

By RYAN HUME
FOR COAST WEEKEND

As the seasons change, so do ingredients, appetites and staff.

A recent visit to the Adrift Hotel's Pickled Fish, located four floors above a sand-swept edge of the Long Beach Peninsula, coincided with the launch of a new fall bar menu. This rejuvenation is pastry cook and recently appointed bar manager Shelby Dodson's first stab at a new, seasonally rotating cocktail list.

One standout in the current lineup is the La Mistycal.

Dodson said this cocktail was christened after a deliciously confused typo on the Mezcal Yuu Baal website, which suffers somewhat magically when translated into English. Quoted in full, the description reads, "the



PHOTO BY RYAN HUME

La Mistycal

traditions of the native Oaxacan producers of mezcal, that of which the complete process of production is artisanal impregnating in each of its products the mistycal, the exotic, and the absolutely delightful taste that makes this majestic drink."

And really, who wouldn't want the word "misty" locked inside of their "mystical" as the rains and fog return to the Lower Columbia?

As it's been said many times before, autumn is all about transitions, though there are always some folk resistant to change. For those not yet ready to give up their summer tequila, the La Mistycal is a perfect stepping stone into fall weather. Keep your tequila base, but let the rich, sunken smokiness of the mezcal and the sweet sting of the spiced apple shrub, a drink-ing vinegar percolating with the mulled flavors of cinnamon, clove and all spice, usher you into the season and prepare you for the warm treats that await during the upcoming holidays.

La Mistycal

1 1/2 ounces Zapopan tequila

1/2 ounce Mezcal Yuu Baal
1 1/2 ounces spiced apple shrub*
Lemon rind
Spiced apple wedge
Ice

Pour the tequila, mezcal and shrub into a cocktail shaker. Shake until cold and strain into a stemmed port or cocktail glass. Garnish with the lemon rind and spiced apple wedge.

*Pickled Fish makes this autumnal shrub in-house.

Wedges of Granny Smith apples are soaked in a combination of apple cider vinegar and Calvados apple brandy spiked with a mix of cinnamon, clove and all spice. Bring the pot just to a boil, remove from heat and then let steep for fifteen minutes before straining out the liquid into a nonreactive container for storage. Use the leftover spiced apple wedges as garnish.

—Recipe courtesy of Shelby Dodson, bar manager, Pickled Fish, Adrift Hotel, Long Beach, Washington

CW

HALLOWEEN HAPPENINGS

Kids Halloween Drawing Contest

Show us spooky! Show us silly!
Show us your drawing of Halloween!

Age groups: 3-4 5-6 7-8 9-10

Please include Name, age and phone number.

Bring your art into The Daily Astorian office
Submission deadline is October 27th at 5pm

We will announce the 1st and 2nd
place winners October 31st and
debut your piece of art for all to see!



Come trick-or-treat
at Clatsop Care!
The residents of Clatsop Care
will be passing out treats
from 3-5pm on
Halloween Day.
Please stop in
and see us!
646 16th Street, Astoria

CLATSOP CARE
HEALTH DISTRICT

REASONS TO COME BACK TO

VIDEO HORIZONS

ALL CATEGORY
Horror Movies
99¢/3 NIGHTS

Good through 10/31/17

750 ASTOR ST., ASTORIA • 503-325-7310

videohorizons.formovies.com

...for movie release dates, previews and more!!



SEE
FREDDY KRUEGER
AT VIDEO HORIZONS...
IF YOU DARE!

Clatsop Retirement Village is the place to trick-and-treat
With many friendly faces and bowls of candies sweet
Young children are invited to travel from floor to floor
And places to visit will be marked clearly on each door
No need to fret about the traffic or the weather
Traveling about the CRV building is warmer, drier, and safer
Little Goblins are welcomed from six until eight
It will be lots of fun! Don't come late!

6-8pm HALLOWEEN
974 Olney Ave. Astoria

CLATSOP CARE
HEALTH DISTRICT