



THE WORLD'S

BEST BARS

2011

Drinks
INTERNATIONAL

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AS VOTED BY BAR INDUSTRY PROFESSIONALS



THE WORLD'S 50 BEST BARS

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Drinks INTERNATIONAL

November 2011

www.drinksint.com

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Lucy Britner
Supplement Editor

The best bar none

Welcome to the World's 50 Best Bars 2011. This year, voters have walked through phone booths and wardrobes, rung bells on unmarked doors and called to book appointments in order to file their nominations for the World's 50 Best Bars. The list seems to pay homage to the speakeasy-style bar, which goes hand-in-hand with knowing how to create the classics, unearth old recipes and recreate forgotten ingredients.

At the same time, voters are romanced by exquisitely decorated hotel bars that serve beautifully prepared drinks, made by immaculately turned-out bartenders.

The wealth of diversity and expertise in the bar scene makes this one of the most exciting lists to date. We changed the way we organised the voting for 2011 (see page 5) and I hope our Academy of experts will vote again for many years.

I struggled at first with the word 'academy', but the definition is 'a society of learned persons' or 'a body of established opinion widely accepted as authoritative in a particular field'. So it's settled, Academy it is. And thanks to everyone who voted. For those who were too busy or who we didn't manage to catch, there's always next year.



Shutterstock/Oria

How we did it

Last year we commissioned a research company to poll 700 bartenders from around the world, but we felt we were missing out on the opinions of some of the top bar brass – so we have changed our method.

This year, the first stage of the voting process was to create a list of the most influential and knowledgeable people in the global bar industry.

This academy features leading bartenders, brand ambassadors, consultants and authors including the likes of Salvatore Calabrese, Dale de Groff, Gary Regan, David Wondrich, Phil Duff, Dre Masso, Tomas Estes, Ann Tuennerman (Tales of the Cocktail founder), Hidetsugu Ueno and Ian Burrell. You can read more about the voters on pages 50-54.

We believe our academy is the most authoritative group of industry leaders ever assembled for a project

of this nature. Each voter was asked to elect the best three bars in the world, in their professional opinion. They were not allowed to vote for their own establishments, they had to have recently visited the venues and the establishments must still be trading.

The academy includes a further 100 bar professionals from bars around the world, who featured in last year's list or voted in last year's poll. Countries included Australia, Russia, United Arab Emirates, Brazil and the Nordic nations.

The aim of this was to get a wide geographical spread and attempt to paint a picture of how the bar scene perceives itself. All answers have been collated to form a broad consensus, which is the list as you see it.

In order to create a list that is representative of

what the industry thinks, all individual votes will remain anonymous. In other words, we will publish a list of bars and a list of voters but we will not disclose who voted for which venue. This way, we aim to ensure the longevity of this survey and its growth for years to come.

We think the quality of judges means this year's survey is the most definitive we have published to date. If you would like to be considered for next year's academy, drop us an email at lucy.britner@drinksint.com.

The World's 50 Best Bars is intended to celebrate the work that goes into making this industry so great and recognising those at the top of their game.

The survey was conducted by award-winning US drinks writer Camper English and *Drinks International* deputy editor Lucy Britner.

THE WORLD'S 50 BEST BARS

OVERALL WINNER 2011

PDT

113 St Marks Place
New York, US
pdtnyc.com



PDT stands for Please Don't Tell, but the instant acclaim from trade and consumers, combined with the procession of awards this bar has earned over its years, makes it pretty difficult to shut up about it.

Jim Meehan is the man behind the project and, while he isn't one to necessarily go for the 'speakeasy' tag, it's easy to see why some place it in this genre.

For a start it's very well hidden, something that proved a prerequisite for anyone selling booze during Prohibition.

At PDT the novel twist on finding it (in case no one has told you) is that you enter via a phone booth in Crif Dogs hotdog shop.

Crif is an awesome little place in its own right and stakes a claim as offering New York's number one 'wiener'. That's not an accolade for this magazine to contest. There's undoubtedly a magazine out there that could, probably one entirely devoted to wieners and called *Sausage Monthly*. Either way, the hot dogs here fire flavours into your chops and are well worth a taste, while décor, staff and arcade machine combine to offer a bit of East Village hip.

Of the pretenders to the stuffed animal throne, PDT has a bear on the wall, and that takes some beating

Noah Kalina

This part of New York was once the domain of the beatniks and a draw for students after cheap rents. Not quite the state of play these days, with the area massively gentrified and flipping expensive, but Crif retains some of the more rustic charm.

PDT is a bit more upmarket of course – it's a cocktail bar after all – but thanks to the hotdog shop annex it promises an unaffected atmosphere. While all the hallmarks of the modern speakeasy – a modest 43 seats, sultry lighting, cozy leather booths, exposed brickwork and low hum – remain, you can eat your dog at the bar and that's fairly cool.

The taxidermy is also worth a mention. There are plenty of pretenders to the stuffed-animal throne but PDT has a bear on the wall, and that takes some beating.

Drinks are worthy of recognition. Jim Meehan directs here and he knows his onions having worked under the über-talented Audrey Saunders and Julie Reiner.

His stints at Pegu and the Gramercy Tavern have obviously influenced his path to enlightenment but

he has made his own mark with some sumptuous seasonal selections.

