

VEGAS VRATED

GET WET

A Sexy
Look at
Daylight
Beach Club

+
Our
Favorite
Pools
and the
City's Best
Summer
Libations

PULSE | SHOP | DINE | RELAX | WATCH | PLAY | COCKTAILS



VRATED.COM

Garden Variety Cocktails

DRINKS THAT ARE GOOD
AND GOOD FOR YOU

BY XANIA WOODMAN
PHOTOGRAPHY ANTHONY MAIR

Healthful or delicious—it's usually a toss-up. But salad greens, garden veggies and fresh herbs are making their way into our cocktails, which is very convenient! Here are a few of our favorite ways to go green this summer.

GREEN MACHINE / CITIZENS KITCHEN & BAR

Light Group corporate mixologist Michael Monrreal really wants you to drink your veggies. His Green Machine combines fresh arugula leaves, house-made celery syrup and Mr. Q Cumber soda—this summer's hot new mixer—with Bombay Sapphire East and lemon juice. Elegant and balanced, it's a perfect showplace for this updated gin, which has similar botanicals to its older sister, but with the addition of Thai lemongrass and Vietnamese black peppercorns. \$12, in Mandalay Bay, 702.835.9200; citizenslasvegas.com

In a mixing glass, gently muddle 8 arugula leaves. Add 1½ ounces Bombay Sapphire East Gin, 1 ounce house-made celery syrup (simmer then cool 2 parts celery juice and 1 part sugar) and ½ ounce lemon juice. Add ice, cover and shake vigorously. Add 1 ounce Mr. Q Cumber soda, then strain into a chilled 7½-ounce cocktail glass. Garnish with a cucumber slice and arugula leaf.

Healthful or delicious—it's usually a toss-up. But salad greens, garden veggies and fresh herbs are making their way into our cocktails, which is very convenient! Here are a few of our favorite ways to go green this summer.

GREEN MACHINE / CITIZENS KITCHEN & BAR

Light Group corporate mixologist Michael Monrreal really wants you to drink your veggies. His Green Machine combines fresh arugula leaves, house-made celery syrup and Mr. Q Cumber soda—this summer's hot new mixer—with Bombay Sapphire East and lemon juice. Elegant and balanced, it's a perfect showplace for this updated gin, which has similar botanicals to its older sister, but with the addition of Thai lemongrass and Vietnamese black peppercorns. \$12, in Mandalay Bay, 702.835.9200; citizenslasvegas.com

In a mixing glass, gently muddle 8 arugula leaves. Add 1½ ounces Bombay Sapphire East Gin, 1 ounce house-made celery syrup (simmer then cool 2 parts celery juice and 1 part sugar) and ½ ounce lemon juice. Add ice, cover and shake vigorously. Add 1 ounce Mr. Q Cumber soda, then strain into a chilled 7½-ounce cocktail glass. Garnish with a cucumber slice and arugula leaf.

