

THE NEXT GREAT COCKTAIL REVIVAL

A LOST CLASSIC, THE DAISY, IS BEING REINTERPRETED AS THE PERFECT REFRESHING SUMMER DRINK.

Take a spirit, add citrus, then sweeten it with a cordial and, if you like, top it off with soda water. The result? An effervescent cocktail favored by the 19th-century man about town before being swept into the dustbin of drinking history. Lucky for us, imaginative variations on the daisy—like those below—are blazing into trend-setting bars across the country.



THE ENDORSEMENT The Most Exclusive Drinks You Can Order

Forget signature cocktails—bars and distillers are teaming up to create liquors that are truly one of a kind. Louisville's Proof on Main (proofonmain.com) is the only place you can drink a custom 10-year-old Eagle Rare bourbon from Buffalo Trace. Bar Agricole (baragricole.com) in San Francisco joined forces with Marian Farms to create a biodynamic orange liqueur, and Chicago's Publican (thepublicanrestaurant.com) enlisted FEW Spirits to make a genever-style gin blend. At Atlanta's St. Regis hotel (stregisatlanta.com), you can get a limited-edition Herradura tequila—and a bed to sleep it off in. —Kate Parham

RYE THE DEAD RABBIT NEW YORK CITY

At this financial-district saloon, the whiskey daisy à la Fouquet, a 19th-century French drink, is refashioned with a mix of fruit and vegetable notes: Raspberry cordial, some rhubarb-based amaro and soda, along with lemon and orange juices and Wild Turkey rye.

LIQUEUR THE VIOLET HOUR CHICAGO

In an Odin's Holiday, the cocktail maestros at this hot spot tame notoriously bitter Malört with crème de cacao, but it's the float of Peychaud's bitters that's key: Its sweet anise character unites the disparate elements into a smooth, citrus-flavored sip.

WHISKEY COLT & GRAY DENVER

The barkeeps at this sleek restaurant barely have to buff their 1920s-inspired whiskey daisy to make it glow. A 10-year-old single-barrel bourbon, herbaceous yellow Chartreuse, and lemon juice make a refreshing libation with a slow, lingering burn.

RUM CANON SEATTLE

Subbing in champagne for the usual soda water, Jamie Boudreau gives a bubbly bite to the rich, mellow fruit notes of his Daisy Royale, which layers rum and Cognac with the exotic flavors of pineapple gomme syrup and cherry-based maraschino liqueur.

TEQUILA LAFAYETTE NEW YORK CITY

At Andrew Carmellini's new French hit, whet your appetite with the Ovest Daisy, a balanced Maestro Dobel tequila cocktail that combines sweetness, courtesy of the agave nectar, with anise-flavored kummel and garden-fresh lime and cucumber juices.

GIN THE PASSENGER WASHINGTON, D.C.

It takes only a few small tweaks to an orthodox daisy to turn it into catnip. Case in point: At this Penn Quarter lounge, a dash of floral St-Germain and a house-made pomegranate grenade infuse a gin-and-lemon-juice base with a rounded tartness.