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COCKTAILS + SPIRITS

## Best 4th of July Cocktails From Bars Across the U.S.



by Khalid Salaam

As spring starts its slow simmer into summer, a slew of warm-weather enjoyments—shorts, barbeques, and cocktails by the gallon—become customary. Cold-weather libations—dark, heavy, and warming—give way to lighter drinks that are frosted and fruit-filled.

It's kick-back season, when watching the sun set by the pool takes on a heavenly purpose and March's 150-crunches-a-day regime starts to make sense.

While we do not doubt the abilities of a classic cold beer when the humidity starts to feel like a personal attack, cold drinks with rum, vodka, and tequila have a special way of keeping the heat at bay.

On a day like the Fourth of July, it makes even more sense to swap a light beer for something a little splashier. It's your chance to experiment with different flavors—hibiscus!—and ingredient combinations—ghost peppers and agave!—that only seem feasible at this most optimistic time of year.

Regardless of where you find yourself this July 4, something cool, crisp, and refreshing should be on the menu. Whether you're traveling to an exotic locale or hosting a leisurely fête in your own backyard, these cocktail recipes, gleaned from bars across the country, will keep you and your friends in, well, a very festive spirit.

Read on for our cocktail starter pack, built for the Fourth of July.



## Oaxaca Smash

From the **Cantina Rooftop** in New York, New York

### Ingredients:

2 oz. Fidencio Mezcal Joven  
¾ oz. chai tea infused Dolin Sweet Vermouth\*  
1 oz. fresh lime juice  
1/2 oz. spicy agave\*\*  
3 dashes Angostura Bitters  
Fresh ginger

### Method:

Muddle three fresh ginger slices and add all ingredients into a mixing glass. Add ice and shake vigorously. Strain all contents into a rocks glass and garnish with a lime wheel.

\* How to make the chai tea-infused Dolin Sweet Vermouth:  
Place 4 bags of chai tea into a 750ml bottle Dolin Sweet Vermouth and let infused for 6 hours. Strain and keep refrigerated.

\*\* How to make spicy Agave  
Makes one-quart container (33 oz.)  
15 dried cayenne peppers (brake them in small pieces)  
3 dried ghost peppers (brake them in small pieces)  
Fill a container with agave nectar (full)