



dress dine drink dance

D.I.S.T

JAKE LOCKER

UW'S BIG
DAWG ON
CAMPUS

HAVE YOU
GOTTEN YOUR
HARD ROCK
ON?

**AMBER
LANCASTER**

YOUR FAVORITE
GIRL NEXT DOOR!

MOLECULAR
COOKING

THE YEAR
2020
A GLIMPSE
INTO THE
FUTURE!

+
**SALTY S
URBANE
DNA 2050
HEAD LIKE A KITE**

JUNE 2010 THE FUTURE ISSUE



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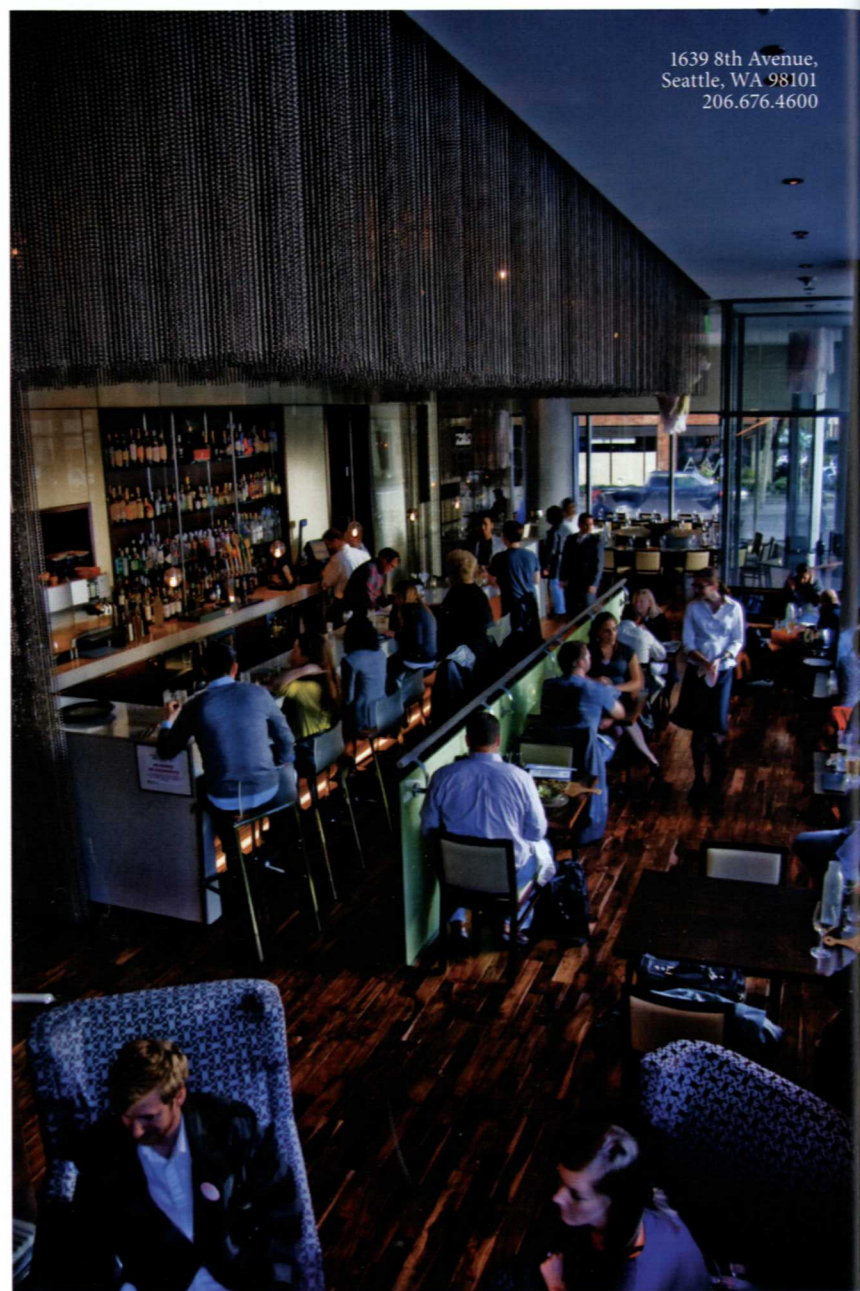
www.dlistmagazine.com



URBANE

Going green isn't supposed to look or taste this good. Sleek, clean and green meet at Urbane, the anchor tenant of the sparkling Olive 8 high-rise hotel and condominiums. The airy, modern spot features a spacious bar and restaurant, both of which utilize local food sources - most raw ingredients are

gathered within 200 miles, their Web site boasts - and extends to Washington and Oregon wines and (for now) Washington microbrews. The concept of sustainable food sources is in unison with the construction of the Olive 8 building, which is the first LEED silver certified residence in Seattle.



1639 8th Avenue,
Seattle, WA 98101
206.676.4600

EFFEN IN LOVE

The combination of Effen black cherry vodka, Maysara Roseena and Rose Water may sound a bit...well...girly. But this complex cocktail will make any tough guy blush.



GRILLED ORANGE MARGARITA

1.5 oz Sauza Tequila Silver
House Margarita Mix
Served up in a salt rimmed martini glass
Garnished with a grilled orange peel



CUCUMBER SAGE SANGRIA

Chateau St. Michelle Sauvignon Blanc, St. Germaine, Cucumber and Sage are a delightful pairing on this spin on a classic.

THE DRINK

Sean Halligan, the brain behind the bar at Urbane, has constructed a stellar staff of crafty bartenders to deliver an impressive array of cocktails. It's a deliberate and selective cocktail menu that means no drink resembles another; important when almost half the signature drinks feature St. Germaine. One highlight is the Bel-Air, a glamorous title for a high powered citrus taste. Featuring Absolut vodka, St. Germaine and grapefruit juice, it sounds basic, but downing one at the sleek Urbane bar never felt classier.

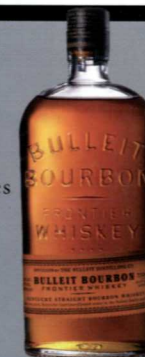
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COCKTAIL CORNER TOM BULLEIT

Bulleit Bourbon can make any vodka-loving lady sing the praises of this classic Kentucky spirit.



"The B.L.T (Bourbon, Lemon, Tonic) is a great summer cocktail that anyone can enjoy, even the non Bourbon drinker."

BLT

1.5 oz Bulleit Bourbon
.25 oz fresh lemon juice
Fill with tonic water
Garnish with a lemon wedge

