

Cool off

Refreshing juices and lemonades



Beet & Lemon Shrub from Russ & Daughters

The institution's interpretation of the shrub started as an experiment with leftovers. While the original beverage typically melds berries, vinegar and sugar into a sweet-and-sour quaff, this update replaces the first component with excess pickled beet juice from a salad recipe, plus fresh lemon juice. 179 E Houston St between Allen and Orchard Sts (212-475-4880, russanddaughters.com). \$3.25.

The Tiger Woods at the Smoke Joint

At their Brooklyn 'cue spot, chefs Craig Samuel and Ben Grossman tweak the standard Arnold Palmer recipe by adding limonade—a blend of fresh-pressed lime and lemon juice, sugar and filtered water—to their warm-brewed "kinda-sweet tea," made with natural black tea and granulated sugar. 87 South Elliott Pl between Fulton St and Lafayette Ave, Fort Greene, Brooklyn (718-797-1011, thesmokejoint.com). \$2.50.

Swan Greens at One Lucky Duck Juice & Takeaway

From the crew behind Pure Food & Wine, these outposts champion raw, organic cuisine, including more than a dozen tonics. This one contains cucumber, spinach and dandelion, softened by grapefruit and yuzu and finished with tarragon and spearmint. 125 E 17th St at Irving Pl (212-477-7151) • Chelsea Market, 75 Ninth Ave between 15th and 16th Sts (212-255-4300) • oneluckyduck.com. \$10.

Waterfelon at ABC Elixir Bar

The juice and smoothie bar tucked in the back of Jean-Georges Vongerichten's market-driven sanctuary embraces the same seasonal ethos as the Food & Drink Award-winning restaurant. For this thirst quencher, fresh-pressed watermelon juice mixes with house-made fennel and lavender syrups. 35 E 18th St between Broadway and Park Ave South (212-475-5829, abckitchennyc.com). \$11.

Agua de Jamaica at the Vaquero Fruit Truck

Using a family recipe from Ahuehuetitla, Mexico, Everardo and Maria Vaquero steep dried hibiscus flowers in boiling water to create this tea. Once the brew's strained, enough sugar is stirred in to mellow the bitter kick. Saturdays: 176 Lafayette Ave between Claremont and Vanderbilt Aves, Fort Greene, Brooklyn. • Sundays: East River Waterfront between North 6th and 7th Sts, Williamsburg, Brooklyn • brooklynflea.com. \$3.

Honeydew Cooler at Rouge Tomato

Local produce stars in this pale-green gem, a summer-only item from beverage director Pascaline Lepeltier and head bartender Cristian Molina. Fresh muddled hyssop leaves from Satur Farms enhance Greenmarket honeydew juice, while lime adds zip and balances the fruit's sweeter notes. Fizziness from a club soda float makes the combination even more invigorating. 10 E 60th St between Fifth and Madison Aves (646-237-8977, rougetomatenyc.com). \$8.—Sarah Bruning