

**April**

*Photos by Tony Mueantonthian*

**The Cocktail: The Garden Party**



*Vodka, Cocchi Rossa, elderflower, pineapple, lime, coconut, Peychaud's Bitters, \$11*

**The Bar: Lorikeet**

**The Bartender: Patrick Mori**



Stepping through the doors of Lorikeet Bar instantly transports you to a tropical paradise. The floral wallpaper, high windows, and potted plants evoke the atmosphere of a cabana retreat.

Lorikeet opened in 2020 and is a sister location to the nearby Black Sheep. When its growing popularity necessitated a bigger floor space, Black Sheep moved venues. Then, much like its namesake, Lorikeet Bar swooped into the old space and quickly established a name for itself.

Lorikeet has a constantly changing menu with new food and wine options available weekly, but a staple of the cocktail menu is the Garden Party. Bartender Patrick Mori says that the Garden Party's vodka base makes it stand out from other drinks at Lorikeet. Lorikeet is a rum-based bar, so this vodka concoction is a standalone.

The Garden Party's complex flavor is full of character, and the mixture of four different fruits creates a sweet taste that is sure to please every palate. To top it all off, the drink comes garnished with a nasturtium, a flower symbolizing humor and sociability.



**May**

*Photo by Tony Mueantonthian*

The Cocktail: **Thai Basil Daiquiri**



*Rum, house sour, Thai basil, \$11*

The Bar: **Temple Bar**

The Bartender: **Dennis Schafer**

Temple Bar has been serving a robust selection of food and drinks to customers since 2002. The bar offers a wide range of options ranging from sandwiches and charcuteries to fine wines and specialty cocktails. When thinking about what pairs well with basil, it's easy to picture a pizza or caprese salad. Temple Bar takes a different approach by pairing basil with rum.

The Thai Basil Daiquiri is a seasonal drink that is only available as long as Thai basil is in season. Bar manager Dennis Schafer says that regular basil has a drier, more savory character than Thai basil, which is a little more peppery.

This cocktail combines about seven large Thai basil leaves, Plantation three-star rum, and a house sour mix to create an unexpected cocktail with a refreshing taste. The drink comes garnished with rooibos orange cream tea leaves, lending an aromatic and earthy undertone to the cocktail.