

Belvedere Vodka Q&A with Tomas Delos Reyes, Belvedere Mixology Ambassador

Belvedere Vodka is our choice summer spirit! The original and true expression of luxury vodka, Belvedere is created from 600 years of Polish vodka-making tradition.

Belvedere Vodka will be complimenting El Luchador's first course at our Dish on Downtown event on May 12th with inventive cocktails ripe for Spring.

1. Spring is upon us, and thus patio season has arrived. What cocktails are best savored outdoors?

Definitely spritzes. I was Italy last year during a warm week and all the outdoor cafes were buzzing. The one cocktail I saw people drinking most were spritzes. Others would include a Salty Dog, and of course a martini!

2. Belvedere Vodka recently launched Belvedere Peach Nectar. What would you say is the ultimate food pairing?

In keeping with Spring and Summer which Peach Nectar fits great into, I'd pair Peach Nectar with a light to medium seafood dish like roasted Cod. Take it a step further and go for Sashimi because the brightness in Peach Nectar goes beautifully with the delicate flavors of certain styles of sushi.

3. Speaking of pairings and outdoor dining, what would you recommend as a go-to Belvedere cocktail to pair with BBQ?

The Reverse Vesper of course! It has a perfect balance to cleanse the palate of the rich BBQ flavors so that every bite is just like the first.

4. At our upcoming roving dinner event, Dish on Downtown, the first course will feature Mexican street-food favorites by El Luchador Taqueria paired with Belvedere cocktails. Can you give us a taste of what you'll be serving?

I'd like to play on a Paloma (which was the real local drink of choice in Mexico, not the Margarita) and switch out the Tequila for Belvedere, in this case it's pretty much a Salty Dog: Belvedere, Grapefruit Juice, Soda, Lime and a salted rim.

5. It's the end of the night and you find yourself in Lower Manhattan. Where are you grabbing a nightcap?

Suffolk Arms