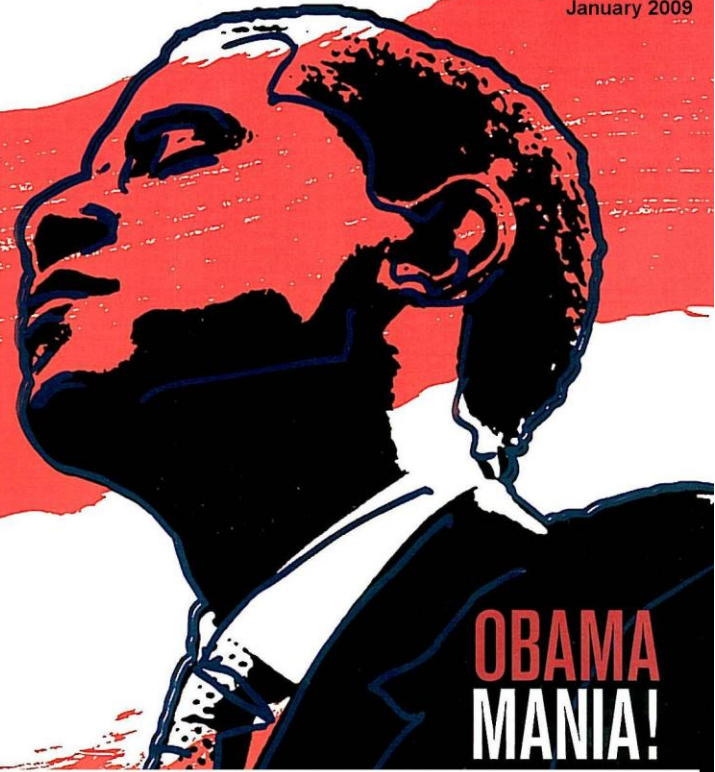


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Like a Virgin

After one too many holiday parties, you're ready to call a major time-out on cocktails. Thankfully, teetotaling these days doesn't mean Shirley Temples. Many of the city's best bars specialize in creative virgin drinks with everything else you love about happy hour, from fancy garnishes to fun glasses.

>> Forget wine pairings. At West Town spot **Green Zebra**, you can get a five-course dinner matched with herbed virgin drinks. Consulting bartender Kirk Estopinal's retro fruit vinegars go into seasonal treats like the snappy Cranberry Shrub, which has sparkling water and a dash of nutmeg. *1460 W. Chicago Ave., 312.243.7100, greenzebrachicago.com.* >> Mixing "Not So Cosmos" for a regular got **Ajasteak** beverage director Joe Cirone started with hold-the-alcohol drinks; now he's into creative combos of herbs and fruit, such as the beguiling Kyoto Dream with grapes and thyme. *660 N. State St., 312.202.6050, ajasteak.com.* >> Order cranberry and soda at **Graham Elliot** and mixologist Lynn House will offer her virgin Oura Mino, a golden blend of passion fruit and orange juices; or the Blueberry Hill, a deep purple lagoon of blackberry basil syrup, lime juice and club soda around a mound of crushed ice with blueberry compote. *217 W. Huron St., 312.624.9975, grahamelliot.com.* >> The temperance menu at the **Drawing Room** offers mixologist Charles Joly's handcrafted sodas, like the Bitter Lemon with housemade tonic and Lucien's Elixir, a gingery lime fizz that's perfect for settling the tummy. Or just tell Joly your favorite flavor and he'll whip something up. But please don't call it a mocktail. "I hate that word," he confides. *937 N. Rush St., 312.266.2694, lepassage.com.* —*Maria C. Hunt*



Clockwise from top left: Ajasteak's Kyoto Dream; Green Zebra's limeade; GZ's root beer.