Drink Like an Architect: Pair your Cocktail with the Perfect Building

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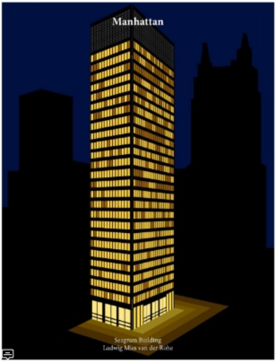
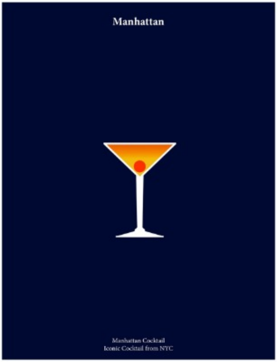




Written by **Finn MacLeod**

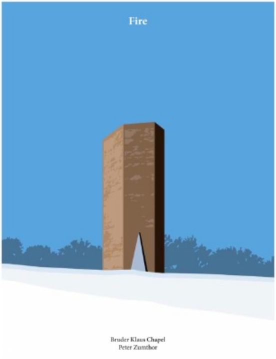
Published on December 31, 2014

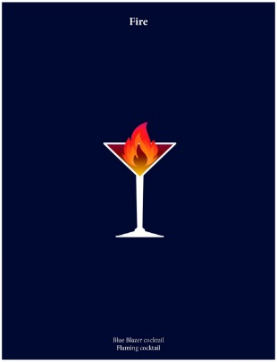
To paraphrase an old adage, "behind every great building is a great architect." According to Swiss-based **Kosmos Architects**, a less familiar version of this might say "beside every great building is a perfectly mixed cocktail." The firm has revealed a scientifically (un)proven link between alcohol and architecture: ramps, for instance, are often built at an inclination of five to seven degrees, a statistic that correlates to the alcoholic percentage of an average beer. Furthermore, a steep forty-degree roof incline designed to throw off snowfall matches the forty percent alcohol content of vodka used in Arctic climates to keep out the winter chill.

Kosmos Architects has published a series of twelve illustrated postcards, linking iconic buildings with their appropriate drink. A *Manhattan* for Mies, a *Blue Blazer* for Zumthor, and a *Smoky Martini* for Herzog & de Meuron all belong to the series '*Good Drinks & Good Buildings*,' a booze-soaked comparison of architecture and alcohol, just in time to ring in 2015.

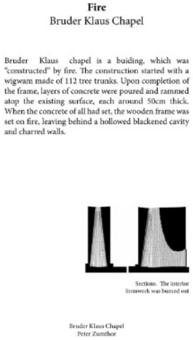
What's inside SOM's martini? Find out after the break

Bruder Klaus Field Chapel by Peter Zumthor / Blue Blazer Cocktail





Inspired by the unorthodox fire-based construction of Peter Zumthor's Bruder Klaus Chapel, the *Blue Blazer Cocktail* must be set aflame before drinking from a silver plated vessel.



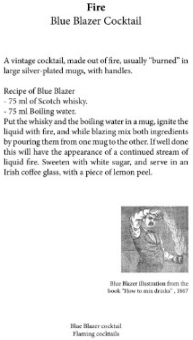
Fire

Bruder Klaus Chapel

Bruder Klaus chapel is a buiding, which was "constructed" by fire. The construction started with a wigwam made of 112 tree trunks. Upon completion of the frame, layers of concrete were poured and rammed atop the existing surface, each around 50cm thick. When the concrete of all had set, the wooden frame was set on fire, leaving behind a hollowed blackened cavity and charred walls.

Sections. The interior formwork was burned out

Bruder Klaus Chapel
Peter Zumthor



Fire

Blue Blazer Cocktail

A vintage cocktail, made out of fire, usually "burned" in large silver-plated mugs, with handles.

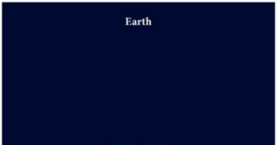
Recipe of Blue Blazer
- 75 ml of Scotch whisky.
- 75 ml Boiling water.

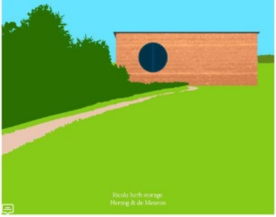
Put the whisky and the boiling water in a mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire. Sweeten with white sugar, and serve in an Irish coffee glass, with a piece of lemon peel.

