

Raise a glass to this summer's hottest drink — as chosen by bartenders

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Bartenders revealed what they believe will be the drink of the summer — Photo courtesy of [Nano Erdozain](#)

There's nothing better than laying outside on a hot summer day with a refreshing, [iced drink](#) in your hand. Every summer, I visit the same [beaches near my hometown](#) — the only thing that changes is the drink I have in my hand. A few summers ago, it was an [Aperol Spritz](#), but this summer, bartenders believe we'll all be drinking a *lot* more tequila.

To discover what the drink of the summer will be, I interviewed several NYC-based bartenders working at some of the best bars in the city. The consensus: tequila is the liquor to keep an eye on this year. "Tequila and mezcal are definitely having a moment globally, so I'm almost certain that the Margarita and Paloma will dominate," Amir Babayoff, bar director at [Ophelia](#), told 10BEST.

Classic Margarita

Babayoff said he loves to make a classic margarita for him and his wife; to make it, the bar director follows this simple recipe:

- 1.5 oz good tequila (Ocho, G4, Don Fulano—though Patrón and Cimarrón work just fine)
- 0.5 oz Ancho Reyes Verde (chile liqueur) *(or just use 2 oz of tequila total)*
- 0.75 oz Cointreau or Pierre Ferrand Dry Curaçao (orange liqueur)
- 0.75 oz fresh lime juice
- 0.25 oz agave syrup
- Pour all the ingredients into a shaker, shake well, and strain into a rocks glass over a large ice cube.

For making drinks at home, Babayoff lives by "simple but crucial steps." The bar director insists at-home bartenders freeze their glasses, prepare all ingredients in advance, and use large ice cubes when shaking or stirring.