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The Hot Summer Cocktail Trend Everyone's Buzzing About

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Last year, tea-infused cocktails were all the rage. But this summer, bartenders are turning to highly caffeinated cold-brew coffee for tipling inspiration—and we can't get enough.



Happy Hour

THE

REDBOOK WAY:

ICED COFFEE COCKTAILS

BY MEGHANN FOYE



Why?

BECAUSE COCKTAILS + ICED COFFEE = THE WAY TO OUR HEART.

JUNGLE VIP

- 1/2 lime, cut into quarters
- 1/2 oz Ancho Reyes
- 1/4 oz cinnamon syrup (or honey syrup)
- 1 1/2 oz Monkey Shoulder
- 2 oz cold-brew coffee

Muddle lime quarters with Ancho Reyes and cinnamon syrup. Add Monkey Shoulder and stir in crushed ice. Top with cold-brew coffee and serve on the rocks in a Collins glass.

The ancho chile liqueur gives it a fiery little kick!

News from...

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- 2 oz Jameson Black Barrel Irish Whiskey infused with vanilla beans, coffee beans, and raw sugar
- 8 oz Kobruck's Coffee double-brewed in-house
- House-made Grand Marnier whipped cream
- Shaved chocolate, for garnish

THE CRAIC ICED COFFEE



Shake whiskey and coffee over ice and pour into a pint glass. Top with Grand-Marnier-infused whipped cream and garnish with shaved chocolate.

Created by Parker & Quinn at Refinery Hotel

We so wish Starbucks served this version!



THE BRAZILIAN

- 4 oz cold-brew coffee
- 3 oz coconut water
- 1 oz cachaça
- 1/2 oz coconut syrup
- Fresh coconut, for garnish

Combine cold-brew coffee, coconut water, cachaça, and coconut syrup in a shaker and pour over ice. Garnish with fresh coconut.

The coffee adds some buzz, and the coconut water makes it super-refreshing!

Created by Trouble's Trust at the New York Palace

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