

The Most Underrated Cocktails on Every Bar Menu



Humans are creatures of habit. I'm certainly guilty of gravitating towards the same things, especially when it comes to my bar order. I will almost always order the Martini, and I'll have the bartender make me one even if it's not on the menu as one of their signature cocktails. I obviously love other drinks, but the Martini is safe — I know it won't be too sweet, and I'm a sucker for an edible garnish.

But at a recent video shoot, I was reminded of one of my favorite classic cocktails that I never think to order. So it got me thinking: What are some of the other underrated cocktails that people aren't ordering? I asked some pro bartenders for their insight.

Twists on the Strong and Stirred Classics

Amir Babyoff, the beverage director at [Ophelia Lounge](#) and Sahil Essani, head bartender at [Room 207](#), also sing the Bijou's praises. "The Bijou is an often-overlooked classic from the late 1800s," Essani says. "Structurally, it sits in between a Martini and a Martinez, but the Chartreuse adds a layer of herbal complexity that makes it stand out."