

## Hudson's Artisanal Cocktails Cozy Up to Winter

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**LOOKING FOR A SEASONAL COCKTAIL** that exudes warmth yet still has a kick? **Hudson Restaurant's** beverage manager, **John Hogan**, seeks to quell your craving with his concoctions.

Hogan recommends his wild honey and cherry Manhattan — made with Wild Turkey-infused honey, Lillet rouge, cherry brandy, whiskey-aged bitters and served with a honeycomb lollipop.

There's also his sour apple and cinnamon martini made with cinnamon-infused vodka, apple brandy and Granny Smith apple puree and served with a honey-dried apple slice. Both Hudson's cocktails and late-night eats are available through the wee hours.

» [Hudson](#), ([www.hudson-dc.com](http://www.hudson-dc.com)) 2030 M St. NW; 202-872-8700, (Foggy Bottom-GWU/Dupont Circle)

Posted by Melissa McCart at 3:51 PM on January 17, 2008

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