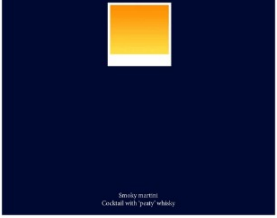
Blue Blazer illustration from the book "How to mix drinks" , 1867

Blue Blazer cocktail
Flaming cocktails

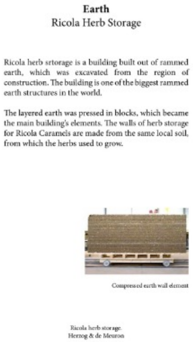
Ricola Herb Centre by Herzog & de Meuron / Smoky Martini







Mixed with Laphroaig whiskey and gin from the peat covered Scottish highlands, the *Smoky Martini* pays homage to a building made of locally sourced rammed earth.



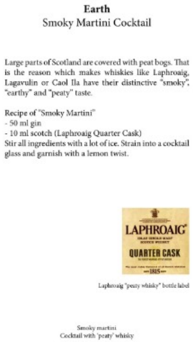
Earth
Ricola Herb Storage

Ricola herb srtorage is a building built out of rammed earth, which was excavated from the region of construction. The building is one of the biggest rammed earth structures in the world.

The layered earth was pressed in blocks, which became the main building's elements. The walls of herb storage for Ricola Caramels are made from the same local soil, from which the herbs used to grow.

Compressed earth wall element

Ricola herb storage.
Herzog & de Meuron



Earth
Smoky Martini Cocktail

Large parts of Scotland are covered with peat bogs. That is the reason which makes whiskies like Laphroaig, Lagavulin or Caol Ila have their distinctive "smoky", "earthy" and "peaty" taste.

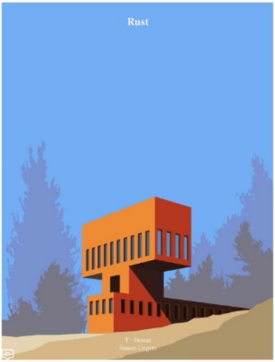
Recipe of "Smoky Martini"
- 50 ml gin
- 10 ml scotch (Laphroaig Quarter Cask)

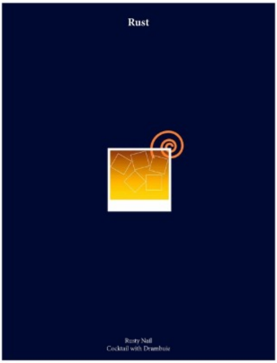
Stir all ingredients with a lot of ice. Strain into a cocktail glass and garnish with a lemon twist.

Laphroaig "peaty whisky" bottle label

Smoky martini
Cocktail with 'peaty' whisky

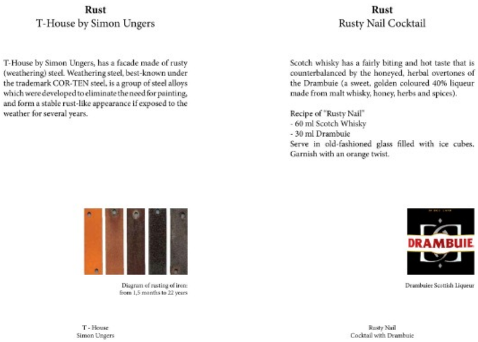
T House by Simon Ungers / Rusty Nail





Clad in weathered steel, the startling design of T House contrasts the calm surrounds of northeastern

New York, perfectly harmonizing with the *Rusty Nail*'s scotch and drambuie combination.



Rust
T-House by Simon Ungers

T-House by Simon Ungers, has a facade made of rusty (weathering) steel. Weathering steel, best-known under the trademark COR-TEN steel, is a group of steel alloys which were developed to eliminate the need for painting, and form a stable rust-like appearance if exposed to the weather for several years.

Diagram of rusting of iron: from 1,5 months to 22 years

T - House
Simon Ungers

Rust
Rusty Nail Cocktail

Scotch whisky has a fairly biting and hot taste that is counterbalanced by the honeyed, herbal overtones of the Drambuie (a sweet, golden coloured 40% liqueur made from malt whisky, honey, herbs and spices).

