

KICKASS COCKTAILS  
INSPIRED BY ICONIC WOMEN

FRIDA KAHLO  
PRETTHE TIPPLE

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PRESTEL





# FRIDA KAHLO



Frida Kahlo was so much more than just a fierce unibrow. Known for bold, colorful self-portraits that revealed her personal joys and anguishes using a mixture of traditional Mexican folk art and surreal, dreamlike symbolism, her art and life were one-of-a-kind. She became a painter after nearly dying in a trolley accident when she was 19, picking up a brush to pass the time while she was an invalid. Kahlo painted to ease physical and mental pain, including the heartache caused by her tumultuous on-again, off-again relationship with the famous muralist Diego Rivera. He cheated on her, she cheated on him, but they were better together than apart.

Through it all, Kahlo was always the life of the party. She danced and drank until late at night and held her own in tequila drinking challenges against men who were twice her size. She also loved nature: her paintings are full of animals and plants, and her signature look was a vibrant, traditional dress paired with ribbons and flowers in her dark hair. “I paint flowers so they will not die,” she once said. That’s why she has inspired this cocktail, a hibiscus-flavored Margarita. In Mexico, bright pink hibiscus flowers are called Jamaica flowers, and they are considered a delicacy. So is tequila. Clearly, they belong together.

## The Frida Kahlo

For the hibiscus syrup

**Hibiscus tea**

**½ cup / 100 g sugar**

**Bring ½ cup / 120 ml of water to a boil.**

**Add 2 teabags and allow to steep for 15 minutes. Remove teabags, add sugar, and bring to a simmer again, stirring until the sugar has dissolved. Allow to cool.**

For the cocktail

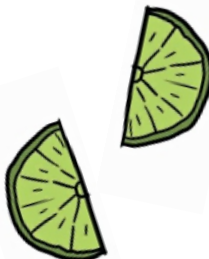
**1 shot lime juice**

**2 shots silver tequila**

**1 shot hibiscus syrup**

**Garnish: edible flowers**

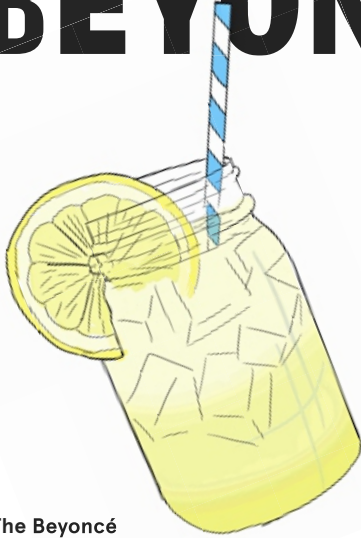
**Combine ingredients in a shaker full of ice. Shake vigorously. Serve over ice in a Margarita glass and garnish with lots of edible flowers (you can get these at specialty grocery stores).**





b. 1981

# BEYONCÉ



## The Beyoncé

For the lemonade  
¼ cup / 50 g sugar  
2 shots lemon juice

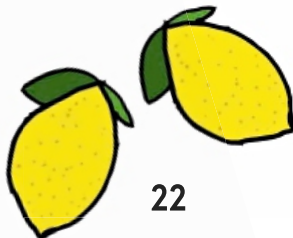
**Add 1 cup / 240 ml water and sugar to a small pot and bring to a simmer. Allow to cool and add lemon juice.**

For the cocktail  
1 shot bourbon  
**Lemonade**  
**Garnish: lemon round**

**Pour bourbon into a medium-sized Mason jar full of ice. Top with lemonade and garnish with a lemon round and a straw.**

If America has a monarch, it's Beyoncé—they don't call her Queen Bey for nothing. These days, the self-avowed feminist is as famous for putting black female pride in the spotlight as she is for her music. Her career has been long: as a child in Houston she performed in girl groups, and by the time she was a teenager she was racking up hits (and coining the term “bootylicious”) in Destiny's Child. Fast forward a few years and she embarked on a solo career, married Jay-Z, and had three children: Blue Ivy, followed by twins Sir and Rumi. And while Beyoncé's early songs celebrated liberated ladies (cue “Independent Women Part I”), it's her later material that has transformed her into a pop cultural den mother. Her 2016 album *Lemonade* was rumored to be a very public reckoning of her relationship with Jay-Z after he had an affair; the video for “Hold Up,” where she destroys cars with a baseball bat and a grin on her face, was group catharsis for every woman in the Beyhive. But it was her Super Bowl performance of “Formation” the same year that truly made waves: all her backup dancers were dressed like Black Panthers, while the lyrics were a defiant assertion of black pride.

Despite her fame, Beyoncé has never forgotten where she's from. It makes sense that she'd probably like a little bit of bourbon—the most famous liquor from the Southern US—in her lemonade.





b. 1934

# JOAN DIDION



“We tell ourselves stories in order to live,” wrote the coolly observant Joan Didion in her essay collection *The White Album*. A prolific novelist, journalist, and screenwriter, Didion’s brilliantly restrained, melancholic prose and aloof glamour have made her one of literature’s most eminent tastemakers since the late ‘60s.

