



The Art Deco-inspired rooftop lounge **Ophelia** is celebrating the release of *Wicked: For Good* with a cocktail as enchanting as the sequel itself.

Meet The Emerald, a vivid green showstopper inspired by Emerald City and served in a whimsical hanging glass that instantly transports guests straight into the Land of Oz.

Available exclusively from November 21 through December 31, this cinematic sip brings a touch of magic to cocktail hour; the perfect sip for fans ready to “defy gravity.”

“A take on the classic Chartreuse Swizzle, The Emerald is presented just like an emerald floating in air. Sweet & sour, herbaceous with notes of melon, this cocktail is elegant and refined.” — Beverage Director Amir Babayoff



LIQUEUR

The Emerald

by Amir Babayoff -
Beverage Director at
Ophelia

Ingredients

- 🍷 1 oz. Green Chartreuse
- 🍷 ½ oz. Midori
- 🍷 1 ¼ oz. Honeydew Cordial*
- 🍷 ¼ oz. Dragoncello
- 🍷 ¼ oz. Velvet Falernum
- 🍷 ¼ oz. Lime Juice

Preparation

1. Pour all the ingredients into a highball glass, add crushed ice and swizzle til incorporated, then top with more crushed ice.
2. Add a straw.
3. If you don't have a swizzle stick, you can use a long spoon or shake all the ingredients with 3 ice cubes for 5 seconds, then pour into a highball glass and top with crushed or pebble ice.

*Honeydew Cordial

Ingredients

- 🍷 juiced honeydew
- 🍷 30% sugar
- 🍷 1.5% citric acid

Preparation

1. Juice the honeydew in a cold press. Strain with cheese cloth.
2. Weigh the yield by grams and add 30% sugar.
3. Weigh again then add 1.5% citric acid.