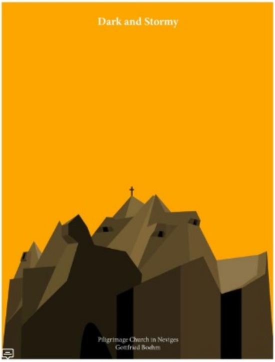
Recipe of "Rusty Nail"
- 60 ml Scotch Whisky
- 30 ml Drambuie

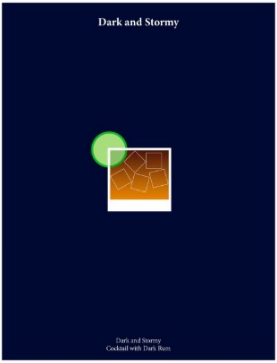
Serve in old-fashioned glass filled with ice cubes. Garnish with an orange twist.

Drambuiee Scottish Liqueur

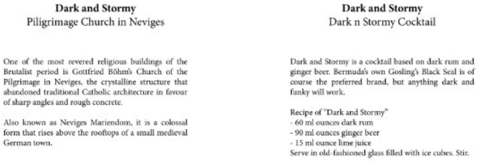
Rusty Nail
Cocktail with Drambuie

Pilgrimage Church by Gottfried Böhm / Dark and Stormy





The melancholic architecture of Böhm's brutalist masterpiece is the perfect partner for the ginger beer, dark rum, and lime juice of *Dark and Stormy*, served in an aged glass over ice.



Dark and Stormy
Piligrimage Church in Neviges

One of the most revered religious buildings of the Brutalist period is Gottfried Böhm's Church of the Pilgrimage in Neviges, the crystalline structure that abandoned traditional Catholic architecture in favour of sharp angles and rough concrete.

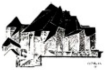
Also known as Neviges Mariendom, it is a colossal form that rises above the rooftops of a small medieval German town.

Dark and Stormy
Dark n Stormy Cocktail

Dark and Stormy is a cocktail based on dark rum and ginger beer. Bermuda's own Gosling's Black Seal is of course the preferred brand, but anything dark and funky will work.

Recipe of "Dark and Stormy"
- 60 ml ounces dark rum
- 90 ml ounces ginger beer
- 15 ml ounce lime juice

Serve in old-fashioned glass filled with ice cubes. Stir.



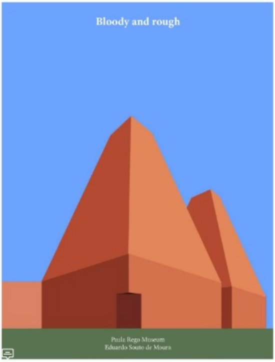
Gottfried Boehm's sketch

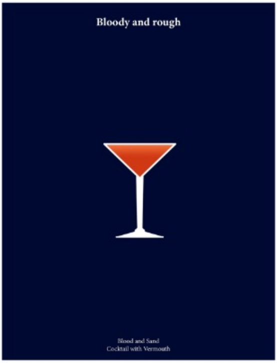
Pilgrimage Church in Neviges
Gottfried Boehm

Classical Gosling's black seal Rum

Dark and Stormy
Cocktail with Dark Rum

Casa das Histórias Paula Rego by Eduardo Souto de Moura / Blood and Sand





Portugal's modern concrete pyramids recall ancient times and rudimentary techniques, a natural pairing for a biting cocktail with whiskey, brandy, vermouth, and a hint of orange.

Bloody and rough
Paula Rego Museum

This museum for Paula Rego, a Portuguese artist, by Eduardo Souto de Moura is rough, red and iconic. It can be immediately recognised thanks to its two pyramid-shaped towers and the red-coloured concrete used in its construction. The exterior surfaces, finished with a rough texture, interact with the sun, highlighting its subtle strokes and texture.

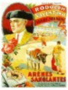
Facade detail, pigmented concrete

Paula Rego Museum
Eduardo Souto de Moura

Bloody and rough
Blood and Sand Cocktail

Blood and Sand is one of the few classic mixed drinks that include Scotch. It was named for Rudolph Valentino's 1922 bullfighter movie Blood and Sand.

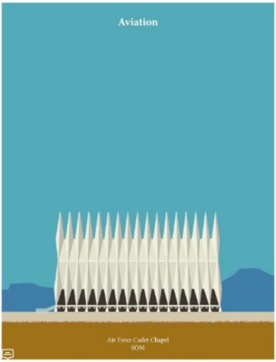
Recipe of "Blood and Sand"
- 15 ml Whisky (Scotch)
- 15 ml Cherry-flavored Brandy
- 15 ml Sweet Vermouth
- 1 tblsp. Orange Juice.
Shake with ice and strain into chilled cocktail glass.

