

# BEVERAGE TRENDS

## New Cocktails Tastier To Swallow

(NAPSA)—Have you noticed the increasing popularity of more colorful, flavorful and fruity cocktails? How about the comeback of the Cosmopolitan? Its regular presence on the hit TV show “Sex and the City” has made it an extremely trendy drink.

Today’s cocktail options are more diverse than ever and bartenders and restaurants are becoming more inventive in their creations. Here’s a look at some of the newest flavors, mixes and twists on old favorites.

- Martinis now come with more than a twist of lemon. Apple, berries, watermelon, citrus, even coffee and chocolate-flavored liqueurs are used instead of the standard gin and vermouth

- Fruity frozen drinks are very popular, especially as the weather heats up

- Vanilla and cream-based liqueurs are mixed in more and more cocktail concoctions

- Ethnic-inspired drinks like Mojitos (with rum, crushed mint and sugar) and the traditional Japanese sake are very “in”

“When it comes to cocktails, color and fruity flavors are definitely popular. We recently rolled-



**Catching the eye and quenching the thirst of trendy types all over the country are flavorful—and often colorful—new drinks.**

out several new beverages using flavored liqueurs like Midori, Chambord and Blue Curacao,” said Uno Chicago Grill VP of Food and Beverage, Chris Gatto. “These more indulgent, exotic flavored drinks have become very popular with our adult customers. Of course, standards like the Long Island Iced Tea and Daiquiris also continue to sell very well.”

You might like to try these new recipes from Uno Chicago Grill:

### **Reptile Cooler**

1 oz. Captain Morgan  
0.5 oz. Blue Curacao  
0.5 oz. Midori  
3.5 oz. pineapple juice

**Garnish with a pineapple wedge or cherry.**

or this:

### **Raspberry Martini**

2 oz. Stolichnaya Razberi  
1 oz. Chambord  
0.5 oz. Rose’s Lime Juice

**Use sugar to line the rim of the glass and garnish with a lime wedge.**

Uno Chicago Grill, a casual dining establishment known for its world famous Original Chicago Deep Dish Pizza, offers a menu with wide variety, including ribs, seafood, burgers, dessert and alcoholic and non-alcoholic beverages. There are nearly 200 restaurants throughout the world. Find more drink recipes at [www.unos.com](http://www.unos.com).