Travel Around the World with These Global-Inspired Cocktails Created by Top Mixologists

Last updated: March 2022

Descending March 24th, National Cocktail Day may be nationwide in spirit (pun intended) but without a doubt reaches global in scope. In honor of, we connected with top bartenders, mixology masters and otherwise cocktail creators around the world – both living and legendary – to give you a transportive taste of their signature libations. From Cuba to Canada, Spain to South Africa, the Big Apple to Barbados, here are 20 global-inspired cocktails taking you around the world – no passport needed.



Photo courtesy Auberge Saint-Antoine

Cosmo Lotus

At <u>Bar Artefact</u> at <u>Auberge Saint-Antoine</u> in Quebec, <u>bartender Félix-André</u> **Savard** has created this aromatic homage to the historic city's romantic yet refined heritage, abundant flora and colorful, breathtaking landscapes. A balanced blend of fruit-forward notes underscore the Quebec-conjuring cocktail, including a bitter-sweet orange liqueur from local distiller NOROI.





Cosmo Lotus:

- 1.05 ounces Vodka
- 1/2 ounce NOROI Orange Liqueur
- 1/2 ounce Lime Juice
- 1/2 ounce Lotus Juice
- 1 ounce White Cranberry Juice
- Dash of Lavender Syrup
- 1/2 Egg White

Chill juices prior to preparation. Combine all ingredients (including egg white) in a shaker without ice. Shake until there is a layer of foam at the top of the shaker (product of the egg white). Serve in a tulip flute which is designed to collect the floral aromas with its wider bowl shape making it ideal for the fruit forward cocktail.