

## Drawing a Chenin Blanc?

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Fri. 22 Jan '10

**Drinks** | CHICAGO

## Swig Easy

*Spend a sultry (winter) afternoon at Roof*

January weather has been frightful. But Chicago bars' knee-jerk reaction--a flurry of hot drinks--is delightful.



And one of the finest places for sipping a steaming mid-afternoon drink is Roof, TheWit's 27th-floor lounge that bounces at night, but takes on a bright, peaceful tone during the day.

Cradle a hot toddy (\$12) before the flickering fire; the combination of blended scotch, maple syrup, lemon and grated nutmeg is bartender Jonny Abens's idea of what a log cabin should taste like.

His hot buttered rum (\$12) is unapologetically creamy: Melted butter, brown sugar, molasses, spices, vanilla ice cream and spiced rum are topped with a gratuitous dollop of whipped cream.

The star on the list is a cocktail connoisseur's version of an Irish coffee. The Cognac-spiked Café à la Sazerac ([click here to download the recipe](#)) is an homage to the [historic drink](#), but with Sambuca standing in for absinthe and a few shots of TheWit's custom blend of Intelligentsia coffee adding the caffeinated kick. Peychaud's bitters, drizzled on a garnish of whipped cream (\$12), top it all off.

As they say, (tweaked) imitation is the sincerest form of flattery.

Roof at theWit Hotel, 201 N. State St. (at Lake St.); 312-239-9501 or [roofonthewit.therestaurantsatthewit.com](http://roofonthewit.therestaurantsatthewit.com)

CHECKOUT

*Roof's Cocktail Menu (pdf)*

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SET

### The Big Easy

Craving more N'awlins after your Sazerac coffee? Head to this new Hyde Park restaurant (at 1660 E. 55th St.; 773-643-5500) for po' boys, jambalaya and pies.

SET

### Karyn's on Green

The newest restaurant from raw-food maven [Karyn Calabrese](#) is now open (at 130 S. Green St.; 312-226-6155), with a full bar of sustainably minded beer, wine and spirits.

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