

COMPLEX

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CITY GUIDE

10 Cocktails to Try During Mardi Gras

The explosion of **greens** and **purples** through **New Orleans** can only mean one thing: **Mardi Gras** time. It's an annual burst of culture that comes equipped with marching bands, floats, and food so delicious your taste buds won't stop thanking you. So when it's time to hit the bar, avoid ordering the usual boring drinks because this sure won't be your average weekend. Get your livers ready! These are the **best cocktails to try during Mardi Gras**.



Sazerac Royal

Ingredients:

- Muddled mint and lime
- 1 oz Zacappa rum
- 1 oz white rum
- 1 oz Demerara syrup
- 2 dash Angostura bitter
- Absinthe rinse
- Topped with champagne

Method:

Muddle mint, lime, and Demerara syrup in a mixer glass. Pour ingredients, shake and double strain in an absinthe rinsed glass. Top with champagne and garnish with a mint leaf.

Created by mixologist Brice Mastroluca for [Bagatelle](#) (1 Little West 12th St., NYC)



Creole Margarita

Ingredients:

2 oz red chili-pineapple infused tequila

.75 oz Cointreau

.75 oz lime juice

1 oz pomegranate juice

Method:

Infuse tequila with pineapple and Thai chili pepper or jalapeño one day prior. Pour all ingredients and shake. Strain over ice into a pilsner glass or hurricane glass. Garnish with pineapple and Thai chili.

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