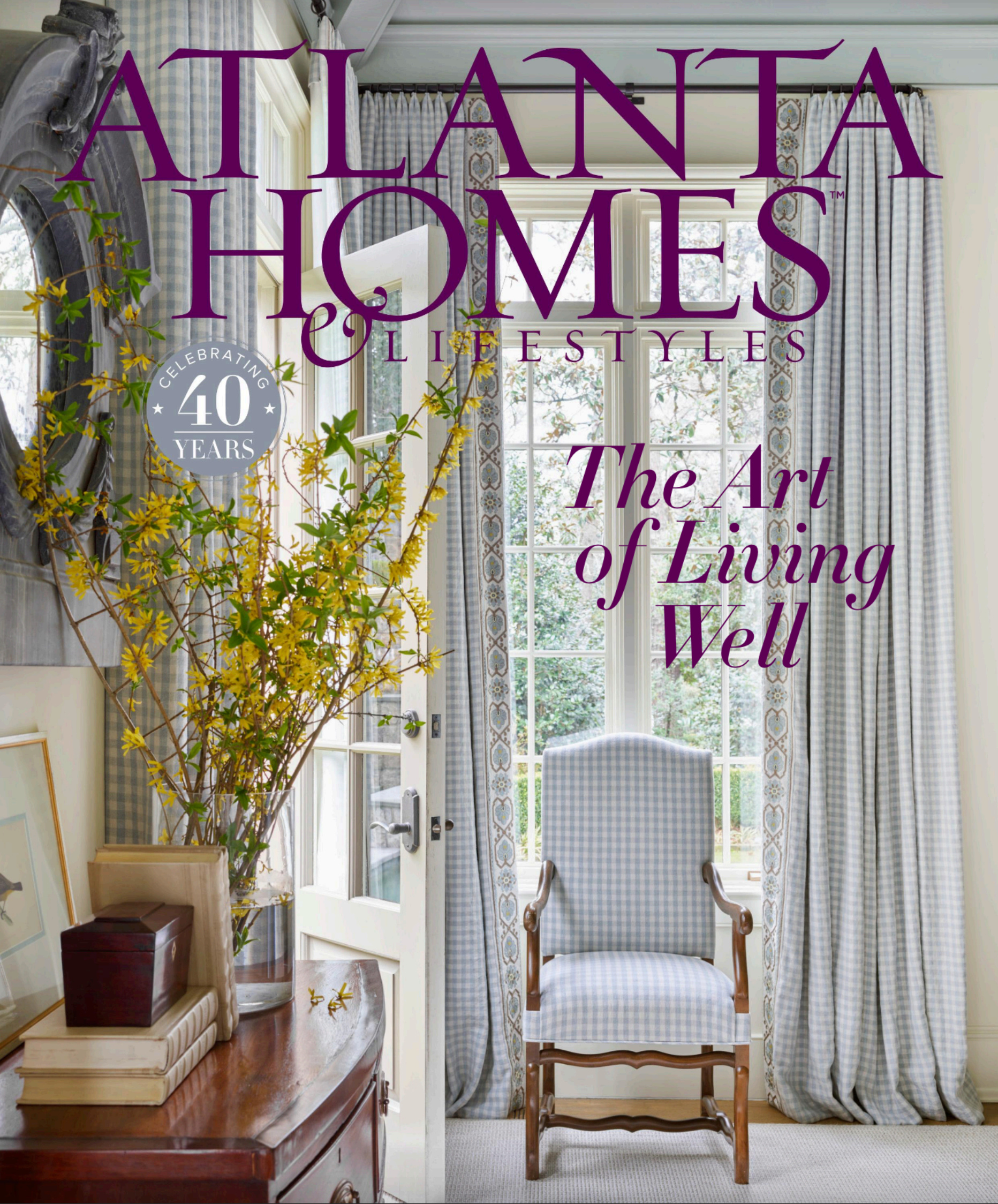


ATLANTA HOMESTM & LIFESTYLES

CELEBRATING
★ 40 ★
YEARS

*The Art
of Living
Well*

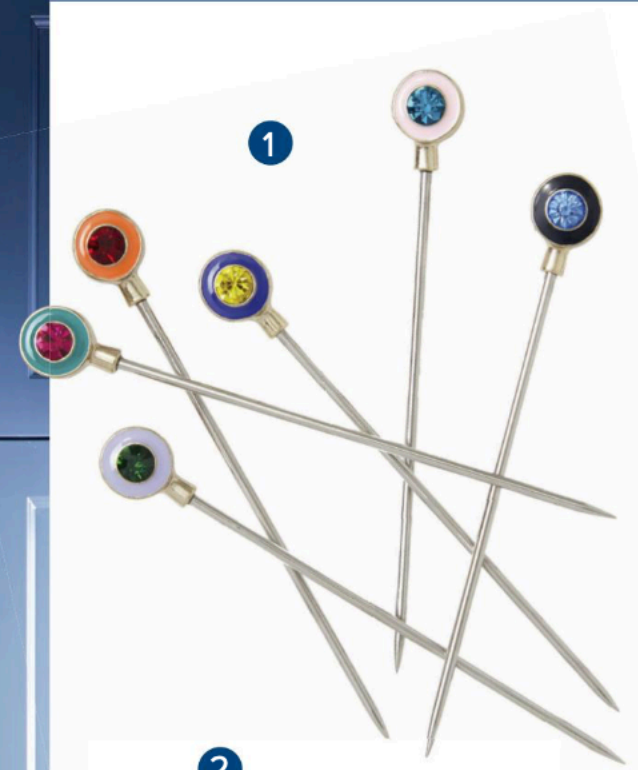


BAR ATTIRE

Entertaining season is here! Dress up your bar with these stylish, curated finds Produced by THE EDITORS



DESIGN BY MATTHEW QUINN; PHOTO BY MALI AZIMA



1



2



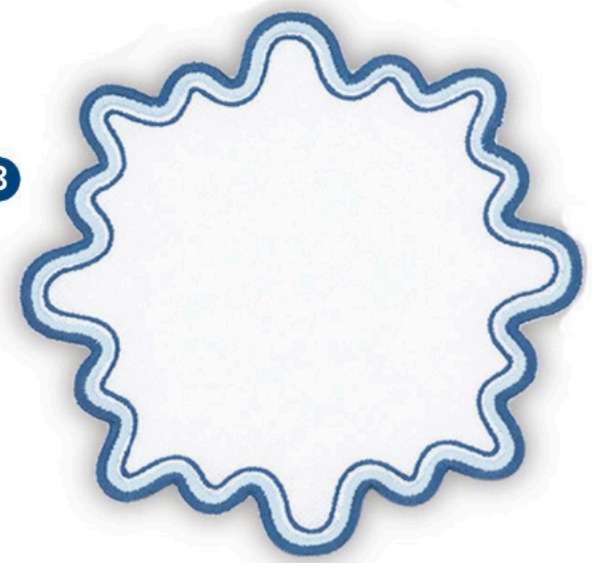
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6



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8



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10



4



1. Enamel Gem Cocktail Picks. \$88, [Joanna Buchanan; joannabuchanan.com](http://JoannaBuchanan.com) 2. Vermouth Brined Olives. \$12, [Jack Rudy Cocktail Co.; jackrudycocktailco.com](http://JackRudyCocktailCo.com) 3. *The Way of the Cocktail* by Julia Momosé. \$32, [Penguin Random House; penguinrandomhouse.com](http://PenguinRandomHouse.com) 4. Hand Cast Bronze Bottle Opener (Peacock). \$88, [Dixon Rye; dixonrye.com](http://DixonRye.com)

5. Versailles Coasters (set of 4). \$85, [Jonathan Adler; jonathanadler.com](http://JonathanAdler.com) 6. Truro Gold Martini Glass. \$85, [Michael Wainwright, available through Lucy's Market; lucysmarket.com](http://MichaelWainwright.com) 7. Carlos Vintage Silverplate Cocktail Shaker. \$225, [Hudson Grace; hudsongracesf.com](http://HudsonGrace.com) 8. Wave Cocktail Napkin (set of 6) in