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JOHN VANBEEKUM/MIAMI HERALD STAFF

ON SW SIXTH ST.: Bricks nightclub.

CLINK!

## Miami Iced Tea: Cola and cachaça

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Think back long ago, to a time when you couldn't stand the taste of alcohol. There was a drink that was a study in deception — ugly yet delicious, smooth yet vengeful.

I am, of course, referring to the Long Island Iced Tea, possibly the strongest drink known to bar slurpers, with equal parts tequila, rum, gin, vodka and triple sec. The only proofless ingredients are sour mix, to mask the booze, and Coke, to make it look and taste like iced tea. Ha, fooled ya!

According to cocktail.com, the LIIT originated in the 1970s at the Oak Beach Inn in New York's Hamptons. About time for an overhaul. At Bricks nightclub, the bartenders have come up with a modern, Latin take: the Miami Iced Tea. The sour mix and cola stay, but instead of throwing in the kitchen sink, they used just one spirit: Cuca Fresca premium



cachaça from Brazil, new to South Florida. Bye-bye, hang-over hell.

"The presentation isn't the most enticing," admits Angel Hernandez, Bricks' director of promotions, "but once it's in your mouth, it's crisp and tingly like a caipirinha."

Late-nighters at this bilevel dance house are loving this newbie, he says.

"It's got all that caffeine and sugar cane, so it keeps you going."

### D.I.Y.

- **Pour** 3 ounces cachaça, 2 ounces sour mix, 2 ounces Coca-Cola and 1 ounce orange juice into a tall, ice-filled mixing glass.

- **Cover** and give it a brisk shake.

- **Pour**, don't strain, into a highball glass.

- **Serve** with lemon or lime slice and a straw.

### MADE TO ORDER

The MIT is \$12 at Bricks, 66 SW Sixth St., Miami; 305-371-6950, bricksnightclub.com. Admission \$20; 11 p.m.-5 a.m. Fridays and Saturdays.

- **FYI:** Cuca Fresca is \$17.99 a bottle at Crown Wine & Spirits stores and Lucky Liquors & Fine Wines, 7807 SW 40th St., Miami; cucafrescaspirit.com.