

SUBSCRIBE TODAY
CONTRA COSTA TIMES
Subscriber Services

ContraCostaTimes
.com

 **Current: 75°**
73° / 48°
Complete Forecast

[Click here](#) for sales, deals and specials in stores near you!


careerbuilder.com
[Click here to view the spots](#)

Search Recent News Archives Web for Welcome **Alessandro**
[My Classifieds](#) | [My Account](#) | [Sign Out](#)

- [Jobs](#)
- [Cars](#)
- [Real Estate](#)
- [Apartments](#)
- [Local Shopping](#)
 - Find Sales & Deals
 - Shop Local Stores
- [All Classifieds](#)
- [Personals](#)

- News**
 - Breaking News
 - Today's Times
 - Obituaries
- Sports**
- Entertainment**
- Living**
 - Home & Garden
 - Food
 - Health
 - Travel
- Business**
- Opinion**
- Columnists**
- Other editions**
- Hills Newspapers**
- Special Reports**
- Special Sections**

- ONLINE EXTRAS**
- [Archives](#)
 - [Maps & Directions](#)
 - [Newsletters](#)
 - [Traffic Reports](#)
 - [Weather](#)
 - [Yellow Pages](#)
 - [Discussion Boards](#)
 - [Photo store](#)
 - [Newspaper Ads](#)

- SITE SERVICES**
- [RSS Headlines](#)
 - [Contact Us](#)
 - [Feedback](#)
 - [Site Map](#)

[Back to Home >](#)

Friday, Apr 22, 2005

 [email this](#)  [print this](#)

Posted on Wed, Dec. 31, 2003

Chic drinkers stirred by today's popular cocktails

By Shawn Langlois
CBS MARKETWATCH

Remember Sex on the Beach? Forget it. What you really want is a Pink Squirrel.

No, it's not a Cinemax special. Catchy, or at least provocative, names are a hallmark of trendy cocktails today just as much as they were decades ago. But drink fads change at the drop of a miniature umbrella, and you don't want to be caught ordering something that's just so five minutes ago.

"We're like an ice cream shop these days -- 31 flavors," said Bob McCambridge, a 33-year veteran of the San Francisco bartending scene and currently pouring drinks at Moose's in the North Beach neighborhood.

"It used to be simple stuff like scotch and water," he added. "Now, 99 percent of what these young folks order changes every day."

In the '20s, it was all about moonshine and fruity mixes designed to hoodwink the Prohibitionists. After that, Manhattans and martinis were all the rage.

Fast-forward through the free-love, cocktails-are-for-grandma years, and a resurgence has brought back many of the classics while making way for some worthy newcomers.

The following is a list of a few of the more popular mixed booze choices imbibers have been quaffing of late:

• **MARTINI:** When it comes to the martini, the old adage applies: The more things change, the more they stay the same.

The quintessential not-for-neophytes' drink, however, has strayed from the straight-up vodka and gin versions, gradually morphing into a blank canvas on which "mixologists" have painted a variety of elixirs.

"The flavored martini is still really hot and some of the popular flavors in bars around town now are the lichee and mojito martini," said Dale DeGross, noted New York City bartender and author of "The Craft of the Cocktail."

Other martini creations include:

The appletini -- Cocktail.com named this fusion its "mixed drink of the month." The recipe is simple: A shot of vodka and a half-shot of apple schnapps served with a raisin. In a chilled martini glass, of course. The green apple martini is a slight variation.

The chocotini -- James Bond would probably shoot you with his bow tie if you served him one of these, but nevertheless, this has become a hot choice for the martini rookie with a sweet tooth for chocolate.

The dirty martini -- Prepare the gin or vodka classic with plenty of olive juice. Serve it with an extra olive or two -- try almond or garlic stuffed olives. A personal favorite.

• **MOJITO:** If Fidel Castro were to attend the Kentucky Derby, he'd certainly forgo the traditional mint julep in favor of

Find Your Graduating Class



1985 1975 1965 1955



Advertise
Print Services

PARTNER SITES

SiliconValley.com
Nuevo Mundo
Viet Mercury

Win Tickets!

20 lucky winners will receive tickets to the May 20th performance of "Picasso at the Lapin Agile" at Dean Leshner Regional Center for the Arts!.

• [Click for more info](#)

Get away to Tahoe!

Win a getaway package for 2 to the Lake Tahoe Jazz Festival, May 20-22, complete with festival passes and 2 nights lodging at the Cal Neva Resort!.

• [Click for more info](#)

Concord's MomDay Contest!

