

The Chandelier at The Cosmopolitan of Las Vegas Unveils New Cocktail Program

Head mixologist Gedeon Tsegaye crafts a bold, culinary-driven cocktail program, redefining the art of mixology across The Chandelier's three distinct lounge experiences

LAS VEGAS (Oct. 21, 2024) – In a city known for redefining nightlife, The Chandelier at [The Cosmopolitan of Las Vegas](#) continues to set the bar—literally. The iconic, multi-level lounge is debuting an entirely new cocktail program that's as bold and dazzling as the 2-million-crystal structure that houses it. Designed by The Cosmopolitan's Head of Mixology Gedeon Tsegaye, this comprehensive menu reimagining promises to elevate the guest experience on every level of The Chandelier, with each floor offering its own curated collection of cocktails.

"For years, The Chandelier has been a place where Las Vegas guests experience mixology in its most artistic form," said Tsegaye. "This new program has reconceptualized how a cocktail can tell a story, engaging all the senses, and will transport guests through an unforgettable journey of flavor, innovation and elegance."

Three Levels of Experience

Level Two: The Art of Bubbles

Guests are invited to begin their journey at the top floor where they are greeted with sparkling effervescence. Titled The Art of Bubbles, the menu for Level Two emphasizes champagne-forward cocktails that are force-carbonated to order and punctuated by seasonal flavors and modern twists on classic recipes. The Artful Libations include the They Not Like Us, a carbonated mango Mai Tai with turmeric, orgeat and Manzanilla sherry; and the Burgundy My Strawberry, a clarified, strawberry-forward milk punch with designer ice. With its chic molecular touches and dazzling bubbles, this level offers the perfect start – or finish – to any memorable night.

Level 1.5: The Cocktail Party

For those seeking a playful, modernist twist on a classic cocktail party, Level 1.5 at The Chandelier is the destination. Here, the cocktail menu embraces a gourmet-inspired approach, exploring the contemporary American drinking culture through modernist methods such as clarification and aromatic foams. Modernist Cocktails include the My Friend Daiquirita, a clarified, carbon-negative cocktail using Batiste Agricole Rhum; and the cherry blossom-inspired Nice Blossoms, Sakura, featuring clarified lime juice and a sakura vermouth espuma (foam). This level perfectly captures the energy of a social gathering, with sleek glassware and playful techniques to elevate the entire experience.

Level One: The Classic Cocktail

The bottom level of The Chandelier transports guests to a time of secrecy and indulgence. Inspired by the prohibition era, this level focuses on spirit-forward cocktails with bold, rich flavors designed to leave a lasting impression. Serving as the perfect nightcap for those who wish to savor the deep, robust flavors of masterfully crafted cocktails. New Classics include Some Reading Material, a high-proof, pot-stilled play on the classic Sazerac featuring Old Portero Rye Whiskey with a kiss of Jamaican rum and chocolate bitters; and the PM Per Diem, a nod to the classic Rob Roy featuring Macallan 12-year scotch, Crown Royal, rich Italian vermouth and Drambuie.

A Toast to Spirit-Free Guests

Each level of The Chandelier also features a thoughtfully curated selection of non-alcoholic cocktails, designed specifically for spirit-free guests. The playful concoctions offer the same bold flavors and inventive approach, ensuring that every guest can partake in The Chandelier's exceptional drinking experience. Non-alcoholic highlights include Mr. Orangesicles Nippy Mood, a nostalgic nod to a food court favorite featuring Lyre's Dark Cane Spirit blended with Hazelnut Orange, cream, Alepo Pepper and Fever Tree club soda; and the Sparkling Maui Wowie, which combines Lyre's Agave Spirit with pineapple, mint, fresh lime and Lyre's sparkling wine.

Signature Cocktails

Each floor also will feature the Signature Cocktails menu, which includes drinks that offer a reverential tip of the hat to The Chandelier's previous mixology talent. The Butta-Fly-For-Eva mixes Tequila Ocho Blanco, Vago Espadin Mezcal and Blue Agave with lime and yuzu emulsion; while the Rare Characters-R-Us features Rare Character Single Barrel Whiskey with Amaro Nonino, Alessio Chinato Vermouth and Hungarian Oak that's smoked tableside.

Modern Mixology, Elevated

This completely new cocktail program at The Chandelier represents a significant moment for mixology, not only in Las Vegas but also in the wider cocktail world. From smoking cocktails to clarified punches and force-carbonated libations, Tsegaye's team has redefined what's possible in a high-volume setting, using pioneering techniques once thought to be impossible on such a large scale.

Tsegaye added, "We're defiantly flexing our modernist muscle here, streamlining our production to allow for efficient, consistent execution while pushing the boundaries of flavor and presentation. Whether it's the bubbles, the foams, or the bold flavors, our guests will be blown away by what they see—and taste."

Level 2 of The Chandelier is open Monday – Thursday, 11 a.m. – 3 a.m. and Friday – Sunday, 9 a.m. – 3 a.m.; Level 1.5 is open daily, 5 p.m. – 2 a.m.; Level 1 is open daily, 24 hours. For more information visit [The Cosmopolitan of Las Vegas](#).

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About The Cosmopolitan of Las Vegas

The Cosmopolitan of Las Vegas is a unique luxury resort and casino that offers a decidedly different perspective. Located in the heart of the Las Vegas Strip, The Cosmopolitan's distinct vertical multi-tower design features more than 3,000 guestrooms with residential living spaces, private terraces and breathtaking views of the city skyline. Luxury amenities include a premier lineup of world-class culinary experiences; an intriguing mix of bars, nightclubs and entertainment venues; 100,000-square-foot-casino; award-winning spa, salon and fitness center; unrivaled pool district and an eclectic line-up of hand-selected boutiques. For more information visit: www.cosmopolitanlasvegas.com and follow us on [Instagram](#), [X](#) and [Facebook](#).

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