

4th of July Drinks

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A person can work up a mean thirst at a birthday party. Especially when the guest of honor is Uncle Sam. If you're looking for a cool place to raise a glass to the land of liberty on July 4th, Deco knows a few places where the cocktails pack a patriotic punch.

The 4th of July weekend we toast the land of the free and get a little toasted in the process.

At Cafe Prima Pasta in Miami Beach, you'll be sipping on something special for the holiday.

Giuseppe Marino: "This year at the Bar Me and Henry we're gonna be celebrating our Independence day with a great drink list. All prices \$7.14."

Henry runs the bar. He came up with the July 4th specialties. His cocktails, like his Hat and Bowtie, are very patriotic.

Henry: "This is a drink that we're not gonna forget, we call it Uncle Sam very famous Uncle Sam martini."

Cointreau, Vodka, a little Blue curacao. Top it off with Grenadine and there's your Uncle Sam. If that doesn't fly your flag, try this one.

Henry: "Now I'm going to show you how to make a patriot punch."

All it takes is rum-infused pina colada, some blueberry pomegranate, homemade fruit punch, Vodka and whipped cream. Ahh, sweet freedom.

Henry: "I'm gonna start to make the lady liberty tonight."



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Henry takes raspberry sorbet, Blue Curacao and Vodka, gives it a good shake and fills your glass with yet another drink to the founding fathers proud.

Tradition rules at Orange Blossom in South Beach. The holiday cocktails celebrate America's present as well as her past.

Trevor Alberts: "So what we were really trying to do is maybe something seasonal for the weather keeping with the times of course but also keeping it very classic."

The Ginger Berry Cobbler is actually an update of a classic cocktail using French ginger liqueur and fino sherry.

Trevor Alberts: "Sherry cobbler more or less was with sherry and muddled fruit over crushed ice."

The Orchard Mule provides quite a kick.

Trevor Alberts: "That one we're doing with a little bit of pear cider, Swedish pear cider as well as house made ginger syrup, fresh lime juice and a touch of the Russian standard Vodka."

You can travel back in time with a sip of the Jack Rose cocktail.

Trevor Alberts: "Jack Rose cocktail is apple brandy which has been made in this country since the 1600s. In addition, we use a little bit of house made Grenadine and some fresh lemon juice as well."

Celebrate your freedom of choice and drink up.