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IN 2018

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THE ULTIMATE  
COQ AU VIN

SINGLE-BARREL  
BOURBONS





*People, Places and Directions  
that Will Shape the Way You Drink in 2018.*

**G**et out your calendar—you've got some planning to do. Following is our annual list of the 75 people, places, destinations and directions that will be shaping the drinks world in 2018 and beyond. Find the time to check out a new bar or café, or visit an up-and-coming brewer or a seasoned sommelier, and plan a trip to experience the drinks scene in a distant city, or set aside time to discover a new favorite style of wine or beer. This list should get you started—and be sure to visit us at [imbibemagazine.com](http://imbibemagazine.com) to learn more about the 2018 Imbibe 75.

*By Penelope Bass, Joshua M. Bernstein, Paul Clarke, Wayne Curtis,  
Emma Janzen, Emma Mannheimer, Robert Simonson and Amy Zavatto*



A man and a woman are sitting on a wooden table in a kitchen. They are both wearing blue and white unicorn onesies with yellow horns. The man is holding a red mug and smiling, while the woman is holding a white mug with text and looking serious. The table has a coffee maker and other items on it.





# PEOPLE *to* WATCH

Drink innovators poised to make an impact in 2018.

## ANGEL POSTELL

At a time when there are cocktail conventions and beer and wine festivals galore, one could legitimately question the need for another. But when Angel Postell first hatched plans to launch BevCon, she saw the need for something different from what already existed. "At so many events, smaller producers get lost because they don't have the same resources or opportunities" as big brands, she says. "I wanted to give them an opportunity to have that option, so it's not an overwhelming event where they don't have enough resources to shine." With its inaugural industry-focused event in 2016, BevCon brought together people from across the beverage spectrum, with distillers and bartenders joining winemakers and sommeliers, and brewers spending time with baristas in a kind of creative cross-pollination. A publicist and event planner specializing in food and beverages, with events like Charleston Wine + Food on her résumé, Postell also saw this as another opportunity to bring the beverage crowd to her native Charleston, the better to showcase the city's restaurant and cocktail culture. Starting this year, Postell's aiming further afield with BevCon, organizing satellite events in Atlanta, New York City and on the West Coast, and she's aiming to bring voices from Europe and Asia to Charleston, making BevCon more of an international conversation. —PC

## TANISHA ROBINSON

You could read a novel faster than Tanisha Robinson's résumé. After serving in the U.S. Army as an Arabic linguist, she studied Arabic at Ohio State, later teaching English in Syria and working in women's rights across the Middle East. Back in Columbus, she started a series of companies, most recently Print Syndicate, an apparel firm built on a foundation of self-expression. "With building my businesses, I've never shied away from social and cultural and political systems," says Robinson, whose wife, Michelle Heritage, is executive director of housing nonprofit Community Shelter Board. So it's no surprise that when rabble-rousing Scottish brewery BrewDog came knocking for a CEO to spearhead its Ohio expansion, Robinson proved perfect. "I'm an outspoken personality," she says. "I think that helps people understand what BrewDog is trying to do." Robinson

helped steer efforts to open BrewDog's 100,000-square-foot showpiece brewery and pinball-packed taproom, in nearby Canal Winchester, as well as its under-construction hotel and Columbus bar. "It was a phenomenal opportunity to take all the things I've learned thus far in my career and apply them at a much larger scale," says Robinson, who is scouting Cincinnati and Cleveland for potential BrewDog bars. Outside of long-ago bartending gigs, this is Robinson's first beer-industry job, which she sees as an asset. "I don't come in with preconceived notions of how things should go," she says. "I take us down different paths sometimes." That means integrating BrewDog into Columbus' growing beer landscape while drawing new drinkers into the hoppy fold. "A big portion of our mission is to make everyone super-passionate about craft beer," she says. "We have a powerful opportunity to reach more women beer drinkers and people of color." —JMB

## PETER BOUCKAERT

Peter Bouckaert became New Belgium's brewmaster in 1996, helping the Colorado brewery grow into a national giant and creating a wood-aging program that charted a wild course for American beer. You'd assume he'd found his life's purpose, but at the end of 2017 he left New Belgium for Fort Collins' Purpose Brewing and Cellars. Along with wife, Frezi, and partners, Laura and Zack Wilson, Bouckaert has downshifted scale—the brewery will only make 200 or 300 barrels a year, less than New Belgium brews in an hour—and upshifted experimentation. Bouckaert has flavored a blonde ale with pumpkins and spinach, dry-hopped an amber ale with shiitake mushrooms and made a brown ale with mesquite-smoked malt and bacon. The batches are tiny, so there's no harm in experimenting. "We can do a single keg and see how people react," he says. Bouckaert will explore any and every conceivable edible, treating ingredients, such as Purpose's wood fire-roasted coffee, like a chef seeking to create a perfectly balanced dish. "Like salt and pepper, you dose it in a way that you reach an optimal flavor," he says. Each week, Bouckaert helps select the four beers that Purpose will serve and the glassware they will serve them in, sometimes carbonated, sometimes uncarbonated, sometimes straight from the barrel. The taproom is only open Friday through Sunday, with no plans to expand. "We're running it with four partners, and we can't really do much more than that," he says. "If that's a viable business, then why not?" —JMB





## BRANDON PAUL WEAVER

After building a career as a barista and bartender (at Seattle's Zoka Coffee, Slate Coffee Roasters and Liberty), Brandon Paul Weaver added another title to his résumé last year: entrepreneur. In April he launched *Foreigner Coffee*, roasting his own beans at various Seattle roasters during their downtime and packaging it in reusable wine bottles; and in October, he finalized the purchase of Liberty along with co-worker Andrew Dalan. With a seasoned bar and fledgling coffee business, Weaver sees a way to make the most of each. "I don't have to depend on *Foreigner* for all of my income, because I bartend," he says. "I don't have to force it to do things that don't align with my values. That allows me to make it into exactly what I want it to be." —PC









## ◀ BENY ASHBURN & TEO HUNTER

Modern breweries like to color outside the lines, brewing white IPAs, black stouts and Berliner weisses glowing red with raspberries. Arguably, there's greater diversity in the beer aisle than at any point in history. The industry and its fans? Not really. It's a whitewashed reality that Teo Hunter and Beny Ashburn are altering through Dope & Dank. "There are no color lines when it comes to having a beer," Ashburn says. "We're broadening the space, the face and the spirit of craft beer culture."

The Los Angeles duo make craft beer more approachable to people of color by curating events that culturally bridge different worlds, dope culture married to dank brews. They'll host beer tastings in barbershops, serve double IPAs and hip-hop DJs, and showcase street-wear lines and local breweries. "It's like, 'Just come hang out. You're going to hear great music and enjoy yourself. And while you're here, taste this really amazing beer,'" Ashburn says.

Hunter was an Army paratrooper, working in creative and print production between deployments. He discovered beer's variety after drinking Rogue Dead Guy Ale. "I just cracked open this weird-labeled beer that looked like something a warlock made. It blew my mind," he says. Down the rabbit hole he went, discovering Belgian beer, IPAs and hard truths: "I realized very quickly that I was the only brother in almost every craft beer setting," Hunter says.

Hunter dated Ashburn, a brand producer who worked for Beats by Dr. Dre. On a trip to Santa Barbara, Hunter scored a ticket to a beachside beer festival. She encouraged him to chat with attendees and video his adventures. "When we looked at the footage later, I was like, 'You're a natural,'" she says. "This is what you were literally born to do."

Though the romantic relationship fizzled, Dope & Dank started sizzling. Hunter became the gregarious face while Ashburn focused on marketing, strategy and visuals. They wore T-shirts announcing "Black People Love Beer" and started educating people about beer's communal nature. "In communities of color, those lessons in beer aren't emphasized," Hunter says. "The emphasis is on being alone and drinking one huge, horrible drink. There's a reason they don't make six-packs of Olde English 800."

Dope & Dank events usually feature a pilsner-type "gateway" beer, as well as a hazy, fruity IPA from a local brewery. "That's really the big shock and difference of craft beer versus big beer. People are like, 'There's beer that tastes like *this*? This is so different,'" Ashburn says.

While making a difference in their home market is vital, the twosome plans to expand Dope & Dank's reach with festivals and collaboration beers, popping up nationwide. "When we have our parties, you've got black, white, Mexican, men, women, straight and gay, all sitting there playing dominoes or Jenga," Hunter says. "Brewers can watch a collective of people they've never seen enjoy their beer. It's brand new and it's healthy." —JMB

## MATT PIETREK

Matt Pietrek isn't the first software engineer to become smitten with cocktails and spirits. But via pieces written for his Cocktail Wonk blog and other outlets, Pietrek has transformed his technical curiosity about drinks into a rallying call for quality and transparency. "Initially, I took a wonky approach—talking about esters and aldehydes and deconstructing spirits in a scientific method," he says. Over time, though, he realized there were significant elements of the spirits world that were largely unknown, even to experts in the field. Rum, in particular, attracted Pietrek's attention, and a casual curiosity has blossomed into Pietrek adopting a role as a self-described "rum warrior," visiting distilleries in Cuba and Jamaica (among many other countries), attending rum conferences, and exploring the hidden world of rum *negociants* and blenders. "At some point, I realized there's a deeper world out there that most people have no idea about," he says. While he's driven partially by curiosity and a taste for discovery, Pietrek admits there's a selfish motivation, as well. "There's something about rum with character—when you taste these things, they feel like history, like there's a story behind the flavor," he says. "How do we elevate rum's category? Some of these producers are barely hanging on, but if we drive up demand, we can get better rums. Europe has figured this out, but we're just starting to get it in the U.S." —PC



## JOSHUA ZLOOF & UMEKO MOTOYOSHI

A new day in instant coffee has dawned, thanks to Joshua Zloof and Umeko Motoyoshi. Zloof and Motoyoshi are the forces behind San Francisco's Sudden Coffee. Founded in 2015 by Zloof, a food-loving techie turned CEO, and Kalle Freese, an award-winning Finnish barista, subscription-based Sudden delivers a quality cup of coffee, immediately. The brand's proprietary brewing system, freeze drying and crystalizing specialty coffee blends, was perfected by Motoyoshi, a Blue Bottle alum, who took over as head of coffee when Freese left daily operations in 2016. Despite the trendy branding and a sleek capsule, Sudden Coffee isn't exclusively intended for the city-dwelling specialty-coffee elite. "A lot of our customers have never tried specialty

coffee—they simply don't have access to it and don't have the time to research how to brew great coffee at home," says Zloof. With Sudden, "It's like, alright cool, do your thing and we'll just meet you there," says Motoyoshi. Sudden hit the 100,000-cup milestone this past June and introduced compostable capsules in August, and 2018 promises big things, as Zloof and Motoyoshi are expanding to offer a rotating coffee menu to subscribers. —EM

## GABRIELLA MLYNARCZYK

Say you're opening a restaurant and want a cocktail program that creatively complements the food and doesn't break the bank. You'll want to call Gabriella Mlynarczyk. "My focus is usually on the ingredients first, and then I find liquors that will be complementary," she says. "A drink I'm currently working on is

based on an Indonesian curry in the style of a Tequila Sunrise." Working in Los Angeles since 2011, she's crafted drink menus for such spots as Birch, Accomplice Bar and ink for chef Michael Voltaggio, whose one requirement was to make it cheap, so she simply raided the kitchen. "It all started in Voltaggio's pantry and blossomed from there." She's long documented her culinary-inspired creations on her blog, Loving Cup, (think Negroni Jell-o shots with Campari "Pixy Stix") and recently created a globally themed menu for new Orange County bar Vacation. Her first book, *Clean + Dirty Drinking*, releases this spring and features cocktails that can be made with or without booze (she even concocted a zero-proof take on Campari). "It's important to me that whatever kind of drink I make, whether it's alcoholic or not, has the same kind of festive feeling to it," she says. "Because drinking is social—it's a celebration." —PB





## ELIAS MAJID

With a background in plant biology, Elias Majid has taken a holistic approach to building Detroit's tea culture since opening Eli Tea in Birmingham, Michigan, in 2014. The 29-year-old Michigan native blends flavored batches of loose-leaf tea by hand, brews delicious tea-based drinks to order, and hosts educational events to spread the testament of tea throughout the city. "Since day one, my goal has been to develop a modern tea experience," he says. "A topic I meditate about a lot is why tea is special to different people across the world. It's my inspiration for developing a Detroit tea culture." Next up: a second location in downtown Detroit, set to open this spring. —EJ









## ◀ JEFF DUGGAN

Coffee roasting was just a hobby for Jeff Duggan, something to tinker with in the kitchen when he wasn't working his day job in tech for the government. "I'd been geeking out over it for a long time," Duggan says. "My background is in chemistry and that transitioned into technology. But coffee is very science-based in terms of the process and the complexity of the compounds."

