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The Best of Everything

THE SUMMER ISSUE

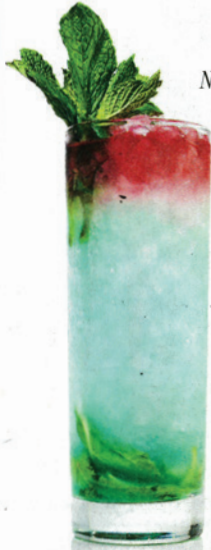
THE HOT SPOTS, TROPICAL RETREATS AND SIZZLING STYLES HEATING UP THIS SEASON

GOOD TASTE
THE SUMMER ISSUE

COCKTAIL HOUR

NYC'S TOP BOÏTES SHARE THEIR RECIPES FOR SUMMER'S BEST SIPS

By MARK ELLWOOD Photos by TED CAVANAUGH



Out of the Hat
Seamstress, 339 E. 75th St.

"Summertime begs for bright colors and rum," notes creative director Pamela Wintzler. "This drink has loads of flavor and has become a crowd favorite."

- 1/4 oz. pineapple juice
- 1/4 oz. lime juice
- 1/4 oz. Hpnotiq
- 1/4 oz. rch simple syrup
- 1/4 oz. Cacha Brava rum (plain)
- 1/4 oz. hibiscus-infused Cacha Brava rum

Combine into a highball glass (except the hibiscus rum). Add crushed ice and swizzle. Float hibiscus rum on top. Garnish with mint.



Grapefruit
Sugar East, 125 First Ave.

"Grapefruit cocktail is great for the summer, especially for people who love margaritas but want to mix it up a bit," says head mixologist Jeremy Strawn. "It's still tart and smooth like a margarita but also has a great effervescence because of the rose prosecco."

- 2 ozs. Código Rosa Tequila
- 1/4 oz. lemon juice
- 1 oz. honey

Serve up in a coupe glass. Top with rose prosecco and garnish with lavender sprig.



Parachute
Death & Co., 433 E. Sixth St.

"Summer drinking to me is all about daytime drinking," says head bartender Tyson Butler. "Whether it's a barbecue or baseball game — but there's nothing worse than an over-served person stumbling around at the family picnic. In steps low-alcohol cocktails like this one."

- 1 oz. Quinta do Infernais white port
- 1/4 oz. simple syrup
- 2 dashes Peychaud's

Shake, strain and top with Fever Tree tonic water in a Collins glass. Garnish with grapefruit crescent.



Fantastic Voyager
Nitecap, 151 Livingston St.

"Think Bloody Mary meets Pimm's Cup! Perfect for brunching al fresco," says co-owner and bartender Natasha David.

- 1 oz. Pimm's
- 1 oz. St. George chile vodka
- 1 oz. watermelon juice
- 1/2 oz. lemon juice
- 1/4 oz. tomato juice
- 1/4 oz. pickled jalapeño brine
- 1 tsp. horseradish
- 2 drops salt

Shake and strain into a highball glass with ice. Garnish with smoked-salt rim, cucumber, pickled watermelon rind, pickled jalapeño and cocktail onion.



Summer of Yes
NoMad Bag, 170 Broadway

"This thirst-quenching cocktail is perfect for drinking by the pool," says bar director Leo Robitschek. "It combines flavors of elderflower, tart rhubarb and Berliner Weiss with a jalapeño spice. It's a not-so-traditional take on a summertime shandy."

- 1 cucumber slice
- 1/4 oz. rhubarb shrub
- 1/4 oz. lemon juice
- 1/4 oz. jalapeño-infused agave syrup
- 1 oz. St-Germain
- 3 ozs. Evil Twin
- Nonalder-Weisse

Combine (except beer), shake and strain into a highball glass with fresh ice. Top with beer.



Bad Hombre
Ghost Donkey, 4 Bleeker St.

"A bit of a cheeky nod to the USA's current political climate still capitalizes on the flavors of a tropical beach vacation and will transport you to the island of your choosing," says head bartender Nacho Jimenez.

- 1/2 oz. Anís Cachaça
- 1/4 oz. chipotle tincture*
- 1/4 oz. cinnamon syrup
- 1/4 oz. lime juice
- 1 oz. pineapple
- Bar spoon of banana
- du B-roll

Shake and strain on fresh ice into a rocks glass. Garnish with pineapple leaf.



Summer 2017
Dante, 79-81 MacDougal St.

"We always have a drink on the menu named after the relevant season. This drink, as the name implies, just screams summer in a glass!" says co-owner Mairen Young.

- 1/2 oz. Lillet rose
- 1/4 oz. Aylebury Duck vodka
- 1/4 oz. salted strawberry and rhubarb cordial
- 1/4 oz. lemon juice
- 5 drops of rhubarb bitters
- 1/2 oz. watermelon juice

Shake and strain on fresh ice in a highball glass. Top with sparkling rose. Garnish with watermelon-rhubarb wheels.



Eastside
Coup, 64 Cooper Square

"The Eastside combines herbal gin with tart lime juice and fresh mint — add the crisp effect of cucumber and top it all off with setzer. It's a sippie that'll keep you cool as a cucumber this summer," says head bartender Max Green.

- 2 ozs. gin
- 1/4 oz. simple syrup (1%)
- 8 mint leaves
- 1 oz. fresh lime juice
- 2 slices cucumber

Muddle cucumber and mint. Shake with the rest of the ingredients and double-strain into a highball glass. Top with setzer.

E-TAIL THERAPY
3 clever new spots to online-shop
By ZACHARY KUSSIN



PHOTOS COURTESY OF THE COMPANIES

SIXPENNY.COM
One-of-a-kind furniture, plus free shipping, may seem like the impossible dream. But Sixpenny, recently launched by furniture builders Kevin Lehrer and Jon Allen, offers both. The company designs and develops its own furnishings, including the pine-wrapped "Guthrie" chair (left, \$1,299), which boasts a mighty steel-beam base.



MAESTRI.COM
Discerning buyers demand home furnishings that aren't in every other living room. Founded by management-consultant-turned-entrepreneur Paolo Timoni, Maestri links design lovers with European artisans who craft rare, limited-edition pieces. The site's offerings, like Reflex's "Shungai" table (left, from \$4,365), are equal parts practical and drool-worthy.



MAISONETTE.COM
Parents who love to spoil their children with stylish, tough-to-find looks — like this adorable "Basketball" baby dress by Spanish designer Bobo Choses (left, \$55) — can now find them in a snap. Vogue alum Sybilana Durrett and Lulsana Mendoza-Rocca launched Maisonette in March to bring the best brands from the fragmented children's industry into one, clickable marketplace. Petit chic!