

9 Refreshing Cocktails for Your Haute Miami Summer

BY JENNIFER AGRSS | DINING + DRINKING, NEWS | JUNE 30, 2015

With July just around the corner, summer in Miami is in full swing. And to make sure you keep up the heat from now through August, add this summer's newest refreshing cocktails to the mix — available only at some of the hottest hangouts in town.

"Latin Passion," Villa Azur



As if Miami Beach's swanky supper club, Villa Azur, wasn't fashionable enough, its Head Bartender, Martin Gutierrez, has come up with a libation guaranteed to light up your summer nights. The source of the passion? Probably its devilish combination of dark rum, limoncello, passion fruit purée and pineapple juice. \$14. Available in July only.

“Lemongrass Cooler,” Makoto



Located in the haute Bal Harbour Shops, Makoto offers Miami's finest a menu of avant-garde cocktails sure to cool them down. Our personal favorite is a concoction of Bacardi Limon Rum, cilantro, lemongrass, lemon and soda — pair it with Chef Makoto Okuwa's watermelon ceviche, and consider your summer made. \$12.

'Midnight in Paradise,' Bodega Taqueria y Tequila



If there's anything this Miami Beach haunt knows how to do, it's throw a good party. And what better way to party this summer than with a devilish mix of Belvedere, Foro Amaro, blackberry, lemon and orange bitters? We certainly can't think of any. \$12.

"All Gussied Up," Piripi



Gussy up your summer nights with this haute new Coral Gables cocktail: Moët and Chandon Ice Imperial Champagne, with a touch of passion fruit. \$30.

“Southern Swizzle,” MO Bar + Lounge at Mandarin Oriental



When the summer sun has set, it doesn't mean the fun has to end. Add some sizzle to your summer nights with this sumptuous southern cocktail — a mouthwatering combination of bourbon, ginger beer, crème de peche, peach nectar, lemon, mint and Peychaud's bitters.

“Loose Canon,” Quality Meats



When New York-favorite Quality Meats opened a second locale on our very own Collins Avenue, we thought there was little Miami could be more excited about. Then they introduced us to their new summer cocktail — a rousing mix of tequila, house elixir and fresh celery juice, served over jalapeño ice — and we were proven wrong. \$16.

“The Summer Social-Lite,” American Social Brickell



What do you get when you combine Monkey Spiced Rum, Monkey Toasted Coconut Rum, a Tawny 10yr Port floater, pineapple juice, lime and a mint sprig garnish? Heaven in a glass — or as #AmSo Brickell calls it, their newest summer cocktail.

"TBD," AQ by Acqualina



Though it would be hard to rival its location — the restaurant sits on the waterfront terrace of the incomparable five-star, five diamond Acqualina Resort & Spa — AQ by Acqualina is doing just that: spicing up Summer 2015 with a new menus of curious cocktails and to-die-for fare. One perfect sunset cocktail is its Thai Basil Daquiri, or "TBD," a mix of The Real McCoy rum, fresh-squeezed lime juice and basil. After one of those, whatever you choose to do with the rest of your evening is, well, also TBD.

“The White Dragon,” Baoli Miami



Fusing French flair with South Beach chic, Baoli Miami set out this summer with one goal in mind: come up with a menu of fresh, flirty and exotic cocktails that even Miami and Paris couldn't pull off on their own. The result? “The White Dragon,” Absolut Elxy mixed with fresh Rambutan and kiwi — or as we say in America, “mission accomplished.”

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