

Top 5 Daiquiris Cocktails in the Valley

By Kacie Asher

Beloved by Hemmingway – and befouled by syrup-slinging 80s bartenders – the daiquiri is the latest Prohibition- era cocktail making a modern-day comeback.

Like other 19th century, three-component drink recipes, the daiquiri (originally just lime juice, sugarcane, and white rum) can be transformed into a more complex, delightful libation by infusing it with bitter liqueurs, spirits, fortified wines, fresh fruits, and herbs. Check out how some of the Valley's most talented mixologists are leaving their mark on this time-honored Cuban classic.



Left – “BBD” / Right – “Daiquiri # Strawberry” & “Concoctions”

1. The Little Woody's BBD Brennan's Banana Daiquiri. Mixologist: Shannon Krol

Mixologist Krol amps up the tropicality of the cocktail by adding banana-infused simple syrup. Banks Rum and vanilla extract synthesize the sweet-smelling taste of Bananas Foster, a classic Post-Prohibition dessert, and Krol adds a festive touch with egg whites, cherry mist and verbena garnish. M-Su 4 p.m.-2 a.m. 4228 E. Indian School Rd., Phoenix, 602-955-0339, facebook.com/thelittlewoody

2. Crudo's The Sun Also Rises. Mixologist: Micah Olsen

Inspired by Hemmingway's eponymous novel, Olsen creates the perfect blend of sweetness and acidity by combining Pamplemousse Rose liqueur and Maraschino liqueur, to the Bacardi/lime drivetrain. A dollop of honey and dash of sparkling wine

adds a layer of lightness to this classic cocktail. Tu-Sa 5 p.m.-10 p.m.; Su 10 a.m.-2 p.m.
3603 E. Indian School Rd, Phoenix, 602-358-8666, crudoaz.com

3. Counter Intuitive's Daiquiri # . Mixologist: Jason Asher

Mixologist Asher's (full disclosure: he's my brother) artfully-embellished daiquiri displays a balance of bitterness, fruit, and tang. The Giffard Fraise De Boise (wild strawberry French liqueur) and Strawberry Branca Fernet add a multi-dimensional, aromatic layering effect to the classic sour cocktail, which is served up at CI. An additional, smoky bass note of Del Maguey Vida Mezcal finishes the Cuban-Spanish-Italian hybrid pleaser. F-Sa 10 p.m.-2 a.m. 7133 E. Stetson Dr., Ste. 4, Scottsdale

4. The Gladly's Concoctions. Mixologist: Brian Goodwin

Inspired by the tiki-revival wave, Goodwin combines tropical coconut and pineapple juices with Hamilton Pot Still rum to put an exotic twist on the daiquiri theme. M-Th 11 a.m.-10 p.m.; F-Sa: 11 a.m.-11 p.m.; Su 9 a.m.-3 p.m. 2201 E. Camelback Rd, Phoenix, 602-759-8132, thegladly.com

5. Bitter & Twisted's Jaffa Daiquiri. Mixologist: Ross Simon

Mixologist Simon's delectable cocktail fuses fragrant orange marmalade, Créole Shrub orange spirit and rich Patron XO Cocoa Liqueur. The fusion of coffee, chocolate, orange, and sweet agave give the cocktail a dessert-like quality, excellently paired with one of the B&T's spicy Asian-themed dishes. Tu-Sa 4 p.m.-2 a.m. 1 W. Jefferson St, Phoenix, AZ 85003, 602-340-1924, bitterandtwistedaz.com

Like Hemmingway wrote, "That's all we do isn't it – look at things and try new drinks?"