

# DEPARTURES

## The Best Spring Cocktails to Make at Home

Bartenders from some of our favorite cocktail bars share refreshing spring recipes.

Spring is the time of year when bartenders add cocktails to their menus that reflect the spirit of the new season. “When I think of springtime, my mind finds words such as floral and fragrant, light and airy, crisp and breezy,” said Megan Campbell, bartender at [Cafe Rule](#) in Hickory, North Carolina. “These not only represent the season itself and the feelings it brings, but can also describe the cocktails we can enjoy during this happy place we find ourselves between winter and summertime.” She suggests using gin, homemade flavored syrups, sparkling wine as a topper, and whiskey mixed with muddled fruit. “While the [global situation](#) right now doesn’t allow much in the way of going out for drinks on your favorite restaurant patio, there are ways to still create beautiful, tasty craft cocktails right in your own home.”

We asked ten different bars for some refreshing spring cocktail recipes that you can make using ingredients from your home bar. If you don’t have one that is specified, get creative and swap it out for something else, or perhaps you can order it from one of the many delivery services that are still operating. And think about taking a photo and sharing it on social media to show your support.

### Gin Mint from [Sandpiper](#) at Oceana, Santa Monica



.5 oz Hendricks Gin

.5 oz Grand Marnier

1 oz egg white

.5 oz lemon juice

.5 oz simple syrup

Muddled: 5 raspberries and 5 mint leaves

Combine ingredients over ice and shake. Strain into glass.