

The Scene

Culture Editor: Larry Aydlette 561-820-4436 or pb_accent@pbpost.com

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The Blood Orange Sangria at Cantina Laredo. RICHARD GRALICH PHOTOS / THE PALM BEACH POST

BLOOD ORANGE SANGRIA

- 1 ounce Solerno Blood Orange Liqueur
- 3 ounces Burgundy
- 1 ounce fresh orange juice
- 1 ounce ginger beer
- Lime twist to garnish
- ½ orange wheel to garnish

Shake ingredients in a cocktail shaker and strain, then top with ginger beer. Garnish with a lime twist and half an orange wheel



COCKTAIL CULTURE CANTINA LAREDO

At Gardens spot, not just another tequila sunrise

By Leslie Gray Streeter
Palm Beach Post Staff Writer

The bar: **Cantina Laredo**

The vibe: Sometimes, we at Cocktail Culture love a chill bar atmosphere that promotes quiet introspection. And sometimes, we want to lose ourselves in the noisy, buzzy, “We’re here for the party” feel we get from a place like Palm Beach Gardens’ **Cantina Laredo**. We’ve never been there when both the inside bar and the outside patio bar weren’t packed. It’s like endless summer, even when it’s not. Also, there’s a lot of tequila, which may lend itself to the tropical fantasy.

The drink: We first mistook the Blood Orange Sangria (\$7.50) for a Tequila Sunrise, because of its beautiful, dawn-in-



The white honey sangria at Cantina Laredo.

spired colors, its prominent placement in a Mexican restaurant, and the fact that we love the Eagles. (See, you’re singing it now, too!) But the secret ingredient of its lushness lies not only in the blood orange liqueur, but in Burgundy, which

we used to think of as that heavy red wine you order at German bars.

Other noteworthy libations: The Cabo Flip, which comes with its own extra shot of Cabo Wabo Reposado tequila (\$12.75) and the sinfully spicy Mango Pepper Rita (\$11.50), combining our now-beloved blood orange liqueur with fresh mango and red peppers.

Deals: **Cantina Laredo’s** Happy Hour is 4 to 7 p.m. Monday through Friday, then 9 p.m. to close, with drink specials and half-off appetizers at the bar. And on Ladies Night Thursdays, the ladies drink half-off house margaritas.

Info: **Cantina Laredo**, 4635 PGA Boulevard (in the Midtown plaza), Palm Beach Gardens; 561-622-1223; CantinaLaredo.com

lstreeter@pbpost.com

