

Las Vegas' naughtiest cocktails

By Heather Turk



As a kid, if you ever said something lewd or inappropriate, your parents would threaten to wash your mouth out with soap. As an adult, however, sometimes saying the most risqué-sounding things can get your palate rewarded — at least in Las Vegas.

Not surprisingly, the destination playfully referred to as Sin City is home to several naughtily-named cocktails sure to make demure drinkers blush. Although these drinks can be a bit awkward to order, that's part of the fun. And Las Vegas is home to some of the most marvelous mixologists in the country, making the pursuit of the reward well worth any momentary embarrassment.

If the thought of ordering an R-rated drink in public makes you a bit uneasy, though, you can always imbibe from the comfort of your own home thanks to these easy-to-follow recipes.

FIXation

Created by Light Group mixologist Michael Monrreal, this is available for \$20 at FIX inside [Bellagio](#).

Ingredients:

1 oz. of CÎROC Peach

1 oz. of white peach purée

0.5 oz. of fresh lemon juice

0.5 oz. of simple syrup

2.5 oz. of sparkling wine

To build:

Shake the CÎROC Peach, white peach purée, fresh lemon juice and simple syrup together. Add in the sparkling wine and strain into a champagne glass. Garnish with a lemon twist.

Heat of the Moment

Created by Light Group mixologist Michael Monrreal, this is available for \$16 at [BRAND Steakhouse and Lounge](#) inside the [Monte Carlo](#).

Ingredients:

1 oz. of fresh lime juice

1 oz. of agave nectar

2 oz. of passionfruit purée

3 oz. of Don Julio Blanco or Casamigos tequila

2 slices of muddled Fresno chili peppers

Glass and garnish:

2 Fresno chili peppers

Cinnamon

Sugar

Nutmeg

Orange peel

Dry ice

Garnish preparation:

Begin by finely grating the peel of an orange onto a plate. Once dried out, put the orange peel pieces, sugar, cinnamon and nutmeg in a mixing bowl and mix thoroughly. Next, rub a small wedge of lime around the rim of a martini glass, coating the rim with its juice. Pour a small amount of the mixture onto a plate. Hold the martini glass upside down and roll it around in the mixture.

To build:

Fill a mixing glass with ice and add the fresh lime juice, agave nectar, passionfruit purée, tequila and muddled Fresno chili peppers. Shake for 10 seconds and strain into the rimmed martini glass. Garnish with two Fresno chili peppers sliced on top (one for each side of the glass) and drop the dry ice into the cocktail.

Sake-Tumi

Created by Light Group mixologist Michael Monrreal, this is available for \$18 at Kumi Japanese Restaurant + Bar inside [Mandalay Bay](#).

Ingredients:

1.5 oz. of Murai Family Nigori Genshu

0.5 oz. of Mount Gay Eclipse rum

2 oz. of lychee purée

0.5 oz. of fresh lemon juice

0.5 oz. of agave syrup

To build:

Shake ingredients and strain into a martini coupe glass. Garnish with skewered blackberries and a lychee.