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Wild about watermelon

Cocktails to make mouths 'water'

Watermelon-Mint Cointreau Rickey

The combination of Cointreau, fresh lime juice and club soda is sweet yet bitter, bringing zest to the refreshing watermelon and mint mixture. After a long day, a fruity and refreshing drink with slight effervescence is more than in order! \$12. *Watermark Bar & Lounge, 78 South St., 212-742-8200, watermarknyc.com*

Head Above Watermelon

Watermelon juice and Tequila Blanco were meant to be best friends, but Alagash Hefeweizen is no third

wheel in this creative cocktail. With fresh lime juice and simple syrup, this drink is fun, bubbly and decidedly different. \$15. *THE LCL: Bar & Kitchen, 212 E. 42nd St., 212-405-4399, theclnyc.com*

Watermelon Flip Flop

With the use of all fruity ingredients — Grey Goose Pear, pear liquor, lemon juice and fresh-squeezed watermelon juice — this chilled concoction is a sweet summer staple that is sure to impress. \$14. *Empire Hotel, 44 W. 63rd St., 212-265-7400, empirehotelnyc.com*

Summer Spice

Appropriately named, this drink, made with watermelon (summer) and jalapeño (spice) brings kick and sweetness. The vodka, fresh lime juice and agave nectar complete the cocktail — all you need to do is sit back and relax in the lounge. \$16. *The Living Room at the W Times Square, 1567 Broadway, 212-930-7444*

Full Watermelon

Sharing is caring, and with a whole watermelon filled with your spirit of choice, it's necessary! Enjoying the

views of the city while sipping (with four or five friends) sounds like the perfect pour (as long as it's not pouring rain!). \$50. *Pod 39 Hotel, Salvation Taco, 145 E. 39th St., 212-865-5800, salvationtaco.com*



BY HILARY SHEINBAUM
Special to amNewYork

Watermelon is most often enjoyed sliced and diced — and that's a wonderful way to do it — but there are more than a few other ways to savor the sweet summertime snack. Celebrating National Watermelon Day on Saturday, these city bars and restaurants are serving soups, salads, cocktails and more — sans seeds.

And if you really want to go all out in your obvious displays of love for summer's best friend (yes, the watermelon!), cut open the fruit with MoMA Design Store's super fun **Watermelon Knife** (\$30).