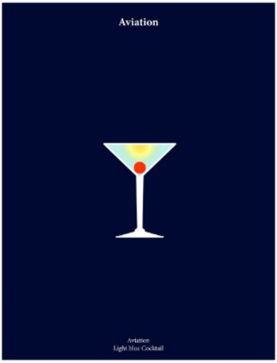


A poster for Blood and Sand movie,
which gave the name to the cocktail

Blood and Sand
Cocktail with Vermouth

USADA Cadet Chapel by Skidmore, Owings & Merrill / Aviation





The iconic modernist sails of SOM's cadet chapel echo the clean lines of *Aviation*, a minimalist cocktail comprised of gin, maraschino liqueur, lemon juice, and garnished by a single maraschino cherry.

Aviation
Air Force Cadet Chapel

The Cadet Chapel inUSA Air Force Academy, in Colorado Springs was built in 1962 and was designed by Walter Netsch from SOM. The buildings in the Cadet Area were designed in a distinct, modernist style, and make extensive use of aluminum on building exteriors, suggesting the outer skin of aircraft or spacecraft.

Interior of the chapel

Air Force Cadet Chapel
SOM

Aviation
Aviation Cocktail

The original cocktail, created in New York, in the early 20th century, contained crème Yvette, a violet liqueur which gave the cocktail a pale sky-blue color.

Recipe of "Aviation"
-60 ml Gin
-15 ml Maraschino Liqueur
-10 ml Lemon Juice
Shake with ice and strain into chilled cocktail glass. Garnish with a fresh or maraschino cherry.

CRÊME YVETTE
Délicieuse Liqueur

Creme Yvette bottle label

Aviation Cocktail
Light blue Cocktail

Leutschenbach School by Christian Kerez / B52

An elaborate layered cocktail of coffee liqueur, Irish cream, and grand marnier, the *B52* mirrors the stacked design of the school through a clever combination of varying densities and shades of alcohol.

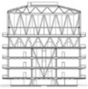
Layers
Leutshenbach School

The project stacks classrooms, a library, a multi-purpose hall and gymnasium into a single volume with a small footprint. All levels are composed as structural steel frameworks. The location of the bracing differs from one level to another, allowing various layouts of the interior spaces and offering level-specific relationships to the exterior.

Layers
B-52 Cocktail

The cocktails stacks liquids of different density in order to create distinctive layers.

Recipe of B-52
- 15 ml Coffee Liqueur
- 15 ml Irish Cream Liqueur
- 15 ml Grand Marnier
Into the shot glass pour carefully, in order given, so that each ingridient floats on preceding without mixing.



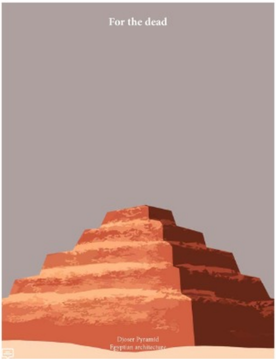
Cross-section

Classical Bar Spoon
(for pouring layered drinks)

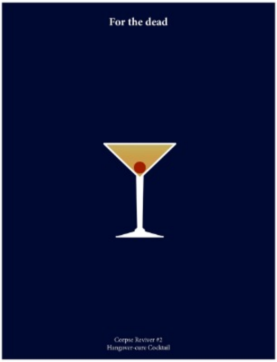
Leutshenbach School
Christian Kerez

B52
Layered Cocktail

Pyramid of Djoser / Corpse Reviver #2

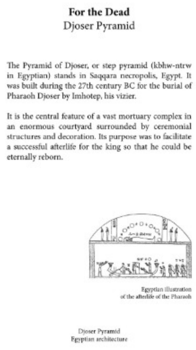


Djoser Pyramid
Egyptian architecture



Corpse Reviver #2
Hangover-cure Cocktail

Billed as the ultimate hangover cure, *Corpse Reviver #2* pays homage to Pharaoh Djoser of Egypt through the ancient combination of gin, lillet blanc, lime juice, cointreau, and absinthe.



