

Cosmopolitan Cocktail

Classic Cosmopolitan cocktail recipe with vodka, cranberry juice, and lime. Learn to make the iconic pink cocktail from Sex and the City at home.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Cosmopolitan Cocktail

Ingredients

- 2 fl oz vodka
- 1 fl oz orange liqueur
- 1 fl oz fresh lemon juice

Instructions

- 1 Place a martini glass in the freezer for 20 minutes to chill thoroughly.
- 2 Fill a cocktail shaker with ice cubes until it's about half full.
- 3 **Mix the cocktail**
Add 1.5 fl oz vodka, 0.5 fl oz orange liqueur (like Cointreau or Triple Sec), 1 fl oz cranberry juice, and 0.25 fl oz fresh lime juice to the ice-filled shaker.
- 4 Secure the shaker lid and shake vigorously for 15-20 seconds until the outside of the shaker becomes frosty and very cold to the touch.
- 5 Place a fine-mesh strainer over the chilled martini glass and strain the cocktail through it to remove all ice and pulp.
- 6 Garnish with a thin lime wheel on the rim of the glass and serve immediately.

Tips

Always use fresh lime juice rather than bottled for the brightest, most authentic flavor that makes the cocktail truly shine.

Chill your martini glass in the freezer for at least 20 minutes before serving to keep the cocktail perfectly cold and maintain its elegant presentation.

Shake vigorously with ice for 15-20 seconds to achieve proper dilution and temperature – the cocktail should be ice-cold when served.

Choose premium vodka and orange liqueur like Cointreau or Grand Marnier instead of basic triple sec for a smoother, more refined taste.

Strain the cocktail using a fine-mesh strainer to remove any ice chips or pulp for a crystal-clear, professional appearance.

If using unsweetened cranberry juice, add a small amount of simple syrup to balance the intense tartness and achieve the proper flavor profile.

Double-strain through a fine mesh strainer for an ultra-smooth cocktail without any pulp or ice crystals in the final drink.

Flame an orange peel over the drink's surface before dropping it in as garnish to add aromatic oils and visual drama.