

Herb-Based Cocktails Are A Fun Way To Keep Drinking Fresh This Fall



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Dining & Drinking

I cover the the best in cocktails and dining.

Fresh herbs are a great way to brighten our favorite seasonal dishes. The same can be said for our drinks, where adding fresh herbs brings new life to even the most old fashioned and classic of cocktails.

Verde Mary



Verde Mary at Ophelia Lounge OPHELIA LOUNGE

"The Verde Mary is a riff on the classic Bloody with a Mexican twist. The jalapeño and cumin add an extra kick, but using fresh herbs such as cilantro and fennel help balance the flavor. It's the perfect pick me up for a Sunday afternoon," says Amir Babayoff of [Ophelia](#) in New York City.