

Restaurants

Endless Summer Libations

By Kerry Shorr

Though South Florida may seem like the land of perpetual summer, the calendar begs to differ. As the final days of summer quickly tick by and hurricane season kicks into high gear, there is still time to enjoy those longer days and indulge in one of our most pleasurable pastimes – cocktailing, of course.

Here, seven of the area's most renowned watering holes share their unique recipes for preparing labor-less, sip-and-repeat libations complete with fresh, flavorful ingredients and perfect for toasting. Raise a glass and, always, drink responsibly.

The Office

201 E. Atlantic Avenue

Delray Beach, [561-276-3600](tel:561-276-3600)

theofficedelray.com



Mary's Day Off

- 2 ounces Tito's Handmade Vodka
- 4 ounces Zing Zang (Bloody Mary mix)
- Celery salt
- Pinch of horseradish
- Olive juice
- 1 jumbo cocktail shrimp
- 3 olives for garnish
- Celery stalk for garnish
- Lime wedge for garnish
- Cucumber spear for garnish

Directions: In a cocktail shaker, add cup of ice and pour in Tito's Handmade Vodka, Bloody Mary mix, a pinch of celery salt, horseradish and a splash of olive juice. Shake vigorously and pour into a chilled pint glass. Garnish with a jumbo cocktail shrimp, olives, a stalk of celery and a cucumber spear. Add a lime wedge to the rim of the glass.

Photo by [Joe Woolf](#)

Vic & Angelo's

290 E. Atlantic Avenue

Delray Beach, [561-278-9570](tel:561-278-9570)

PGA Commons



4520 PGA

Boulevard

Palm Beach Gardens, [561-630-9899](tel:561-630-9899)

vicandangelos.com

Mojito

- 2 limes, cut into wedges
- 2 ounces clear rum
- 1 ounce Simple Syrup
- Fresh mint leaves
- Club soda
- Mint sprig for garnish

Directions: Place fresh mint leaves and three or four lime wedges in a sturdy mixing glass. Use a muddler to muddle (or crush) the mint and lime to release the lime juice. Fill the glass with ice cubes. Pour in the rum and the Simple Syrup. Cover the glass and shake it. Pour this entire mixture into a tall glass. Top it off with some club soda. Garnish with sprig of fresh mint.

Photo by [Joe Woolf](#)