

III Forks' refreshing signature mojito is only the start of the restaurant's libations and dishes

By [Staci Sturrock](#) | Bars and Clubs, Beverages, Cocktail Culture | July 01, 2010

This week's bar: III Forks

The scene: A fireplace, a piano, a wine cellar, private rooms for parties — III Forks is an upscale, old-school restaurant experience. The Palm Beach Gardens location is one of seven Forks restaurants; another is in Boca Raton.

Signature cocktail: The Blood Orange Berry Mojito (\$12.50), a harmonious blend of citrus, berry and mint flavors, plus the fizz of club soda.

Other noteworthy libations: Round up the usual suspects – martinis, margaritas, Manhattans and a Strong Island Iced Tea – and add an insane wine list. If you can't find an alcoholic beverage to suit your palate here, hand in your drinking license, my friend.

Bar bites: The bar menu, available anytime, includes a rib-eye sandwich with fries for \$19.95, ahi tuna for \$12.95, scallops in bacon for \$12.95 and onion rings for \$9.95, among other surf and turf choices.

Deals: Happy hour runs from 5 to 7 p.m. every day except Sunday and features select highballs and martinis, as well as the sommelier's pick, for \$5. Happy hour food items include a Kobe beef slider for \$3.75, homemade chips topped with sautéed onions and herbed blue cheese for \$5, and a prime burger and fries for \$13.95.

Info: 4645 PGA Blvd., Palm Beach Gardens, (561) 630-3660, forks.com. (During the months of July and August, the Palm Beach Gardens location will be closed on Sundays.)

THE COCKTAIL

Blood Orange Berry Mojito

10 mint leaves

1 strawberry

1 tablespoon sugar (or 1 1/2 ounces simple syrup)

4 lime wedges

1 1/2 ounces Bacardi Silver rum

1/4 ounce Monin blood orange syrup

Club soda

1 strawberry for garnish

Muddle the first four ingredients in a shaker. Add ice, rum and blood orange syrup. Shake and strain into a Collins glass over fresh ice. Top with club soda. Garnish with a strawberry.

