

# THE BEST QUARANTINE COCKTAILS TO MAKE RIGHT NOW

May 13 is World [Cocktail](#) Day. That means today you can wake up, roll out of bed right, and immediately get to drinking—it's your duty as a global citizen. But not straight out of the bottle. (Even if you're on lockdown.)

We of course do our best to encourage “responsible” drinking, so we've compiled some of our favorite cocktails after diligently practicing at home for the past couple months, tweaking and experimenting like some unkempt Dr. Bunsen Honeydew.

Some of these are classics, others are slight twists on the classics with mostly ingredients you should have tucked away in your fridge. And a couple we threw in just in case you're feeling froggy, as they may call for an Instacart and Drizzly delivery. Get to it, world citizen!

## SMOKE 'EM

*Flavor on flavor on flavor, mezcal style.*



- 2 oz Doña Vega Espadín Mezcal
- $\frac{3}{4}$  oz organic agave syrup
- 1 oz fresh lemon juice
- 1 egg white

Combine ingredients in a shaker and add ice. Shake, strain and garnish with a Luxardo cherry and fresh grated cinnamon.