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THINGS TO DO
 IN THE VALLEY



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5 Fabulous Frozen Cocktails

BY ALISON BAILIN BATZ

The desert may have dialed up the heat, but frozen cocktails are here to cool things down. Each of these frosty pours offers a delicious chance to chill out all summer long.

1 LAVA FLOW AT THE PEMBERTON

The Lava Flow is a riff on a classic, which combines a piña colada and a strawberry daiquiri. They add a Southwest spin by substituting the strawberry daiquiri with their popular Vampiro, featuring Milagro reposado tequila, strawberry purée, lime, and pineapple juice with house-made spicy chile tincture. The two cocktails are added to the bar's frozen drink machine, layered into the glass, and finished with sliced pineapple and a cherry. \$16. 1121 N. 2nd St., Phoenix; thepemberton.com

2 FROZEN THAI MAI AT LING & LOUIE'S ASIAN BAR AND GRILL

This icy island-inspired sipper blends mango rum, pineapple rum, and light rum with tropical juices. After being poured into a tall tiki-style glass, the cocktail is finished with a hefty float of Cruzan Black Strap rum for a little bite. It is garnished with a pineapple wedge, orchid flower, and pineapple leaves. \$14.50. 9397 E. Shea Blvd., Scottsdale and Gila River Resorts & Casinos - Wild Horse Pass, 5040 Wild Horse Pass Blvd., Phoenix; lingandlouies.com

3 FROZEN GREYHOUND AT INGO'S TASTY FOOD

Ingo's Frozen Greyhound is a cult favorite for a reason. It is bright, refreshing, and balanced with just the right touch of sweetness. To make it, Ingo's blends Prairie Organic Gin with fresh-squeezed grapefruit and lemon into an icy slushy. Served in a chilled glass with a fresh mint garnish, it is crisp, citrus-forward, and clean. Refreshing is an understatement. Also available to go. \$10. 7087 E. Mayo Blvd, Scottsdale; 101 E. Washington St., Phoenix; and 4502 N. 40th St., Phoenix; ingostasyfood.com

4 FROZÉ AT SOL MEXICAN COCINA

A sun-soaked twist on two warm-weather staples, Frozé blends the house SOL frozen margarita with Hampton Water Rosé for a refreshingly vibrant sip. You can customize your pour with a choice of guava, pomegranate, or watermelon,

adding a fruit-forward layer to the icy, wine-kissed cocktail. Served frozen in a stemmed wine glass, it is finished with a fresh fruit garnish to match. \$16 for traditional; \$18 for guava, pomegranate, or watermelon. Scottsdale Quarter, 15323 N. Scottsdale Road, Scottsdale; solcocina.com

5 THE BRACCO AT IL BRACCO

A twist on the greyhound, this re-imagining starts with Aperol, an Italian aperitif that tastes like sweet orange peel with a bitter edge, and adds either vodka or gin (your preference). The spirits are paired with fresh ruby red grapefruit and some top-secret final ingredients, then blended with ice until frosty before being poured into a rocks glass. Also available to go. \$18. 6160 N. Scottsdale Road, Scottsdale; ilbraccorestaurant.com

CLOCKWISE FROM TOP: COURTESY INGO'S TASTY FOOD; COURTESY THE PEMBERTON; PHOTO BY DEBBY WOLVOS; COURTESY SOL MEXICAN COCINA; COURTESY LING & LOUIE'S ASIAN BAR AND GRILL