When his first son was born with a heart defect that required multiple surgeries and constant care, Duggan and his wife, Christa, found their lives turned upside down. Duggan started the coffee business that would eventually free him from his tech job's long hours, and Christa left her career to care for their son and help the business grow. With a small commercial roaster, Duggan found a bakery that let him set up shop, and in 2009 he opened Portola Coffee Roasters. Two years later, his passion for coffee—paired with his frustration at having anything less than complete control over the final brewed cup—led to the opening of the flagship café, Portola Coffee Lab, in Costa Mesa. "We were aiming for something scientific, modern and energetic," says Duggan. "We're very process-based. Everything we do is for a reason, and we're never fully satisfied because we know there is always more to discover."

This quest led Duggan to think more critically about the standard coffee model, from sourcing to drink creation. In 2014, he collaborated with Bird Rock and Klatch to form Roasters United, an incentive-driven campaign to improve coffee at origin with an eye toward long-term sustainability. Meanwhile, he opened five more Portola locations across Orange County over the next three years, as well as Theorem, an experimental coffee bar inside the original café, bringing cocktail methodology to coffee (think barrel-aged cold brew and alcohol-free coffee distillate). "I think it was ahead of its time," says Duggan of the now-defunct project. "But it made us realize how similar coffee is to spirits in many ways. So we decided to elevate the Theorem concept but with a broader reach—we're going to pull it into a distillery pub."

The new distillery will specialize in single malt whiskey and brandy, with some coffee-infused spirits and liqueurs (all under the Stone Groove Stillhouse brand), and Duggan hopes to see it open by early summer. But it's not the only project on his plate for 2018, as Portola plans a new roasting facility with an on-site cupping lab, café and classes open to the public. Ever on his quest for a better cup, Duggan sees the biggest gain in Portola's expansion to be the ability to create change on the farm level. "To me, the fourth wave is coffee-roasting companies and importers taking a more proactive role to effect change as the coffee is grown and processed," he says. "That's where the biggest impact on quality and sustainability is going to be." —PB

## ERIK HAKKINEN

After almost a decade behind Seattle's Zig Zag Café, Erik Hakkinen headed out on his own last year with entrepreneurship in mind. "I've always wanted to open a bar, and bartending is what I love to do," he says. "I like to be in the thick of things, and a bar is an ever-changing social environment that you always get to be right in the middle of." Next fall, Hakkinen will open Pink Lady, a subterranean 60-seat bar named for the classic cocktail (check out the recipe on page 20). The name is also a nod to the Lusty Lady, a peep show near Pike Place Market that was a Seattle icon; the landmark building that long housed the club is being fully renovated into a 43-room boutique hotel, and Pink Lady will be at its base, with its own entrance on Post Alley. "I'm excited about being in such a historic stretch in Seattle," he says of the increasingly vibrant neighborhood only a few blocks from his former workplace. "I like the idea of being that light in a dark alley—people know how to find you." —PC

## ALEX BACHMAN

Known in cocktail circles for building one of the country's best amaro selections at Billy Sunday in Chicago, Alex Bachman changed roles from neighborhood barkeep to *the* guy to know in the vintage spirits world when he opened sourcing company Sole Agent in late 2015. The Charlie Trotter alum, who also devised spirits and cocktail collections for other Matthias Merges restaurants, including Yusho and A10, has since sourced rare and obscure bottles of all stripes for bars, including Canon, the Milk Room, Smuggler's Cove and Michelin-starred restaurants like Quince in San Francisco and Smyth and The Loyalist in Chicago. Now, Bachman is launching his own line of spirits via Sole Agent—a subset of his normal imports, focusing on liquors displaying an unmatched sense of provenance—and will open a brick-and-mortar retail store stocking rare spirits from around the world, in addition to new and notable items. With the shop scheduled to open in early 2018, he's also recently returned to the bar for the first time in years to create a compelling beverage program for Graham Elliot and Merges' newest West Loop restaurant, Gideon Sweet. —EJ



## MIKE HUNSAKER

After announcing its Portland, Oregon, brewpub, Ohio's Fat Head's Brewery found the reception frostier than a snowman. "People were saying things like, 'What the hell does Ohio know about beer?'" recalls Mike Hunsaker, who relocated to Portland in 2014 to become head brewer. Over two-plus years, Hunsaker won over locals with aggressively balanced IPAs and clean lagers, leading the gloriously bearded brewer to tackle his next task: opening a punk-themed brewery in quaint Camas, Washington. "It's a sleepy little town, and we're going to give it a little more edge," Hunsaker says of the city about 20 miles northeast of Portland. Slated to open early this year, Grains of Wrath is a partnership between Hunsaker and Caps N' Taps owner Brendan Greenen (along with two others). The brewery sits inside a former auto repair shop, where Hunsaker will turn out exacting pilsners and fresh and fragrant IPAs filled with hops that he hand selects himself, cost be damned. "Sometimes it's not a matter of saving 10 cents a pound, but it's spending an extra 10 cents a pound." While heavy metal hammers from speakers, customers can sip pints straight from the serving tank while snacking on gastropub fare. As for Portland, the city can expect to see steady shipments of kegs. "That's where I made my name, and it's important that I stay there." —JMB

## FAWN WEAVER

The moment she heard the story of Nearest Green, Fawn Weaver set out on a mission. "My first thought was, 'This is an incredible story, and if it's true, this could catapult the conversation on African Americans in the distilling industry.'" Nathan "Nearest" Green's story was long ignored in the narrative of American whiskey until it made headlines in 2016. He was a Tennessee slave who taught Jack Daniel how to distill whiskey and to use what became known as the Lincoln County process, the method of charcoal filtration common to Tennessee and still employed by the company today. That same year, Weaver, an investor in real estate and lifestyle brands, interviewed Green's descendants and purchased the farm in Lynchburg where Daniel's distillery operated until 1881. On a separate four-acre parcel, she plans to create a museum focused on the history of Tennessee whiskey that includes Green's role, and she has a book in the works, along with a tribute whiskey—Uncle Nearest 1856 Premium Whiskey—that was released in the fall. "The question was, what is a natural way to make sure Nearest remained in the conversation well after this generation has gone?" says Weaver. "The way you're able to do that is to create a true American brand that lives on." —PB

## MEREDITH AND ALEX GRELLI

When Meredith and Alex Grelli launched Wigle Whiskey in Pittsburgh in 2011, they set a formidable task for themselves: to resurrect Pennsylvania rye. Sometimes called "old Monongahela," this eastern whiskey was once everywhere, and then it was nowhere. It arose out of an 18<sup>th</sup>-century marriage of convenience—Pennsylvania had been settled by Germans and Scots. One group knew how to grow rye, the other how to distill it. Both knew how to drink it.

What did Pennsylvania rye taste like? That's been more a matter of speculation than certainty, so the Grellis launched a series of experiments using rye from different regions. They found that local rye did taste different, and they suspect that's thanks to Pennsylvania's bad soils and difficult weather, which makes it inhospitable to grain. Stressed rye, they speculate, can alter flavors just as some wine grapes develop more concentrated notes under unfavorable conditions.

Meredith admits that setting off on open-ended explorations may not be the best business model—at last count, they'd produced 36 different spirits over the past 36 months. That's more passion than plan. (Another passion: Last fall they opened Threadbare Cider and Mead in an old tannery, in which they tell the story of cult figure John "Johnny Appleseed" Chapman.)

The Grellis are also leading a charge to establish a whiskey museum in Pittsburgh, along with a multistate whiskey trail that would end at Mount Vernon outside Washington, D.C., linking sites that tell of the glory that was eastern rye. "As a region, we've done a poor job exploring history, never mind figuring out a way to tell the story," Meredith says. Expect to see some change on that front. —WC

## MINDY KUCAN

A bartender's career trajectory often leads to roles such as brand ambassador or bar owner—and occasionally it involves a lateral hop across categories to begin making the booze itself. That's precisely where Mindy Kucan found her interests leading her. Originally from Houston, Kucan spent time behind the bar at Anvil before relocating to Portland, Oregon, for a job at Beaker & Flask. It wasn't long before she was tapped by Hale Pele to help create their elaborate cocktail program, and over the next five years, Kucan became Portland's queen of tiki. But seeking a new challenge, and harboring a passion to create fragrances, Kucan set her sights on distilling, and last summer, she signed on as assistant distiller for Thomas & Sons, the spirits team from Townshend's Tea Company. "I wanted to work at Thomas & Sons specifically because they distill from tea so I could start to become in tune with the elements I want to manipulate, such as the way the botanicals react with the alcohol," she says. Now instead of balancing the flavors of a cocktail, Kucan is learning the science behind balancing botanicals in spirits like Kashmiri Amaro and gin with green tea. "It's definitely the challenge I was seeking," she says. —PB





## TANEKA REAVES & JOHNNY CALDWELL

Diplomats carry a heavy responsibility, but as unofficial ambassadors for Charleston's cocktail culture, Taneka Reaves and Johnny Caldwell shoulder the burden with ease. The duo met while students at the College of Charleston, and in 2013 their shared taste for well-made cocktails led them to step out as the Cocktail Bandits on Instagram. Their first book, *Holy Spirits*, comes out in January, focusing on Charleston's history and culture as seen through what the city drinks, and at events including Atlanta Food & Wine and the African American Tourism Conference, the pair is expanding the message of good drinking. "There was no one talking about drinks and culture through our lens," Reaves says. "We decided to be those faces, and it's amazing—we get perspectives from all sides, and we can be a bridge for things that have been segregated for a long time." —PC



Head to [imbibemagazine.com](http://imbibemagazine.com) to read more from our conversation with Taneka Reaves and Johnny Caldwell.



## GORDANA KOSTOVSKI

In Pennsylvania, a control state with notoriously difficult alcohol laws, sommelier Gordana Kostovski may be the key to unlocking great wine. From her early days at Philly's Twenty21 to her game-changing wine list at Jose Garces' Volvêr (she sought out Champagne's Bruno Paillard in Reims and convinced him to sell in Pennsylvania), Kostovski's passion for wine is impossible to resist. "There's been a strong movement by beverage directors and somms in Philly to try to make a difference, and to be on an equal playing field as other states," she says. But her passion for wine stems more from her Eastern European roots than sheer border competition. "Macedonians are very giving, and hospitality is really the essence of what their culture is about." From helping startup in-state importers like Matthieu Celerier of Unis Star Importing—which focuses on small French producers—get a foot in the door, to helping Philadelphians take a deep-dive into sherry (via her and chef-husband Townsend Wentz's Iberian-focused Oloroso, which opened in November), Kostovski takes this mission to heart. "If [importers and distributors] come into the state and nobody is buying, they're caught between a rock and a hard place," she says. "I'll stand with you and make sure I give you business. I'm willing to put my money where my mouth is." —AZ



Eric Medsker



## PHILIP DUFF

Philip Duff is a happy man these days. For the second time in his career, people know how to explain him. "If you say, 'I'm a consultant for the liquor industry,' people's eyes glaze over," he says. "But when I opened my bar, Door 74, in Holland, everyone was like, 'Oh my god, yes! Philip, he does all these things—and he has a bar.' So now, it's, 'Oh, Philip—and he has a genever!'" Old Duff Genever was released in the fall and is the product of four years of planning. Made at the De Tweelingh distillery in the historical Dutch center of genever production, Schiedam, it comes in two expressions: the benchmark brand, made wholly in Holland, a rare thing; and, even rarer, a limited-edition, 100 percent maltwine version. "This is like making bourbon on Main Street in Louisville," says Duff. "It's one of only two distilleries that can make 100 percent maltwines." The Irish-born, New York-dwelling Duff is more visible these days for a second, less felicitous reason. As the director of education for Tales of the Cocktail, he was one of the central administration figures left unscathed by the controversy that brought down founders Ann and Paul Tuennerman in September. Duff believes the event will continue, and he intends to remain and to help shape a Tales 2.0. "I want to take the opportunity to wipe the slate clean," he says. "Everything's up for grabs. Everything, theoretically, can be changed." —RS





## JULIA MOMOSE

Julia Momose never comes to a bar half-heartedly. After gigs in Baltimore and Ithaca, the hyper-focused and meticulous bartender moved to Chicago and cut her chops at some of city's best cocktail spots, including The Aviary, The Office, GreenRiver and Oriole. Later this year, with partners Noah and Cara Sandoval (of Oriole), she'll open her own bar in the West Loop neighborhood. Named after a woodworking technique passed down through generations in Japan, where Momose grew up, Kumiko will be the culmination of her skill and passion. "We want to open a Michelin-starred bar. The ingredients and technique alongside the service, food and drink will be the best we can possibly serve," Momose says. "But we also want people to feel like they're hanging out with their friends. We want them to be comfortable." Momose will create an approach that plays to her strengths: simple cocktails made in a "really intense, geeky and specific way," she says. With attention to balance and precision, she'll create a spirit list and cocktail menu with the option of *omakase* service at the bar. She'll also carry over her alcohol-free cocktail program (first devised at Oriole) to the new space. "I'm really excited about owning my own place. It's been a dream for a while. To know that I'm not trying to morph my vision into someone else's, I get to wholeheartedly put this one together with like-minded partners—that's amazing." —EJ



### HONEYED CG&T

Weaving coffee into the classic Gin & Tonic formula, this recipe works well with many types of coffee and gin. "The botanicals of particular gins may highlight notes of various coffees or certain roasts," Momose says.

