

NEW ON THE MENU

Summer Sips

Five warm-weather cocktails to replace the usual margarita or mojito.

By Lisa Coricola



Chili-n-lime vodkaita, with chili-infused vodka in a cayenne-and-salt-rimmed glass with lime wedges, from Main Event Caterers in Arlington, Virginia (703.820.2028, www.maineventcaterers.com)



The Harvey, with vodka, Galliano liqueur, tangerine syrup, and soda water, garnished with a fennel stalk and orange peel, from Fig Catering in Chicago (773.393.1035, www.figcatering.com)



Summer fruit orchard, with vodka, orange liqueur, watermelon juice, mango juice, grenadine, and a watermelon slice, from Wolfgang Puck Catering in L.A. (323.491.1258, www.wolfgangpuck.com)



Spicy sangria, with white wine, tequila, sugar, jalapeños, plums, apples, peaches, and cilantro, from Canard Inc. in New York (212.947.3480, www.canardinc.com)



Blue bayou with Alizé Bleu, lemonade, and blueberries, from Ginger Island Cuisine in Toronto (416.652.7957, www.gingerisland.ca)