

We're Calling It: This Will Be the Cocktail of 2025

Move over, Espresso Martini.

By Noah Tanen



Photo by James Ransom

2021 had the Espresso Martini. 2022, the Negroni Sbagliato. And now that 2025 is officially here, we can't help but take our best guess at what food and drink trends are about to explode. If there's one cocktail poised to soar in popularity this year, my crystal ball says it's the Paper Plane.

Though it was invented in 2008 at The Violet Hour bar in Chicago, the Paper Plane is considered a modern classic. It's an equal-parts riff on a bourbon sour, made with bourbon, Amaro **Nonino**, Aperol, and lemon juice, and already beloved by bartenders and cocktail-enthusiasts alike.

So, it's not that the drink has fallen out of fashion any. In fact, it has been slowly gaining in popularity and national acclaim since its inception. But recently, a conversation with a bartender friend has me betting big on the Paper Plane, well, taking off.

I ran into him in the basement of a restaurant where we used to work while he was unloading cases of Amaro **Nonino**, bourbon, and Aperol from a recent liquor order. "We keep running low on all of these," he said, gesturing at the massive restock of the cocktail's base ingredients. "People won't stop ordering Paper Planes!" The uptick already, to this seasoned industry veteran, is noticeable. The general public just might be catching on to the industry favorite, and it's easy to see why if you've ever had one. The Paper Plane has a perfect bittersweet balance. It's complex, rich with herbal and tart flavors, but also crushable. Luckily for bartenders (and those of you playing at home), it's four ingredients all come in equal parts. Try it yourself with this recipe from Ali Slagle, and drink along while everyone else gets on board, too.