

Forbes

12 Delicious Cocktails For Summer Sipping

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Memorial Day marked the unofficial beginning of summer, so it's time to trade those Spring and Winter cocktails you've been drinking for something a little different.

Summer cocktails are the perfect way to savor the sunny, warm days of the season. These refreshing concoctions not only quench your thirst but also offer a delightful burst of flavors that perfectly complement the vibrant ambiance of summertime.

Summer means lots of different fruits are finally in season and are making their way into cocktails. Fresh watermelon, strawberry, and limes and lemon are the star on many summer drinks. In general Summer cocktails also tend lower in alcohol than their winter counterparts, in part because they're often consumed in the heat outside rather than cozied up by the fire.

While you can never go wrong with a Spritz or a [Margarita](#) when it comes to summer drinking, we've rounded up some other cocktails from bartenders and liquor brands around the world that go beyond the standard Pina Colada or Mai Tai and are also worth a spot on your home bar menu this season.



Pig Viper

WHISTLEPIG

MORE FOR YOU

Pig Viper

by [Erick Castro](#), bartender and owner of Polite Provisions (@hungrybartender on Instagram)

Ingredients:

- 2oz WhistlePig PiggyBack 100% Rye Whiskey
- .75oz Lime Juice
- .75oz Grapefruit Juice
- .5oz WhistlePig Barrel Aged Maple Syrup, just awarded as winner of Good Food Awards
- .5oz Falernum
- 2 dashes Angostura bitters

Method: Shake all of the ingredients together and strain into a collins glass filled with crushed ice. Garnish with a grapefruit twist & mint sprig.



Rhubarb & Ginger Martini

EDINBURGH GIN

Rhubarb & Ginger Martini

Ingredients:

- 1.5 oz [Edinburgh Gin Rhubarb & Ginger Gin](#)
- 1/2 oz Dry Vermouth
- Garnish: Lemon peel

Method: Add all ingredients to a mixing glass with ice. Stir for 15-20 seconds and strain into a chilled coupe glass. Garnish with a lemon peel.



Stars & Stripes Strawberry Basil Smash

ABERFELDY

Stars & Stripes Strawberry Basil Smash

Ingredients:

- 1 ½ oz Aberfeldy 12 Year Old Single Malt Scotch Whisky
- 3-5 strawberries
- 3 basil leaves
- ¾ oz lemon juice
- ½ oz simple syrup

Method: Shake all ingredients, pour over fresh ice and rock glass. Garnish with a strawberry and basil leaf.



Jane's Good Call

VIRGINIA DISTILLERY

Jane's Good Call

Ingredients:

- 1.5 oz Virginia Distillery Scholar's Craft
- .75 oz Amaro **Nonino**
- .75 oz Cocchi Americano
- .25 oz Giffard Banane du Brésil Liqueur

Method: Stir ingredients together, serve in a rocks glass over ice with a lemon peel garnish.



Lady Love

TEQUILA BRIBON

Lady Love

Ingredients:

- 1.25 oz of [Tequila Bribón Blanco](#)
- .5 oz of Bauchant Orange Liqueur
- 1 oz of cranberry juice
- .75 oz of lime juice
- .5 oz of simple syrup
- 1 dash of orange bitters

Method: Combine all ingredients in a shaker with ice and shake. Pour the entire contents into a rocks glass. Garnish with a lime wedge.



Camus VSOP Intensely Aromatic French 75

CAMUS

Camus VSOP Intensely Aromatic Fresh 75

Ingredients:

- 1 oz Camus Cognac VSOP
- ½ oz Fresh lemon juice
- 3 Dashes of Simple Syrup
- 2 oz of Sparkling wine

Method: Combine Camus Cognac VSOP Intensely Aromatic, simple syrup, and lemon juice in a cocktail shaker filled with ice. Shake vigorously and strain into an iced tumbler glass. Top up with sparkling wine. Stir gently.



Teeling Tropical Highball

TEELING

Teeling Tropical Highball

Ingredients:

- 1½ oz Teeling Small Batch Irish Whiskey
- 2 oz Soda Water
- 1 oz Pineapple Juice

Method: Pour Teeling Whiskey in a rocks-filled Collins glass. Add soda water and top with pineapple juice. Garnish with pineapple slice.



Sorel Strawberry Slushie

SOREL

Sorel Strawberry Slushie

Ingredients:

- 1.5 oz [Sorel Liqueur](#)
- 0.5 oz dark rum
- 1 oz simple syrup
- 0.5 oz lime juice
- 8 frozen strawberries
- Mint

Method: Blend until smooth, garnish with fresh mint



Bell (Pepper) of the Ball

FINLANDIA

Bell (Pepper) of the Ball

Ingredients:

- 1 oz Finlandia Vodka
- 1 oz Bell pepper infused Finlandia Vodka
- 1 oz Chambord
- .75 oz Lime juice
- .5 oz Lychee juice
- .5 oz Ginger syrup

Method: Combine all ingredients into a shaker. Hard shake then strain over pebble ice.



Tulchan Gin Rosemary and Blackberry Collins

TULCHAN

Tulchan Gin Rosemary and Blackberry Collins

Ingredients:

- Homemade rosemary syrup (sugar/water/rosemary)
- 2 parts [Tulchan Gin](#)
- 1 part Rosemary syrup
- 3 blackberries
- 1 part fresh lemon juice

Method: Build all in a tall glass with ice, stir and top with soda.



Dewar's Lemon Wedge

DEWER'S

Dewar's Lemon Wedge

Ingredients:

- 1.5 oz of Dewar's 12-year-old
- 3 oz of club soda
- 2 oz lemonade

Method: Combine all ingredients over ice in a highball glass and garnish with a lemon wheel. (If you're looking for maximum authenticity, spear that lemon with a golf tee!)



Spring Thyme Spritz

EL BANDIDO YANKEE

Spring Thyme Spritz

Ingredients:

- 1.5 oz El Bandido Yankee Blanco Tequila
- .5 oz Campari
- .5 oz Passion Fruit Liqueur
- .75 oz Strawberry Syrup
- 1 oz Tangerine Juice
- Squeeze of Lemon
- Squeeze of Lime
- 2 oz Prosecco
- 2 oz Sparkling Water

Method: In a cocktail shaker combine all ingredients except Prosecco and sparkling water. Crush a sprig of thyme and add it to shaker. Shake with ice. Fill a tall glass with cracked clear ice. Strain in contents of shaker. Top with sparkling water and Prosecco. Stir.