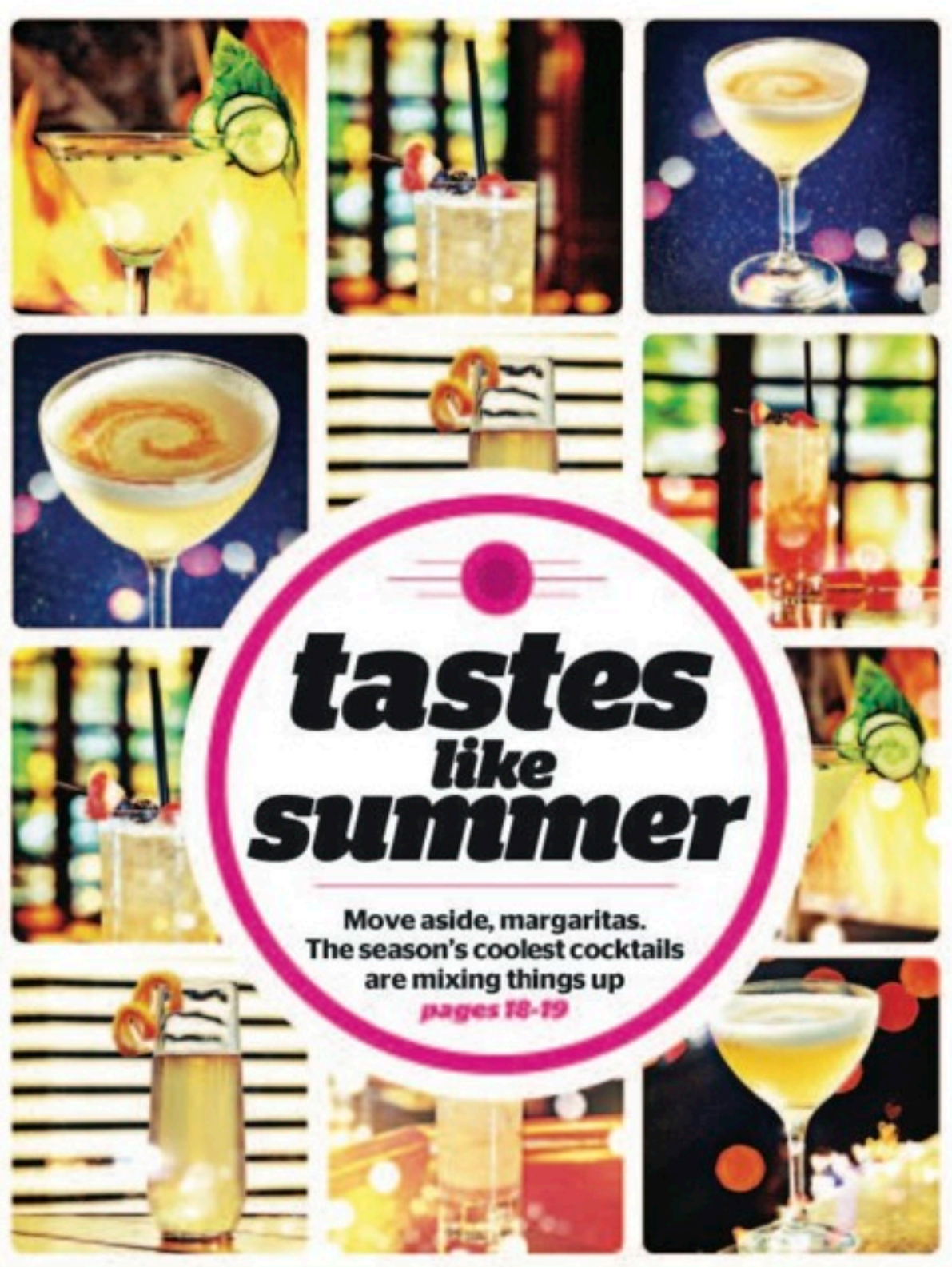


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GILTS VE BILAKIRA DON



**tastes
like
summer**

Move aside, margaritas.
The season's coolest cocktails
are mixing things up
pages 18-19

M-Rahm clears the air on pot **7** Gay pride storms the stage **35** Scariest cartoons ever? **42**

eat & drink

fruity

The Red Door \$12

Red Door
2118 N. Damen Ave.
773-697-7221

You're sitting with: A mostly 30-something crowd surrounding the big wooden bar inside and lazing on the sideyard patio outside.

You're thinking: I'm gonna have to take a photo of the this one. A mix of cherry vodka, muddled mint and lime juice is served in a martini glass garnished with a white blossom, and the delicate look is mirrored in the subtle minty flavor. Perfect for a breezy summer night, it left me wanting to sing, "I feel pretty, and witty and light!"

Your next move: Waving over the bartender for another round. While my drink was subtle and dainty, I also loved the tart, boozy taste of my friend's drink: The Rose Thorn made with tequila, rhubarb syrup and crystallized ginger. —WICKY ROSSO/STUZ

Pineapple Cobbler \$11

PT at the Talbott
10 E. Delaware Place
312-640-8135

You're sitting with: A lot of empty tables. My friends and I had the spacious patio at this Gold Coast pop-up practically to ourselves, save for a couple of groups. PT's sticking around just for the summer until the Talbott Hotel's new restaurant opens, so I hope that it catches on before it's gone for good.

You're thinking: This is the perfect patio sipper. Pineapple cocktails can be cloying, but this vodka-spiked one with raspberries, blackberries and prosecco is slightly sweet and has enough ice to keep it cool without tasting watered down. It's super-sippable with just a bit of sparkle.

Your next move: Order another round of drinks, and while you're at it, a basket of mini-lobster rolls with poblano cream. The indoor area doesn't offer much by way of summery ambience (it looks like any wood-paneled old-school hotel bar), so if rain threatens, I'd head to another Gold Coast hangout rather than move inside. —LA



LENNY GILMORE/RED EYE PHOTOS

herbal



Ill Cucumber Martini \$12.50

Three Forks
333 E. Benton Place 312-938-4303

You're sitting with: Barstool neighbors who will keep you guessing. There's a bar near the entrance of this downtown steakhouse, but you'll want to head upstairs to the rooftop overlooking green and gorgeous Lakeshore East Park. I happily sipped between a cluster of wine-guzzling girls dishing on which of their coworkers "definitely has had a boob job," and a dude quietly BlackBerry-ing with a glass of rosé.

You're thinking: This drink sounds light, but it sure is strong. It's essentially a gimlet—gin and lime juice—with the addition of muddled cucumber and basil. If you don't like leaves floating in your drink, ask for it strained.

Your next move: Ordering some bar bites. Finger food ranges from simple sliders (\$8.95) to mini-waffle cones with duck and port wine-doused cherries tucked inside (\$12.95). —LA

Tiger Eyes \$7

Big Star, 1537 N. Damen Ave. 773-235-4039

You're sitting with: If it's lunch, resto/bar industry regulars, a handful of tourists and lucky SOB's with weekdays off. If it's post-work, the Chicago Twitter contingent, people who like bragging about snagging prime patio seating and Wicker Parkers still hung over from last night.

You're thinking: I shouldn't have ordered this drink before 5 p.m. It's got a single-barrel bourbon base, for heaven's sake. The vermouth, maraschino liquor and amaro help round out the flavor, but woof—it's still packing a punch. Wormwood bitters add a black licorice taste to the first few sips.

Your next move: Tacos—and lots of them. It just wouldn't be right to leave without. And if you're eyeing that bacon-wrapped hot dog on the menu, the answer is "yes." —EWZ

herbal



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