

THEY KNOW WHAT DRINK MEANS...

Serious Shaking in the Big Easy!



CHRIS HANNAH *Arnaud's*

I began bartending over ten years ago in Duck, NC. My clientele had the mean age of 50 and were all from New England. That's where I discovered the soon-to-be lost art of dining and drinking... they were sipping Manhattans and Gibsons before dinner, and would return to the bar afterwards for Brandy Alexanders and Stingers. It was my first glimpse of Cocktail Culture and a by-gone era. I'm an old-soul and was happy to be a part of it; it's my opinion that an old soul is the only way to be a part of New Orleans. For World Cocktail Day, I named my cocktail after Robert Penn Warren, author of "All The Kings Men", one of the best American books ever written.

Penn Warren Punch

1 3/4 oz R1 Rye Whiskey
1 oz Ruby Red Grapefruit Juice
1 oz Peach Green Tea
1/2 oz Clove spiced simple syrup
1/2 oz Clos du Bois Zinfandel
Peach slice, 2 Strawberry halves, clove

Procedure: Shake first seven ingredients with ice in cocktail shaker and pour into double old fashioned glass. Garnish with sprinkle of ground clove.

MARVIN ALLEN *The Carousel Bar (at the Monteleone)*

I have been bartending professionally for twenty years, and at the Monteleone for the past seven years. I enjoy reading and learning about cocktails both the classics and the new ones, I like creating new cocktails— taking some of the old classics and updating with different spirits. At Tales of the Cocktail, I won second place in the Culinary Concierge cocktail contest five years ago, and in 2005, was awarded Bartender of the Year by New Orleans Magazine

Fruited Buck

2 oz of Red Stag Black Cherry Whiskey
1/2 oz of Vodka
1/4 oz of Agave Nectar
1 egg white
Juice of one Blood Orange

Procedure: Place all ingredients in a Boston Shaker and shake until well blended. Add ice and shake until well chilled and frothy. Strain into a chilled martini glass and top with 2-3 drops of Angostura Bitters.



MICHAEL GLASSBERG

Swizzle Stick Bar, at Cafe Adelaide

He first dabbled in mixology during his previous life as a television writer, when drinking was more survival than art form. But it was not until tending bar in New York City that he began taking his new career seriously. Since then, he has moved to his wife's native New Orleans, where he has fully embraced the cocktail scene and New Orleans culture. When not preaching the importance of a good cocktail to anyone who will listen. Michael can often be found roaming the French Quarter or sipping a Sazerac in his courtyard. The Francis Walcott is named for the character in the HBO series *Deadwood* whose preferred bourbon was Basil Hayden's.

Francis Walcott

1.5oz. Basil Hayden's
.75oz. Noilly Pratt Dry
Vermouth
.5oz. Creole Shrub
.25oz. Benedictine

Stir with ice. Strain into a cocktail glass. Garnish with flamed lemon twist.



Serious Shaking in the Big Easy .CONTINUED

KIMBERLY PATTON-BRAGG *Clever*



My mixology education began in Florida where I worked in a small 5 star restaurant. There I expanded her palate and skills before moving to New York, where I landed a job bartending at Danny Meyer's Blue Smoke and Jazz Standard which features a massive Bourbon list (oh, sweet Southern goodness). Despite being a three-deep bar and huge restaurant and club, fresh juices and ingredients were always used. I started creating my own drinks and then apprenticed at Tales of the Cocktail in New Orleans where I not only found a home in my industry— but a city that I would soon proudly call home. I am now the head bartender/mixologist at Clever, a wine bar where I designed a cocktail list focusing on wine-based ingredients.

Rose Maria

2 oz. El Tesoro platinum Tequila
3/4 oz. extra dry Vermouth
1/4 oz. rosemary syrup
2 dashes Peychaud's Bitters
3 dashes Grapefruit Bitters

Procedure: Stir and strain in cocktail glass. garnish with Grapefruit peel and rosemary sprig.

The Window Box

1/12. oz. Hendrick's Gin
1 oz. Lillet Blanc
1/2 oz. Lemon Juice
1/4 oz. simple syrup
few leaves of Italian flat-leaf parsley

Procedure: Muddle parsley with simple, add lemon, Gin and Lillet. Shake and strain over a tea strainer in a cocktail glass. Garnish with parsley leaf.

CHRIS MCMILLIAN *Renaissance Pere Marquette*

Louisiana native and co-founder of the Museum of the American Cocktail, Chris McMillian descends from four generations of bartenders. After plying his trade at historical New Orleans' institutions like *Arnauds* and the *Royal Sonesta*, Chris opened one of New Orleans' signature bars, *The Library Lounge* in The Ritz-Carlton, where he gained recognition as one of the city's best and most charismatic bartenders, as skillful at preparing classic drinks as he was on expounding on its rich history. These days Mr. McMillian can be found tending bar at the *Renaissance Pere Marquette Hotel*. He also travels extensively, giving presentations that have included speaking engagements at the IACP, New York's Museum of Natural History, and most notably, the Smithsonian Museum, where his legendary Mint Julep presentation was filmed for their archives. Over the past year, Chris created a monthly seminar series at the Museum that brings mixologists and spirits experts to New Orleans to share their knowledge and individual styles with industry professionals, focusing on a different topic each month.

