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La Madrastra: A cocktail inspired by telenovelas

Learn to make this Refinery Rooftop specialty



By [10Best Editors](#)

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A great hotel needs a great hotel bar, and that's just what guests find at The Refinery beneath the shadow of the Empire State Building in [New York](#). The inspiration behind [Refinery Rooftop](#) was "the neighborhood bar where bartenders shake your hand, managers touch tables, and Maitre d's remember your preferences," co-owner Terence Tubridy told 10Best.

Guests of the hotel or visitors to the bar enjoy stellar views of the [Empire State Building](#), as well as a cocktail program featuring approachable and sophisticated drinks – anything from a barrel-aged Old Fashioned to an adult slushy.

The Refinery Rooftop bar has won two consecutive titles of [Best Hotel Bar](#) in the 10Best Readers' Choice contest, and to celebrate, owner Terence Tubridy is sharing one of his all-time favorite cocktails from the bar, La Madrastra. This citrus-forward drink made with fresh pineapple, chile liqueur and mezcal is one of four margaritas on the summer cocktail menu, each named after a different telenovela.



La Madrastra - one of four specialty margaritas served at the Refinery Rooftop in NYC — [Photo courtesy of Refinery Rooftop](#)

La Madrastra Recipe

1oz pineapple juice
1oz lime juice
.5oz agave
2oz mezcal
Ancho Reyes chile liqueur

Combine pineapple juice, lime juice, agave and mezcal in a shaker and pour over ice in a rocks glass lined with chili salt. Pour a splash of Ancho Reyes chile liqueur over the top as a float, garnish with a lemon and lime wheel, and enjoy!