

TOP 10 most popular cocktails in the world



10. Apple Martini

An Apple Martini or "Appletini" is a trendy cocktail that has gained popularity by adding a big twist to the typical dry martini. Vodka, instead of gin, is the basis of the cocktail and apple schnapps is most often used to add the sweet but slightly sour taste of apple to the trendier version of the cocktail. The Appletini is usually finished with a little lemon juice and garnished with a slice of apple to differentiate it from a normal martini served in the same glass.

The Appletini has been featured in several movies and sitcoms. In 2007, an Appletini was a focal point in a Disney movie, *Enchanted*, where a version of the cocktail made with poisoned apples was presented to the character Giselle in an attempt to harm her.

Many of today's most popular cocktails are either variations of iconic drinks or based on old-fashioned remedies for illnesses that we now cure with injections or pills. The recipes might have changed and the liquors become more refined, but the enjoyment of a tasty cocktail remains the same.

From the sophisticated Apple Martini to the powerful punch of a Zombie, there are plenty of well-known cocktails available to patrons of any restaurant or bar. The presentation and experience of a fine cocktail defines the moment and even the character of the person enjoying the drink. Much like a brand of beer or the label on a fine bottle of wine, ordering a cocktail can say so much more than just a preference in taste.

The Martini, Screwdriver, Bloody Mary and even the Tom Collins are ordered with a fair amount of consistency at just about any bar. Even the Mimosa and Bellini have become standard additions to any bartender's list. The following 10 cocktails, however, have become trendy and popular, or have managed to maintain their popularity despite great pressure from fine wine and even craft beer.

According to the website, *therichest.com*, the following are the most popular cocktails worldwide.

9. Long Island Iced Tea

Packing quite a punch, the Long Island Iced Tea is one cocktail that never seems to go out of style, especially with men. The potent concoction of rum, vodka, tequila, gin and triple sec is often finished with a mixture of sweet and sour, lemon juice and cola. Traditionally, there is no tea added to the mixture, but the ingredients, especially the taste of the cola, provide the flavour profile of a tea with far more taste and attitude.

The origin of the drink is debatable, but it appears to come from the community of Long Island. In 1920, a version was said to be created in the Long Island community of Kingsport, Tennessee, while the modern version was said to be invented in a contest in a bar on Long Island, New York in 1972. Much of the confusion surrounding its origin probably stems from the fact that there are many variations of the drink, including substitutions for tequila, cola and even the sweet and sour mix.

8. Californication



A California twist on the Long Island Iced Tea, the Californication is a Golden State version of the popular Long Island concoction. The Californication comprises a mixture of rum, vodka, tequila and gin finished with orange liqueur, lemon juice and orange juice to taste. Strong and yet sweet, the cocktail is finished with either a slice of orange or a twisted peel of orange rind.

The Californication is not a subtle cocktail, but the citrus flavour imparted by the orange liqueur and orange juice attempts to disguise the punch it packs from the mixture of spirits. The name, Californication, is based on a term prominent in the lyrics of a song by rock group, the Red Hot Chili Peppers. A television series of the same name has been running since August 2007.



7. Pina Colada

The Pina Colada is a classic tropical cocktail with a distinctive look and taste. The simple yet exquisite mixture of rum, coconut milk and pineapple juice is a favourite in the tropics and among the less experienced cocktail drinkers looking for a sweet cocktail that is more like a smoothie than an alcoholic beverage. It is a popular drink to enjoy poolside or anywhere offering a glimpse of the ocean or the feel of sand between the toes.

The Pina Colada's roots can be traced to Puerto Rico and it has long been considered the island country's national drink. The cocktail is said to have been invented by a bartender at the luxurious Caribe Hilton Hotel's Beachcomber Bar in 1952, shortly after a key ingredient, Coco Lopez cream of coconut, was developed. Puerto Rico honours the cocktail with a National Pina Colada Day celebrated each year on July 10.

6. Margarita

The Margarita is easily the most popular cocktail. The simple mixture of tequila, triple sec and lime juice is often blended with ice, but is traditionally served on the rocks. In either instance, the beverage is commonly presented in a salt-rimmed glass. Since the basic lime Margarita was invented, many other fruity variations of the cocktail have been created.

The origin of the Margarita dates back to the late 1930s or early 1940s and while the exact location of the origin of the drink has been a subject of great debate, the region of Baja California, Mexico, somewhere between Tijuana and Ensenada, is more than likely the birthplace of the drink. This refreshing cocktail continues to be popular in the sunny and somewhat arid regions of Mexico and San Diego, California as well.

