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## Building A Better Mojito - Guide To The Best Mojitos In Los Angeles

Put The Lime In The Coconut  
 BY JASON MIDDLETON, LYNDSEY SAUL, ALEXIS JOHNSON, LISA BRENNER  
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There's a surety that comes with ordering a Mojito; An expectation of knocking back an expertly mixed, all-too-easy-to-drink rummy delicious cocktail. The silver bullet of mojito making, to us, is the balance of sugar with lime. The rum will acquiesce toward each element, and proportions are key. The beverage's basic ingredients do invite interlopers. Some are done quite well (see below), while others speak more of Dr. Moreau (pumpkin mojito, anyone?), than Bacardi Silver. Here are a few of the best finds in Los Angeles. Got others? Drop us a line or leave a comment.

-- LA.COM



### Ciudad Classic Mojito

There's something to be said about pairing a classic libation with a well-established restaurant. Long a go-to, downtown, joint before downtown was trying to be downtown, **Chefs Mary Sue Milliken**

and **Susan Feniger** have maintained their exceptional attention to detail in the pan-South American restaurant.

Whither there's Cuban, there'd better be a kick-ass mojito, and for consistently yummy and delicious, standard-issue, just-the-facts mojitos, Ciudad is still a destination.

**Ciudad**  
 445 S. Figueroa St.  
 Los Angeles, CA, 90071  
 (213) 486-5171  
[...more](#)

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 7 pm 10/23 **Taste of the World Festival**

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**Kitchen 24**  
**Ginger and Mary Ann Mojito**

Stop in at this 24/7 Cahuenga Crawl diner with a bar open nearly as long (6am-2am) for a Ginger and Mary Ann Mojito (\$11). It may be Gillian's Island-inspired but this fresh spin is anything but vintage--it's made with ginger liqueur, rum, muddled lemon, lime and mint with a splash of soda. Valet parking free 11am-3pm; \$10 7pm-4am.

**Kitchen 24**  
 1608 N. Cahuenga Blvd.  
 Hollywood, CA, 90028  
 (323) 465-2424  
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**Le Pain Quotidien**  
**Organic Virgin Sparkling Mojito**

What's a Mojito minus the rum? Le Pain Quotidien has the answer. Its the Organic Virgin Sparkling Mojito, and it's infused with mint and fresh ginger to produce an utterly delicious and refreshing alternative. The best part of it being booze-free? No limit on the number you can drink in one sitting.

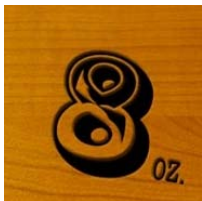
**Le Pain Quotidien**  
 113 Larchmont Blvd.  
 Los Angeles, CA, 90004  
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**Blue on Blue**  
**Pom Wonderful Mojito**

Of course they've got the classic on the menu (\$12), but the Avalon Hotel's Blue on Blue lounge also mixes this summer staple with with 'Pom Wonderful' or raspberry puree for a fruity twist. Not to mention, the poolside bar is pretty killer. And definitely worth a weekday indulgence for happy hour (Monday-Friday, 4pm-8pm). Complimentary valet for happy hour guests. Bonus!

**Blue on Blue**  
 9400 W. Olympic Blvd.  
 Beverly Hills, CA, 90212  
 (310) 407-7791  
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**8 Oz. Burger Bar**  
**The Lavender Mojito**

Celebucchef Govind Armstrong spends plenty of time in Miami (and on TV) at the other **8 Oz.**, but we'd like to think the spot on Melrose is closer to the original vision. The Lavender Mojito is not only grandly scaled, but provides a perfect finish and a welcome twist to the old classic.

Served in a pint glass with lots of ice and mint, the lavender more than holds its own against the sugar and rum without lingering like bad perfume. As a matter of fact, the seltzer may give more life to lavender than it gets in a **herbes de provence** back in the kitchen. Not necessarily built to pair with one of the 8 Oz.'s signature burgers, it easily stands out as a happy hour staple or