1 oz. gin  
 ½ oz. honey syrup (2:1)  
 1½ oz. cold-brew coffee  
 Fever-Tree tonic water

Tools: barspoon  
 Glass: Collins  
 Garnish: lemon peel

Fill a tall glass with ice. Stir a few times to chill and discard the melted water. Combine the cold-brew coffee, honey syrup and gin in the glass. Stir a few times to chill, then top with tonic water. Add ice as needed and express a lemon twist over the top of the drink and use it as a garnish.

**Julia Momose**  
**Kumiko, Chicago**









## « DEIRDRE HEEKIN

In 2007, when Deirdre Heekin decided to dive headlong into making wine from 100 hybrid grapevines that she and husband Caleb Barber planted at their home in Barnard, Vermont, the project was the vinous equivalent of planting a vineyard in Whoville. But Heekin isn't afraid to shout the virtues of grapes like Frontenac, St. Croix, La Crescent and Marquette from the mountaintops of the Green Mountain State. And the head-turning clarity and beauty of her bottlings are making more than a few somms say hello to hybrids.

Hybridization—the crossing of European and native American grape varieties—has taken place for centuries, and in the mid-1900s hybrids were developed for making wine in cold-climate regions. Hybrids garnered favor in the late 19<sup>th</sup> century for saving Europe's phylloxera-ravaged wine-growing regions when hearty, pest-resistant hybrid rootstock was grafted to that of the noble vines. Outside of that, hybrids have largely remained the Rodney Dangerfield of the wine world: no respect. But instead of trying to prove their worth by attempting to make them in the style of, say, a Riesling or Cabernet Franc, Heekin lets her land, the grapes and the resulting "alpine wines," as she calls them, tell her what they are. "I'm excited by all the possibility of hybrids and what they're capable of," Heekin says. "There are no standards. What is La Crescent? What is St. Croix? I'm really excited by the *flexibility* of standards!"

The experience of drinking Heekin's wines on her land is nothing less than vibrantly visceral. All around are the wild plants of the region that Heekin and Barber encourage—you smell them in the air and taste them in the wines. Her pet-nat style Brianna, "Ci Confonde," is rife with notes of dandelion root, chamomile, lovage and the wildflowers that grow between the rows of vines.

The demand for Heekin's 650 cases a year (2017's harvest may yield around 800 cases) reaches far beyond the 11 acres she currently farms. "She's inspiring for many of us—the way she thinks and the way she works the land," says Alessandro Stefani, sommelier and assistant manager at Terroirs Wine Bar in London's Trafalgar Square, where Heekin's pet-nat, skin-macerated La Crescent "Vinu Jancu" and "Stolen Roses" cider (they grow apples, too) are charming the British wine cognoscenti. "She puts great passion into what she does, and you can see that reflected in her wines. The purity, the depth and that amazing concentration of fruit make her wines incredibly real."

And that's exactly what Heekin wants to be. "We should be moving beyond the negative connotations that hybrids can carry and acknowledge that they are legitimate varieties in terms of what's happening with agriculture, with climate change—and the possibilities of wine expressions where people are growing them," she says. "We're excited to delve into that conversation and keep things moving forward." —AZ

## RYAN BURK

Ryan Burk doesn't want to just make good cider. As head cider maker for Angry Orchard (a subsidiary of the Boston Beer Company), he isn't shy about discussing his larger mission: to make cider an everyday drink, like beer or wine. "While hard cider has become more popular in recent years, it's still relatively unknown," he says. "We're on a mission to revive cider in America." Few people are more qualified to lead the charge: Burk grew up in apple country, working at orchards in Williamson, New York as a kid. As cider maker for Virtue Cider in Michigan, he explored barrel-aging and fermentation methods and experimented with wild yeasts, until moving back to upstate New York in 2015 to lead Angry Orchard's experimentation and recipe development. He's also a board member of the United States Association of Cider Makers and the Cider Institute of North America, and his quest to make cider with a sense of place is best exemplified in the *Understood* in Motion series, a sequence of collaborations with cideries like Eden Specialty Cider and E.Z. Orchards. He hopes the project, which will have its third and final release in 2018, will help strengthen the cider community. "I hope to make lasting relationships that give cider the attention and respect it deserves—not just an alternative to wine, but giving it its own place at the table." —EJ





## NICK DETRICH

If you've ordered a drink in New Orleans over the past decade, odds are pretty good that you've been served by Nick Detrich. After moving to the city from Indiana, Detrich got a start in high-volume bartending on Bourbon Street before setting up in the more rarified environs of Cure, the city's premier craft-cocktail bar. He soon partnered with Cure's owners to open Cane & Table in the French Quarter in 2013, before deciding to step back in 2017 and spend some time traveling. That accomplished, he's now readying his next venture with former Cane & Table bartender Konrad Kantor: a bar on Rampart Street to be called Everywhen. The name and cocktail program will be based on metaphysical philosophy, Detrich reports. What exactly does that mean? Good question. We suggest a trip to New Orleans in the spirit of skeptical inquiry. —WC





## GABRIEL BOSCANNA

To the outside observer, it might appear that Gabriel Boscana's career trajectory is moving in reverse. For 17 years, Boscana worked for every major player in specialty coffee, from Gimme! Coffee to Ritual to Stumptown. He was the national roasting manager for Intelligentsia and the green coffee director for Sightglass. But today, Boscana is roasting five kilos at a time on an old Probat out of his garage in West Chester, Pennsylvania, and he couldn't be happier. "I wanted something simpler and quality-focused and people-focused," he says. "I knew the only way for me to have that in a meaningful way was to go solo. If I was going to be roasting, I wanted to be with my family." The result is Máquina Coffee Roasters, Boscana's one-man operation, just entering its second year with online sales and a small roster of wholesale accounts. Utilizing nearly two decades worth of industry

relationships, Boscana sources precisely the beans he wants from friends. And while he's planning a new brick-and-mortar space, those plans aren't focused on expanding to nearby Philadelphia. "There's a lack of access to really good, thoughtful coffee in the outer areas of the big urban cities," he says. "Everyone deserves really good coffee." —PB

## MICHELLE JOHNSON

It started with a blog post. Michelle Johnson got into specialty coffee in Arlington, Virginia, the same way many 20-somethings do: finding a shop willing to train her and falling in love with it all. In Phoenix, Johnson took a job with Cartel Coffee Lab and later Futuro. When she started her blog, The Chocolate Barista, two years ago, she intended it to be a lifestyle blog, but there were aspects to specialty coffee she found difficult to ignore. From coffee shops to competitions, Johnson

noticed she was one of few black women in the industry. When she put those observations and experiences into a post, the reaction, though mostly positive, stunned her. "It was way bigger than I thought. I didn't want to write about race after that because it wasn't what I originally planned," she says. "But a friend said, 'No, this is important. This is your life.'" In October 2016, she spoke at a Tamper Tantrum event on laying the groundwork for diversity, and last April, Johnson put together a panel of women at the Specialty Coffee Expo in Seattle to discuss intersectionality. Now 26, Johnson recently relocated to Melbourne, Australia, to work as Barista Hustle's director of marketing and communications. While she intends to keep blogging, Johnson is excited for the opportunity to contribute to an educational resource for the industry. "We're already having those conversations [on inclusivity]. We can get so many worldwide perspectives." —PB



# The IMBIBE 75 PEOPLE





## ◀ ALEX NEGRANZA

Regardless of the challenge, Alex Negranza steps up. Make the move at age 18 from his hometown of Modesto, California, to coffee-centric Seattle with \$300 in his pocket and aims of being a professional barista? Spend his first-ever bartending shift shaking drinks in an unfamiliar cocktail bar for an event crowd of 350? Relocate to Houston to take a job at that same bar, Anvil, which was garnering a reputation as one of the world's best? And leave that dream job to step into another unfamiliar role—that of bar manager at Better Luck Tomorrow, which opened last May? Done, done, done and done.

Not that any of it was easy. "It was terrifying," Negranza says—and this latest leap was possibly the scariest change of all. "I moved cross-country to work at Anvil—I took a big risk there, and I wanted to be a part of this legendary thing," he says. So when Anvil co-founder Bobby Heugel asked if he'd helm the latest bar in Anvil's growing constellation, it was a tough call. "I was super-scared of doing it, and I had to take some time for self-reflection," he says, soon determining that the move was the next logical step in the challenges and growth Anvil offered him. "Anvil is such a special place, and now I had an opportunity to create a place that's just as special. Maybe five years from now, someone will want to move across the country to work at Better Luck Tomorrow."

There were no plans to create an Anvil replica. Similarities exist—in addition to Negranza and Heugel, general manager Terry Williams and chef Justin Yu also joined in—but BLT fills a new role in Houston's bar landscape. Seasonal produce is channeled into syrups and preserves, then deployed into deceptively simple cocktails. ("We put so much effort into making the cocktails seem effortless," Negranza says.) "People feel a need to add a qualifier. 'Is it a cocktail bar? A restaurant bar?' But that kind of pigeonholes it," he says. "It's just a bar. And there's something about that melancholy name, like things will be better tomorrow. You're hungry? Come eat. You're thirsty? Come drink. We got you."

Negranza's also not shy about stepping up to other challenges, such as organizing charity events. So when Hurricane Harvey hit Houston in August, he pitched in alongside countless others in the city's bar and restaurant community. "Like a lot of people in hospitality, I want to please people. I always put myself out there, and I try to be the person who steps up," he says. In addition to other efforts, Negranza volunteered at the emergency shelter at the George R. Brown Convention Center. "One of the crazy things was running into regulars there—I'd seen them at the bar drinking, or walking by—and now seeing them as victims of the hurricane, or seeing them working 16-hour days volunteering at the shelter," he says. "That was one of the amazing things to see. The whole city rallied around, stepping up and pitching in." —PC



### CHAMPAGNE ON MARS

"There was overwhelming support from all over in the wake of Hurricane Harvey, and one of the big efforts in the bar community was #HurricaneHarveyWallbanger," Negranza says. "Our use of Galliano infused with fresh hibiscus buds was one of our ways to help Houston recover."

1½ oz. gin  
½ oz. fresh lime juice  
½ oz. rich simple syrup (2:1)  
¼ oz. hibiscus-infused Galliano  
chilled sparkling wine

Tools: shaker, strainer, fine strainer  
Glass: flute

Garnish: mint sprig, blackberry, hibiscus bud (optional), powdered sugar

Shake the first 4 ingredients with ice, then double strain into a chilled glass. Top with sparkling wine, then garnish.

**Hibiscus-Infused Galliano:** In a glass jar, combine 1 oz. of dried hibiscus with 10 oz. of Galliano. Cover the jar and let the mixture infuse for 6 to 8 hours, to taste. Strain out the solids and bottle for use.