5. Caipirinha

In 2014, the Soccer World Cup introduced the world to the fun-loving country of Brazil. One drink that Brazilians are always delighted to share with others is the slightly intimidating Caipirinha. The national drink of Brazil is made with *cachaca* (spirit from sugar cane) or white rum, brown sugar and lime juice. Some formulations of *cachaca* can be over 48% alcohol per volume and like magic, Caipirinha manages to hide almost all of the alcohol taste.

Caipirinha's origin goes back to 1918 and is based on a remedy that was commonly used to treat Spanish flu. The word *Caipira* refers to a person from the countryside of Brazil who is far from modern or sophisticated in their ways. The drink is served from households to restaurants and bars in Brazil and has only recently started to gain popularity outside of Brazil. The inability to find good brands of *cachaca* in North America and Europe has been the only limiting factor to its growth in popularity.





4. Mint Julep

The official drink of the Kentucky Derby, the Mint Julep, is a symbolic cocktail of the American South. The concoction of Bourbon, a little bit of water, powdered and granulated sugar, and plenty of mint has long been a very popular way to drink a cocktail in the region that produces the main ingredient. Simple and yet refined, the cocktail has gained acclaim elsewhere largely due to its association with the crown jewel of horseracing, the Kentucky Derby.

The origins of the Mint Julep go back as far as the late 18th century. Evidence suggests that it was an established drink by the early 1800s with gin, brandy and whiskey all used to create different variations of the drink. The current version with Bourbon has been promoted by Churchill Downs to Kentucky Derby fans since 1938. Currently, about 120 000 Mint Juleps are consumed each year at Churchill Downs during the two days of horseracing over the weekend that includes the Kentucky Derby and Kentucky Oaks.

3. Mai Tai

The Mai Tai is a Polynesian-style cocktail that has a fruity tropical taste indigenous to the western region of the United States. The mixture of light and dark rum, orange curacao, orgeat syrup and lime juice has been a symbol of Tiki or Tahitian culture ever since it was first created. The cocktail was very popular in the 50s and 60s and was even featured in *Blue Hawaii*, a 1961 film starring Elvis Presley.

The cocktail has over 10 documented recipes and is said to have been invented by the proprietor of Trader Vic's of Oakland, California in 1944. He created the drink for some friends who were visiting from Tahiti and after one of them exclaimed that the drink was *Maita'i* (Tahitian for 'very good'), the name stuck. A rival restaurant, Don the Beachcomber, also claims to have invented the cocktail in 1933 with a more complex version of the drink. The truth probably lies somewhere in between, but California was more than likely the birthplace of the popular cocktail.





2. Mojito

The Mojito has become very popular as its fresh minty taste complements warm summer weather much like a cool glass of non-alcoholic lemonade. The mixture of white rum, mint, lime juice, sugar and soda water is crisp and clean with a relatively low alcohol content. Sprite is often used in place of the soda water and a good portion of the sugar. One of the keys to preparing a proper Mojito is to crush, not cut or dice, the mint leaves to unlock more of the oils of the mint, thus enhancing the minty flavour.

The origins of this minty mixture with rum go back as far as 1586 when the men aboard Sir Francis Drake's armada reached out to local Indians in search of a cure for scurvy and dysentery. Drake's small boarding party returned from the shores of Cuba with the primary ingredients for the modern-day Mojito. Several other stories exist regarding the cocktail's true origins, but most stories simply provide evidence to how long the general recipe has been in existence. The great author, Ernest Hemingway, was known to have developed quite a taste for the refreshing drink.

1. Cosmopolitan

The Cosmopolitan is an ultra-modern drink that has surged in popularity over the past 20–30 years. The tangy concoction of vodka, triple sec, lime juice and cranberry juice has managed to leapfrog the venerable Screwdriver as many vodka drinkers prefer the Cosmopolitan's cleaner and slightly tart taste. Two essential elements – a good brand of cranberry juice and Cointreau Triple Sec – are key to the preparation of this cocktail.

The origin of the drink is unclear, but the modern version presented in a sophisticated martini glass is said to have been invented in 1985 by a bartender at the Strand restaurant in South Beach, Florida. Other stories place its origin to a bar in Minneapolis around 1975. In either case, the cocktail has created quite a following with females and seems to have the perfect name to match its sophisticated taste and traditional martini-like presentation. The shortened name of "Cosmo" and the drink itself exploded in popularity during the 1990s with frequent mentions on the hit television series, *Sex and the City*.

