

# FOOD & WINE

#HOWISUMMER

# 198

**COOL  
IDEAS  
FOR  
SUNNY  
DAYS**

**GET  
OUTTA  
TOWN!  
10 FOOD  
CITIES  
WORTH  
THE TRIP**

# SUMMER LOVIN'

We can't get enough of this supereasy, uber-flaky phyllo tart (p. 66).

**MAD FOR  
MEXICO  
MEZCAL  
TORTILLAS  
MOLE &  
MORE**

AUGUST 2017

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**+ PARTY WINES  
TO DRINK NOW**

## DRINK YOUR GREENS

Move over, cloying cocktails. Bartenders everywhere are dialing down the sweetness and embracing ingredients more commonly found at the farmers' market. We love the refreshing Salado Verde at chef Enrique Olvera's white-hot all-day spot **Atla** in New York City ([atlanyc.com](http://atlanyc.com)). "I wanted to express savory flavors," says beverage director Yana Volfson, who designed the drink as an homage to Olvera's aguachile—a saucy, Mexican take on ceviche. Volfson's cocktail is a jade-tinted eye-opener made with freshly juiced serrano chiles and hothouse cucumbers. Spicy, intense and spiked with Yola Mezcal, this is a green juice we can get behind.



### + THIRSTY FOR MORE?

Get the recipe for the Salado Verde at [foodandwine.com/atla-cocktail](http://foodandwine.com/atla-cocktail).

## HAPPIER HOUR

Our search for new ways to up our warm-weather bar game led us to these awesome mixers—now our secret weapons for poolside cocktails. Just add your fave spirit (seltzer works, too). Bottoms up!

**1 Raft Syrups** Mix this vanilla syrup with seltzer for a grown-up version of cream soda, or use it to sweeten iced coffee and tea before moving on to happy hour. \$12 for 12.5 oz.; [impropergoods.com](http://impropergoods.com).

**2 & 5 Nostrum** These vibrant shrubs (drinking vinegars) taste like lighter versions of our fave juice combos. The strawberry-hibiscus-jalapeño has a sweet and spicy flavor we crave, and the pineapple-turmeric-ginger makes for a fantastic tropical-inspired sundowner. \$15 for 8 oz.; [drinknostrum.com](http://drinknostrum.com).

**3 Crude Bitters & Sodas** We spend a fair share of our time in cocktail bars across the country, and lately we've seen a move toward bitter, herbal and aromatic drinks. The spruce-and-birch bitters is the way to test-drive this trend at home. One editor described the flavor as "an out-of-body experience that immediately transported me to a mountain valley." Sign us up. \$12 for 2 oz.; [crudebitters.com](http://crudebitters.com).

**4 Kansas City Canning Co.** Tarragon gives this beet mixer, from preserves and pickle makers Laura and Tom Tuohy, an herbaceous jolt. It's a natural match for gin—give it a good shake over ice for an earthy, seasonal sip. \$16 for 16 oz.; [kansascitycanningco.com](http://kansascitycanningco.com).



**CAMP REVAMPED** This summer, grown-ups can go off the grid in style at the new **Sandy Pines Campground** in Kennebunkport, Maine. Local hoteliers Tim Harrington and Deb Lennon asked 12 New England interior designers to deck out a dozen tents, then tapped their favorite local fishermen and farmers to stock the property's general store with lobsters, produce and everything you need for s'mores. [sandypinescamping.com](http://sandypinescamping.com).