

## FOOD

## Bartenders share the 8 underrated cocktails they think customers should order more often

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- **Business Insider asked bartenders to share the drinks people should consider ordering more often.**
- **For those who enjoy vermouth, a gin 50/50 martini, boulevardier, or Martinez are perfect options.**
- **In its intended form, the classic daiquiri deserves way more attention than it gets.**

With cocktails becoming increasingly more expensive, it's important that you're not disappointed after ordering a drink from the bar. But at the same time, ordering the same tried-and-true martini or margarita can get boring.

That's why Business Insider asked bartenders about which underrated drinks they think customers should order more often. Here's what they said.

**A sloe-gin fizz should be a go-to favorite for its bright, refreshing taste.**



**A sloe-gin fizz is a great aperitif.** bhofack2/Getty Images

Ben Pozar, the lead bartender at Hotel Vin, Autograph Collection, told BI more people should opt for a sloe-gin fizz because of its bright,

delicious flavors.

For this cocktail, the gin is mixed with lemon, simple syrup, and a bit of soda water.

"I don't know why people don't go for them at bars," Pozar said.

He added that they work great as an aperitif, an alcoholic drink served before a meal to stimulate the appetite.

**Lemon-drop cocktails have a high level of versatility but aren't ordered super often.**

**There are several easy ways to elevate a lemon-drop cocktail.** KayaMe/Shutterstock

For those looking for an elevated drink choice, Madison Weeks, a bartender at 1861 Distillery, recommends a lemon-drop cocktail.

"The lemon drop offers more than just its classic vodka base. For seasoned cocktail enthusiasts, a simple addition like a splash of elderflower liqueur or fresh herbs like thyme can turn the Lemon Drop into a more complex, refined drink," Weeks told us. "These small tweaks add depth and balance to the sweet-tart profile."

### **A gin 50/50 martini gives vermouth a chance to shine.**



**Vermouth often gets a bad rap, but it can enhance a martini.** Brent Hofacker/Shutterstock

Evan Hawkins, a bartender who's the owner of Romeo's, recommends ordering a gin 50/50 martini, which consists of equal parts gin and dry

vermouth.

"I feel like people were taught to dislike vermouth in martini orders because it's been shamed for so long, but I think it's the move. A lemon twist and an olive complete this delicious, snack-like drink," Hawkins told BI.

**A classic daiquiri — in its intended form — is well-balanced and delicious.**



**Those who work in the bartending industry often order classic daiquiris.** Jamie Grill/Getty Images

A classic daiquiri shouldn't be confused with the kind that comes from a frozen-drink machine.

"In its original and intended form, it's as pure as freshly fallen snow. A nice white rum, or even an Agricole, fresh citrus, and a well-balanced simple syrup make this drink the ultimate classic and the king of cocktails," Hawkins said.

He often sees people in the bar industry order a classic daiquiri but wishes more customers would catch on to it as well, he said.

## **Palomas are often overshadowed by margaritas.**

**Palomas are made up of tequila, grapefruit juice, and lime.** marina200707/Getty Images

Though margaritas are often seen as a go-to drink, Sanwar Mal Khokhar, a mixologist at [Sanjh Restaurant & Bar](#), said he thinks the hype surrounding them causes other tequila-based drinks to be overlooked.

"The paloma's refreshing blend of tequila, grapefruit, and lime makes it a great, lesser-known option. Light, tangy, and perfectly balanced, it's a versatile drink that pairs effortlessly with grilled seafood or spicy tacos," Khokhar said.

## **The boulevardier should be on every whiskey enthusiast's list.**

**A boulevardier is a great option for whiskey lovers.** MrSTAR01/Shutterstock

Instead of an old-fashioned, Khokhar recommends trying out a boulevardier.

"The boulevardier's perfect blend of bourbon, Campari, and sweet vermouth is a must-try for whiskey enthusiasts looking for something with more depth beyond the familiar old-fashioned," he said.

Khokhar said the boulevardier is almost always overlooked. But with its bitter-sweet complexity, it stands out from other cocktails.

## **Try a Martinez instead of a martini.**

**Though a Martinez came before a martini, it's often forgotten about.** Brent Hofacker/Shutterstock

Clay Sears, the head bartender at Virginia's, said he wishes the Martinez wasn't constantly overshadowed by the martini.

Dating back to the late 1800s, a Martinez is made up of gin, sweet vermouth, maraschino liquor, and bitters.

"This martini predecessor has such a storied history in the cocktail canon. The interplay between orange bitters and maraschino leads the



classic gin and vermouth formula to a much rounder, complex finish," Sears told BI. "It's stiff and boozy but still has a subtle smoothness that makes you want to return for another sip."

## **The New York whiskey sour deserves more attention for its stunning look and complex taste.**

**A New York whiskey sour offers a dynamic twist on the classic cocktail.** Serena Perrells/Shutterstock

Richie Mello III, the head mixologist and tasting-room supervisor at [Heritage Distilling Company](#), told BI the New York whiskey sour is a great twist on the classic cocktail.

"It's a standard whiskey sour — whiskey, citrus, and simple syrup — finished with a red-wine float on top. The wine adds a beautiful color

contrast and layers of flavor, making the cocktail visually stunning and deliciously complex," he told BI.

He added that the combination of citrus and red wine creates a dynamic sip every time.