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KYGO



Tequila Time

CELEBRATE THIS YEAR'S CINCO DE MAYO WITH ONE OF THESE SATISFYING MIAMI-MADE COCKTAILS IN HAND.

BY PAIGE MASTRANDREA

GOLDEN HOUR
VENUE: ROSA SKY ROOFTOP
 115 SW Eighth St., 22nd Floor, Miami, @rosaskyrooftop

2 oz. Calirosa Tequila
 1 oz. Aperol
 1 oz. grapefruit

MEZCAL G&T
VENUE: COYO TACO
 1514 S. Dixie Highway, Coral Gables, @coyotaco

1 ½ oz. Mezcal Gin
 ½ oz. St-Germain
 ¼ oz. fresh lemon juice
 Top with elderflower tonic. Garnish with lemon zest, lemon wheel, lemon grass shavings and dried hibiscus.

DAISY PICANTE
VENUE: FUEGO Y MAR AT RITZ-CARLTON SOUTH BEACH
 1 Lincoln Road, Miami Beach, @ritzcarltonsouthbeach

2 oz. jalapeno tequila
 ¾ oz. lime juice
 1 oz. orange cordial
 Shake over ice. Serve in an Old-Fashioned glass with Tajin rim, dry lime slice and fresh jalapeno slice.

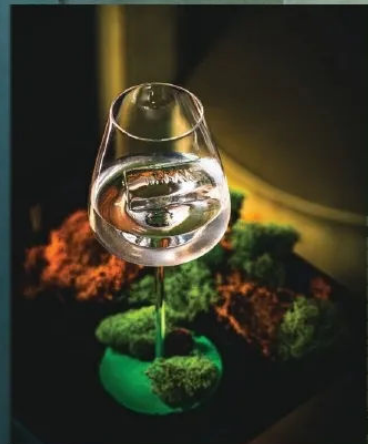
FOREST H2O
VENUE: THE BILTMORE HOTEL
 1200 Anastasia Ave., Coral Gables, @thebiltmoremiami

1 ½ oz. Patsch Blanco Tequila
 1 oz. Roots mastic
 1 oz. yellow chartreuse
 Lemon peel, squeezed and discarded

HOJA MARGARITA
VENUE: HOJA TAQUERIA
 3120 Collins Ave., Miami Beach, @hojataqueria

2 oz. tequila or mezcal
 ½ oz. Cointreau
 ½ oz. agave
 1 oz. lime juice
 Salt rim and dehydrated lime wheel

Clockwise from top left: Golden Hour cocktail from Rosa Sky; Mezcal G&T from Coyo Taco; Forest H2O from The Biltmore; Daisy Picante from Ritz-Carlton South Beach's Fuego y Mar; Hoja Margarita from Hoja Taqueria.



CLOCKWISE FROM TOP: LEFT: PHOTOS COURTESY OF ROSA SKY, MIAMI DESIGN PHOTOGRAPHY; BY ANANKA MEDIA; COURTESY OF RITZ-CARLTON SOUTH BEACH; COURTESY OF HOJA TAQUERIA