

{ DRINK + FUN }

# Field of Dreams

Tucked into Sonoma County's scenic Russian River Valley just more than an hour north of San Francisco, **BALLETTO** is a family-owned winery with its own unique twist: a four-acre baseball field smack in the middle of its vineyards.

"[About eight years ago] my vineyard manager, Manuel Vallejo, asked if he could use a small part of the ranch to have a baseball game," says owner John Balletto. "He had a pickup game one Sunday, and the idea to create a permanent playing field took off from there."

With his company providing all the materials and equipment to build it, Balletto's employees volunteered after work and on weekends to

construct and maintain the field. Surrounded by chardonnay and pinot noir grapes, it's wine country's very own Field of Dreams.

The Ballettos play most Sundays, April through September (October if they make it into the postseason), competing against local sponsored and independent teams like the Amigos, the Bravos and the Osos.

"It's been great," says Balletto. "[My employees] take great pride in having a home field they can practice and play on and that they can call their own."

Visitors to the winery are welcome to pick up a bottle of Balletto wine and/or bring a picnic and enjoy a game. [www.ballettovineyards.com](http://www.ballettovineyards.com) —LAURA KINIRY



SONOMA COUNTY, CALIF.

{ DRINK }

# Fatten Up

Booze-infused milkshakes? Check. Bottle-aged whiskey? Check. Revamped tiki drinks? Yep, the cocktail is certainly having a moment, with fun twists and new trends popping up all over the country. One of our favorites, though, just may be fat-washed cocktails, where liquors are infused with — you guessed it — fat. Here's where to try them:

**TULIO (Seattle):** Chef Walter Pisano serves up a twist on a classic Italian delight: the Prosciutto and Melon stars grappa infused with honeydew and prosciutto, topped with fresh black pepper and a prosciutto-and-melon garnish. [www.tulio.com](http://www.tulio.com)

**SUMMIT RESTAURANT AT THE BROADMOOR (Colorado Springs, Colo.):** It's snack time at the AAA Five Diamond resort with the Movie Time cocktail, made with a butter-washed and popcorn-infused rum, Coke and crème de cacao. [www.broadmoor.com/summit](http://www.broadmoor.com/summit)

**TAMARIND BY DOMINIQUE (New Orleans):** Mixologist Kimberly Patton-Bragg's fat-washed cocktails run the gamut from the Duc d'Orleans,

a duck-fat-infused brandy with spiced sherry syrup, orange bitters, salt and orange zest to the Bloody Maria, made with andouille-infused tequila. [www.thehotelmodern.com/tamarind](http://www.thehotelmodern.com/tamarind)

**RIPPLE (Washington, D.C.):** Head mixologist Josh Berner uses the flavor of fat (from bacon, butter and olive and

sesame oils) to flavor the cocktails at this neighborhood restaurant. Try the smoky and sweet Chile Manteca y Dulce, a bacon-infused mescal with cayenne and pecan syrup, or the refreshing Difficult Difficult Lemon Difficult, an olive-oil-infused vodka with house-made preserved lemon brine, bitters and thyme. [www.rippledc.com](http://www.rippledc.com) —KATE PARHAM



{ SHOP }

# Fly Guys

Men in San Francisco are upping the ante when it comes to style, thanks in part to male clothier **WINGTIP** and its new 6,000-square-foot flagship store, which completely transforms the ground floor and basement of the city's downtown historic Bank of Italy Building into a one-stop shop for modern guys. Its marble-clad hall now houses sweaters, shirts, pants and suits by bespoke and luxury designers like Oxford Clothes, Dunhill, Barbour and Martin Dingman, while its bank vaults are home to vintage timepiece, tie-bar and cuff-link collections as well as a VIP fitting room. The store even boasts its own barbershop.

Coming in December, the brand's most devoted clientele will also have a brand-new place to kick up their well-crafted heels. The Wingtip Club will be an urban refuge for both men and women and will span the historic building's top two penthouse levels. A fresh take on the age-old private club, it will feature its own restaurant and bar, as well as a golf-simulating room, a rooftop terrace and an 1,800-bottle wine cellar. All monthly membership dues are fully redeemable for both online and in-store purchases, and luckily, nearly everything in the club will be for sale — from the in-house crystal billiards table. [www.wingtip.com](http://www.wingtip.com) —L.K.



SAN FRANCISCO

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