



Must Visit Mercadito

By **Chicago Cocktails Examiner**, Sonja Kassebaum
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Mercadito, the well-known NYC restaurant group, just opened a branch here in Chicago. A bunch of high-powered Chicago mixologists have taken up residence there, making it a required stop on any Chicago cocktail tour. Behind the bar on a given night, you might find one or more of the following group of Chicago mixologists: [Jen Contraveos](#), Dan de Oliveira, Maura McGuigan, Casey Sullivan, [Daniel Love](#), [Kyle McHugh](#)). Here are some highlights of a recent visit.

Cocktail Menu

The menu was developed by the NYC-based [Tippling Bros.](#), and features a variety of cocktails with agave spirits as their base ingredient (no vodka visible on the bar, even). The range of options is surprisingly broad - from the accessible margarita (made the right way, with fresh juices and fruit) to more esoteric offerings with mezcal. A couple of the offerings:

The Misty's Sleeve

Named for the amazing [Misty Kalkofen](#) from [Drink](#) in Boston (or more properly, her tattoo). Made with Blanco tequila, ginger, hibiscus, fresh valencia orange juice, a touch of serrano chile, and a half rim of hibiscus salt. It was delicious. Spicy, complex, and fresh - very well balanced.

Tres Coops

A salute to three liquor industry folks who have the last name Cooper. Made with mezcal, elderflower liqueur, ginger liqueur, Italian amaro, egg white and grapefruit. It was also delicious - well balanced, with the creamy texture from the egg and deep complexity. It was drier than the first, and polarizing among the staff - a love it or hate it kind of a drink.

Both were fantastic, and there are many more to try. Another visit is definitely in order.



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