



## Best Brunch Cocktails

October 8, 2007

By: Fajr Muhammad

Editorial@aroundphilly.com

Lionel said it best: "Easy like Sunday morning." And on any given Sunday tons of Philadelphians are enjoying the leisurely but filling activity of brunch, especially with the warmer weather holding out. A tradition among boyfriends and girlfriends, or a ritual get-together for the girls, brunch around the city is exploding. And we have a sneaking suspicion that it's not just the eggs that's got everyone waking up before noon. What makes brunch truly a treat is that it's an excuse to drink on Sunday (and in the morning no less). Many of Philadelphia's best brunch spots are also serving up delicious cocktails for your easy Sunday mornings. Here are some of our picks for best brunch bevs.

### Valanni

This swanky Mediterranean-Latin restaurant is known for its brunch and swinging happy hours. Combine the two for an exotic drink that will surely have you doing more drinking than eating at brunch. Try their Mango Pop, a chilled mango puree with pomegranate liqueur and champagne in a slender vase, a perfect fruity complement to their signature lemon ricotta pancakes and house-made sticky pecan and cinnamon rolls.

### Susanna Foo

Widely known as one of the best chefs for Asian cuisine in the tri-state area, Susanna Foo is a master of melding the East with West in a deliciously designed creation. She even brings her Asian flair behind the bar. A Chinese Firecracker cocktail, made with Leblon Cachaca (Brazilian liquor), fresh lime juice and rimmed with a spicy pepper mix in a martini glass, will be a spicy injection to shake up brunch.

### Patou

With a colorful and exotic atmosphere, Patou is one of the must-go brunch restaurants in the city. Among the spruced-up, French-inspired menu, try the roasted potatoes and shrimp with a Voltaire--vanilla vodka and raspberry puree with pineapple juice.

### Nineteen

Upscale American cuisine atop the Park Philadelphia Hyatt means that Nineteen is a staple of brunch outings. With beautiful domed ceilings and a renowned raw bar--think fresh oysters and poached shrimp--brunch is a big to do here and no other cocktail will do beside the always refreshing classic mimosa. Sip this champagne cocktail while enjoying the crab cake benedict with dill hollandaise.

