**Rockrose Cocktails Rock**

*A bar program every bit as fresh and thoughtful as the food*

A restaurant inspired by the cuisine of Greece and its neighbors all around the Mediterranean, as well as the generations of émigrés who enriched the port city of New Orleans with the culinary traditions of home, it’s only natural that beverages should try to capture that spirit in a glass. **Jennifer Hussey**, Bar Director, explains. “Like Chef Brian’s food, our drinks have real depth of flavor and freshness.”

Grounded in classic cocktail style with something for everyone, drinks at **Rockrose** are considered, balanced, and fun. “Our drinks are unpretentious and approachable,” continues Hussey. “We might be introducing an element that’s completely foreign, but it’s never strange.”

Example? Take *mastiha*, an herbal liqueur made from the resin of a tree that grows only on Crete. It’s the ingredient that lends an air of mystery to the ***Greek Me Up***, balanced by *Chartreuse*, *Lime*, and fresh *Watermelon Juice*. The super-pale-pink drink with its fruity-floral-herbal notes transports you, says Hussey, to the shade of a sprawling tree on a Mediterranean beach. Another signature cocktail, is the ***Air Drop***, which she describes as “liquid baklava”- light and delightful, it blends *Sherry* and *Sparkling Wine* with *Lemon*, *Honey*, and a splash of *Chocolate-Walnut Bitters*. The ***Mentha Magic*** takes the unusual and alluring step of putting a touch of *Yogurt* in a cocktail glass: together with *Clarin*, *Lemon*, *Cucumber*, and *Mint*, it couldn’t be more refreshing.

All the syrups and juices [with the exception of cranberry] are made in house, and the Rockrose cocktail menu revolves around the seasons. ***Fylla Fallin’*** for example, says Hussey, is like “fall in a glass.” ‘Fylla’ means ‘leaves’ in Greek, but this dark drink is grounded with *Rye*, stirred with *Herbal Liqueur*, *Tobacco Bitters*, *Apple Cider*, and a sweet-hot liquid by-product leftover when the kitchen prepares *Candied Pecans* for a popular signature salad. Another drink on the list concocted for cooler weather is the ***Jonesy***, a dark, spirit-forward cocktail blending *Brandy*, *Rye*, and *Cynar* [a dark, *Herbal Artichoke Liqueur*] with the iconic Greek digestif, *ouzo*, which creates an opalescent haze when it hits the ice.

Not surprisingly, the wine list at Rockrose was developed with just as much care as the cocktails. Because it’s not an enormous restaurant, it’s a very select cellar, curated according to the basic premise that all of its wines must be great, and made by people who care, so that each bottle aligns with the same philosophy as the kitchen. Most are old-world style, organic, and made by small producers using sustainable practices; many are from off the beaten path. A favorite red is the Thymiopoulos Xinomavro, a version of the Greek varietal that’s fruit-forward with softer-than-usual tannins, which pairs with just about any food. The Chenin Blanc from Vending Machine Pet-gNat, a winery whose owner lives in New Orleans, is a particularly intriguing all-natural white: the fermentation takes place in the bottle, which can result in a slight cloudiness -- which is perfectly fine.

Beer drinkers can tap into the spirit of the old country with a bottle of Mythos, the best-selling lager in Greece. The bar team at Rockrose is also super-supportive of healthy lifestyle choices, happy to make ‘mocktails’ tailored to taste.

In addition to lunch and dinner, Rockrose hosts a swell Happy Hour, and warmly welcomes pre-theater and date-night cocktail seekers. For the lucky guests seated at one of the thirteen seats at the Rockrose bar, there’s an extra bonus: Hussey reveals that the smooth marble surface of the bar itself glows and reflects so beautifully, it makes for the best selfie spot in town!

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