
Six Deliciously Creative Cucumber Cocktails

Kathryn Maier

As we head into summer, the season's coolest ingredient is shaping up to be the formerly humble cucumber, now making an appearance in a number of forms—and even states of matter—in some delicious drinks. Many of NYC's newest bars and restaurants are incorporating the vegetable into their cocktails in creative ways. We've chosen a few favorites.

BITTERED

The Cucumber Bitters from The Bitter Truth are a great way to add a burst of uplifting cucumber to liven up a cocktail.



One of the tastiest uses of the bitters that we have come across lately is found at Dante, in their house Pimm's Cup: Pimm's liqueur, Hendrick's gin (for a double hit of cucumber flavor), peach liqueur, a barspoon of lemon juice, dashes of star-anise tincture and, of course, those cucumber bitters, then topped with ginger beer—plus an entire fruit salad's worth of garnishes. The



bitters work to cut the drink's sweetness, rendering the iconic summer cocktail even more refreshing. (dante-nyc.com)