

SMASHED ON THE ROCKS SALOON, ALGOMA

Smashed On The Rocks' loaded bloody is served Saturday and Sunday from 9 a.m. to 3 p.m. Loaded is an understatement. The cocktail is garnished with a soft pretzel, a cheese burger slider, a corn dog, chicken wings, chicken sriracha bites, a hard-boiled egg, breakfast sausage, a celery stalk, a pickle, banana peppers, Brussels sprouts, mushrooms, asparagus, spicy green beans, a donut, olives, string cheese and cheese and sausage cubes. In other words, breakfast, lunch and dinner are all served with this beverage. The mix is a concoction of three bloody mary mixes including Zing Zang and V8 tomato juice, as well as other ingredients to diversify the flavor. "I love bloody marys, and from back home, there's a bar where I really like the flavor; so I've kind of just been trying to mock it a little bit but put my own twist on it," says Rana Ninneman, owner of Smashed On The Rocks. The saloon prepares a 5-gallon batch of its bloody mary mix each day of the weekend and serves between 150-250 of the cocktails each week. Smashed On The Rocks Saloon is celebrating its sixth season, open from May 1 to November 1 each year.



HOOZELS BAR, WISCONSIN RAPIDS

Hoozels Bar may have the largest, most heavily loaded bloody around. Its Hooze Mary is available only on Sundays from 11 a.m. to 5 p.m. The Hooze Mary holds eight shots of your choice of liquor — from nearly 20 different infused vodkas, including grapefruit jalapeño and sriracha, to seven off-the-wall, infused tequilas, rums and gins — in a 51-ounce fishbowl. This specialty bloody is garnished with mini corn dogs, chicken tender chunks, meatballs, panko shrimp, bacon or a hard-boiled egg, onion rings, a beef snack, a potato snack, pickled veggies, celery and a pickle, a pretzel rod, and string cheese with a unique assortment of ingredients served on a tray with the bloody each week. Customers who successfully finish the Hooze Mary and all of its garnishes are assisted with a step ladder to write their name on the ceiling. Hoozels' bloody mix includes Zing Zang bloody mix as its tomato juice base and "Hoozel Juice," a secret recipe by owner Jennifer Benz featuring a combination of six juices, used to alter the Zing Zang taste. For customers who can't make it in for the Hooze Mary, Hoozels serves a 22-ounce classic bloody all week long. Occasionally Hoozels will feature other unique bloodies. For instance, on a Sunday in May, the bar served a Flamin' Hot Cheetos bloody which used a house-made spicy vodka mix to bring the Flamin' Hot flavor to the bloody. Over the summer, Hoozels will serve a green bloody on occasion which uses tomatillos, the same type of tomato in verde salsa. Check out the Hoozels Bar Facebook page to see what's on the horizon for its bloodies.



RUSTY'S BACKWATER SALOON, STEVENS POINT

Rusty's is located off the beaten path but it's well-known for having one of the best bloodies in the state. The bar's owner, Scott "Rusty" Fischer, is very restrained in letting people know the exact recipe to his house-made bloody mary mix. With the renowned popularity of Fischer's drink, you can see why he might be this way. The mix includes V8 vegetable juice instead of tomato juice, Worcestershire sauce, hot sauce, garlic, vinegar juice, pickle juice and vodka. It's garnished with a pickle, mozzarella string cheese, a pepperoncini, banana peppers, and a beef stick from Pete's Meat Service in Rudolph, exclusively made for Rusty's bloodies. The mix is made from scratch every time its ordered. Fischer came up with the recipe when he won the right to drink at 18 and tried several bloodies to find what he liked. "I experimented. I loved experimenting and trying different foods and flavors together, and that's what I would do; I'd write down the ingredients I would put in bloody marys," Fischer says. "I had some good ones. I'd use steak sauce instead of Worcestershire, just all kinds of stuff. This one that I came up with, the one that I really enjoyed, when I bought the bar I said I might as well try to sell it." When visiting for about an hour on a slow Sunday, the bar still served about 10 bloodies. Of the 20 people in Rusty's, seven of them had bloody marys in their hands. Rusty's serves bloodies daily and has been open everyday for the past 34 years with hours from 11 a.m.-close.



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