**Alex Negranza**  
**Better Luck Tomorrow**  
**Houston**



# PLACES *to* WATCH

## Where to get inspired in 2018.

### PENINSULA

#### NASHVILLE, TN

It'd been less than a week since Craig Schoen first opened the doors of Peninsula in early October with his wife, Yuriko Say, and their chef-partner, Jake Howell, and Schoen had already made a big discovery. "I'm selling way weirder wine than I'd expected," he says. With a menu focusing on Iberian cuisine, Schoen had expected to sell safe bets like Rioja and Burgundy, but the Nashville crowd was eager for the offbeat—unheard-of Portuguese reds, esoteric Spanish blancos. "I think people are ready for something different here, and they're trusting that we know what we're doing." The trio of owners had recently relocated from Seattle, where they'd honed their skills at spots including Walrus & Carpenter and Bar Melusine, and Schoen says they found a Nashville audience ready to venture beyond their steady diet of upscale Southern fare. The wine list is roughly split between Portugal and Spain, with French selections sprinkled in, and Schoen's also seen drinkers gravitating toward adventurous cocktails and a lengthy Spanish-style Gin & Tonic list, featuring small-scale gins from Spain, Italy and California. "There are gins on the list you don't see anywhere, and those are the ones that people are really digging," he says. "I took a chance, and so far, it's working out." —PC

### LADY FALCON COFFEE CLUB



#### SAN FRANCISCO, CA

"How does it taste *to you*?" That's the question Buffy Maguire advises the all-female staff of Lady Falcon Coffee Club to ask customers. Already running three successful, surfer-friendly cafés in San Francisco's Outer Sunset neighborhood alongside her husband, Maguire (who worked on the customer relations side of coffee before transitioning to roasting) set out in defiance of San Francisco's highbrow coffee scene to create something true to herself. "Within specialty coffee, even though I love and admire it, I didn't feel like I belonged," she says. Every detail of Lady Falcon, from the monogrammed wax seal on the pink coffee bags to the name derived from a rebellious 19<sup>th</sup>-century bicycling band of women, is an intimate touch of Maguire's. However, Lady Falcon's pièce de résistance is a light gray 1948 GMC bread truck retrofitted with a raised, window-filled roof and a customized seafoam-green La Marzocco. After initial beachside setups and a stint at this year's Outside Lands festival, Lady Falcon is taking its mission of elevating women in the coffee industry to the streets in addition to opening a clubhouse-inspired roastery later this year. "Coffee without proper communication can feel alienating," says Maguire. "I want it to be as transparent and open as possible." —EM

### BLOSSOM BAR

#### BROOKLINE, MA

Ran Duan first grabbed Boston's attention in 2009 when he took his family's Woburn restaurant, Sichuan Garden II, and added the cocktail-oriented Baldwin Bar (later joined in the same building by Baldwin & Sons Trading Co.). Now, with his father retiring from the business, Duan is aiming at a similar success with the late 2017 debut of Blossom Bar inside the family's first restaurant, Sichuan Garden in Brookline Village. "I love selling Chinese food, but my passion is cocktails and hospitality," Duan says. "In an Asian restaurant, it's unusual to find that total package. And I grew up in Brookline, so it's like

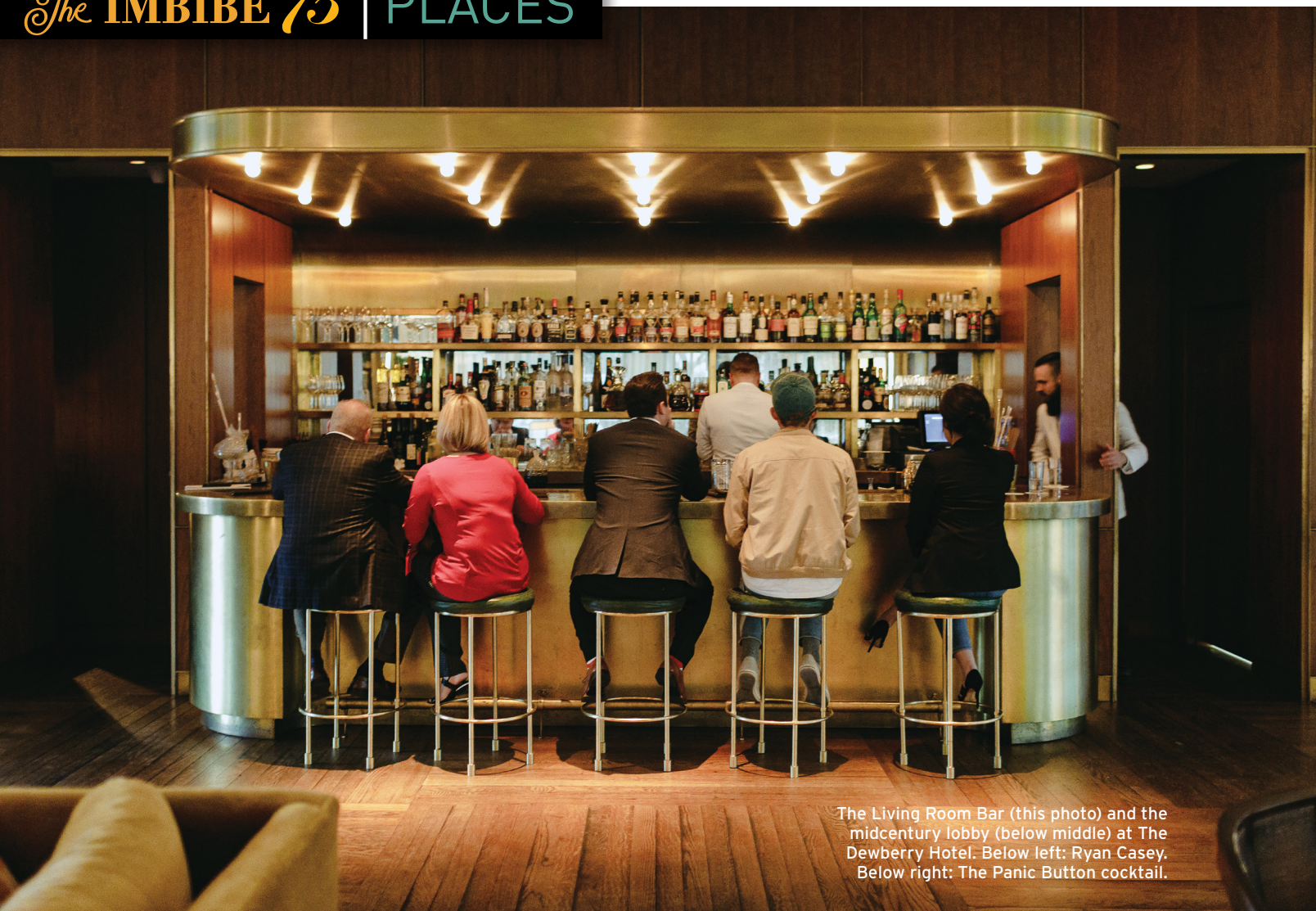
me coming home." Duan modeled Baldwin & Sons after his son, and Blossom Bar is a similar tribute to his daughter, with a floral, tropical design. "We do things based on what's going on in our life, and 'blossom' means to grow or mature, and it's a growth for us, so it's symbolic as well." Pisco, rum, cachaça and other Latin spirits are emphasized on the menu, delivered with bright, flavorful touches. "The food and flavors of South America pair very well with Chinese cooking," he says. "There's a lot of fusion in Peruvian and Mexican cooking, and we use a lot of herbs and spices that really bridge. And who doesn't love spicy food with nice, bright tropical cocktails?" —PC





Chelsea Pruitt onboard  
Lady Falcon's mobile café.





The Living Room Bar (this photo) and the midcentury lobby (below middle) at The Dewberry Hotel. Below left: Ryan Casey. Below right: The Panic Button cocktail.







## ◀ LIVING ROOM BAR, THE DEWBERRY HOTEL

CHARLESTON, SC

Many hotel bars have long persisted as bastions of uninspired drinks, home to overpriced, watery Martinis and cocktails that summon unwelcome memories of the '80s. But cocktail culture has become so pervasive that some of today's best drinks destinations are in hotels, as exemplified by the Living Room Bar at Charleston's Dewberry Hotel. "People in big cities spend a lot of time in hotel bars," says Ryan Casey, the Dewberry's beverage director. "We wanted our hotel guests, and people in Charleston, to treat it as their second living room. To come in for meetings and coffee during the day, and cocktails in the evening."

Like its hotel home, which opened in a renovated 1960s Federal office building in mid-2016, the Living Room Bar emphasizes a "Southern reimagined" aesthetic. The Dewberry's interior was designed by Workstead, a firm that took a holistic approach to the project, including the furniture, lighting, custom millwork and interior finishes. "It's genteel, warm and hospitable, Southern-bred but well-traveled, so we understand touches like proper service," Casey says.

Given the Dewberry's midcentury architecture and décor, it made sense to approach the bar similarly. "It was already a beautiful room—we wanted to bring it to life with classic-style cocktails to match the space," Casey says.

Crystal stemware and hand-chipped ice reflect the hotel's aesthetic, while drinks such as the Panic Button (a combination of bourbon, Averna, Campari, lemon and cherry liqueur) or the Dark as Night are flavorful but not fussy. "We looked at where cocktail culture came from, then looked to the future, with the glassware, ice and spirits we have available to us." —PC



### DARK AS NIGHT

Leave it to a hotel bar to come up with the perfect nightcap. Cognac, chinato and walnut liqueur combine into a smooth, luxurious cocktail.

2 oz. Cognac  
¾ oz. chinato (Casey uses Mancino  
Chinato, or substitute a Barolo chinato)  
¼ oz. nocino (Casey uses Nux Alpina)  
1 tsp. simple syrup (1:1)

Tools: bar spoon, strainer  
Glass: snifter  
Garnish: orange peel

Stir all the ingredients with ice to chill, then strain into a snifter over a large piece of ice. Twist an orange peel over the drink, then discard.

**Ryan Casey**  
*The Dewberry Hotel*  
Charleston, SC



Head to [imbibemagazine.com](http://imbibemagazine.com) for the Panic Button cocktail recipe by Ryan Casey.



## GARDEN PATH FERMENTATION

### SKAGIT VALLEY, WA

Ron Extract and Amber Watts' route to Garden Path Fermentation was more circuitous than expected. The couple left Jester King in Texas to start a self-sufficient brewery in Washington's fertile Skagit Valley, growing the raw ingredients they'd ferment into beer, cider, mead, fruit wines and more. However, reality was a wet blanket. "Water rights really became a big issue," Extract says. Exploring their options, Extract and Watts turned to a more industrial building and embraced local agricultural abundance. "It would be really arrogant for us to come in and say, 'We're going to grow barley better than you are,'" Watts says. At last, Garden Path is plowing forward with its mission to make multilayered beers, using wort produced off-site and made with grains from Skagit Valley Malting. "Our primary focus is on fermentation, not on wort production," Extract says. The brewery has sworn off commercial strains, instead collecting yeast and bacteria from fruit, flowers and thin air. The goal is to create flavors at once clean and complex, harnessing local terroir. "It will be a multiyear project to figure out all the flora and fauna around here," says lead fermentationist Jason Hansen. Plans remain afoot to fill in the local farming gaps by growing apples and pears for cider and perry, as well as fermenting whatever liquid strikes their fancy, such as a cherry wine. "In Washington we have the ability to be both a brewery and winery," Extract says. "Why not take advantage of that?" —JMB

## BREWERY BHAVANA >>

### RALEIGH, NC

It'd be hard to come up with a more unlikely brewery even if, blindfolded, you drew concepts from a hat. Brewery Bhavana is a flower shop, bookstore, newsstand and bona fide dim sum restaurant, all wrapped up inside the kind of charming brewpub you wish opened in your hometown. "The fun thing about this project is that nothing has evolved how we foresaw it," says co-founder and head brewer Patrick Woodson. Post-Peace Corps, Woodson and his wife ended up in Raleigh, where they met Vansana and Vanvisa Nolintha, the brother-sister proprietors of a Laotian restaurant. That friendship turned into a business partnership, also enlisting florist friend Deana Nguyen. "All the different components are a result of our relationships," says Woodson, who went from homebrewer to head brewer. His thoughtful beers, like a mango-peppercorn saison influenced by Southeast Asia travels spent munching the chili-dusted fruit, find footing alongside steamed buns packed with barbecued Cantonese pork, and delicate dumplings filled with scallops and shrimp, rolled inside homemade skins. "It's almost like we're running a bakery, too," Woodson says. Overall, Brewery Bhavana's goal is to create a synergy between satiety and subtlety. "We have such a wide range of food and beer," Woodson says. "We really want people to sit and enjoy a number of things and not walk out with their palate being completely wrecked." —JMB

