," says mixologist Mariena Mercer. "The pairing tastes, smells, and looks like the holidays without being too literal."



Cowboys & Indians at Chandelier Bar.