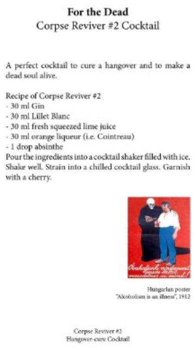
For the Dead
Djoser Pyramid

The Pyramid of Djoser, or step pyramid (kbhw-ntrw in Egyptian) stands in Saqqara necropolis, Egypt. It was built during the 27th century BC for the burial of Pharaoh Djoser by Imhotep, his vizier.

It is the central feature of a vast mortuary complex in an enormous courtyard surrounded by ceremonial structures and decoration. Its purpose was to facilitate a successful afterlife for the king so that he could be eternally reborn.

Egyptian illustration
of the afterlife of the Pharaoh

Djoser Pyramid
Egyptian architecture



For the Dead
Corpse Reviver #2 Cocktail

A perfect cocktail to cure a hangover and to make a dead soul alive.

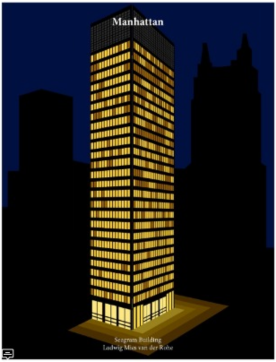
Recipe of Corpse Reviver #2
- 30 ml Gin
- 30 ml Lillet Blanc
- 30 ml fresh squeezed lime juice
- 30 ml orange liqueur (i.e. Cointreau)
- 1 drop absinthe

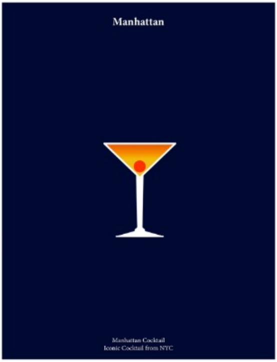
Pour the ingredients into a cocktail shaker filled with ice. Shake well. Strain into a chilled cocktail glass. Garnish with a cherry.

Hungarian poster
"Alcoholism is an illness", 1912

Corpse Reviver #2
Hangover-cure Cocktail

Seagram Building by Mies van der Rohe / Manhattan Cocktail



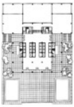


It was only fitting to pair New York City's infamous cocktail with van der Rohe's iconic Seagram Building, featuring a dash of modernism, some sweet vermouth, whiskey, bitters, and a cherry with a twist of orange zest.

Manhattan
Seagram Building

This iconic NYC skyscraper designed by Ludwig Mies van der Rohe and Phillip Johnson was completed in 1958 and stands as one of the finest symbols of modernism.

It is located at 375 Park Avenue, between 52nd Street and 53rd Street and was designed as the headquarters for the Canadian distillers Joseph E. Seagram's & Sons.



Seagram building, plan of the ground floor and plaza

Seagram Building
Ludwig Mies van der Rohe

Manhattan
Manhattan Cocktail

A classical and iconic cocktail from New York which is based on Whisky.

Recipe of Manhattan Cocktail
- 15 ml Sweet vermouth
- 60 ml Whiskey
- 1 dash Angostura® bitters
- 1 maraschino cherry
- 1 twist orange peel

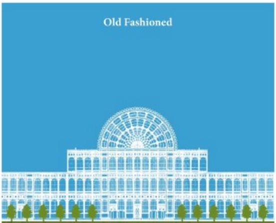
Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

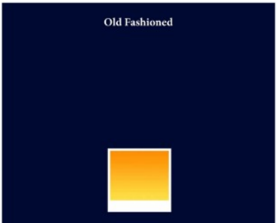
Canadian Whisky
at its Glorious Best...

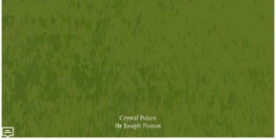
Seagrams' old ad.
A perfect base for a Manhattan.

Manhattan Cocktail
Iconic Cocktail from NYC

Crystal Palace by Sir Joseph Paxton / Old Fashioned

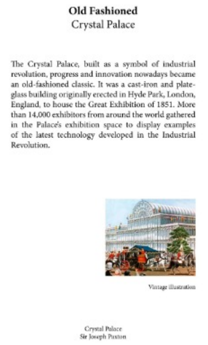






Old fashioned
One of the oldest cocktails

Enter the world of the industrial revolution under the plate glass and cast iron roofs of Paxton's sprawling Crystal Palace, and sip on an Old Fashioned featuring a cube of sugar, bitters, and whiskey, mixed over ice in an appropriately old glass garnished with a lemon peel.

