



Summertime Booze

Three top-shelf East Bay mixologists share their favorite concoctions to take the edge off when the heat is on.

Z Café

2735 Broadway
(510) 663-2905

BARTENDER: MEHDI ZAREKARI

Espresso Martini

In a shaker, combine 1 ounce vodka, ½ ounce Kahlua, ½ ounce crème de cacao, 1 shot chilled espresso and ice. Shake, then strain into a chilled martini glass.

Raspberry Bubble Martini

In a shaker, combine ½ ounce Chambord, 1 ounce Skyy vodka and ½ ounce sweet-and-sour mix. Shake, strain into a chilled martini glass and fill glass with chilled sparkling wine. Garnish with a fresh lime wedge.

Vanilla Lemon Drop

In a shaker, combine 2 ounces Stolichnaya Vanilla vodka, ½ ounce triple sec, ½ ounce sweet-and-sour mix and ice. Shake, then strain into a sugar-rimmed martini glass. Garnish with a lemon wedge.

César

Berkeley: 1515 Shattuck Ave.
(510) 883-0222

Piedmont: 4039 Piedmont Ave.
(510) 985-1200

BARTENDER: DENNIS LAPUYADE

César Daiquiri

In a shaker, combine 1½ ounces Pampero Aniversario rum, ¼ teaspoon sugar and juice of ½ lime. Shake, strain into a martini glass and garnish with a lime wheel.

Buddha's Passion

Zest an orange into a martini glass. In a shaker, combine 1½ ounces Hangar One Mandarin Blossom vodka, juice of ½ lemon, ½ ounce Peach Passion Fruit syrup and ice. Shake and serve in martini glass with an orange twist.

À Côté

5478 College Ave.
(510) 655-6469

BARTENDER: MIKEY MORENO

Obscur et Leger

In a shaker, combine 1 ounce cassis, 1 ounce vermouth, 1 ounce vodka and ice. Shake, then strain into a cocktail glass.

Aperol Spritz

In a tall glass with ice, combine the juice of half a ruby red grapefruit (about 1½ ounces), 1½ ounces Aperol (an Italian aperitif) and 1½ ounces Prosecco (an Italian sparkling wine). Stir gently.

