

Latino Fever

Zeta launches its own Latino night, rocking the dance floor with the best in salsa, bachata, samba and cha-cha while bartenders serve up exotic Caribbean cocktails. ¥50 entry includes a glass of wine. 8pm

Zeta Bar 5865-5050
zetabar.beijing@hilton.com

EVERY SATURDAY BANG

DJ Bite-Size Buddha rips up the decks with excellent funk spinning skills with Resident DJ Saul D every Saturday night at Punk, where the intimate venue makes for great acoustics and the perfect environment for enjoying funk music, drinks and friends. 7:30pm

Punk 6410-5222, info@barpunk.com
www.barpunk.com

Absolut House Fever

Sexy electro-house music is served up by special guest DJ Juliana while bottles of Absolut vodka are on special for ¥580. Dress to impress and dance until morning to excellent music while sipping the Absolut and partying like a rock star. 9pm

Yan Club 152-1049-9983
Lindazhaocn@gmail.com, www.yanclub.cn

EVERY SUNDAY

Move On Up

DJ Bite-Size Buddha brings fellow DJs Suki, Saul D, Martin Star, Ludo V, Nassdak, Zhi Qi, Simon Adams and others to the decks on Migas rooftop for an eclectic afternoon of disco, soul, funk, reggae, pop and more. The event kicks off at 4pm and will run until the wee hours of the morning.

Migas 5208-6061, feverfunk@gmail.com

UPCOMING, SAT., SEP 3

Wasabi Sound Bikini Beach Party

European master Samuel L. Session, Johann Vogel and Karlo Kolumna will all be there, throwing down the hottest summer tracks and house beats. Afterparty at Scarlet, Tianjin. Get tickets now for ¥350 at the door, ¥300 presale including roundtrip bus ride, ¥200 presale without bus, and ¥2,000 VIP. **Tianjin > Dongjiang Artificial Beach, Tanggu** 158-1002-2270, wasabisound@gmail.com, www.clubzone.cn

DO NOT MISS! Ladies Nights!

→ XIU Girls

Free vodka cocktails for ladies from 10pm-1am every Thursday at XIU. Great live music sets a wild scene until dawn. (see listing p. 31).

→ Ladies Booze Bath

Ladies get all-you-can-drink for ¥30 at Propaganda every Wednesday. (see listing p. 30).

→ Girl's Night Out

Ladies enjoy free cocktails every Wednesday from 9pm until late at R Lounge. (see listing p. 30).

Mission: Martini

The capital's **best martinis**—shaken not stirred

▶ When James Bond saunters up to a bar and orders a martini in his sexy white dress coat, spines quiver. When he demands it be shaken, not stirred, bartenders breathlessly obey. And when he tells a bartender to make him a Vesper in a specific fashion, the bartenders bow in awe at his obvious knowledge of booze. Martinis are the drink of choice for 007, they are the Aston Martin of the cocktail world, the Everest of drinks, and for bartenders and connoisseurs of spirits, they are a joy to create and consume. In honor of Bond, we track down Beijing's best martinis.

Apothecary is one of the few bars in town we know 007 would actually drink at. Everything from the bare wood seating to the chemistry-set lighting and house-infused dropper bottles full of mystery makes this a unique bar with a definite focus on high-end cocktails. The dry gin martini at Apothecary (¥65) is made with Beefeaters, dry vermouth and house-marinated lemon-thyme olive brine and an olive. No detail is too minute for these lovers of liquid magic, and this martini offers a complex flavor with a dignified trace of thyme.

Q Bar, a consummate favorite for cocktail connoisseurs, has been earning praise for their espresso martini (¥50). Not your average blend, this combines house-infused, chilled espresso vodka, Kahlua coffee liqueur, vermouth and, of course, coffee beans. While we doubt Bond would drink this, we bet M has a flask of espresso martini in her purse just to deal with the headaches caused by her overzealous agents.

With a bartender hailing from the UK, how could Fez not impress 007 types? The beautiful rooftop setting makes an impressive stage for gallivanting around looking for bloody-eyed villains or women dripping with diamonds. Their Papa V martini is a mix of Havana rum, Chambord liqueur, apple jam, tobacco syrup, lime and apple juice. The tobacco flavor and rum aroma make for an interesting drink that Bond would sip on the beach as the credits roll and a promiscuously named girl rubs his shoulders.

The Beach is a true high-roller hangout spot with a sexy rooftop bar full of unbelievably hot women, sand beneath your toes and a diverse crowd of international heavyweights. If a bad guy were hiding in Beijing, he'd hold court here. And he'd be sipping The Beach's famous mandarin martini (¥70), a mix of mandarin vodka, orange liquor and orange juice, while doing so.

Pioneers of the martini in Beijing, Centro offers exotic blends that are available now at the Kerry Center's Summer Lounge. What's a martini list without a little something for the ladies? Centro's white chocolate martini (¥78) combines Belgian white chocolate vodka, Crème de Cacao and dark chocolate powder for an overall effect that would woo any Bond girl.

Created by the mixologists at Mao Mao Chong, the dirty scoundrel martini (¥45) offers a dignified flavor a European millionaire would describe as "an acquired taste" much like eating oysters or sleeping on silk sheets. The drink combines Mao Mao Chong's Capsicum-infused gin, Bombay gin, dry vermouth and Laphroaig mist.

For a bit of spice without compromising flavor, try the watermelon and chili martini at Mesh (¥70). This unique blend combines the sweetness of the melon with a touch of twang to give it a kick without knocking you off your couch. With Belvedere vodka, Absolut citron, fresh watermelon, chili and orange, the drink is as unique as it is bold. This is a Bond girl's drink, special enough to be consumed by both Vesper Lynd and Pussy Galore.

When not in the office, M would spend her afternoons at Maison Boulud if she lived in Beijing. Complete with prim white gloves and a penchant for fine dining, M is the perfect client for this luxurious venue. The Kafka haze martini is the ideal high-end drink for Bond's adopted mother character, and combines a strong kick of absinthe, apple liqueur, passion fruit syrup, and fresh lime for ¥75.

Flamme's smoky martini (¥60) is a blend of Tanqueray gin, Laphroaig whiskey and absinthe pureed in an icy mixer before cascading into a frozen martini glass. The ultimate villain's drink, this brew actually tastes like a mix of smoke and awe, and since both the venue and the drink involve fire we think it's very Ian Fleming.

■ **Lauren Johnson**



If Bond was in Beijing, this is where he'd drink