Do you have the Best Mom? Tell us why in 100 words or less by April 22nd and you could win her prizes from Downtown Concord merchants!.

• [Click for more info](#)

a mojito. And with the growing popularity of these bubbly, Cuban delights, the cigar-sucking dictator wouldn't be alone. "Mojitos are still huge around the country, and bartenders are doing flavor variations including the berry or the vanilla mojito," said DeGroff.

This refreshing amalgam consists of rum, mint and lime.

• **COSMOPOLITAN:** The cosmo isn't quite the "it" drink it was a few years ago when the "Sex and the City" vixens knocked back a few while boning up on raunchy gossip at some trendy Manhattan nightclub. Still, it remains a very popular choice, primarily among women. The basic recipe consists of vodka, lime, cranberry juice and triple sec. For a variation with a saucy moniker, try a Rude Cosmo, which substitutes vodka with tequila and some Grand Marnier.

• **TEQUILA, STRAIGHT-UP:** This South-of-the-Border favorite is no longer the get-drunk, do-something-stupid, projectile-hurl bebida of choice. Tequila interest has grown in recent years as premium brands have entered mainstream trendiness. Stepping out from behind the intense flavors of the margarita, Mexico's finest contribution has become a stand-alone drink to be savored.

"People finally realized Cuervo Gold, which had pretty much cornered the entire market, was crap," said McCambridge. "Now everybody has their own personal favorite brands."

Instead of wincing down a shot of some cheap mixto (less than 100 percent pure agave), try sipping a reposado or anejo, two high-end varieties of aged tequila.

Enthusiasts point to brands such as Don Julio, Porfidio and Patron.

• **CHAMPAGNE COCKTAIL:** Rule of thumb: Don't dare jump in the stretch Hummer for a night on the town without a bottle or two of Cristal. But don't fret if you haven't enough bling to afford the trendy champagne. Try enhancing one of the more affordable sparkling wines -- particularly now, the perfect time of year for cork-popping mixers. "Champagne-based beverages are always a favorite closer to New Year's," said Kari Haugeto, otherwise known as Miss Cocktail on Cocktail.com

Not just your geriatric aunt's drink anymore, the champagne cocktail has enjoyed a renaissance of sorts among the hip crowd. The no-frills recipe in its most basic form includes champagne, a sugar cube and Angostura bitters.

MORE POTENTIAL FAVORITES

From the staples of the trendy bar scene, we move to the slightly more obscure cocktails that have been making a splash of late:

- **The Pisco Sour** -- There's certainly a trend toward Southern Hemisphere cocktails, according to DeGroff, who lauded this tart Peruvian concoction. The main ingredients include Pisco, a brandy made from the Muscat grape, lemon, egg whites and Angostura bitters. A mainstay in Peru and Chile, this drink has begun to make a splash recently in the States.
- **Caipirinha** -- In keeping with the southerly flavors, this Brazilian specialty is a cousin of the mojito, consisting of a sugar-cane rum called cachaca (or substitute a light rum), lime, crushed ice and sugar. The caipirinha hasn't caught the eye of bar hoppers to the degree of some of the aforementioned drinks, but it just might if the trend DeGroff mentioned continues.
- **The Swimming Pool** -- "We get a lot of requests for colorful cocktails, mostly greens and blues," said Miss Cocktail. She mentioned this drink, in particular, as one that seems to be "spilling over from Europe." Described as "a pina colada with blue Curacao," the Swimming Pool "is 'in' because of its intense blue color."
- **The Pink Squirrel** -- BarTV.com put this creamy libation on its Top 10 cocktail list, recommending it for those "hot, summer nights." The recipe includes creme de cacao, creme de noyaux and heavy cream shaken with crushed ice and served in a frosty cocktail glass.

Cheers!



email this print this

Ads by Google

[Martini Goblets](#)

Serve your stylish drinks in these stately, sturdy martini goblets.
www.uncommongoods.com

[Asbestos & Mold Testing](#)

Lab Results in 6 Hours Nationwide Locations 1-800-220-3675
www.emstesting.com

[Crystal Gifts Glass Gifts](#)

China Price Europe Quality & Design Direct Factory in China Europe Mgt.
www.CrystalDesignHouse.com



© 1999-2003 Knight
Ridder Inc. All rights reserved.
Terms of Use & Privacy Statement

News | Sports | TimeOut | Business | Shop Local | Classifieds | Jobs | Cars | Homes
About The Contra Costa Times | About the Real Cities Network | Terms of Use & Privacy Statement | About Knight
Ridder | Copyright