

# OLYMPIC PREVIEW

MARCH 25, 2009 | REDEYE

bars&clubs 23



Tiny Lounge  
BARRY BRECHEISEN  
FOR METROMIX

## Shake it!

Bartenders  
around town have  
Brazilian batidas  
on the brain

**5 Martini Park**  
151 W. ERIE ST. 312-640-0577  
Cachaca gets a ton of play at this after-work hang, making an appearance in four of 10 drinks on the spring menu, debuting this week. The most traditional is the Brazilian Batida, made with your choice of strawberry, mango or peach puree and condensed milk. We also like the Spring Fling, a more tropical-tasting blend of cachaca, Malibu rum, coconut water, pineapple and lime juice, and strawberry puree (both \$9).



SushiSamba Rio's  
batida

**6 SushiSamba Rio**  
504 N. WELLS ST. 312-595-2300  
Batidas make a weekly appearance on this Latin spot's Sunday brunch menu. Pick up to three base juices—from Asian pear to strawberry to acai—and they'll blend them with condensed milk and cachaca (\$8.25).

**7 Nacional 27**  
325 W. HURON ST. 312-664-2727  
While everyone else hops on the batida bandwagon, mixologist Adam Seger has always served up a solid one here, made with cachaca, lime syrup and a seasonal fruit of the moment—from strawberries and rhubarb in May to black cherries in June—shaken up with crushed ice. Just step up to the bar and ask what's freshest right this minute (\$10-\$11).

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By Lisa Arnett

Salt-rimmed margaritas and minty mojitos have always done us well. But this season, a different Latin drink is picking up speed: the batida. Made with sugar cane spirit cachaca, this fruity Brazilian cocktail's popping up on menus faster than you can pronounce it with a Portuguese accent: "ba-chee-da."

Cachaca's most often found mixed with lime in Brazil's national cocktail, the caipirinha. But when

**1 Tiny Lounge**

4352 N. LEAVITT ST. 773-463-0396  
This sleek neighborhood lounge has been serving a batida made with fresh pureed blueberries, coconut milk and cream (\$9) since it opened in North Center earlier this year. Come late April, they'll chuck the cream and change up the recipe with passion fruit or other fresh fruits from the market, changing monthly.

**2 Vertigo**

2 W. ERIE ST. 312-202-6060  
This high-rise hangout has been busy with drinks such as Singapore Sling (with a hint of Portuguese) and seasonal plums and apricots mixed with white peaches and mint.

**3 In Fine Spirits Lounge**

5420 N. CLARK ST. 773-334-9463  
This nearly one-year-old cocktail lounge (it celebrates its anniversary April 4) is bringing batidas to Andersonville on its spring menu April 1. Their version, called The Batida Elegante (\$9), shakes up cachaca with fresh mango juice, coconut milk, lime juice and a dash of condensed milk, garnished with slices of mango and avocado.

**4 The Underground**

55 W. ILLINOIS ST. 312-644-7600  
The bartenders at this late-night club are serving up The Apple Aide (\$12), a cachaca concoction with an American twist, thanks to the addition of muddled apples, apple juice, apple-flavored rum, lime and a bit of sugar.



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78