## KACHKA

### PORTLAND, OR

Before Kachka opened in 2014, husband-and-wife owners Israel and Bonnie Morales faced a fair amount of skepticism when explaining the concept of Russian cuisine. But the traditional dishes—many coming from Bonnie's mother's recipes—piled on the praise, and the first Kachka cookbook was published in November. The restaurant's vodka-centric bar program quickly became a highlight. "I frequently overhear people say, 'I haven't had a shot of vodka since college,'" says Bonnie. "It's great because there's this negative image of vodka being something you drink just to get drunk, but it's a drink you have with food, much like wine, and it can be very interesting and a great carrier for flavor." In addition to 40-plus vodkas served alone or in flights, Israel crafts infusions from seasonal strawberry to caraway to matsutake. (See page 82 for their Hunter's Vodka recipe). Their horseradish vodka proved so popular they began to bottle it, and their new restaurant space opening early this year will include an adjacent market and vodka tasting room. "We figured everyone would drink Moscow Mules, but we had to have the horseradish vodka because that's what's legit," says Bonnie. "We expected it to be a dud, and that couldn't have been further from the truth." —PB

## EVANS BROTHERS COFFEE

### SANDPOINT, ID

Saddled roughly 60 miles from the Canadian border in a state known for its potatoes, Evans Brothers Coffee carries a brightly caffeinated torch for Idaho's panhandle. In 2009, when Randy and Rick Evans opened their Sandpoint coffee shop, dark roasts dominated the scene and the term "micro-lot" was nowhere on the radar. Growing up in a military family, the brothers sought out an active mountain town to call home, and landed in Sandpoint, with a population of just 8,000. When considering careers, Randy's decade spent in specialty coffee at places like Storyville Coffee seemed like a promising start. What began as a wholesale roasting company grew into a thriving community hub and café specializing in lightly roasted, single-origin micro-lots. Happily offering coffee education to anyone who was interested, Evans Brothers proved a big city isn't a necessary ingredient in specialty coffee. After nearly a decade, the brothers scaled up in late 2017 with a second café in nearby Coeur D'Alene. —EM







# *The* IMBIBE 75 | PLACES

L'Oursin wine director Kathryn Olson. Opposite page, top: Co-owner Zac Overman behind the bar.







Photos this spread: Charity Burgraaf



## ◀ L'OURSIN SEATTLE, WA

Just over a year ago, as we prepared to send 2017's Imbibe 75 issue to press, we hurriedly added a just-opened Seattle restaurant to the list. L'Oursin first attracted our attention for its French-inflected cocktail menu, developed by co-owner Zac Overman. L'Oursin's cocktail performance remains strong, but the bar's imaginative approach to wine has transformed the restaurant into an essential destination for wine drinkers, earning L'Oursin an unprecedented return visit to this year's Imbibe 75 as our Wine Bar of the Year.

With an all-natural wine list presented in a refreshingly engaging style—"Cherry cordial, mandrake, sage, cast iron, a hint of smoke, a lock of your loved one's hair, an old photograph, a desolate clearing in a dark forest, maybe some nude dancing under a full moon," reads wine director Kathryn Olson's recent description of an Oregon Syrah—L'Oursin is determined to bring novices into the natural-wine fold. In keeping with the restaurant's overall approach, the list is largely French, fleshed out with little-known bottles from the Pacific Northwest and elsewhere, many available by the glass and accompanied by Olson's descriptions. "We're not trying to intimidate anyone with knowledge," Overman says. "It's sometimes better if someone comes in totally blind—the funky-saison beer drinker has been great for us. We have people come in who don't like wine, then they come back for our wine. The whole idea was to obliterate that notion that a wine list has to be intimidating."

L'Oursin is currently among only a few places in Seattle with an emphasis on natural wines, and Olson admits it's sometimes a challenge—but the kind of challenge that pays dividends. "There are days when every single person in the restaurant has this magic moment, and then a night when it doesn't translate quite as fluidly—but that's wonderful, too," she says. "It's a great exercise in sharing ideas and finding ways to make sense of what we're doing to folks coming in with different expectations." —PC



## STEEP TEA COMPANY

### OAKLAND, CA

"Fuck The Grind" vanilla roasted mate and "Chamomillionaires" chamomile and elderflower blend are just a taste from the lineup of cheekily named tea blends offered by West Oakland's Steep Tea Company. Starting in 2014, founders and college besties Karina Vlastnik and Molly Gaylord dreamed of taking their spunky vision for top-notch tea to the masses in a Kickstarter-funded "Steep Jeep"—a revamped 1967 postal truck. These plans soon hit a roadblock in the form of Alameda County's strict permitting requirements. After operating this past year inside Starline Social Club as Oakland Tea Parlor—serving tea lattes and sodas (in addition to collaborations with the likes of Woods Beer Co. and Boba Guys)—Gaylord departed, and Vlastnik is starting 2018 with the intent to find a permanent piece of pavement for the Steep Jeep. "I'm constantly trying to think up new ideas that will change the way people see tea," she says. —EM

## BEEHIVE

### SAN FRANCISCO, CA

"If you remember the '60s, you weren't really there," the saying goes—and as the epicenter of California cool during that decade, San Francisco has forgotten more '60s experiences than most cities had to begin with. Beehive, a Mission District bar that opened in December, prompts the city's recall by revisiting the '60s in both form and flavor. Named for the era's high-flying hairstyle, Beehive is from Carlos Yturria, Phil West, Arnold Eric Wong and Steve Werney (the team behind Financial District bar The Treasury) and fills the Valencia Street space formerly occupied by Range (also owned by West). Midcentury-modern décor sets the stage for this period-piece flashback, accompanied by Yturria's era-themed cocktails and West and Wong's dedicated fondue menu featuring combos like aged cheddar and saison, and pimento cheese and mezcal. —PC

## GOED ZUUR

### DENVER, CO

"The basement was the biggest reason that we took this space," says Goed Zuur co-owner John Fayman. "We excavated something like 6½ feet, then poured concrete." It was an ambitious undertaking befitting Goed Zuur (Dutch for "good acid"), America's first bar singularly celebrating of-the-moment sour beer.

No bar provides a pulpit for sour worship quite like Goed Zuur. It charms from the first step inside, windows washing the open space with Denver's ample sunshine, a massive wooden clock cobbled from reclaimed timber giving the room a warm, lived-in feel. At the wraparound copper bar, barkeeps deft in discussing pH and souring techniques dole out 26 assiduously sourced drafts and 80-odd bottles—aged in the all-important cellar—that slide up and down the sourness scale. It mixes sought-after Belgian imports with cultish gems from Creature Comforts and Russian River and Denver's own Black Project and Crooked Stave. "John has been able to get the beer that other people really can't," says co-owner and chef Anthony Lopiccolo.

As in the best Belgian bars, Goed Zuur puts a premium on proper glassware. To enhance aromatics, Goed Zuur serves kettle sours (a faster way to create a pucker) in thinner fluted glasses, leaving ample headroom for a nice nose, while lambics and mixed-fermentation beers go into wine-style glasses. Then there's the 25-ounce decanter. "It's our version of the pitcher," says Fayman, who also owns Boulder's Backcountry Pizza & Tap House.

Food is no afterthought. While Denver is charcuterie-driven down to its marrow, Lopiccolo instead focuses on *fromage*. "Sour beer and cheese go hand in hand," he says. The selection is molded around modern producers including Vermont's Jasper Hill and Brooklyn's Crown Finish Caves. The menu may also feature gose-poached pork legs and popcorn drizzled with duck fat. "The food is all for showing off the beer," Lopiccolo says. "I make sure everything on the menu flies with sours."

Goed Zuur serves as the North Star for experienced drinkers and neophytes alike, taking each customer to a flavorful new destination. "People come here wanting to try something different," says general manager Cody Boll. "They let us be their tour guide to sours." —JMB



## THE DABNEY CELLAR

### WASHINGTON, D.C.

A winding staircase leads from street level down to the bar space that opened in December at celebrated Washington, D.C., restaurant, The Dabney. In the basement of the historic brick-clad building, co-owners Jeremiah Longhorne and Alex Zink dig deeper into their commitment to quality and seasonality with a robust approach featuring mostly wines by the glass. "We seek to provide wines that represent a place, a philosophy, and perhaps uniqueness, no matter the scale of production," says Zink, citing Laherte Freres, Domaine Guiberteau and Envinat as examples of some of the featured producers. The intimate, inviting space only accommodates 30 seats, a number that will allow staff to take more liberties with the selection, which also features a small list of local beer, cider and spirits. "At the Cellar we may be able to push the envelope a little bit, as the number of guests we're serving each night will be less." —EJ



Goed Zuur bartender Jeff Sydow (this photo and below left). Bottom right: Who's a good boy? Nelson's a good boy.





# The IMBIBE 75 PLACES



Jenner Cormier making a Floppy Disk cocktail, pictured below. Bottom left: Cormier and Annie Brace-Lavoie.





## ◀◀ **BAR KISMET** **HALIFAX, NOVA SCOTIA**

Jenner Cormier was a rising star of Canadian cocktails, mixing drinks at Toronto's celebrated Bar Raval and representing Canada at global competitions. But success has a price, and Cormier and his fiancée, Annie Brace-Lavoie (a longtime chef in Toronto and her native Montreal) decided to shift gears and head back to his Halifax hometown. "We got to a point in Toronto where our heads were spinning, and we wanted to slow down," he says. "We wanted to take everything we had worked so hard to learn and accomplish and bring it to Halifax." The couple postponed their wedding to translate that love into Bar Kismet, a cozy 35-seat spot that opened its doors in late August. Cormier and his bartenders (including Vancouver's Cooper Tardivel, who moved cross-continent to join the Kismet team) serve creative cocktails pared down to their essentials, the better to complement Brace-Lavoie's seafood-oriented dishes. "We strip away a lot of the nonsense and go with something very quick, very well-balanced and kind of fun," Cormier says. —PC

## **BREWERY** **SILVATICUS** **AMESBURY, MA**

After Mark Zappasodi's music career waned, the New York City bassist fell hard for homebrewing, and one creative outlet replaced another. "I became obsessed, and it became my new art form," he says. He and his wife, Caroline, later left the city for her family's 43-acre farmstead in rural Merrimac, Massachusetts, where he raised chickens, planted hops and spent the better part of five years refining the recipes for what became Brewery Silvaticus (Latin for "wild," "sylvan" or "woodsy"). Last September, Zappasodi and partner Jay Bullen, formerly of Alaska's 49th State Brewing, opened Silvaticus in an old mill building in nearby Amesbury. They're using the estate-grown hops in rustic farmhouse ales like the Tamarack Saison, while farm-plucked spruce tips season lagers. The brewery, currently the only one in Amesbury, has quickly become a local hub, the taproom free of TVs and filled with locals clinking fresh lagers by the half-liter. "It's been a real community brewery," Zappasodi says. "People come in and go, 'There's just a nice, easy way about this place that makes me want to sit down and drink beer.'" —JMB

## **THE AVIARY NYC** **NEW YORK, NY**

It was one of the most buzzed-about openings of 2017: Chicago cocktail bar The Aviary's second location on the 35<sup>th</sup> floor of New York City's Mandarin Hotel. The bar debuted in September, and word of the Wake and Bake—a blend of rye whiskey, coffee liqueur and orange-infused vermouth, served inside an everything bagel-scented airbag—spread like steam from subway vents. While the science-experiment approach that earned the original Aviary fame won't change, Chicago-based beverage director Micah Melton aims to pay homage to classic New York cocktails with the signature Aviary twist. Expanded daytime hours inspired an elaborate alcohol-free menu that replicates spirits using zero-proof ingredients: The Heart of Stone, made with bourbon and pistachio liqueur, appears on the NA menu reinvented with toasted corn husk, American oak stock and pistachio-shell syrup. Moving forward, the bar seeks to settle even deeper into its new Big Apple home. "New York drinkers like local booze, so we're finding new collaborations with New York makers," says Melton. The city's welcomed The Aviary and its antiques 44-seat sister bar, The Office, quicker than a New York minute, so reservations are already tough to snag. —EM



## **SMOOTHER THAN A** **HORSE ON SKATES**

Bourbon provides a strong backbone to this elegant, herbaceous cocktail.

1½ oz. bourbon  
¾ oz. Luxardo Bitter Bianco  
¼ oz. yellow Chartreuse  
3 dashes orange bitters

Tools: barspoon  
Glass: Old Fashioned  
Garnish: orange twist

Combine all the ingredients in an ice-filled glass and stir to chill. Add more ice if needed, then twist an orange peel over the drink and use as garnish.

