

# ON THE ROCKS STARS



## WARM WEATHER INSPIRES CREATIVE CRESCENT CITY COCKTAILS

Nowhere else on the planet can you find a city more appreciative of a good cocktail. Crescent City connoisseurs of lively libations know a good glass when they see one. When the temperatures rise, however, it makes thirsts go into overdrive.

A trio of New Orleans bartenders have come up with a heady selection of beverages that's certain to be music to your mouth.

### ZACHERY VAUGHN THE COLUMNS HOTEL

Zachery has crafted a cocktail, "my own personal recipe" that he feels speaks to all the things that make this a unique city. "It's truly a New Orleans original summertime cocktail, inspired by the porch, the street car line and the oaks over St. Charles."

#### *St. Charles Breeze*

.75 oz Green Chartreuse

.75 oz Hendrick's Gin

1 slice of lime

1 slice of cucumber

2-3 mint leaves

In a small shaker combine mint, lime, cucumber and light ice. Muddle all ingredients. In a large shaker, combine liquor, muddle mash and ice. Shake until infused. Strain into a either a tumbler or Collins glass over ice. Finish with a combination of Sprite, tonic and soda to taste (use less tonic for less bitter or more Sprite for sweetness). Garnish with mint, lime and a slice of cucumber.





## COREY TREAS

GALATOIRE'S 33 BAR & STEAK

The Strawberry Lemonade was created to showcase Louisiana's famous, beautiful strawberries and, when mixed with Galatoire's homemade sour mix, perfectly represents a favorite summertime drink.

### *Strawberry Lemonade*

- 2 oz Rougaroux Sugarshine Rum
- .25 oz simple syrup
- .25 oz sour mix
- 2 strawberries
- Lemon slice

Muddle the strawberries in simple syrup in a mixing glass. Add sour mix, rum and ice. Shake and serve over ice in a rocks glass. Garnish with a lemon slice.



## DRÉ GLASS

PEARL WINE CO.

"I wanted to make something packed full of flavor that's still refreshing" to combat the city's sometime stifling heat. Her goal was a drink that "wasn't too sweet, served on the rocks."

### *Off the Clock*

- 1 oz Ayesbury Duck Vodka
- 1 oz vognier wine
- .5 oz Luxardo Marashino liqueur
- .5 oz ginger simple syrup, made in house
- .5 oz fresh-squeezed lemon juice

Combine in a shaker with ice, shake and serve on the rocks with a Luxardo maraschino cherry.

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