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The Cold War

Top mixologists across the country share their hottest recipes for the coldest months

PLUS: Whiskey, Audio Survey Results & Our 1st Annual Holiday Gift Guide!

BEST in Snow

Since the days of Prohibition, drinking has come full circle. In cities across the nation, customers are looking for unique handcrafted cocktails. But this time around, it's not just the cocktails that have evolved; the drinkers have too. Patrons are more educated on what they're being served, constantly seeking the next best flavor. They expect fresh ingredients, unique spices and natural mixers to elevate their drinking experience. Today's mixologists build their cocktail programs around such trends. Most industry professionals admit that the 10-ingredient cocktail is at its end, but those that still want to innovate are still rightfully fixated on making something memorable for their customers; not just a drink, but an experience.

Good bartenders put forth real effort to use ingredients pertaining to each season, which illustrates the great pride they have in their programs. "People view their evenings out as an escape, and in a world saturated with all things artificial, it's the duty of a barman to create an experience whose foundation lies in the exploration of real flavor, enhanced by true hospitality," says Chris Chamberlain of Gallo Spirits.

Natural mixers and local fresh ingredients are the backbone of any solid bar program, and most forward-thinking bartenders know that craft mixers and organic, locally-sourced ingredients are the standard these days. "There's a certain level of integrity that goes along with using fresh ingredients," says Carlos Ochoa of Mezcal El Silencio. "You can stand behind the product

TOP MIXOLOGISTS FROM AROUND
THE COUNTRY CHOOSE THIS
SEASON'S MUST-HAVE COCKTAILS.

By Jeremy LeBlanc

and know exactly where it came from." This craft evolution serves up healthier drinks to consumers, who've become much more educated about what goes in their bodies these days, and cocktails are no exception.

This collection of mind-blowing seasonal concoctions are perfect examples of what top mixologists around the country are creating for their bars this season. ▮

After 17 years in the bar biz, Jeremy LeBlanc currently designs cocktail menus and consults for bars internationally. He has published three craft cocktail books, including The North American Whiskey Guide From Behind The Bar and is trained and certified by the prestigious Academia Mexicana del Tequila. He has acted as Senior Bartender/Mixologist for San Diego's ALTITUDE Sky Lounge and restaurant/nightclub Parq. He is president of TIN PLAY Precision Pour Flair Tins, LLC.

Flippin' The Bird



The Perfect Pair

RECIPES

THE PERFECT PEAR

*Created by Chris Chamberlain,
National Beverage Development Manager of Gallo Spirits*

- 1½ oz citrus forward gin
- ½ oz St Germain
- ¼ oz Liber & Co. Classic Gum Syrup
- ¼ oz fresh lemon juice
- 1 heavy bar spoon of Perfect Puree Pear
- 1 pinch of cinnamon
- 1 oz LaMarca Prosecco

Preparation: Add above ingredients (except Prosecco) into a shaker filled with ice and shake vigorously. Uncap and add Prosecco. Double strain into a chilled coupe glass and garnish with a dehydrated/baked pear slice.

FLIPPIN' THE BIRD

*Created by Travis Carter, General Manager of
Harvest by The Patio (San Diego)*

- 1 ½ oz Amaro Nonino
- ½ oz pressed lemon
- ¼ oz charred pineapple and vanilla tea
- ½ oz honeycomb
- 1 quail egg

Preparation: Combine all ingredients in a shaker tin and double strain into a retro coupe. Top with fresh grated nutmeg and garnish with a pineapple leaf.



La Marquita



Oaktown Gintonic

RECIPES

LA MARIQUITA

Created by Jeremy LeBlanc & Christine Dionese, authors of The Best Craft Cocktails & Bartending with Flair

- 1½ oz Gentlemen Jack Whiskey
- 1 oz red cranberry juice
- 2 oz homemade rhubarb syrup*
- 2 tsps pomegranate seeds

Preparation: Combine ice, whiskey, juice and syrup to a bar shaker. Shake vigorously for a count of 15, strain and pour into a cocktail glass. In your glass, add seeds and stir for 10 revolutions. Serve and suggest guest notes flavors at the first and last sip.

- *Homemade rhubarb syrup*
- 2-3 small stocks of chopped rhubarb
 - 1 cup cane sugar
 - 2 cups water
 - ¼ tsp cinnamon
 - ¼ nutmeg
 - ½ vanilla bean pod

Combine ingredients in a small pot, bring to boil, and reduce heat to a simmer. Simmer 5-7 minutes then let cool completely and strain ingredients.

DAKTOWN GINTONIC

Cocktail created by Jonathan Fong of Elixir (San Francisco)

- 1½ oz Oakland Spirits Company No.5 Gin
- ½ oz St. George Pear Brandy
- 1 oz Top Hat Provisions Tonic Syrup
- 2½ oz soda water

Preparation: In a mixing glass, add all ingredients except soda water and fill with ice. Shake lightly to mix and strain into a tall glass over ice. Fill with soda water and stir to mix thoroughly. Garnish with a spoon of mixed dried lemon peel and juniper berries and a slice of fresh pear.

THE TIGER MISTAKE

Created by Manny Gonzales of Horizon Beverage, Signature Brands Division (Norton, MA)

- 1½ oz Henry Russel Malaysian Lime Gin
- ½ oz Fruit Lab Ginger Liqueur
- ½ oz simple syrup
- 1 whole lime
- Top with Fever-Tree Premium Indian Tonic Water

Preparation: Add gin, ginger liqueur, simple syrup and pressed lime juice into a mixing glass and shake vigorously. Pour into smoked glass, top with tonic and garnish with a charred Malaysian lime leaf.

FAR SOUTH OF THE BORDER

Created by Carlos Ochoa of Mezcal El Silencio & Herringbone (San Diego)

- 2 oz Mezcal El Silencio
- 1 oz peach puree
- ½ oz agave syrup
- 1 oz lime
- 1 sprig of tarragon

Preparation: Add all ingredients into shaker with ice, shake vigorously, fine strain into coupe glass. Garnish with tarragon.

WINTERS PARADISE

Created by Jeremy LeBlanc, co-author of The Best Craft Cocktails & Bartending with Flair

- 1½ oz U4rik Premium Vodka
- 1 oz Vanilla Monin Syrup
- 3 ripened cranberries
- 3 wedges of lime
- 4-5 mint leaves
- Seltzer water

Preparation: Put cranberries, lime wedges, vanilla syrup and mint leaves in a shaker tin. Muddle ingredients until all juice has been extracted from fruit. Fill a pint glass with ice, add vodka, and fill with seltzer. Garnish with sugared cranberries and mint.



Winters Paradise