**Jenner Cormier**  
**Bar Kismet**  
**Halifax, Nova Scotia**

Head to [imbibemagazine.com](http://imbibemagazine.com) for the Floppy Disk cocktail recipe by Jenner Cormier.





## FLOODLAND BREWING

SEATTLE, WA

"I've been told multiple times that it was masochistic to start one brewery then, two years later, leave to start another brewery," says Adam Paysse. The Holy Mountain co-founder had helped build the brewery into one of Seattle's most buzzed-about operations. But the daily grind wore him down. "With beer, there's kind of a rat race with only wanting something new," Paysse says. So he resolved to slow down. With Floodland Brewing, he's currently focusing on barrel-aged beer brimming with his captured wild cultures and local fruit, drawing deeply from winemaking and Belgian and English brewing traditions. He lacks a physical brewery, instead brewing big batches of wort at friends' breweries before inoculating the liquid. "I had to decide between buying a brewhouse or giving the beer time to age," he says. The first bottle-conditioned Floodland beers will be released early this year, then Paysse sees himself sliding into a seasonal routine. In the fall and winter he'll brew saisons and fill a coolship with wort, facilitating lambic-style spontaneous fermentations, while in the summer he'll focus on beers refermented with ripe fruit. Even as a one-man operation, Paysse says the schedule will help him regain a work-life balance, only his microbes pulling long hours as he dreams up one ferment after another. "I'm interested in a huge variety of beers, but Floodland doesn't need to be everything to everybody," he says. "I make beers within an idiom." —JMB



Ariel Arce behind the bar at Air's.

Eric Medsker



## AIR'S CHAMPAGNE PARLOR

NEW YORK, NY

Even among wine enthusiasts, Champagne has long been cloaked in celebratory luxury, but Ariel Arce wants to change that perception. "I want to create a way of thinking about Champagne that isn't pretentious and allows people to really connect to it," she says. Arce, who ran the wine programs at Birds & Bubbles and Riddling Widow, opened Air's Champagne Parlor in early summer with an elegant-but-casual aesthetic and an intuitively arranged menu. By-the-glass options are listed by flavor, like Fuji apples or toasted almond, and bottles by region, varietal and vintage. "We find value-focused sparkling wines and Champagnes that push the limits of people's understanding of what Champagne is," says Arce. "We take the wine seriously, but we don't take ourselves seriously." Her playful approach to the celebratory is underscored by the recent addition of Tokyo Record Bar, a shoebox space in the basement that pairs an izakaya menu and cocktails with vinyl playlists. —PB





Caleb Young

## **CAMBER COFFEE** BELLINGHAM, WA

Even in today's convivial coffee climate, restaurants have only recently prioritized their coffee offerings. Lummi Island's renowned Willows Inn tapped Bellingham-based Camber Coffee to help develop their coffee program in 2015, triggering Camber's own ambitions. "We set out to work backwards to create a restaurant with a world-class coffee program at its core," says Camber co-founder David Yake. As a roaster, Camber has been in operation since 2015, championing single-origin coffees and roasts that highlight sweetness and balance. In opening their picturesque all-day café this past August, a symbiotic relationship between both ends of the business was prioritized, as baristas offer feedback on roasts. Working on all fronts to develop beverage and food programs comparable to their coffee, Camber serves Kilogram's teas and beers from small breweries like Seattle's Holy Mountain, and it's in pursuit of a natural wine menu. "Once you've got one thing down, it's natural to want to take on new challenges," Yake says. —EM

## **VINOVORE** LOS ANGELES, CA

LA's Silver Lake neighborhood gained a new wine destination in September with the opening of Vinovore, the venture of sommelier Coly Den Haan (The Must, Perch). Vinovore's entire current inventory comes from female winemakers (including husband-wife and father-daughter teams) who inspired Den Haan's work, and there's a spotlight on organic, biodynamic and natural wines. "We wanted to build a shop with a soul, something living and breathing. It's comfortable and interactive," she says, pointing to the unique tasting chart system as a standout feature. Based on mood instead of flavor, the illustrated system suggests bottles in the same way horoscopes might predict one's fortune. "There are seasoned wine experts on staff who are happy to help answer any questions, but our tasting chart allows the consumer to take the buying process into their own hands and try something new," she says. "Plus, it's super fun!" —EJ

## **BETTER HALF AND HOLD OUT BREWING** AUSTIN, TX

When brothers Matt and Grady Wright opened Wright Bros. Brew & Brew in Austin in 2013, the coffee shop and beer bar hybrid was the first place in the city to fully embrace the intersections of both brewed cultures. Now the Texas natives will bring the same focus and easygoing attitude to their next project: two adjacent drink-focused restaurants in the downtown area, called Better Half and Hold Out Brewing. The former, slated to open in January, will be a Southern all-day café with a focus on coffee and cocktails, while Hold Out (expected to open this summer) will bear more resemblance to a modern brewpub, with American beers and burgers. "The cooperation between cocktails at Better Half and brewing at Hold Out is our distinguishing factor," says Grady Wright. "We'll collaborate between our food, coffee, cocktail and beer programs to create complementary and contrasting offerings across everything we make." —EJ





Garrett Henry working the pour-over station. Right: Trainer Radames Roldan hosting an employee cupping session.





## « BLUEPRINT COFFEE

ST. LOUIS, MO

A blueprint outlines an intelligently designed approach to a challenge. For the team behind Blueprint Coffee, that challenge was to create a smart café that narrowed the communication gap between coffee and its consumers. Including several coffee vets from well-respected roaster Kaldi's, the experienced group—comprised of Mike Marquard, Andrew Timko, Nora Brady, Kevin Reddy, Mazi Razani and Brian Levine—planted their first café and roastery in St. Louis in 2013. Five years later, Blueprint is invested more than ever in cultivating lasting relationships throughout the coffee chain. “We’re the least complacent group you could find, so every day presents a new opportunity or challenge,” Marquard says.

Blueprint’s owners (Brady has since left the team) strive to address ever-present issues in the coffee industry—from prioritizing farmer wages to discussing how to approach maternity leave for their employees. “I want somebody to be able to be a barista for their entire career,” says Marquard.

This holistic approach to coffee also applies to their outlook on St. Louis’ coffee scene, where Blueprint makes it a point to support and collaborate with other local businesses and to foster a sense of community through coffee. “We want to create an environment where people can come to feel inspired, welcomed and comfortable,” says Marquard. A newly opened second retail location in the Lindenwood Park area will allow them to expand this community even more. “We tried to plug into a neighborhood that might not have access to great coffee,” Marquard says.

And as coffee prices rise globally (resulting in higher prices for roasted and brewed coffee), Blueprint is doubling down on barista training and consumer education with the hope that they can generate even more appreciation for the value of a good cup of coffee. “We started our business with the mentality of building a blueprint for coffee,” says Marquard. “To create a smart café that really helps people better approach and understand coffee.” —EM







## PRAIRIE SCHOOL

CHICAGO, IL

When PDT founder Jim Meehan announced that his first bar outside of New York City would land in Chicago and would be inspired by the work of Frank Lloyd Wright and the Midwestern Prairie School of architecture, eyebrows rose in the Windy City. But Prairie School is everything Meehan (who grew up in the Chicago suburbs of River Forest and Oak Park) promised it would be: a warm, elegant space that feels firmly anchored in Midwestern ideals. Every detail adds a harmonious note to the overall experience, such as ceramic tumblers commissioned from L.A. ceramicist Phil Kim, Horween leather coasters and aprons by Stock MFG. and Moore & Giles. “The vernacular is familiar for the Midwest,” Meehan says. “It’s understated but deliberate. Detailed but not prissy.” The cocktails represent a departure from Meehan’s international approach at PDT; at Prairie School, the drinks are mostly elemental versions of classics made with regional spirits and ingredients, such as the Eve, a take on the Last Word with gin, genepy, cidre eau de vie and lemon juice. There’s little pomp and circumstance, but just enough rigor and exactitude to make the bar a natural addition to Chicago’s cocktail community. “It’s disruptive, but not in the way you might think, because the drinks aren’t doing the talking this time,” Meehan says. “I want this to be a comfortable place where you can connect with your companions without spending too much time deciding what to drink, so the menu is concise, with well-executed riffs on classics that are very approachable.” —EJ



### TALL BOXES

Inspired by the “much-maligned” muddled Old Fashioned, this brandy-based version is named after Frank Lloyd Wright’s derisive moniker for skyscrapers.

2 oz. brandy (Meehan uses Sacred Bond)  
 ¼ oz. simple syrup (1:1)  
 1 thin orange half wheel  
 1 morello cherry  
 3 dashes Angostura bitters

Tools: barspoon, strainer  
 Glass: rocks  
 Garnish: cherry and orange triangle on a cocktail pick

Muddle the cherry and orange half wheel in the bottom of a mixing glass with the bitters and syrup. Add brandy and ice, and stir until chilled. Strain into a rocks glass over one large ice cube and garnish.

**Jim Meehan**  
*Prairie School, Chicago*





Courtesy City &amp; State



## CITY & STATE

### MEMPHIS, TN

Fusing their love for specialty coffee and quality goods, longtime Memphis residents Lisa and Luis Toro originally planned City & State as an online-only store, but they quickly shifted to a brick-and-mortar location in the Broad Avenue Arts District when they noticed an opportunity to create a modern-day general store. "Because the neighborhood was still early in its revitalization, we recognized an opportunity to create more community and connectivity through coffee," Lisa says. "The space is all about the tactile experience. The smell of coffee, the feel of handcrafted leather and ceramic pieces, all combined in one space." To help the area grow and flourish, they've since opened The Liquor Store, a diner and bar with fresh baked goods, cocktails on tap, boozy milkshakes and more, and 2018 holds the promise of one (or two) more locations of City & State to continue to spread the gospel of down-to-earth, well-made moments. —EJ

## PALOMAR

### PORTLAND, OR

To avoid feeling gimmicky, a concept bar should be born of personal experience and passion. For Ricky Gomez, Palomar is exactly that. "A Cuban concept is something that I've always wanted to do because it's my family—both of my parents are Cuban immigrants," says Gomez. "I grew up eating Cuban food and loving those flavors." Gomez, a New Orleans native, spent time behind the bar at Commander's Palace and Cure, as well as Teardrop Lounge in Portland. In 2012, he won the U.S. Finals of the Diageo World Class competition, and after two years traveling as an ambassador, he returned to New Orleans to help open Compère Lapin. But when the opportunity arose to open his own bar in Portland, he saw it as a chance to build his first solo project off his most intimate concept. Palomar opened its doors in late 2017, and embodies the energy and flavors of Cuban culture that Gomez absorbed through family summers in Miami and multiple trips to the country. Diner-style dishes like *frita Cubana* will complement a classic drink menu. "We'll definitely champion the Daiquiri and all variations on it," he says, noting they'll also serve refreshing highballs and their own take on the Cuba Libre. "I want a neighborhood bar," says Gomez. "The Cuban bar to me is a community." —PB

## BURIAL BEER: FORESTRY CAMP

### ASHEVILLE, NC

Burial is adept at breathing new life into old buildings, having turned a creaky industrial space into a handsome landscaped brewery offering diverse farmhouse ales, highly perfumed IPAs and coffee-suffused stouts. With space maxed out, founders Tim Gormley and Doug and Jess Reiser are tackling

their next structure, err, *structures*. "It's like, who needs six buildings?" Jess says. "Well, we do!" The trio is turning a collection of century-old buildings, last used during the Great Depression while the Blue Ridge Parkway was being constructed, into Forestry Camp. Spread across several acres, the compound features a production brewery and barrel warehouse reserved for sour experiments, while a two-story, 6,000-square-foot taproom will

open this spring, offering beer from both Burial and breweries they've befriended, with a retail component for Burial cans and bottles. Additionally, Burial plans to utilize its acreage for festivals including fall's Burnpile Harvest Fest. "When we first saw the property, we saw it had a soul that we could feel inside the buildings," Jess says. "It resonated with us." —JMB



