Suze, a French aperitif crafted from gentian root, is celebrated for its distinctive bitter and floral profile. In the United States, bartenders have embraced Suze to create a variety of innovative cocktails. Here are some notable Suze-based cocktails popular across the country:

**1. White Negroni**

A contemporary twist on the classic Negroni, the White Negroni replaces Campari with Suze and sweet vermouth with Lillet Blanc. This combination yields a bittersweet and aromatic cocktail.

**2. Suze Sour**

The Suze Sour offers a refreshing blend of Suze, lemon juice, simple syrup, and egg white, resulting in a creamy texture with a balanced bitter and citrus flavor.

**3. Suze and Tonic**

A straightforward yet delightful mix, the Suze and Tonic combines Suze with tonic water, creating a light and floral beverage ideal for warm days.

**4. Golden Hour**

This elegant aperitif blends Suze with ginger syrup and Champagne, garnished with candied ginger, offering a harmonious balance of bitter, sweet, and bubbly elements.

**5. Suze Spritz**

A refreshing aperitif, the Suze Spritz combines Suze with sparkling wine and soda water, garnished with a lemon twist, making it a perfect choice for social gatherings.

These cocktails showcase the versatility of Suze in modern mixology, offering a range of flavors from bitter to sweet, catering to diverse palates.