## The Joan Didion

- 1 shot sweet vermouth
- 2 shots bourbon
- 2 dashes Angostura bitters
- 1 maraschino cherry

**Pour vermouth and bourbon into a rocks glass half-filled with ice. Add 2 dashes of bitters and a cherry, and crush the cherry inside the glass with a spoon. Stir.**



Didion grew up in Sacramento, California, and found her way into the writing world after winning an essay contest for *Vogue* during her final year at college. The prize was a job as a research assistant at the magazine and she moved to New York to take it, gradually working her way up the ladder to features editor. She married another writer, John Dunne, and, after she published her first novel, the two moved back to California. There, Didion became a part of the Hollywood social set and wrote magazine articles about cultural upheaval at the tail end of the ‘60s, which were collected and published in a book called *Slouching Towards Bethlehem*. Together with her husband, she also wrote a number of screenplays, including *The Panic in Needle Park* and *Play It As It Lays*, the latter of which was an adaptation of her own novel of the same name. Didion’s later nonfiction books, *The Year of Magical Thinking* and *Blue Nights*, dealt frankly with the subjects of death and aging and, for the former, she won a Pulitzer Prize. Now in her 80s, she has ascended to the status of literary icon. When she appeared, sunglasses-clad and unapproachable, in an ad for the edgy fashion brand Céline in 2015, it proved her unceasing cultural cachet.

While Didion’s canon revolves around California, she found her path in New York, and it’s easy to imagine her drinking a Manhattan, an elegant, take-no-bullshit drink that never goes out of style.





THE WHITE ALBUM

THE YEAR OF MAGICAL THINKING

SLOUCHING TO...

SO...

Joan

Joan

Joan Didion  
The White Album

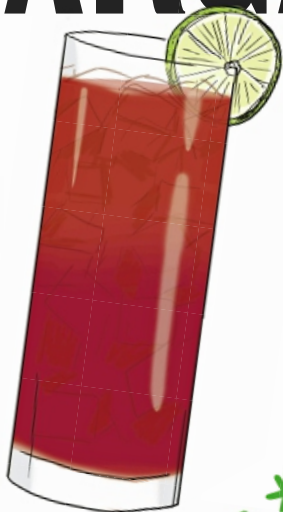
Joan Didion  
The White Album

JOAN DIDION  
PLAY IT AS IT LAYS

JOAN DIDION  
PLAY IT AS IT LAYS

b. 1968

# MARGARET CHO



## The Margaret Cho

1½ shots reposado tequila

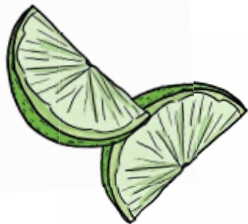
½ shot crème de cassis

½ shot lime juice

Ginger beer

Garnish: lime round

**Pour the tequila, cassis, and lime juice into a shaker with ice and shake. Strain into a Collins glass full of ice and top with ginger beer. Garnish with a lime round.**



Race, sexuality, eating disorders—nothing is off-limits in the explicit routines of comedian Margaret Cho. Nicknamed “the patron saint of outsiders,” she’s been breaking boundaries and provoking hecklers with her ribald jokes since the early ‘90s.

Cho first began performing stand-up as a teenager in San Francisco, drawing inspiration for jokes from her close relationship with her Korean immigrant parents. But there was darkness in her childhood: she was bullied at school and molested by a family friend, and later made this painful material part of her act. She said, “Sharing my experience of being beaten and hated and called ugly and fat and queer and foreign and perverse and gluttonous and lazy and filthy and dishonest... heals me, and heals others when they hear it—those who are suffering right now.”

In 1994, Cho’s success on the comedy circuit led to a television show being created just for her, called *American Girl*. At the time it broke ground for being one of the first major TV programs centered on an Asian-American family, but the focus on Cho’s own image caused her to develop an eating disorder and escape into substance abuse. Recovering and healing from her illnesses became the subject of her first one-woman show and an autobiography of the same name, *I’m the One That I Want*. Since then, her material has grown more political: she came out as bisexual and became a fierce campaigner for LGBT rights and marriage equality.

Even today, Cho’s genuine don’t-give-a-fuck attitude makes her stand out from the crowd. Her drink is a Diablo, a cocktail that’s delicious precisely because it’s a little bit naughty.

MARGARET CHO



b. 1971

# SOFIA COPPOLA



## The Sofia Coppola

1 shot gin  
½ shot St-Germain  
Prosecco  
Garnish: lemon twist

Pour gin and St-Germain into a coupe glass; top with prosecco. Garnish with a lemon twist.



The female gaze reigns supreme in the films of award-winning director, screenwriter, and producer Sofia Coppola. As the daughter of lauded Italian-American director Francis Ford Coppola (the man behind *The Godfather*), she's been film-making royalty since birth, and had an early start as a child actor in some of her dad's films. But it was *The Virgin Suicides*, her 1999 directorial debut, that cemented her role in the public consciousness as girlhood's chief auteur. Since then, she's helmed a series of female-fronted movies, from *Marie Antoinette* to *Lost in Translation*, *Somewhere*, and *The Beguiled*, that share a common sensibility and aesthetic: light, airy, and drenched with feminine ennui. Coppola gives her muses—ethereal blondes like Kirsten Dunst, Scarlett Johansson, and Elle Fanning—multifaceted roles as driven characters with complicated lives and storylines that aren't tethered to male fantasy.

The magic of Coppola's films extends to her own life. Feted as an It Girl since the early '90s, she's been a model, collaborated on a clothing line with Sonic Youth's Kim Gordon, and, more recently, directed an opera. She lives with her two children and husband Thomas Mars, better known as a member of the band Phoenix, in Paris—a city that inspires her film-making with its beautiful colors and atmosphere.

Coppola deserves a drink as unapologetically girlish and shamelessly strong as her films. Prosecco gives a nod to her Italian heritage, elderflower liqueur lends a complicated sweetness, and gin, a lot of backbone.

