



CHILE PEPPERS



If some like it hot, here's why: Chile peppers contain the compound capsaicin, which increases nerve sensitivities and can lead to a release of endorphins. A turn-on indeed!

Find it in these cocktails: The Bloody Mariko (pictured) served at **Blue Ribbon Sushi Izakaya** in New York City; Rosemary's Baby at **Mud Hen Water** in Honolulu; and the Heritage Mezcal served at **Bespoke Kitchen** in NYC.