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Story and photos by
RYAN HUME
FOR COAST WEEKEND

I recently pulled up a stool at Carruthers' immense marble bar in hopes of finding a glass chock-full of holiday cheer. (They did, after all, host a holiday bazaar earlier this week.)

Figs have long been associated with a number of different holidays. They are sunk into puddings and cakes for Christmas, often present on the table for Rosh Hashanah, the Jewish New Year, and are traditionally stuffed and given as gifts during the Muslim holiday Eid al-Fitr, which celebrates the end of fasting at the close of Ramadan.

With Carruthers' Go Figure, available off their signature cocktail list, you can now get your fig fix alongside your Christmas whiskey, too.

Like the cocktail's punny name implies (Go Fig-ure, get it?), the fig runs to the front of your palette with the sugar emphasizing the fruit's natural sweetness. The sherry adds depth to the whiskey, and the notes provided by the orange and bitters would not be out of place in a holiday dessert.

All in all, a good example that a cocktail need not be served hot to provide warmth and comfort on a chilly December night.

GO FIGURE

2 ounces fig-infused rye whiskey*
1 ounce golden sherry
1 sugar cube
3 dashes angostura bitters
Slice of orange
Orange peel
A Luxardo or other maraschino cherry
Ice

While you chill a rocks glass in the freezer, muddle the sugar cube, orange slice and bitters in a cocktail shaker. Pour in the fig-infused rye

COLUMBIA BAR

Carruthers' Go Figure



Ingrid Dugan, a bartender at Carruthers, with the restaurant's drink Go Figure



Carruthers' Go Figure

whiskey and sherry and stir for about 30 seconds. Strain into a chilled glass filled with ice and garnish with a generous graft of orange peel. Pierce the cherry with a toothpick or skewer and

suspend across the brim of the glass.

*Carruthers infuses its own fig-spiked rye using about 1 1/2 cups of fresh figs per 750 ml bottle of Old Overholt rye whiskey. David Licitra, Carruthers' bar manager, likes to use Overholt as it tends to be a bit spicier than your average rye, and the sweetness of the figs balances that out. Licitra also mentioned that it takes about two weeks of storage in a cold dark place for any flavor to come through, so plan accordingly.

—Recipe courtesy of David Licitra, bar manager, Carruthers, Astoria, Oregon; pour provided by Ingrid Dugan, bartender 