



## 5 Hand-Crafted Cocktails That Scream SoCal

Although synonymous with the red carpet, glamor and glitz, LA has fostered a major [drinking](#) scene, rivaling those of New York, [London](#) and Paris. LA's establishments embrace the use of locally-grown, fresh, organic ingredients as well as fresh juices and produce. Farm-to-glass boozing was essentially born in LA, where fruits, vegetables and herbs grow year round.

Although LA is re-inventing itself from the cocktail perspective, it boasts historic drinking roots. Native LA standards, such as the Harvey Wallbanger, Brown Derby and Zombie are all iconic cocktails originally created downtown. From cocktail bars to wine bars to [beer](#)-pouring watering holes populating the downtown district, Hollywood and neighborhoods throughout the city, Los Angeles offers diverse sipping for imbibers.

In recent years, the city's historic downtown area has become fertile ground for the city's blossoming [cocktail](#) culture. Hollywood will always be considered a hot spot for tiki bars and upscale martini lounges, but restored neighborhood bars and craft bars popping up all over town have re-defined the drinking culture in Tinsel-town. So whether you are heading to Hollywood for a classic Martini or downtown for an innovative farm-fresh cocktail or a old hangout for a classic, there is something for you in SoCal this summer.

Below are five delicious summer cocktails that are great for summer sipping.



[Aviation Blush Sour | Courtesy of HonestlyYUM](#)

## Aviation Blush Sour

This delightfully sophisticated cocktail is aesthetically pleasing, light and flavorful. It is a twist on the classic Aviation cocktail.

### Recipe:

1.5 oz Aviation gin

¼ oz Luxardo Maraschino liqueur

¼ oz Crème de violette or Crème Yvette

¾ oz fresh lemon juice

¼ oz simple syrup (1:1)

1 large egg white (optional)

Garnish: edible violet flower

Glass: Coupe

Prep: Add all the ingredients into a cocktail shaker filled with ice. Shake for a full 15 seconds. Add more ice and shake again. Finely strain into a chilled cocktail coupe. Garnish with an edible violet flower.

*Adapted recipe courtesy of author Michael Nagy.*