"The Museum of the American Cocktail will become a worldwide resource for everyone in the industry," says Chris, and it appears that this goal will be achieved.



LU BROW *Cafe Adelaide*

One of the most recognized women bartenders, Lu Brow is an alumni of the Beverage Alcohol Resource training program in New York, and has studied under some of the greatest mentors in the industry like Ti Adelaide Martin, Ted "Dr. Cocktail" Haigh, and Dale DeGroff. She also serves as an ambassador for the *Museum of the American Cocktail*.

"I live in a city that has a rich historic cocktail culture. My love is for the vintage cocktail, my personal favorite— the Sidecar, a 1930s blend of cognac, Cointreau and lemon juice. As a bar chef I have mastered the craft of creating my own recipes from all fresh juices and ingredients."

Serious Shaking in the Big Easy .CONTINUED



DANNY VALDEZ



RICKY GOMEZ



RHIANNON ENLIL

Rhiannon moved to New Orleans in 2000, and despite several travels she considers this historic city her home. After several inspiring visits to the Zig Zag Cafe in Seattle, Rhiannon discovered the far-reaching community of cocktail enthusiasts, beverage writers, talented bartenders and avid imbibers. Upon returning to New Orleans, she was accepted as a Cocktail Apprentice during *Tales of the Cocktail* 2008, became a member of the USBG, currently volunteers at the *Museum of the American Cocktail*, and is now tending bar at the recently-opened *Cure*. As someone who values the history of bars, and the elegance of traditional recipes, Rhiannon is an aspiring student of serious bar craft and would love to see New Orleans regain its deserved status as a cocktail destination.

Praha Punch

3/4 oz bourbon

3/4 oz brandy

3/4 oz Becherovka

1 oz lemon juice

1 oz simple syrup

1 dash Regan's orange bitters

2 orange twists

Shake all (including twists), strain over fresh ice float barspoon of St. Elizabeth's All-Spice Dram



NEAL BODENHEIMER CURE (Owner)

Born in New Orleans, Neal began working in a bar at age 18 and soon after began working for the highly regarded Brennan family of restaurants. A graduate of the University of Texas at Austin, he worked for the acclaimed Hudson's on the Bend Restaurant during school. After he embarked on a yearlong trip around the world and during that trip he settled in The Perhentian Islands, Malaysia where he created a Mediterranean tapas restaurant and bar. After selling the operation he continued his travels through: New Zealand, Australia, Indonesia, Malaysia, Thailand, Cambodia, Nepal, India, Turkey, and all over Eastern and Western Europe. These travels helped to shape his tastes in food and beverage. Post traveling he moved to New York City and worked for B.R. Guest Corporation (Atlantic Grill, Vento, Level V) and for Danny Meyer at The Modern. While in New York, Neal studied under respected mixologists: Eben Klemm and Junior Merino. Feeling a call back to New Orleans after Hurricane Katrina, Neal returned home to open CURE. Before opening Cure he worked at The Delachaise and designed the cocktail menu at Bar Tonique.

KIRK ESTOPINAL

When the winds of a certain situation blew in New Orleans in 2005 Kirk Estopinal was not tied down sufficiently. When the wind subsided he found himself in another windy city, Chicago. This is where the interest in mixology set in. Having worked in the industry since 20 he began to look for a way to make his career rewarding and found himself working as a floor manager/Bar manager for Del Toro taberna in Wicker Park. Next he found himself working for Toby Maloney at the Violet Hour as a lead bartender, going through a healthy training and trial by fire. He has consulted for James beard winning chef Shawn McLain at Spring, Green Zebra and Custom House restaurants creating three menus three times a year and training a staff each time. He also took part in the bartender exchange program working at NYC's Death and Co., taking second place at the St. Germain can can classic last year and returns again this year to try to take the crown again. He has had cocktails in The Sun Times and Southwestern Spirits magazine as well as Chicago Tribune. He is a happy home owner in New Orleans spending his time growing herbs and veggies for his own cocktail enjoyment on his three porches. Can you smell the relaxation setting in? He can.

Flora Italia

2 oz. Bar Sol Pisco Italia
13 drops angostura bitters
1/8th oz. (2 to 1) demerara sugar syrup
1/2 oz. St Germain
1 wide strip of grapefruit peel removed with vegetable peeler
2 drops rose water

Prepare as you would a Sazerac: Take two rocks glasses. Fill one with ice and chill. In the other place ingredients except grapefruit peel and rose water. Stir with ice until chilled and the burn has almost subsided. Empty iced glass and spray oils from peel into glass being sure to get the inner walls of glass and rub lip with peel and discard. Strain liquid from second glass into grapefruit aromatized glass drop two drops of rose flower water onto surface of drink. Serve on beverage napkin.