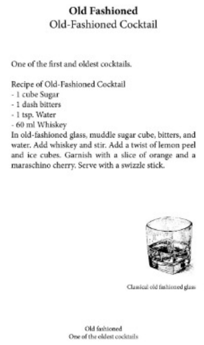


Old Fashioned
Crystal Palace

The Crystal Palace, built as a symbol of industrial revolution, progress and innovation nowadays became an old-fashioned classic. It was a cast-iron and plate-glass building originally erected in Hyde Park, London, England, to house the Great Exhibition of 1851. More than 14,000 exhibitors from around the world gathered in the Palace's exhibition space to display examples of the latest technology developed in the Industrial Revolution.

Vintage illustration

Crystal Palace
Sir Joseph Paxton



Old Fashioned
Old-Fashioned Cocktail

One of the first and oldest cocktails.

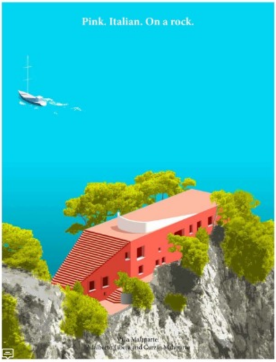
Recipe of Old-Fashioned Cocktail
- 1 cube Sugar
- 1 dash bitters
- 1 tsp. Water
- 60 ml Whiskey

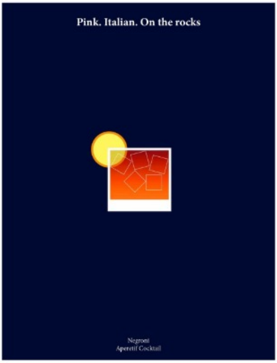
In old-fashioned glass, muddle sugar cube, bitters, and water. Add whiskey and stir. Add a twist of lemon peel and ice cubes. Garnish with a slice of orange and a maraschino cherry. Serve with a swizzle stick.

Classical old fashioned glass

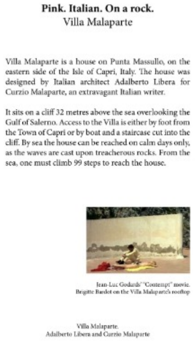
Old fashioned
One of the oldest cocktails

Villa Malaparte by Adalberto Libera and Curzio Malaparte / Negroni


Pink. Italian. On a rock.
Villa Malaparte
Adalberto Libera and Curzio Malaparte



Picture yourself on the island of Capri on Italy's southern coast sipping on a *Negroni*, one of the nation's famous aperitifs. The two are both pink, Italian, and on the rocks, but only one features a delectable combination of gin, campari, and vermouth with club soda.



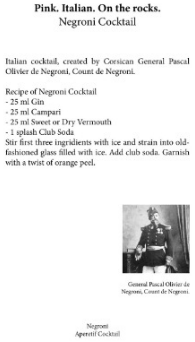
Pink. Italian. On a rock.
Villa Malaparte

Villa Malaparte is a house on Punta Massullo, on the eastern side of the Isle of Capri, Italy. The house was designed by Italian architect Adalberto Libera for Curzio Malaparte, an extravagant Italian writer.

It sits on a cliff 32 metres above the sea overlooking the Gulf of Salerno. Access to the Villa is either by foot from the Town of Capri or by boat and a staircase cut into the cliff. By sea the house can be reached on calm days only, as the waves are cast upon treacherous rocks. From the sea, one must climb 99 steps to reach the house.

Jean-Luc Godards' "Contempt" movie.
Brigitte Bardot on the Villa Malaparte's rooftop

Villa Malaparte.
Adalberto Libera and Curzio Malaparte



Pink. Italian. On the rocks.
Negroni Cocktail

Italian cocktail, created by Corsican General Pascal Olivier de Negroni, Count de Negroni.

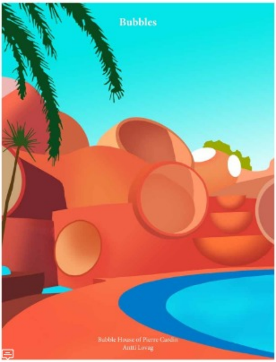
Recipe of Negroni Cocktail
- 25 ml Gin
- 25 ml Campari
- 25 ml Sweet or Dry Vermouth
- 1 splash Club Soda

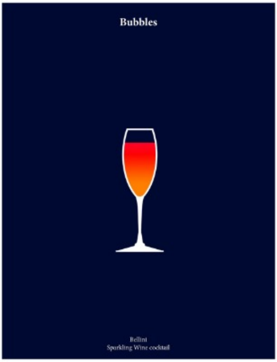
Stir first three ingridients with ice and strain into old-fashioned glass filled with ice. Add club soda. Garnish with a twist of orange peel.