Santorini. \$85, [Matouk; matouk.com](http://Matouk.com) 9. Shagreen Bamboo Bar Set. \$3,900, [Aerin; aerin.com](http://Aerin.com) 10. Negrini canned cocktail (8-pack). \$39.99, [Tip Top Proper Cocktails; tiptopcocktails.com](http://TipTopProperCocktails.com)

Raise Your Glass!

Local designers + tastemakers share their cocktail of choice



DESIGN BY MALLORY MATHISON GLENN; PHOTO BY DAVID CHRISTENSEN

“My favorite is what I call a ‘Monkey Business,’ which is Ketel One Botanical Grapefruit and Rose vodka, fresh squeezed grapefruit juice, a splash of lime and soda water. In the warmer months I add a lime wedge and in the cooler months a sprig of rosemary.”
—*Mallory Mathison Glenn*

“During the holiday season I’m always drawn to reflect on all of the things for which I’m grateful, and celebration for me calls for bubbles! I have always loved Champagne, specifically rosé Champagne. My favorite these days is Billecart-Salmon brut rosé—the perfect accompaniment for everything from sushi and savory pastries to chocolate and other sweets.”
—*Keith Robinson*

“Whenever I’m hosting, my go-to cocktail is a cosmopolitan. No matter where I’m at, when I order or make a cosmo it reminds me of New York City—especially during the holidays when New York looks like a postcard. On top of that, cosmopolitans are easy, refreshing and tasty. It’s the perfect conversation drink.”
—*Canaan Marshall*