

COSMOPOLITAN

For **Latinas**

SUMMER 2012

BRONZE BEAUTY

PREMIERE ISSUE

Zoe Saldana
Loud & Proud

Finally!
97 More than **SHADES** that match **YOUR** tone

HO

MARGARITA WHO?

The hottest bars serve up the trendiest tequila cocktails that don't require licking, slamming, or sucking.

Cucumber Serrano Martini

Zengo, New York City

What you'll need:

- 1.5 oz. silver mezcal
- Dash of juice from a fresh serrano
- Pinch of chile piquin salt
- Cucumber slice

Shake over ice, serve straight up.



Whatamelon No. 3

Elixir, San Francisco

What you'll need:

- 1.5 oz. tequila blanco
- 1 oz. St. Germain Elderflower liqueur
- 2 oz. watermelon juice or 5 1" watermelon cubes
- 6 mint leaves
- 0.5 oz. lime juice
- 0.5 oz. agave nectar
- Mint leaves for garnish

Serve on the rocks.

Real Mexican

Tatu Cocina Mexicana, Los Angeles

What you'll need:

- 1.5 oz. Real de Mexico tequila blanco
- Fresh pineapple chunks
- 2 thin slices of jalapeño
- 1 teaspoon of cilantro
- 3 lime wedges
- 1.5 oz. of simple syrup (or equal measures of water and Zulka cane sugar)
- Splash of fresh sour mix
- 1 jalapeño slice for garnish

Serve over ice.

The El Diablo

Salud Tequila Lounge, Chicago

What you'll need:

- 1.5 oz. tequila reposado
- 0.5 oz. fresh-squeezed lime juice
- 0.5 oz. crème de cassis
- 4 oz. ginger beer
- 1 lime slice for garnish

Serve on the rocks.

* Krystyna Chávez



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Don't Tell Tami!
Your Secret Fantasy Hookups

CURVES

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SUMMER LOOKS



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