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toast to summer



GORDON M. GRANT

Cocktail master Patrick Kline with the Paris Texas, served in a Mason jar, at Townline BBQ in Sagaponack.

BY PETER M. GIANOTTI
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Take an ounce of sunshine and a splash of beach, add a dash of breeze and finish with a little umbrella. Now, all your summer recipe needs is a cool drink.

On Long Island, this is the season of lemonade and iced tea — sometimes with a kick. It's the moment of the Margarita, the night of the Negroni. Order a daiquiri. Be nostalgic with a piña colada. Say hello to your fair-weather friends.

Bartenders and mixologists in Nassau and Suffolk are tweaking classics, remaking mainstays and concocting their own salutations to summer.

In Long Beach, bartender Vicki Cavanagh created the "Long Beach Sunset."

In Merrick, William Carlo and Dan Igneri came

10 cool drinks to cheer on the season

up with "UtterFIZZbelief." And in Stony Brook, David Marzano decided that a mojito could get more summer mojo with an invitation to watermelon.

They're among the snappy cocktails heralding the opening of swimming pools, the setting of picnic tables and the formal unveiling of the new backyard barbecue.

The goal: "to be summery and bright . . . simple and refreshing," said Christy Cober, director of operations for the Hon-

est Man Group, which includes Nick & Toni's in East Hampton and Townline BBQ in Sagaponack, which have extensive cocktail lists. "We spent a really long time developing" the updated Mai Tai.

Some cocktails complement food, some work better on their own. Buy them all salute summer. Here are 10 to toast sunny days from restaurants across Long Island.

PARIS TEXAS

Townline BBQ, Sagaponack
Richard Scoffier, former beverage director

- 1½ ounces Bieler Père et Fils "Sabine" Rosé, other Provençal rosé, or Wölffer Estate rosé
- ½ ounce Tito's Handmade Vodka
- 1 ounce raspberry puree
- 1 ounce lemon juice
- ½ ounce agave mix (equal parts agave syrup and water)
- Mint sprig
- Ice

1. Put all ingredients in a mixer glass.
 2. Add ice.
 3. Shake and strain into a Mason jar over fresh ice.
- Skinny version:** Halve the raspberry puree and agave mix.

LONG BEACH SUNSET (ON THE COVER)

Sutton Place Great American Bar & Grill, Long Beach, Vicki Cavanagh, bartender



HARRY ZERNIKE

- 3½ ounces Champagne
- 1½ ounces triple sec
- 1½ ounces orange juice
- 1½ ounces pineapple juice
- Drizzle of cranberry juice
- Ice

1. Layer the first four ingredients over ice in a highball glass.
 2. Drizzle the cranberry juice on top.
- Skinny version:** Substitute lime juice for triple sec.

MAI TAI

Nick & Toni's, East Hampton
Richard Scoffier, former beverage director



NICK AND TONIS

- 1 ounce Diplomático Blanco rum
- 1 ounce Rhum Clément V.S.O.P.
- ½ ounce Pierre Ferrand Dry Curaçao
- ¼ ounce orgeat (almond syrup)
- ¼ ounces fresh lime juice
- Round slice of lime
- Sugar-cane stick from the grocer (optional)
- Ice

1. Shake in a shaker and strain all ingredients over ice into a 14-ounce glass.
 2. Garnish with lime wheel and sugar-cane stick.
- Skinny version:** Use ½ ounce of orgeat.



DANIEL BRENNAN

WATERMELON MOJITO

Pentimento, Stony Brook, David Marzano, beverage director

- 2 lime wedges
- ½ ounce fresh lime juice
- ¾ ounce fresh watermelon juice
- 7 to 9 mint leaves
- 1½ ounces white rum
- Ice
- 1 ounce club soda
- 1 pressed mint sprig
- 1 thin slice of watermelon with rind, scored to sit on rim of glass

1. Gently muddle lime wedges, lime juice, watermelon juice and mint leaves into a cocktail shaker.
 2. Add rum and ice.
 3. Shake gently.
 4. Pour into a Tom Collins glass. Include mint leaves and lime wedges.
 5. Top the drink with club soda, stir gently.
 6. Garnish with the mint sprig and watermelon slice.
 7. Serve with a straw.
- Skinny version:** Use 1 ounce rum, ½ ounce watermelon juice and 2 ounces club soda.

ITALIAN MARGARITA

The Refuge Food & Spirits, Melville
Anthony Muscamera, beverage manager

- 1½ ounces Sauza Hornitos Plata tequila
- ¾ ounce amaretto liqueur
- ½ ounce limoncello liqueur
- ½ ounce fresh orange juice
- 2½ ounces sour or Margarita mix
- 8 ounces ice
- Round slice of lime
- Orange peel



BRUCE GILBERT

1. Place first five ingredients in a glass without ice.
2. Add the ice.
3. Shake in a shaker and pour cocktail in a salt-rimmed glass.
4. Garnish with lime and orange peel.

Skinny version: Substitute 1 ounce of fresh lime juice for the sour / Margarita mix; and add ½ ounce of agave nectar.

UTTERFIZZBELIEF

Left Coast Kitchen & Cocktails, Merrick
William Carlo and Dan Igneri, bar staff

- 2 ounces Bombay Gin
- ½ ounce Amaro Lucano
- ½ ounce clove cane syrup (See note)
- 1 ounce pineapple juice
- 3 dashes Scrappy's Cardamom Bitters
- 2 ounces Green Flash West Coast IPA beer, or other West Coast IPA. (Not Imperial IPA.)

