

## The Country's Most Innovative Craft Cocktails

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Contributed by Kara Newman  
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*The Lost in Translation cocktail is served at Dallas' Victor Tangos.*

Whether made with unusual ingredients (mushrooms, almond fat-washed rum), served in unusual vessels (how about a punch served in a treasure chest?) or featuring trendy techniques, the US is awash in smart, forward-thinking drinks. We found 10 of the most innovative craft cocktails to drink right now.

### 1. The Betty Draper

**Served At:** Wallflower, New York City

**The What and the Why:** How do you say "apple-tini" in French? Here's how: with an all-French lineup of spirits (Citadelle Gin, Drouin calvados) rounded out with dry manzanilla sherry, apple syrup, fresh lime, apple and celery, and celery bitters. Created by Xavier Herit, formerly of the highbrow restaurant Daniel, this drink has pedigree. And with its enviably bright Granny Smith apple-green hue, it's every bit as crisp, fresh and tart as its Mad Men namesake.



### 2. Double Date

**Served At:** Third Rail, San Francisco

**The What and the Why:** Served at "San Francisco's first jerky bar," this date-infused Manhattan-Old Fashioned hybrid merits plenty of attention all on its own. It's a perfect box-step of a drink, too, made with equal parts date-laced rye, George Dickel Tennessee whiskey, Punt e Mes and Cardamaro, and finished with a dash of house-made cinnamon bitters for enticingly spicy aromatics.