

THE BEST SEASONAL DRINKS

1 Maple egg cream at Brooklyn Pharmacy & Soda Fountain

Organic maple syrup sourced from a childhood friend's Maine farm stars in owner Petey Freeman's interpretation of the classic treat. After stirring New York Seltzer water into ice-cold Hudson Valley Fresh milk, he hits the frothy mixture with two ounces of the amber ingredient, resulting in a creamy concoction reminiscent of liquid brown sugar. 513 Henry St at Sackett St, Carroll Gardens, Brooklyn (718-522-6260, brooklynpharmacy.blogspot.com). \$3.50.



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2 Turkish mocha at Tea Lounge

Finely ground organic Turkish-roast coffee, spiced with cinnamon and cardamom, forms the base of this eye-opener, which gets its sweetness from the addition of dark-chocolate syrup. Steamed whole milk creates an airy cap atop the strong combination. 837 Union St between Sixth and Seventh Aves, Park Slope, Brooklyn (718-789-2762, tealounge.nyc.com). Small \$3.25, medium \$3.75, large \$4.25.



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3 Spiked apple cider at the Cupping Room Cafe

The autumnal staple comes in two forms—alcoholic and virgin—at this rustic downtown restaurant. Our favorite iteration simmers with allspice and a blend of dried mixed apples, oranges and hibiscus, plus a glug of apple brandy. 359 West Broadway at Broome St (212-925-2898, cuppingroomcafe.com). Virgin \$5, spiked \$10.



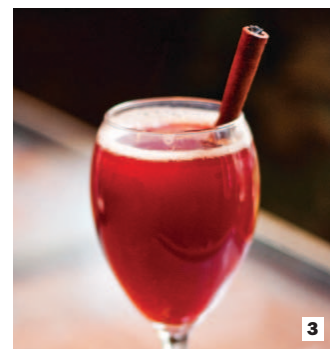
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5 Silver Needle tea at Radiance Tea House & Books

The elegant midtown haven brews more than 50 types of tea, but this white variety stands out. Young, handpicked buds from China are responsible for the light, cantaloupe-like flavor. 158 W 55th St between Sixth and Seventh Aves (212-217-0442, radiancetea.com). Single pot \$9.50, two-person pot \$16.50, three- or four-person pot \$22.



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4 Thai tea float at Spot Dessert Bar

In a riff on the Southeast Asian drink, concentrated *cha-yen* tea leaves steep in piping-hot water until the beverage achieves its signature orange color. The traditional addition of condensed milk appears twice: A thin layer clings to the mug's bottom, while a small scoop of condensed-milk ice cream adds a quick hit of sweetness as it dissolves. 13 St. Marks Pl between Second and Third Aves (212-677-5670, spotdessertbar.com). \$4.95.

6 Pumpkin spice latte at Espresso 77

Baristas at this bustling indie spot douse a potent shot of Gimme! Coffee espresso with silky pumpkin-flavored syrup to create an autumnal sipper, enhanced by notes of nutmeg, clove and burnt caramel. 35-57 77th St between 35th and 37th Aves, Jackson Heights, Queens (718-424-1077, espresso77.com). \$3.50.—Sarah Bruning



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