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Sixlife

GOING OUT AND STAYING IN EDITED BY BETH LANDMAN

It's supertonic!
 Get a four-pack of
 Fever-Tree, \$5.99;
 Q Tonic, \$9.99; or
 Stirrings, \$4.99.



Hooked on Tonics

Designer mixers are using exotic ingredients to fancy up the city's summer cocktails.

Put down the whiskey—it's time to switch to lighter libations, and this season, you have more sophisticated options than the standard soda pop-style mixers. While mainstream tonic waters use artificial ingredients and high-fructose corn syrup, Fever-Tree tonic, served at Craft and the Royalton hotel's

Bar 44, blends spring water with handmade cold-pressed oil from Tanzania, cane sugar and natural quinine from a plantation near the Rwanda-Congo border. Stirrings tonic, poured at W Hotels, mixes triple-filtered water with Cinchona bark extract, cane sugar and natural South American quinine. And Q Tonic, available at PDT and Gramercy Tav-

ern, contains hand-picked Peruvian quinine and Mexican agave. "I came up with it when I was drunk in my backyard in Fort Greene," says Q Tonic founder Jordan Silbert. "I saw this beautiful bottle of Tanqueray next to a dented plastic bottle of chemical-filled tonic, and I thought, 'Why waste premium gin on this stuff?'" —Beth Landman