

It's a Bird! It's a (Paper) Plane!: Investigating 2025's Hottest Cocktail



The “it” drink of 2025 is approaching for landing.

At the start of January, the culinary magazine Food 52 predicted that the paper plane, a modern classic invented in 2008 by bartender Sam Ross (and named after the popular song by M.I.A.) would be the cocktail of the year.

Though the paper plane isn't exactly new, it's about time for another trendy beverage to hit the bar scene. After all, we're all kind of tired of ordering espresso martinis (and bartenders are tired of making them). So we headed out into Lower Manhattan in pursuit of one.

The whiskey sour's cooler little sister, the paper plane is equal parts bourbon, Campari or Aperol (depending on where you're drinking), Amaro **Nonino** and lemon juice, shaken with ice, strained into a coupe glass and garnished with a twist. The end result is pleasantly pink, not too sweet and refreshingly cold. Though it's a little high maintenance (read: more than two ingredients), the paper plane is an ultimately unfussy cocktail that's a delight to drink.



Ain't she a beaut?

With a name that rolls off the tongue and a sunny, retro vibe, it's also just fun to order. Shimmy up to the bar and request one — even if it's not on the menu, the drink is in most bartenders' arsenals. But if you want to be sure, Fraunces Tavern (where we ordered ours – delicious) and the Bar Room at Temple Court both list the paper plane in their main cocktail menus.

And if you find a paper plane you just *have* to rave about at a downtown bar, take a pic and tag us on IG (at) downtownnyc!

Enjoy responsibly and tip your ~~flight attendant~~ bartender.