## THE PERIODIC TABLE

### EMERYVILLE, CA

"People only really experience saké in traditional Japanese restaurants," says Jake Freed, explaining the lack of saké in American bars. "Even if you thought it was delicious, you probably have no idea what you drank so you form no relationship with it." Freed and his wife, Hiroko Nakamura, both came from careers in chemistry, with Freed moving on to law. But they wanted to work for themselves, and in 2015 they founded Shiba Ramen, now with two locations in the Bay Area. And when the opportunity arose to open a taproom in the Emeryville Public Market adjacent to their flagship location, they created The Periodic Table, which opened in September. "Along with the promise of great beer and chicken wings, why not use that platform to expose people to saké?" says Freed. "It's completely compatible with Western food, not that expensive, often easier to drink than wine, and there's a lot of product diversity out there." Joining their beer lineup will be Japanese brews, Japanese spirits from whisky to shochu (with cocktails like the Bloody Mariko) and more than 20 saké options. "There are many aspects of Japanese drinking culture that people aren't familiar with," Freed says. "This is an accessible format to expose people to it." —PB

## LOVERBOY

### NEW YORK, NY

If Loverboy—the new bar from T.J. Lynch and Richard Knapp that opened officially in August—feels similar to the duo's first venture, Mother's Ruin, it's because that was precisely the point. "We like bars that are comfortable and fun, nothing too fancy or too 'cool,'" says Lynch. As at Mother's Ruin, Loverboy's menu of playful cocktails and slushies changes frequently. "Otherwise we get bored and complacent," he says. "Nothing's worse than coming up with a great drink and then having to make it 12,000 times over six months." The bar's defining feature? Pizza. "We've been wanting to do pizza for years!" says Lynch. "There are no good bars that serve good pizza. That's a travesty." It also happened to coincidentally complement the name. "My buddy reminded me later of the movie from the '80s where Patrick Dempsey plays a pizza delivery boy/gigolo, named *Loverboy*. He bought us an original poster from the movie, so we put it up." —PB

## OBISPO

### SAN FRANCISCO, CA

Over the past two decades—at San Francisco spots including The Slanted Door and Beretta, and at his own bars, Bar Agricole and Trou Normand—Thad Vogler built a reputation not only for his simple, perfect cocktails, but for an unbending sense of principle about the spirits he uses. Obispo, opening in the Mission District in early 2018, continues this familiar theme—but where Trou Normand aimed at brandy, Obispo embraces rum. Named for the Havana street on which Vogler lived in 2003, Obispo dips into the Caribbean via a small menu of regionally influenced dishes, such as *conгри*, plantains and wood-grilled chicken, and a selection of rum and classically styled rum cocktails that follow the same theme of exacting simplicity familiar from his other bars. Don't expect a tiki playground, though—Vogler's aims are to show rum the respect it's earned as part of the African diaspora, and to highlight spirits evincing a sincerity of provenance and character. —PC

## BIRDS FLY >> SOUTH ALE PROJECT

### GREENVILLE, SC

Head northwest of downtown Greenville and you'll find a former 1930s cotton warehouse that's been converted into the roost for Birds Fly South Ale Project. Its towering *foudres* and stacked barrels are essential to brewer and co-founder Shawn Johnson's vision of what he calls "progressively old-school urban farmhouse brewing." That means foudre-aged pale ales fermented with wild yeast are served beside Japanese-style rice lagers and tart farmhouse ales with tropical verve, which taste even better in the beer garden. The former Coast Guard engineer and his family had bounced across the country for several decades, with Johnson honing his beer chops by grabbing part-time brewing gigs at every port of call, like Florida's Saint Somewhere Brewing. Greenville was the clan's final destination, and with his Coastie career winding down, Johnson let Birds take flight, initially sourcing wort from a local brewery, then fermenting and aging the beer in his own barrels before moving the process entirely on-site. Positive buzz led Johnson to open a full-fledged brewery the following year, using his adopted hometown as inspiration. "There's a lot of old Greenville here, but there's new influx of people coming in and bringing ideas and culture," he says. "I want to capture that kaleidoscope of approaches." Notably, he aims to use only ingredients grown within a 100-mile radius to make "Greenville saisons" that, like the namesake city, are forever changing and evolving. "With what we're doing with farmhouse beers, they should change with the seasons," he says. "It breathes the local air, the local buildings and the local community." —JMB





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SLOWBEER

Birds Fly South co-founder  
Shawn Johnson.



# FLIGHT PLAN

8 destinations to visit in 2018.

## MAIN STREET, LOUISVILLE

Louisville's Main Street has been a central part of the city for more than 200 years, and while it's seen its share of ups and downs, today's trajectory is undoubtedly ascendant. The historic stretch of West Main includes Museum Row and other tourist attractions, but it also features an essential facet of bourbon culture: Whiskey Row, the historical home to distilleries, wholesalers and related businesses. The cast-iron façades and brickwork on the street's 19<sup>th</sup>-century buildings front structures that have been spruced up for 21<sup>st</sup>-century whiskey drinkers. The Evan Williams Bourbon Experience features a small distillery and visitor's center, and this spring, the Old Forester Distillery will open a new production facility and visitor's center on Whiskey Row. These will soon be joined by a small distillery and visitor's center from Michter's, which is rehabilitating a historic building on West Main Street, and a short trip down East Main Street leads to the Angel's Envy Distillery, which opened for production and tours in late 2016. Bourbon tastings are an essential part of visiting these facilities, but to dig deeper into bourbon, head to Main Street bars including Doc Crow's, which earns its Whiskey Row credentials with one of the city's best bourbon lists, and Proof on Main, one of the city's original craft cocktail bars and a longtime booster of Louisville's bourbon culture. —PC

## LOGAN SQUARE, CHICAGO

In the heart of Logan Square stands an impressive monument: a large Doric column topped by an all-seeing eagle, with explorers, Native Americans, farmers and laborers etched into the marble base to commemorate Illinois' progress and evolution during its first century. The northwestern Chicago neighborhood is undergoing its own evolution these days, with a slew of new coffee, beer and cocktail venues joining established veterans like Billy Sunday, Longman & Eagle, Scofflaw and Lost Lake. On the coffee end, the neighborhood welcomed Colectivo Coffee's newest location and Caffè Umbria's new café, roastery and training lab in December, and this spring a new coffee shop from local roaster Dark Matter will open, with 100 percent of net proceeds to go toward suicide prevention. Maplewood Brewing & Distillery finally opened its taproom in late 2017, and Middle Brow Beer Co. will open their first brewpub near the end of this year. On the bar side, Moonlighter, the new joint from the Scofflaw crew, started dishing out refreshing cocktails and craft beer options in November, and Lonesome Rose—the newest bar from Paul McGee and crew, with a focus on the culinary intersections of northern Mexico and the southwestern U.S.—debuted at the end of 2017. Early this year, Out to Lunch Hospitality will also open X, a cocktail bar with a focus on Latin spirits and Caribbean vibes. —EJ

## WHISTLER, BRITISH COLUMBIA

An Eden-like retreat for summer and winter thrill seekers, Whistler has cultivated a drinks scene that celebrates Canada's maturing beverage culture. Coast Mountain Brewing, with its woodsy industrial taproom, was welcomed in the summer of 2016, devoting attention to sessionable beers like the biscuity Field Guide Ale. The brewery is cultivating a small-barrel sour series that includes the pithy Mountains to Fields; catch their beers in town at impeccable eatery Hunter Gather. Coast was a newcomer to the ranks of B.C. brewers, joining pioneer Whistler Brewing Co., located just outside of Whistler Village proper, the maker of malt-forward pints like the coffee-hinted Black Tusk Ale. It's not all about the brews here; the mountain town features cocktail standouts like Bar Oso and the French-driven Alta Bistro, perfect for ducking into après-ski. Bar Oso is sister to local hotspot Araxi, and opened in 2015, serving imaginative tapas accompanied by a sizable G&T menu and signature cocktails like the Sea to Sky Spritz, which replaces the spritz's classic components with a local grapefruit aperitif and sparkling wine from B.C.'s Unsworth Vineyards. For the oenophile, Basalt Wine + Salumeria is the ticket, with a wine list highlighting up-and-coming B.C. Gamay Noir alongside global wine regions. Shake off a late night before hitting the slopes at Mount Currie Coffee Company, open since 2012, where beans are sourced from Vancouver roasters like Pallet and Elysian. —EM



The outside bar  
at Gitano.



James Gardner



## TULUM, MEXICO

For a population of fewer than 20,000 just 10 years ago, big things are happening in Tulum. The seven-week Noma pop-up last spring sold out before it started, and a handful of notable restaurants and bars anchor the scene in the postcard-perfect locale on the Riviera Maya. When expats Eric Werner and Mya Henry opened Hartwood in 2010, it swiftly gained global fame. The off-the-grid restaurant prepares

whatever the land and sea provide each day over a wood fire, complemented by an equally fresh drink program that uses vibrant local ingredients like hibiscus and papaya. Restaurant and mezcal bar Gitano incorporates the smoky spirit into fruit-forward cocktails like Kisses in the Car with passion fruit, tangerine and habanero. New to the scene is Xaman Tulum, whose original location in Mexico City is known for its intricately crafted, pre-

Hispanic-style cocktails. "In every drink, we create a Mexican-Mayan twist," says co-founder Anthony Zamora. This includes drinks like the Corazon de Seda with mezcal, patchouli liqueur, melon soda, cactus juice, and a syrup made of traditional candies *corazones perfumados*. "Tulum definitely seemed to be the best place for the concept of Xaman between the location, the Maya culture and the relationship with nature," says Zamora. —PB



## WYNWOOD DISTRICT, MIAMI

Miami's Wynwood District was once home to a thriving garment industry, which had fallen on hard times by the 20<sup>th</sup> century's tail end. The Puerto Rican neighborhood's collection of abandoned warehouses and factories avoided the bulldozer and became a canvas for vibrant street art, with more than 200 murals spanning some 50 city blocks. Artsy Wynwood now crackles with an electric collection of restaurants, galleries, bars, shops, bakeries and breweries. "Beer nicely fits into Wynwood," says Ian Salzberg, Wynwood Brewing's vice president of marketing and sales. "It's a craft, but it's also an art as well." Father-son founders Luis C. Brignoni and Luis G. Brignoni opened Wynwood Brewing in 2013, drawn to the neighborhood by their Puerto Rican heritage. The production brewery—Miami's first—and taproom quickly became a local keystone, with beers like La Rubia blonde ale and Pop's Porter poured from tap handles resembling spray paint cans. Nearby, the buzzy J. Wakefield Brewing welcomes customers with a 35-foot *Star Wars* mural, chandeliers repurposed from red-wine barrels, and beers ranging from rich imperial stouts to Berliner weisses fruited with lychee and blends of blackberry and Meyer lemon. The industrial-cool Boxelder Craft Beer Market doubles as a bottle shop and taproom, dispensing drafts from Florida standouts such as Green Bench and Coppertail. Elsewhere, Concrete Beach Brewery welcomes with a sunny circular bar and bright tangerine IPAs, while Oregon's 10 Barrel Brewing and Colombia's Bogota Beer Company partnered to create the Latin-influenced Veza Sur Brewing, where guava sours are the get. —JMB



The Chinchiví cocktail at Bebedero in San José.

Mariela Viquez Balmaceda



## SAN JOSÉ, COSTA RICA

With a temperate climate and rich soil, Costa Rica is an agricultural sanctuary producing crops like coffee and bananas in abundance. Such fertility has spurred a focus on sustainability, which quickly translated to the country's burgeoning cocktail scene. A recent highlight is San José cocktail den Bebedero, in the heart of this buzzy city of 300,000. Owned by Canadian transplant Liz Furlong, Bebedero features a constantly changing menu of classics and custom cocktails dictated by what's in season. "The gastronomy boom that's struck the country means that drinks have to keep up with the level of food that they're serving," says Furlong, who keeps her menu fresh with items like El Que Madruga, a blend of port, mezcal, coffee, green peppercorn and roasted coconut. Furlong is also behind funky breakfast hotspot Maza Bistro, which offers a bevy of traditional brunch cocktails served with Costa Rican flavor. Those looking to escape the humid climate head to Pocket for perfectly crafted Spanish-style Gin & Tonics, while a classy cocktail can be had atop the colorful Hotel Presidente at rooftop bar Azotea Calle 7. Opened this past summer, the bar offers unparalleled city views to complement hot-weather beverages made with citrus grown on the rooftop. —EM



The bar at Lidkoeb offers wine, beer and an impressive list of cocktails.



