

DUJOUR

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DRINK DUJOUR: THE EMPIRE STATE

Get into a New York state of mind with this skyscraper-inspired beverage

The only thing better than sipping on a refreshing cocktail outside in the summer is doing so with an amazing view. That's exactly why in-the-know New Yorkers are flocking to the David Burke Group-owned [Spyglass Rooftop Bar](#) at the Archer Hotel. High in the sky you'll get a clear view of the iconic Empire State Building, and that's just what inspired one of the establishment's top drinks.

"With summer and rooftops in mind, I created this cocktail featuring light, delicate and refreshing flavors of cucumber, basil and gin," explains Jason Galang, Beverage Director and Assistant General Manager of Spyglass Rooftop Bar. "I played with flavors of the muddled cucumbers, basil and spice from the ginger—all on a gin base—to offer a crisp white-spirit offering."

Below, we've snagged the recipe.



THE EMPIRE STATE

1.5 oz Hendricks Gin

1 oz Simple syrup

0.75 oz Lemon juice

0.5 oz St-Germain

5 oz Ginger juice

In a mixing glass, combine all ingredients. Shake, strain and pour into a highball glass with ice. Garnish with basil leaf.