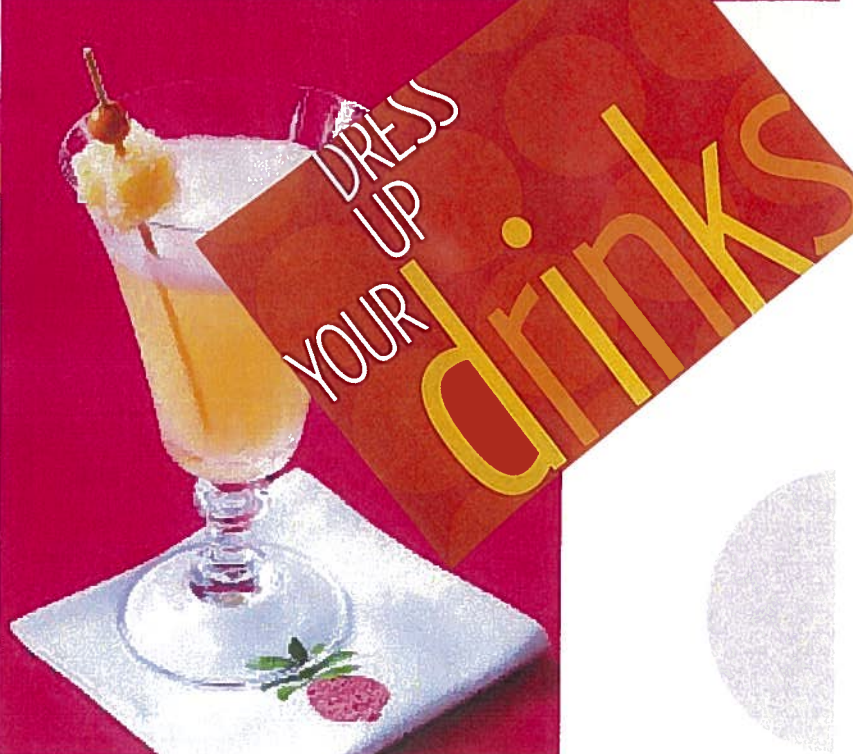
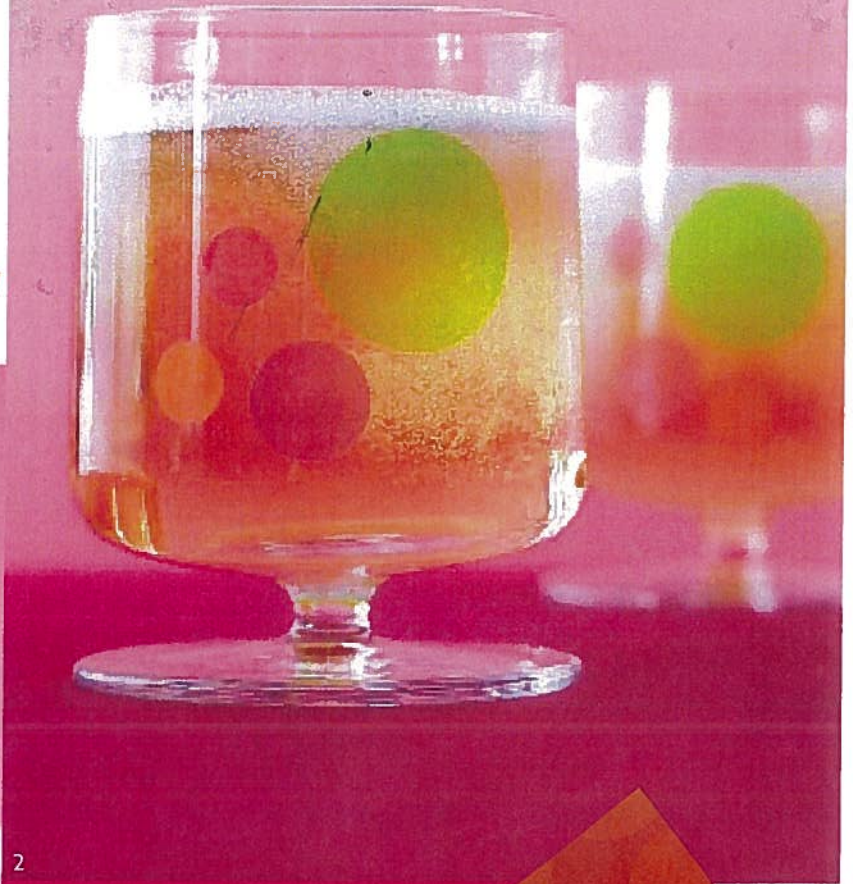


Vivid color schemes? Check.
 Classic flavors? Check.
 What's not to love about these
 cosmopolitan crowd-pleasers?

preppy



1) For a retro, cheeky look, pour a hot pink cocktail into a soda-fountain glass and sip it through a paper straw. Here, watermelon lemonade is spiked with New Amsterdam Straight Gin and garnished with a lime peel-wrapped melon ball. "Rock Bar" dessert glass, \$4, Bormioli Rocco. Paper straws, \$44 for 1,100, Aardvark Straws.

2) Perk up plain glassware with stickers to match the decor. (Unless you want to peel off the dots, buy—don't rent—glasses.) Then pump up a rye and ginger with a little Monin Ginger syrup. "Leo" glass, \$2.50, Crate and Barrel. Sheer color dots, \$1.50 per sheet, Mrs. Grossman's.

3) A symbol of hospitality, pineapples make a sweet welcome gesture. Try them in drinks (Clément V.S.O.P. rum colada, please), on napkins, and as a garnish studded with sparkling sugar. "Marcel" goblet, \$11.95, Crate and Barrel. "Ball" garnish stick, \$10 for 200, Pick On Us. "Pineapple" cocktail napkin, \$18 for six, Pomegranate.

DRINK STYLIST, ALL PAGES: JAMIE KIMM