



Sparkling Delights

Once the crimped metal crown bottle cap was perfected in 1892, soda pop left the drugstore counter for a cherished place in refrigerators, lunchboxes and picnic baskets. While some varieties became ubiquitous international commodities, artisanal relics remain, joined by innovative new flavors that tempt the modern palate.

Fentimans has been botanically brewing naturally fermented ginger-based soda in England since 1905. Dandelion & Burdock brandishes a lively herbal profile reflecting the origins of soda, which was initially developed as a sweetened vehicle for healthful tonics. drinkfentimans.com

Italians have relied on the refreshing lift of BibiCaffe since 1904. De Sarro & Torchia bottles this bubbly sweetened espresso drink, as well as Bibitter, a ruby concoction reminiscent of Campari. bibicaffe.it

Seattle-based Dry Soda Co. transformed the domestic soft drink landscape with its grown-up, lightly sweetened sparklers. Try Juniper Berry for a dry, complex thirst-quencher, or concoct adventurous cocktails with Rhubarb and Lemongrass (pictured). drysoda.com

Waialua Soda Works promises “a sip to Hawaii” with every bottle. Kona Red is an antioxidant-packed cooler flavored with coffee cherries, the fruit which embraces coffee beans. For a fruitier sip, Lilikoi (Hawaiian for passion fruit) is sweet, tangy and luminous with the color of a Honolulu sunset. waialuasodaworks.com

Soda Vie is a tiny Kansas City enterprise flaunting big, bold flavors. The handmade, naturally brewed lineup includes spicy Thai Basil/Clove and Citrus/Chili, along with fresh flavors inspired by classics such as Mojito and Celery. sodavie.com — *Annelise Kelly*