

# BUSINESS INSIDER

## 14 signature cocktail recipes from hotel bars around the world — plus the tools and spirits you'll need to make them

Hannah Freedman 2 hours ago



Due to the novel Coronavirus, most people are following shelter-in-place and self-isolation orders. Restaurants, bars, and hotels are closed meaning you can't go out for happy hour right now, or enjoy sipping favorite cocktails at your local bar down the block.

Some of my most beloved bars happen to be hotel bars. From lobby lounges with moody lighting, plush seating, and inviting atmospheres, to poolside watering holes where I can imbibe while watching the waves in the distance. Hotel bars typically serve inventive concoctions and libations that are chef-designed, ones you never could have dreamed up yourself.

I've been known to ask hotel bartenders for their recipes on the spot if I find a particularly spectacular signature drink. I've even mixed up the Ilún from [Tierra Chiloé](#) (included below) myself when I was feeling particularly nostalgic for the hotel's rustic wooden bar, copper fireplaces, and cozy oversized couches.

Hotels are revealing their go-to ingredients to recreate their tasty signature cocktails at home to become your own master mixologist. Whether you want a light island spritz, a margarita with a twist, or a bourbon drink that packs a punch, there's a drink to suit your tastes.

From gorgeous Caribbean properties like [Renaissance Curacao Resort & Casino](#) to New England coastal getaways like [Chatham Bars Inn](#), these hotels and their exceptional cocktail recipes offer the chance to get a little taste of their vibe. Maybe you'll even be inspired to visit one of these hotel bars in the future to try the real deal firsthand.

For now, use these hotel drink recipes to take a much-needed armchair vacation, share the recipe with a friend, and then [set a travel-themed Zoom background](#) to pretend you're both relaxing on vacation at the hotel bar. Or, just let your concoction enhance your experience while [streaming a travel show](#) or enjoying a [virtual hotel experience](#).

If your go-to drink has been grabbing a White Claw out of the fridge or mixing whatever rum you have left on the shelf with an off-brand cola, consider upping your #quarantini game with a little help from the pros.

## Ocean House's RoseYAY



Ocean House

### From Ocean House - Westerly, Rhode Island

Give your usual glass of rosé an extra hit with this bubbly cocktail that uses wine, prosecco, and vodka.

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Give your usual glass of rosé an extra hit with this bubbly cocktail that uses wine, prosecco, and vodka.

#### What you'll need:

- Wine glass such as this one
- 3 oz of rosé wine, which you can buy online at Reservebar
- 1.5 oz vodka, which you can buy online at Reservebar
- Splash of pomegranate juice, grenadine, or sweetened cranberry juice
- Prosecco, which you can buy online at Reservebar
- Cherries or orange for garnish

#### Instructions:

Place ice into a white wine glass. Add in vodka and wine. Add a splash of sweetener of choice (pomegranate juice, grenadine or sweetened cranberry juice) and then add in more ice. Top with your choice of prosecco and add cherry or orange garnish.