General Pascal Olivier de Negroni, Count de Negroni.

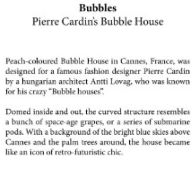
Negroni
Aperetif Cocktail

Palais Bulles by Antti Lovag / Bellini


Bubbles
Bubble House of Pierre Cardin
Antti Lovag



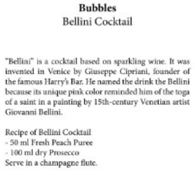
Immerse yourself in the glamour of Cannes with a *Bellini* on the Mediterranean, featuring a bit of bubbly mixed perfectly with peach puree, served in a champagne flute. An ideal location to relax, the orange bubbly architecture of Palais Bulles perfectly mimics the *Bellini*.



Bubbles
Pierre Cardin's Bubble House

Peach-coloured Bubble House in Cannes, France, was designed for a famous fashion designer Pierre Cardin by a hungarian architect Antti Lovag, who was known for his crazy "Bubble houses".

Domed inside and out, the curved structure resembles a bunch of space-age grapes, or a series of submarine pods. With a background of the bright blue skies above Cannes and the palm trees around, the house became like an icon of retro-futuristic chic.



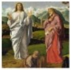
Bubbles
Bellini Cocktail

"Bellini" is a cocktail based on sparkling wine. It was invented in Venice by Giuseppe Cipriani, founder of the famous Harry's Bar. He named the drink the Bellini because its unique pink color reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini.

Recipe of Bellini Cocktail
- 50 ml Fresh Peach Puree
- 100 ml dry Prosecco

Serve in a champagne flute.

Pierre Cardin's fashion

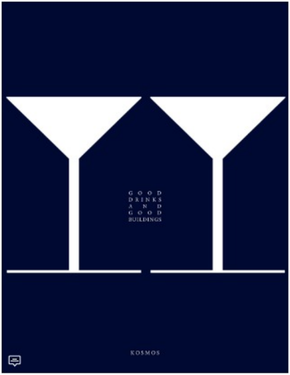


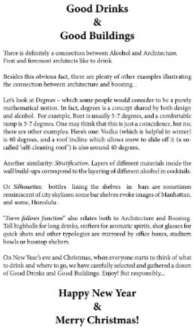
Transfiguration of Christ,
Giovanni Bellini

Bubble House of Pierre Cardin
Antti Lovag

Bellini
Sparkling Wine Cocktail

Kosmos Architects is a Swiss-based firm with offices in New York and Moscow. Read more about their previous work featured on ArchDaily, here.





Good Drinks
&
Good Buildings

There is definitely a connection between Alcohol and Architecture.
First and foremost architects like to drink.

Besides this obvious fact, there are plenty of other examples illustrating the connection between architecture and boozing...

Let's look at *Degrees* – which some people would consider to be a purely mathematical notion. In fact, degrees is a concept shared by both design and alcohol. For example, Beer is usually 5-7 degrees, and a comfortable ramp is 5-7 degrees. One may think that this is just a coincidence, but no; there are other examples. Here's one: Vodka (which is helpful in winter) is 40 degrees, and a roof incline which allows snow to slide off it (a so-called 'self-cleaning roof') is also around 40 degrees.

Another similarity: *Stratification*. Layers of different materials inside the wall build-ups correspond to the layering of different alcohol in cocktails.

Or *Silhouettes*: bottles lining the shelves in bars are sometimes reminiscent of city skylines: some bar shelves evoke images of Manhattan, and some, Honolulu.

"*Form follows function*" also relates both to Architecture and Boozing. Tall highballs for long drinks, snifters for aromatic spirits, shot glasses for quick shots and other typologies are mirrored by office boxes, stadium bowls or busstop shelters.

On New Year's eve and Christmas, when everyone starts to think of what to drink and where to go, we have carefully selected and gathered a dozen of Good Drinks and Good Buildings. Enjoy! But responsibly...

Happy New Year
&
Merry Christmas!