

# INTERMIX

## WARM UP WITH SEASONAL COCKTAILS FROM NYC'S NEWEST BARS

If you're looking for something to take the place of your summertime margaritas, look no further: We've rounded up a few delicious fall cocktail recipes from NYC's newest bars. Check out what they're brewing and take note of how to make one on your own.



### **Queen's Knees, courtesy of [Bar Hugo](#)**

- 2 oz. Vodka
- .75 oz Honey Syrup
- .75 oz fresh Lemon Juice

- Strawberries
- Fresh Basil

Shake all ingredients well and serve on the rocks with a basil leaf garnish.



**Betty Draper, courtesy of [Wallflower](#)**

- 1 ½ oz Citadelle gin
- ¾ oz lime
- ¾ oz apple syrup
- ½ oz celery juice
- ¼ oz Calvados Drouin selection
- ¼ oz manzanilla
- 1 dash of celery bitter
- 1 dash bar keep apple bitter

Shake all ingredients together and serve straight up.



**¡El Luchador!, courtesy of [Decoy](#)**

- 2 oz Tres Agaves tequila
- 1 oz fresh grapefruit juice
- .5 oz fresh lime juice
- .5 oz ginger syrup\*
- .75 oz Sorel

To create the ginger syrup, cook two handfuls of sliced, peeled ginger with a small handful of whole black peppercorn in four quarts of sugar and two quarts of water (the sugar to water ratio should always be two to one. Combine with the rest of the ingredients, shake with ice, strain and pour over fresh ice in a rocks glass. Garnish with grapefruit peel.



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### **The Houdini, courtesy of [Bar Cyrk](#)**

- 7 Grapes
- Dash of Albert's Elixir no. 7
- 2 oz. Vodka
- 1 oz. Fresh Lime Juice
- 1 oz. Fresh Sugarcane Juice
- Ice

Muddle grapes into a rox glass. Mix in elixir, vodka, lime juice and sugarcane juice. Add ice and stir gently.