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## The Drink Order to Impress Your Boss, According to Bartenders

There are specific dos and don'ts for drinking with your boss. But according to Percy Rodriguez, the beverage director at SECOND and the Laurent Tourondel group, the most important thing is to order with confidence. "The drink is a nod to who you are, what you like, the mood you're in," he says. "It's an opportunity for your boss to learn a little bit about you, so take advantage of the facetime."

But if your go-to says something about your personality that you don't want your boss to know, you might need an alternative order. If that's the case, you can't go wrong with these bartender-approved recommendations.

### **Tequila**

"While I think we're past the Madmen fad of discussing business over an Old Fashioned, if you want to mix it up a little while still nodding to tradition, get a Tequila Old Fashioned," says **Nico Szymanski**, head bartender at **Mr. Purple** at Hotel Indigo Lower East Side. "Anejo tequilas have flavor profiles that work well in traditional whiskey cocktails, and the Old Fashioned is a great drink to make this substitute with. My go-to base spirit is Casamigos Anejo."

But you don't need to get complicated with it. "Ask the bartender if they have large whiskey cubes," Szymanski says. "Handing your boss a healthy pour of well-aged tequila over a single oversized cube is sure to raise an eyebrow. And most importantly, it looks cool."