

# GOTHAM

## *8 HEAVENLY COCKTAILS FOR ROSÉ-OBSESSED NEW YORKERS*

By Tricia Carr | June 22, 2017 | [Food & Drink](#)

There's no shame in strictly drinking rosé from Memorial Day to Labor Day—as long as you're willing to mix it up sometimes. Here, we rounded up the best New York establishments ready to serve up your daily allowance in their creative and delicious rosé cocktails.

### *Summer 2017 at Dante*



This Greenwich Village haunt attracts New Yorkers who crave its intimate setting, Italian plates, and those who need a stiff, ice-cold drink, plus a bit of shade. This summer, patrons will salivate over its Summer of Spritz menu featuring fruity sips like "Summer 2017," an ode to a time like no other made with Lillet Rosé, Aylesbury Duck vodka, watermelon, strawberry, and rhubarb, topped with sparkling rosé. 79-81 Macdougall St., 212-982-5275

*Rosé Rosé at The Smith*



The Smith's "Rosé Rosé" calls for—you guessed it—a double dose of the pink stuff. Sparkling rosé and rosé vermouth, plus crème de pêche and a hint of basil, make up this sweet and simple cocktail fit to commence any meal, including the hangover-curing Sicilian baked eggs (spicy tomato sauce, artichokes, burrata, spinach, and ciabatta) or a bowl of indulgent ricotta gnocchi in truffle cream sauce. *Multiple locations*

*Sbagliato Arrossito at The Liquor Cabinet*



The Liquor Cabinet entices passersby from street level of The Gregory hotel with its open windows and classic cocktail lounge ambiance. It's hard to leave when you check their impressive lineup of refined refreshments. Be sure to sample the "Sbagliato Arrossito," an impeccably balanced blend of sparkling rosé, Carpano Antica, Aperol, and orange zest. Warning: It's impossible to have just one. 42 W. 35th St., 212-947-0200

*Rosé All Day at Refinery Rooftop*



Named after the summertime slogan plastered on tees, tote bags, and Instagram pics all over the city, the "Rosé All Day" is just that—a drink you can sip all day without hesitation. Find a sun-drenched spot atop the Fashion District's Refinery Hotel and partake in this blend of #ingoodco rosé, St-Germain, Aperol, and club soda until you can't see the sun anymore. 63 W. 38th St., 646-664-0310

*St. Tropez at Esther & Carol*



When you find yourself gallivanting around the Lower East Side, treat yourself to a creative cocktail and a tasty bite at Nolita's Esther & Carol—just look for the inviting, window-covered exterior at the corner of Bowery and Broome. Assuming you'll also be on the hunt for a glass of rosé, the "St. Tropez"—a refreshing mix of Provencal rosé, apricot cordial, Montenegro Amaro, pressed lemon, mint, and grapefruit, topped with club soda—will hit the spot. 341 Broome St., 646-355-1840

*Champagne Frosé at Surf Shack*



Taking over Good Story atop the Arlo Soho, this pop-up beach bar boasts a rooftop overlooking the Hudson, beer served in baby pools, and of course, delicious rosé cocktails, including a frozen version of the pink drink. Chef Harold Moore, of the hotel's Harold's Meat + Three eatery, is the man behind the magic serving up summery fare like tacos and oysters ready to accompany your glass of frosé, which is elevated with simple syrup and lemon juice, and topped with rosé Champagne and fresh berries. 231 Hudson St., 212-342-7000

### ***Love and Hope Daiquiri at Woodhul Wine Bar***



Winos might pay a visit to Woodhul Wine Bar for its carefully curated wine selection and delicious snacks to soak up all those pours, but the Williamsburg watering hole isn't afraid to stray from the standard glass of red or white wine. Ask your bartender to shake up the wine bar's new take on the daiquiri, "Love and Hope Daiquiri," which calls for Love and Hope rosé, white rum, fresh lime juice, and simple syrup, garnished with frozen grapes. 644 Driggs Ave., Brooklyn, 718-387-9463

### ***4 Ways Out at Amali***



It's second nature to pick up the wine list as soon as you're seated at Amali, especially considering the nearly 400 bottles to choose from, but the Mediterranean-inspired haunt has another tempting offer on the table: the "4 Ways Out." The concoction combines Hendrick's Gin, lime juice, and elderflower syrup with Domaine Sainte Lucie MIP Rosé for a refreshing, floral-laced libation. 115 E. 60th St., 212-339-8363