HITLIST

{ WHAT WE'RE...}



Onewheel XR+. It took Onewheel's founder and CEO Kyle Doerksen eight years of tinkering and a handful of unsuccessful prototypes to create a riding experience so smooth, intuitive, and downright fun that folks could hardly believe it. Inspired by a Back to the Future hoverboard feel, the self-balancing board uses a large soft single wheel propelled electrically by the rider shifting their weight forward and back to speed up or slow down.

quiet ride that's surprisingly intuitive and easy to learn. The trickiest part about riding a Onewheel is getting on and off. Once you get that figured out, the Onewheel XR+ can take you anywhere you want to go, from city commutes to backcountry trails. "Simply put," Kyle says, "the Onewheel XR+ is the most beautiful ride on the planet. Snowboard all year, hack your commute, dominate any terrain and just try to wipe the grin off your face while you're riding!"

\$1,799 • onewheel.com



RIDING

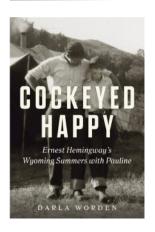
Cake Ösa+. Cake's high-performance Ösa+ electric motorcycle is an all-purpose utility machine, a Swiss army knife on wheels. With three different performance and brake settings and a 50-plus-mile range, it can transform from a zippy street-legal town commuter to a full-on adventure moto capable of highway riding and backroad exploration with a push of a button. The bike's design features a large gray bar that extends underneath the seat. This unibar serves

as a veritable pickup truck bed as Cake's elegantly designed clamp-on system enables users to easily attach a wide range of useful additions like baskets, bags, tools, surfboard racks, and more to create over 1,000 different possible configurations. The powerful battery charges quickly and has multiple outlets, so the Ösa+ also functions as a power station on wheels, enabling riders to be completely independent and off-the-grid. The beautiful and clean design, ease of ride, and dynamic functionality and versatility combine to make Cake's Ösa+ an ideal machine for mountain town life. \$9,500 • ridecake.com

DRINKING

Honey Stinger Rapid Hydration Mix System. Regardless of the season or reason, hydrating is a full-time endeavor and at last it tastes good! Honey Stinger's three-part system is about preparing, performing, and recovering. It is the first-ever system that employs the bees (hello yummy honey) as its energy source. All-natural, of course, and based on science from the World Health Organization, its formulation is part honey and sodium to speed up absorption when needed most. In lip-smacking delicious flavors that optimize, support, and replenish, reap the benefits of thinking like an athlete and hydrating like one. Choose 10- or 24-count single servings from \$14.99 to \$32.99. honeystinger.com





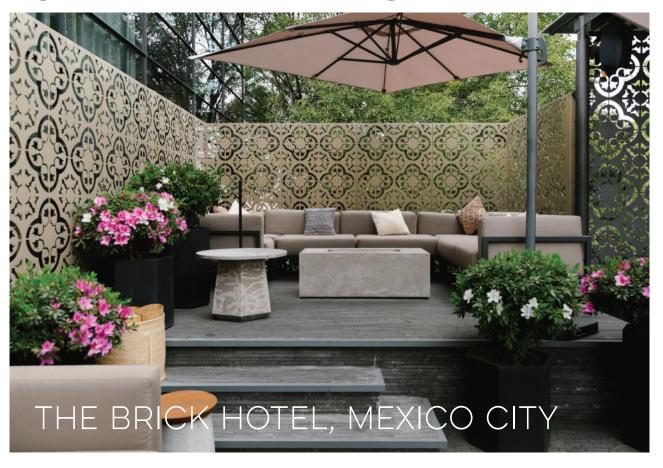
READING

Cockeyed Happy: Ernest Hemingway's Wyoming Summers with Pauline.

Wyoming native and Mountain Living magazine Editor-in-Chief Darla Worden employs her expert research skills and the creative

nonfiction genre to recreate the six summers from 1928-1939 that Hemingway and his second wife, Pauline Pfeiffer, spent in Wyoming. Worden captures Hemingway's love for Pauline (a Vogue editor) and his lust for adventure in Wyoming's rugged landscapes. In alternating chapters to accommodate Ernest, Pauline, and their close friends' thoughts and correspondence, Worden effortlessly weaves in Wyoming's history, critics' reviews, transcontinental travel, and the tension in their marriage as Ernest's restless nature leads him into the arms of yet another woman. Thoroughly engaging with an eye for details, Cockeyed Happy is refreshing and revealing and the purest reflection of Worden's decades-long curiosity with Hemingway.

{ WHERE WE'RE... } STAYING



ocated in the Roma district. in the heart of one of the most elegant and vibrant neighborhoods in Mexico City, the gorgeous 17-room Brick Hotel is a hidden jewel surrounded by parks, cafes, museums, art galleries, and beautiful architecture. It is housed in a historic building with a story all its own. In the early 20th century, Sir William Newbold, president of the Bank of London and Mexico, built and lived in the beautiful, Englishstyle mansion in Colonia Roma Norte. The straw-yellow bricks used to build the manse came across the Atlantic as counterweights, which is why the hotel is simply named Brick. During the next century, the large building at 95 Orizaba Street led many lives. It has been a house of ill-repute to the office of a famous locksmith, before being reborn as the Brick Hotel after several years and a complete transformation. Sophisticated and





mature, modern and nostalgic, the current iteration defies easy labels. Appealing to guests seeking an authentic Mexico City experience with an extra helping of modern luxury and high-touch service in the heart of Colonia Roma, the hotel is also a hotspot for locals who enjoy the

buzzing restaurant and numerous bar spaces, including an incredible late-night speakeasy. It all combines to create an environment that accentuates good taste, beauty, and comfort throughout the guestrooms, suites, and communal spaces.

brickhotel.com.mx.

