

# NYC 2009 Sidewalk Café Drink Mix-Off

Finalists

Order of Presentation

**Limosa** 

Da Silvano

260 6th Avenue  
New York, NY 10014  
212.982.2343

## Recipe

*Muddled fresh orange and peach  
1 tbsp bloody orange puree  
Proseco*

## Directions

Muddle fresh orange slices and peaches. Strain the puree into a champagne flute. Add a tablespoon of bloody orange puree. Top with chilled Proseco. Garnish with peach slices, raspberry, and mint.

**Green Martini** 

Chow Bar

230 West 4th Street  
New York, NY 10014  
212.633.2212

## Recipe

*1 ½ inches seedless unpeeled cucumber  
1 slice orange zest  
3 leaves lemon verbena  
Dash dry vermouth  
6 oz Hendrick's gin  
Cucumber spear*

## Directions

Dice cucumber and zest. Put into cocktail shaker with lemon verbena leaves and vermouth. Muddle until cucumber is quite mashed. Add ice and gin. Shake vigorously. Drain into chilled martini glass. Garnish with cucumber spear.

## Saigon Shandy



### Roots & Vines

409 Grand Street  
New York, NY 10002  
212.260.2363

#### Recipe

*1 bottle light beer: "33" Export or Saigon Beer  
(or a dark beer may be used—we recommend Beer Lao)*

*3 lime wedges*

*5 mint leaves*

*Approximately 1 oz Simple syrup*

*4 white sugar packets*

*¼ scoop of ice*

#### Directions

In a glass jar squeeze out juice from 2 lime wedges. Add mint leaves. Add simple syrup. Use a wooden pestle to muddle lime, mint, syrup. Add sugar, beer, ice. Mix ingredients with spoon (being sure to bring up the lime and mint from bottom). Garnish with lime wedge.

## Mustang's Texas Tea



### Mustang Grill

1633 Second Avenue  
New York, NY 10028  
212.744.9194

#### Recipe

*Juice of 2 lemons*

*½ sugar of a mojito*

*3 oz Hound Dog Sweet Tea Vodka*

*1 oz peach schnapps*

*½ oz sour mix*

#### Directions

In a 14 oz Collins glass muddle lemons and sugar. Add ice, vodka, schnapps, sour mix. Repack with ice. Top with club soda. Shake well. Sugar the rim and serve.

## 901-derful



Southern Hospitality

1460 Second Avenue

New York, NY 10021

212.249.1001

### Recipe

*8 sprigs fresh mint*

*7 whole raspberries*

*½ oz freshly squeezed lime juice*

*½ oz agave nectar*

*¼ oz freshly squeezed orange juice*

*2 oz 901 tequila*

### Directions

Muddle mint, raspberries (reserve one for garnish), and agave nectar in mixing glass. Add handful of ice, lime juice, tequila. Shake vigorously. Strain into martini glass and top with orange juice. Garnish with wedge of lime and drop remaining raspberry into glass.

## Sikatini



Ovelia Psistaria Bar

34-01 30th Avenue

Astoria, New York 11103

718.721.7217

### Recipe

*1.5 oz infused Metaxa brandy (brandy and vodka infused with dried figs)*

*1.5 oz vodka*

*3 oz white cranberry*

### Directions

Build in a mixing glass. Add Metaxa brandy, vodka, white cranberry. Shake with ice and strain into a martini glass. Add infused fig as garnish.

## Jack Julep



### Jack Bistro

80 University Place  
New York, NY 10003  
212.620.5544

#### Recipe

*2 tbsp coarse shredded mint*  
*1 tbsp frozen mango puree*  
*1 tbsp frozen passion fruit puree*  
*2 oz Jack Daniel's*  
*1 ½ tsp sugar*  
*Dash Rose's lime juice*  
*Crushed ice*

#### Directions

Muddle mint, purees, sugar, and Rose's lime juice. Add shaker glass of crushed ice. Add Jack Daniel's. Shake well. Pour into rocks glass and garnish with sprig of mint.

## Pink Passion



### Taboon

773 10th Avenue  
New York, NY 10019  
212.713.0271

#### Recipe

*½ cup fresh watermelon*  
*4 mint leaves*  
*Juice from 1 lime*  
*2 oz Bacardi Gran Melon*  
*1 oz Bacardi Silver*  
*Club soda*  
*1 oz Simple syrup*

#### Directions

Muddle watermelon and mint. Pour Bacardi Gran Melon, Bacardi Silver, lime juice, and syrup. Shake and strain over ice. Top with club soda and garnish with mint leaf.

## Honey Fizz

Café Bar

32-90 36th Street  
Long Island City, NY 11106  
718.204.5273

### Recipe

*3 oz cranberry*  
*3 oz apple juice*  
*1 oz honey*  
*Splash of Sprite*  
*1 cherry*

### Directions

Fill high ball glass with ice. Add juices and honey. Shake. Top with Sprite and cherry.

## Tony's Kalamansi Pear Sorbettini



Tony's Di Napoli Restaurant

1606 Second Avenue  
New York, NY 10028  
212.861.8686

### Recipe

*2 oz Absolut Pear Vodka*  
*4 oz Ciao Bella Kalamansi Sorbetto*  
*½ oz Cointreau*  
*¾ oz fresh lemon juice*  
*2 oz Sprite or 7UP*

### Directions

Combine all ingredients, except for sorbetto and Sprite, in a martini shaker with ice. Shake well and pour into large martini glass over sorbetto and Sprite.

## Shakerato

Da Silvano

260 6th Avenue  
New York, NY 10014  
212.982.2343

### Recipe

*Espresso (2 shots; very strong)*  
*Thin sliced lemon rind*  
*Concentrated simple syrup*

### Directions

Shake espresso over ice with a lemon rind and simple syrup. Pour into martini glass. After pouring, shake again for foam on top.

## Raspberry Lemonade



Café Bar

32-90 36th Street  
Long Island City, NY 11106  
718.204.5273

### Recipe

*5 fresh raspberries*  
*2 lemon slices*  
*1 ½ Bacardi Limón*  
*2 oz sour mix*  
*¼ oz Chambord*  
*¼ Monin Raspberry Syrup*  
*Splash of Sprite*

### Directions

Add raspberries to a pint glass of ice. Pour sour mix, Monin, lemon slices, and Bacardi. Shake and top with Chambord and Sprite.