

COSMOPOLITAN

cosmo life
Cocktails

BY BETHANY HEITMAN

Flirty, Flavorful Cocktails

Mixologists are getting creative and packing their recipes with a surprising taste punch (cinnamon, grapes, sage, and apricots...), which makes for some very stimulating sips.



Spiced Apple Mojito

- 3 slices of apple
- 1/8 t. cinnamon
- 1/4 t. nutmeg
- 2 sprigs of mint
- 1 1/2 oz. light rum
- 1 1/2 oz. lime simple syrup (mix 2 parts lime juice and 1 part sugar)
- Splash of seltzer
- Thinly cut slice of apple for garnish

Add the apples, mint, cinnamon, nutmeg, and rum to the bottom of a shaker, and muddle. Add the rum, lime simple syrup, and ice, and shake well. Strain into a glass, and top with a splash of seltzer. Garnish with a thinly cut slice of apple.

SOURCE: TAG RESTAURANT, DENVER

Plum Frost

- 1 1/2 oz. plum sake
- 1 oz. vodka
- 1/4 oz. lime juice
- Splash of cranberry

Put everything into a shaker with ice. Shake, and strain into a chilled glass. Garnish with a flower.

SOURCE: COTTON ROW, HUNTSVILLE, ALABAMA

- 1 1/2 oz. plum sake
 - 1 oz. vodka
 - 1/4 oz. lime juice
 - Splash of cranberry
- Put everything into a shaker with ice. Shake, and strain into a chilled glass. Garnish with a flower.

SOURCE: COTTON ROW, HUNTSVILLE, ALABAMA

Green Tea Margarita

- 1 lime, cut in half
- 1/2 oz. sugar
- 1 oz. lemon juice
- 1 oz. orange juice
- 1 oz. tequila
- 1/2 oz. triple sec
- 1/2 t. matcha green-tea powder (available at grocery stores)
- Splash of peach schnapps

Muddle half a lime with sugar, lemon juice, and orange juice in the bottom of a shaker. Add the rest of the ingredients, and shake vigorously. Strain into a glass filled with ice and rimmed with green-tea powder.

SOURCE: SANCTUARY 7, NEW YORK CITY

Apricot Sage Martini

- 2 fresh sage leaves
- 2 oz. Grey Goose
- 2 oz. apricot puree (you can use frozen apricots)
- 1 oz. simple syrup (mix equal parts warm water and sugar)
- 1/2 oz. lemon juice
- Sage leaf for garnish

Tear sage leaves into pieces, and put them in a shaker with ice. Add all other ingredients, and shake well. Strain into a glass. Garnish with a sage leaf.

SOURCE: CAFETERIA, NEW YORK CITY

For more great recipes, download the September issue of Cosmo for Guys from the App Store or iTunes.