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## What's Shaking: NYC Cocktail Innovations

*A look at the latest mixology innovations in NYC*

From trendy rooftop bars to casual neighborhood hangouts, New York's bartenders and mixologists have stepped up their game, leaving many a barfly to do a double-take upon being presented with their drink.

The creative mixologist Johnny Swet wows crowds at a troika of hot spots: [JIMMY](#) lounges at The James Hotels in NYC and Chicago, and [The Skylark](#) rooftop lounge in Midtown. Both JIMMY locations feature Swet's Legal in Vermont cocktail, which features Knob Creek bourbon, maple syrup, muddled red shiso, and cinnamon-flavored ice with a dash of orange bitters. For The Skylark, Swet came up with the Spring Negroni (Nolet's gin, Aperol, Carpano Antica, "lavender-kissed" ice, orange twist) and the Fort Knox (Elijah Craig bourbon, reposado mezcal, and yellow Chartreuse honey syrup poured over a grilled lemon ice block).

