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10 Must-Try Summer Cocktails from NYC Restaurants

by Tracey Ceurvels on August 7, 2015 in [Cocktails + Wine](#), [Dining Out](#), [Drinks](#), [Recipes](#)

These hot August nights call for a refreshing cocktail, don't you think? Whether you head out to one of these hot spots for drinks with friends or prefer to make them at home (2 recipes included below), I found some must-try cocktails around the city. What I love about these in particular: they combine fresh summer produce with wine, liquor and other ingredients (lavender, egg white, rhubarb, and vanilla, to name a few) with spectacular results.

Enjoy these summer cocktails!



6. Strawberry Gin Fizz from **The Meatball Shop**

While you enjoy your dinner of mix and match meatballs (with sides of course) at cult-meatball destination The Meatball Shop, enjoy a Strawberry Gin Fizz with Greenhook Ginsmiths Gin, strawberry, cucumber and lemon. [@meatballers](#)