Neel Munthe Bruun



## COPENHAGEN, DENMARK

With Scandinavia sitting squarely atop everyone's must-travel list lately, the drinks scene in Denmark offers its own particular appeal. Though beer has long been the country's beverage of choice—from historic Carlsberg to global superstar Mikkeller—a cocktail revolution is taking hold, particularly in Copenhagen. "Denmark is a beer nation with a long heritage of brewing it, but in the last 10 years the Copenhagen cocktail scene has exploded," says Michael Olsson, who manages cocktail bar 1656. "Five years ago there were a couple of restaurants with cocktail bars, whereas now every new restaurant has a cocktail program." At 1656, the menu changes every three months, and options include drinks made with Danish ingredients in season (or inspired by the season), classic cocktails organized by themes, and originals such as the Vesterbro Sour, made with bourbon, curaçao, amaro, lemon and a cherry wine from Fredriksdal on the island of Lolland. At Lidkoeb, the second location from the owners of cocktail destination Ruby, the original intent was to focus on beer and wine. "After about a week we realized the demand for cocktails was too overwhelming to ignore, so we immediately launched a new menu with a heavy cocktail focus," says co-owner Rasmus Shepherd-Lomborg. The stunning three-story space maintains an intimate vibe and boasts a menu of experimental yet well-informed cocktails like the Vores Daiquiri with Cuban rum, homemade blackberry jam, fresh lime and a splash of aquavit. "Copenhagen is a great place to go out for a drink, with lots of passionate, inspired bartenders serving great drinks in great bars," he says. —PB

## BUFFALO, NY

When Timothy Stevens and his wife, Morgan, returned to his Buffalo hometown after eight years in San Diego—where he'd worked at spots including Seven Grand and Prohibition—it was because he recognized opportunity. As he discovered, he wasn't alone. "We're a boomerang city, where people leave, then come home to execute a plan," he says. "I'm seeing it happen all around me. Buffalo's about as aggressive a town in cocktail culture as I've seen—we're on our way." The Stevens now own two of Buffalo's notable bars—Ballyhoo, with an extensive classic-cocktail menu and envious beer list, and Lucky Day, an upscale restaurant and whiskey bar—and Tim points to a handful of other bars that are putting Buffalo on the map. "Vera was probably the first cocktail bar in Buffalo to have a serious focus, and Toutant is a place with Louisiana-inspired cuisine and awesome cocktails, and a Hurricane machine, which is a ton of fun," he says. "And there are a lot of women running places in the city, being really creative and pushing the envelope," he says, such as Megan Lee at Marble + Rye, Ashley North at The Black Sheep and Rachel Wright at Més Que, a Spanish-style soccer bar serving adventurous cocktails in North Buffalo. —PC



# DIRECTIONS

Where drinks are headed in 2018.

## GOLDEN MILK

Move over, matcha: It's turmeric's time to shine. Recognizable by its brilliant sunflower-yellow hue, the earthy spice is finding a home in turmeric lattes everywhere, from HEX Coffee in North Carolina to Hudson Jane in New York City. Also called golden milk, the drink is an evolution of the traditional Indian *haldi doodh*, or turmeric mixed with milk. Modern interpretations welcome an assortment of ingredient variations to the glass, such as coconut, cashew or almond milk; honey; and spices like cinnamon, cardamom and ginger. —EJ

## BEER HOTELS

The only downside of driving to a brewery is just that—driving. Now that breweries have started operating hotels and Airbnbs, you can stop drawing straws to select a designated driver. Travel to Oxbow Brewery in wooded Newcastle, Maine, and sip rustic ales and spend the night at the on-site farmhouse. Down in Kinston, North Carolina, Mother Earth Brewing runs a boutique hotel and refurbished midcentury motor lodge—the brewery is five minutes away on foot—while coastal Delaware's Dogfish Head operates a namesake inn where guests get an empty 32-ounce growler to keep. And now that Scotland's BrewDog has its brewery operational in central Ohio, it's broken ground on the adjoining DogHouse hotel. The plan is to operate a sour brewery alongside rooms outfitted with

amenities such as taps of its flagship Punk IPA and beer fridge-equipped showers. In Denver, the airport's Westin hotel is building a brewery—a joint venture between Tivoli and local restaurant Tom's Urban—while New Belgium partnered with the Source Hotel, located in the brewery-packed River North neighborhood, to create the Woods. Installing a 10-barrel brewery and wood-aging facility in a Denver hotel “allows New Belgium to have an ongoing, personal relationship with an audience who may not make the hour drive up the highway to Fort Collins,” says Jenn Vervier, New Belgium's interim vice president of marketing. Distilleries are also giving the partnership a shot, with Virginia Beach's Cavalier Hotel placing the Tarnished Truth distillery inside the property. Finding a hotel nightcap has never been so simple. —JMB

## HEX COFFEE GOLDEN MILK >>

HEX Coffee's Golden Milk promises an earthy baseline of turmeric boosted by a bouquet of ginger, cinnamon and black pepper. The secret ingredient? Coconut oil, which lends a velvety texture to the drink.

1 Tbsp. turmeric spice paste  
12 oz. steamed milk

### Turmeric Spice Paste

180 grams ground turmeric  
25 grams ground ginger  
2 grams ground black pepper  
2 grams ground cinnamon  
5 grams salt  
300 grams sugar  
2 cups coconut oil

Combine all of the dry ingredients until well mixed. Heat the coconut oil until it liquifies, then add it to the turmeric spice mixture, stirring to combine. Using an emulsion blender, blend the mixture until smooth. The resulting turmeric spice paste can be kept refrigerated in a sealed container.

To make the golden milk, combine 1 Tbsp. of the spice paste with 12 oz. of steamed milk.

**Tanner Morita**  
*HEX Coffee, Charlotte, NC*











## CALIFORNIA BRANDY

The 1976 Judgement of Paris gave California wine long-overdue recognition as among the world's best. It's premature to assume we'll soon see anything similar for California brandy, but it won't be for lack of trying. Brandy's been produced in the Golden State off and on for generations, but until recently, much of it was of a garden-variety quality better suited to fruitcake than a snifter. That began changing in recent decades as producers including Germain-Robin, Osocalis and Charbay started distilling a wide range of grapes (unlike French producers, who typically utilize only a few varieties) to better explore the possibilities. Last year, E. & J. Gallo staked a claim on California brandy's future, renewing production at a long-dormant distillery near Fresno and then, in August, introducing a trial release of its new Argonaut line of brandies in San Francisco and purchasing revered producer Germain-Robin. With ideas ranging from a tourism-oriented California Brandy Trail to an official state-recognized "California Brandy" marque, the state's brandy distillers have set their sights on conquering your cocktail glass. —PC

### ◀ EL MOROCCO

At Gaspar in San Francisco, upstairs bar The Cognac Room occasionally strays from its namesake spirit, using California brandy in cocktails, such as a Stinger variation and this adaptation of a Charles H. Baker classic.

1½ oz. California brandy  
 ½ oz. ruby port  
 ¾ oz. fresh lime juice  
 ½ oz. pineapple gum syrup (such as Small Hand Foods)  
 ¼ oz. grenadine  
 2 dashes Angostura bitters

Tools: shaker, strainer  
 Glass: large rocks  
 Garnish: lime wheel

Shake all the ingredients with ice to chill, then strain into a glass filled with fresh ice. Garnish.

*Adapted by Gabriel Lowe  
 The Cognac Room, San Francisco*

## CANARY ISLANDS WINE

Wines from Europe and the Americas tend to get all the love, but Africa has a trick up its sleeve with the Canary Islands. Politically a region of Spain (but geographically part of Africa), this archipelago 60 miles off the coast of Morocco now produces wine on all of its seven islands. Steep volcanic hillsides and hot Atlantic winds translate into a variety of microclimates for the historically phylloxera-free vines, and grapes such as Malvasia, Verdelho, Listán Negro and the Canaries-only Marmajuelo find their way into wines prized for their stony, salty minerality. Increasingly sought-after by aficionados but still relatively challenging to find, Canary Islands wine is popping up on lists at savvy Spanish restaurants, including Bellota in San Francisco and Bar Casa Vale in Portland, Oregon. —PC

## ZERO-WASTE COCKTAILS

Picture the Instagram-perfect cocktail, complete with fresh-fruit garnish, herbs, leaves, flower blossoms, a colorful straw and maybe a plastic toy or two. Now consider the resources that went into making that drink, and the amount of waste generated once it all goes in the trash thousands of times over. To illustrate this concept, bartenders Kelsey Ramage and Iain Griffiths, who worked together at London's Dandelyan, began making cocktails from "garbage." Their Trash Tiki pop-up has now traveled to 20 cities around the globe, making syrups from corn cobs, vibrant citrus stock from lime and grapefruit hulls, and pineapple *tepache* from cores and trimmings. They also participated in Tales of the Cocktail's first sustainability summit last year, hosted by Claire Sprouse and Chad Arnholt, founders of the Tin Roof Drink Community, which provides education and resources on sustainability in the industry. "The topic left a huge impression on the audience," says Sprouse. "It's gratifying to see people get excited about this." While not all drinks can be made from trash, concepts like Trash Tiki, and broader measures such as cities banning plastic straws, further the conversation about the environmental impact of the drinks industry. "Frankly, 'zero waste' can never be fully achieved," says Sprouse. "That said, 'zero waste' as inspiration, as compass, can be useful. If we all used the concept of mitigating waste as an additional driving force behind our operations, we could make real headway toward lowering our refuse and, more importantly, our industry's footprint." —PB



## THE CHADBURN >>

Designed as a dessert drink, the Chadburn plays the richness of St. Lucia rum against the lush flavors of tawny port and pear liqueur. For a drier cocktail, reduce the port and pear to a quarter-ounce of each.

2 oz. St. Lucia rum  
(Chairman's Reserve  
or Admiral Rodney)  
½ oz. tawny port  
½ oz. pear liqueur  
(Cate uses Clear Creek)  
6 drops Bittermens  
Xocolatl (Chocolate)  
Mole bitters

Tools: barspoon, strainer  
Glass: coupe

Stir all the ingredients with ice to chill, then strain into a chilled coupe.

**Martin Cate**  
**Smuggler's Cove**  
**San Francisco**



## ST. LUCIA RUM

Each island in the Caribbean has its own rum fingerprint, and St. Lucia is no exception. Situated between St. Vincent and Martinique, St. Lucia has a history filled with back-and-forths between Britain and France. Fittingly, the island's rum-making traditions bear a similar hybrid signature, with both molasses and fresh cane juice, and pot stills as well as column stills, part of St. Lucia's rum heritage. A single brand (Chairman's Reserve) and bottlings from labels including Plantation and Hamilton have been St. Lucia's main representation in the U.S. until recently, but the island's sole distillery changed hands in 2016, sending a fresh wave of rum stateside. Bounty, the island's biggest-selling brand, introduced its flagship rum and three additional styles to the U.S. market at the start of this year. Later in 2018, rum drinkers will dip into St. Lucia's celebrated Admiral Rodney, which arrives in the U.S. in celebration of the 300<sup>th</sup> anniversary of the admiral's birth. Many of these rums invite sipping solo, or try the rum's richness in a cocktail such as the Chadburn from Martin Cate, owner of a range of rum bars including Smuggler's Cove in San Francisco. —PC





## VIENNA LAGERS

With brisk pilsners popping off countrywide and Oktoberfest-ready Märzens reclaiming fall from pumpkin beer, brewers are turning their attention to another bottom-fermented beer with broad appeal: the Vienna lager. Austrian brewers brought the crisp, subtly malt-sweet and copper-toned beer to Mexico in the mid-19<sup>th</sup> century, laying the native template for enduring classics including Negra Modelo and Dos Equis. Now, perhaps spurred by the surging popularity of Austria's Stiegl lager (pictured), American brewers are embracing the food-friendly crowd-pleaser that sits at the intersection of refreshment and moderate alcohol, its bitterness a whisper and not a shout. Last June, New Hampshire's Smuttynose Brewing added Pinniped Special Vienna lager to its year-round roster. "It's a great counterpoint to our IPA," says Smuttynose Brewing president and founder Peter Egelston. "It's a really user-friendly beer." That's borne out by Virginia's Devils Backbone (now owned by AB-InBev), which counts its toasty, balanced Vienna Lager as a top seller. Elsewhere, Arkansas-based Lost Forty Brewing rolled out cans of Logger Rita last year, and Indiana's Upland Brewing started offering its Vienna-style Free Time Lager by the canned 15-pack. "Vienna lager is one of the styles that's near and dear to my heart," Egelston says. "It's gratifying to me to watch beer drinkers circle back." —JMB