

NYC 2008 Sidewalk Café Drink Mix-Off

Finalists

Order of Presentation

My Mom's Favorite Mojito



Josie's

300 Amsterdam Avenue

New York, NY 10023

212.769.1212

Mixologist: Evan Darnell

Recipe

2 oz organic Bluecoat Gin

½ kiwi diced (3 large tablespoons)

10 fresh sprigs of mint

1 oz fresh sour mix

1 oz fresh lime juice

2 oz sparkling wine

1 teaspoon of sugar (optional)

Chopped ice

Directions

Muddle kiwi and mint together. Add gin, lime juice, sour mix, ice, and sugar. Shake. Top with sparkling wine and stir in.

The Golden Sunset



Cowgirl

519 Hudson Street

New York, NY 10014

212.633.1133

Mixologist: Joel Gordin

Recipe

1¾ oz White Rum (Cruzan)

¾ oz Creole Shrubbe liqueur

2 oz mint tea

2 oz fresh lemonade or Paul Newman's lemonade

1 oz fresh orange juice

Garnish: mint sprig

Directions

In a blender add rum, Creole Shrubbe liqueur, tea, lemonade, and orange juice. Add ice to 16 oz measure. Blend until frozen. Pour into a Mason jar and garnish with a mint sprig. Serve with a straw.



Second
Runner-Up

Mokoto

Haru Sushi

433 Amsterdam Avenue
New York, NY 10024
212.579.5655
Mixologist: Keith Dusko

Recipe

2 oz Calpico
1½ oz peach puree
4 oz soda water
2 shiso (Japanese mint) leaves

Agave Cosmo



Agave

140 7th Avenue South
New York, NY 10014
212.989.2100
Mixologist: Aldo Fedrighini

Recipe

2 oz house-infused triple citrus 100% agave tequila
2 oz Grand Marnier (triple sec)
Juice from 1 fresh-squeezed lime
1 tsp cranberry juice

Directions

Shake ingredients. Pour over ice or serve straight up.



First
Runner-Up

Delirious Summer Night



The Noho Star

330 Lafayette Street
New York, NY 10012
212.925.0070
Mixologist: Michael Swanander

Recipe

3 oz Prosecco
1 oz Limoncello
1 oz Pama Pomegranate Liqueur
1 oz Lemon Ginger Iced Tea

Directions

Muddle an orange slice and a mint leaf in a 10 oz Old Fashioned Glass. Add ice and the other ingredients. Stir. Garnish with mint.

Wild Blossom



BLT Market

50 Central Park South
New York, NY 10019
212.521.6125
Mixologist: James Scarito



Winner

Recipe

2 oz Plymouth Gin
¾ oz St. Germain Elderflower Liqueur
¾ oz grapefruit juice
1 oz cranberry juice

Directions

Fill shaker with ice. Add gin, liqueur, and juices. Shake and pour. Garnish with grapefruit twist or wedge.

Açaí Tropical

Via Brasil Restaurant

34 West 46th Street
New York, NY 10036
212.997.1158
Mixologist: Dante Costa

Recipe

5 fl oz of organic açai from the pulp
½ ripe banana
Blend the açai and banana together with ice.

Life's a Beach



Hi-Life Bar & Grill

477 Amsterdam Avenue
New York, NY 10024
212.787.7199
Mixologist: Krista

Recipe

Two parts Stoli Citrus (4 oz)
One part white cranberry juice (2 oz)
Splash homemade pink lemonade
Splash watermelon liqueur

Directions

Shake with ice and strain into a martini glass. Garnish with rock candy swizzle-stick laid across top of a martini glass.