

Cocktail Recipe: Ophelia's The Emerald



With “Wicked: For Good” officially in theaters, New York City’s Art Deco-inspired rooftop lounge [Ophelia](#) is toasting to the sequel with a truly spellbinding cocktail. Introducing The Emerald, a striking green cocktail inspired by Emerald City, presented in a whimsical hanging glass designed to transport guests straight into the magic of the musical.

Crafted by Beverage Director Amir Babayoff, known for his inventive, layered approach, The Emerald elevates the Chartreuse Swizzle with Green Chartreuse, Midori, homemade honeydew cordial, Velvet Falernum, Dragoncello, and fresh lime juice. Exclusively available through December 31, The Emerald brings a cinematic touch to cocktail hour, providing the perfect pairing for fans ready to “defy gravity.”

Ingredients:

- 1 oz Green Chartreuse
- .5 oz Midori
- 1.25 oz Honeydew cordial
- .25 oz Dragoncello
- .25 oz Velvet Falernum
- .75 oz Lime juice

Instructions:

Pour all the ingredients into a highball glass, add crushed ice, and swizzle til incorporated, then top with more crushed ice. Add a straw. 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.