- Ice
- Basil leaves
- Orange round

1. Combine all ingredients except the IPA.
2. Shake and then strain over ice in a pint glass.
3. Add the IPA.
4. Garnish with basil and orange.

Note: To make clove cane syrup: Combine and simmer 2 cups sugar-in-the-raw, 4 whole cloves, 1 cup water. Simmer until sugar is dissolved. Steep cloves while cooling. Strain cloves after syrup has cooled.

Skinny version: Use a smaller amount of clove cane syrup



HARRY ZERNIKE

FIGOLLINI

Verace, Islip
Paulo Villela, beverage director, Bohlsen Restaurant Group

- Ingredients:
- 1 teaspoon fig marmalade
- Ice
- ½ ounce Figenza fig-flavored vodka
- 1½ ounces cranberry juice
- Prosecco to top off cocktail
- Orange peel

1. Spoon the fig marmalade to the bottom of a shaker.
 2. Add ice, vodka, cranberry juice.
 3. Shake at least 25 times.
 4. Pour over fresh ice in a rocks glass.
 5. Top off with Prosecco.
 6. Circle the rim of the glass with an orange peel and then drop it inside.
- Skinny version:** Use less marmalade.



DANIEL BRENNAN

MORE DRINK RECIPES ON B10



Explore LI



Lemonades with infusions of cucumber, mixed berry, herbs, mango-chili and watermelon can liven up a summer evening. To keep the drinks from getting watery, serve over ice.

AP/MATTHEW MEAD

Lemonade gets a kick out of natural infusions

Not everyone wants an alcoholic drink, and straight-up fresh lemonade is a classic for those who don't. The sweet-and-sharp flavor is easily complemented by a host of other ingredients.

To prepare these infused lemonades, simply add one of these flavor combinations to the basic recipe. And to keep it from getting watery, don't ice the chilled liquid in the pitcher.

BASE LEMONADE

1 cup freshly squeezed lemon juice (about 4 to 6 lemons)
 ½ cup honey or sugar
 Pinch of salt
 Cold water

Choose the flavor below you'd like to infuse your lemonade with. Combine those ingredients in a blender, then add the lemon juice, honey (or sugar) and salt. Blend until very smooth. Transfer to a ½-gallon pitcher, pour-

ing it through a fine mesh strainer. Add enough water to bring the volume to the top of the pitcher. Refrigerate for at least 2 hours. Stir well and serve over ice.

FOR HERBAL

¼ cup fresh lemon verbena leaves
 1 tablespoon fresh lemon thyme
 2 tablespoons fresh mint leaves

FOR CUCUMBER

1 medium cucumber, peeled and seeded
 2 tablespoons chopped fresh mint

FOR MIXED MELON

1 cup cut watermelon
 1 cup cut honeydew or cantaloupe melon, or a mix of the two

FOR MANGO-CHILI

1 cup fresh mango chunks
 1 to 2 serrano chilies

FOR MIXED BERRY

2 cups fresh berries (strawberries, blueberries, raspberries, blackberries or a combination)

— AP

Cool drinks for toasting summer

DRINKS from B8

FLORIDITA DAIQUIRI

Hush Bistro,
 Farmingdale
 Daryn Stoger, mixologist

Ingredients:

2 ounces Ron Flor de Caña rum
 ¾ ounce lime juice
 ½ ounce Maraska maraschino liqueur
 ½ ounce grapefruit juice
 ½ ounce simple syrup (equal parts water and dissolved sugar)

1. Strain all ingredients into a wide-topped stemmed glass.
2. Shake in the shaker, but do not stir, the cocktail.

Skinny version: Use less simple syrup.



BRUCE GILBERT

SUMMER HEAT WAVE MARGARITA

HONU, Kitchen & Cocktails, Huntington

1½ ounces
 watermelon-jalapeño-infused
 tequila (See note)
 1 piece seedless watermelon
 1 ounce Cointreau
 1 ounce orange juice
 ½ fresh lime, squeezed
 Ice to taste
 Watermelon slice

1. Muddle tequila and watermelon and pour into a cocktail shaker.
2. Add remaining ingredients and ice to the shaker and shake until blended.
3. Slowly pour the drink into serving glass.
4. Garnish with fresh watermelon slice.

Skinny version: Use light or less orange juice, and less Cointreau.

Note: To make watermelon-jalapeño tequila, add one small watermelon cut into wedges and one jalapeño pepper with seeds removed to one bottle of Patron Blanco tequila. Marinate in a glass jar for three days, then pass through a strainer.



BRUCE GILBERT

RIVA

Navy Beach, Montauk
 Martin Cabrera, mixologist

Ingredients:

Wedge of grapefruit
 2 cubes of cantaloupe, about the size of an ice cube
 Ice cubes

2 ounces Belvedere Vodka
 3 ounces fresh orange juice

1. Muddle grapefruit and cantaloupe in a highball glass.
 2. Add ice cubes.
 3. Add vodka.
 4. Shake and shake some more.
 5. Top with orange juice.
- Skinny version:** It's already skinny.



AARON ZEBROOK