Meehan is a global jetsetter these days, a missionary on a drinks mission, not to mention author of his own cocktail book, so his status at the bar is one of overseeing. But he selects his team with care and his stamp is still on the menu.

It's a team effort to take the number one spot of course, and to earn it in this poll a bar has to tick a lot of boxes beyond that. Perhaps most important is a consistent recognition from a wide range of industry players – something that can only be achieved if a bar has enjoyed some longevity.

PDT has only been open since 2007 but bar years are like those of a dog and this remains a decent stint, particularly considering the economic climate.

Add to this the fact that it has been picking up awards since its doors open and you have long-term success.

This is testament to the excellent team and the fact that they make a tasty Manhattan as well as the chili sauce on the hotdog. **50**

#1

Noah Kalina



#2

2 CONNAUGHT BAR

The Connaught, Carlos Place
Mayfair, London, UK
the-connaught.co.uk



The drinks here are lovingly cared for and the garnishes and glassware are exquisite

The accolades speak for themselves when it comes to this hotel bar. Its former senior mixologist, Erik Lorincz, won Diageo's World Class bartender competition while he was here, later moving to the prestigious American Bar at the Savoy. In 2010 it took the World's Best Hotel Bar gong at Tales of the Cocktail, New Orleans.

In the same year and at the same event current bartender Ago Perrone won International Bartender, a richly deserved accolade for the multi-award winning bar professional who has been lighting up the faces of cocktail enthusiasts for many years. And in 2010 the Connaught earned the Best Personal Service award in *Wallpaper* magazine's Design Awards.

While that last one isn't necessarily pertinent to the trade readers among you, it's this service aspect that earns the Connaught most of its plaudits, but we'll get to that.

Before you even talk to the bar staff you'll register the jaw-dropping décor, a blend of marble and leather that cost a fair few quid. The American Bar

at the Savoy is an iconic venue, no doubt, but the interior decorators played it very straight there. Had they pushed the boundaries of luxury to the level of the Connaught they might have placed higher in the polls. As a word of warning then, don't head over there in your denim shorts, it's the sort of place you should be dressing up for.

Meanwhile the drinks are always beautifully prepared and very tasty – they might cost an arm and a leg, but you have to expect to shell out for a cocktail in a place like this.

The atmosphere is reserved, as you'd expect from a classic hotel bar, and the drinks match the mood, but they are lovingly cared for and garnishes and glassware are exquisite. The bathrooms are also worth a mention and if you have enough money to stay in the rooms please can you lend me a tenner?

Back to the service then, which gives depth to the bar's decorative surface sheen. Among the highlights is the Martini trolley. Trollies are 10 a penny these days – trips to the bar itself are undoubtedly too taxing for most punters who seem to be in a race

to the retirement home. So it'd be a bit daft if there wasn't one here.

And while the question over exactly how lazy we are remains, the Connaught offers one of the best exponents of this particular luxury. Ago is among a talented barstaff who know exactly how to treat the customer when they drive by with the Martinis and he and his team are always at your beck and call.

They masterfully second guess the drink you should choose if you aren't sure and are eternally happy to accommodate any request you may have.

It's service with an exceptional smile and this is what keeps you coming back and paying £15 for your drinks. **50**

Before you even talk to the bar staff you'll register the jaw-dropping décor, a blend of marble and leather that cost a fair few quid

#3

50

3 ARTESIAN

1c Portland Place, London, UK
artesian-bar.co.uk



The Artesian's startender, Alex Kratena, is one third of the Three Musketeers – or possibly the Three Amigos. Ago Perrone at the Connaught and Erik Lorincz at the Savoy complete the trio of drinks smiths and together they're a formidable bunch. Individually they add the sort of kudos to a bar that money can't buy and this is never truer than here at the Artesian, where Kratena and his talented team push the boundaries of classic hotel style into modern mixology. A hotel bar is a hotel bar is a hotel bar, except when you have people like this working there and, while the Artesian has a classic charm, it is also a modern marvel.

It uses a great selection of rums in most of what it does – indeed, it's seen as a bit of a focal point for the spirits selection and the collection could rival any tiki bar. But, as you'd expect, whiskies and cognacs are familiar bedfellows on the back bar.

Punches are an important feature and the Artesian Punch delivers a mouth-thumping blend of Pampero Aniversario rum, Appleton Estate XV, calvados and poire william eau-de-vie with hints of cherry and freshly squeezed pineapple finished with a dramatic float of dark and overproof rums – serious stuff.

From a design perspective the bar itself is impressive – a huge slab of marble that could grace any bar in the world

Also worth a mention is the Alexino, a cocktail that nods to the creative skills of Kratena with Ron Zacapa 23 shaken with fresh whipping cream and red bean paste perfumed with aromatic allspice.

From a design perspective the bar itself is impressive – a huge slab of marble that could grace any bar in the world. There's a distinct hotel bar feel to it and an interesting nod to the Far East in the back bar design. David Collins, the man behind it all, has managed to sprinkle some sexy glamour over the austerity a bar such as this demands.

For many years the trade has regarded the Artesian as one of the best hotel bars in London, service and commitment to quality beverages making it a favourite. But this polling of three on the world's best helps it soar to a new level, deservedly so, and on to a pedestal of global recognition. **50**

THERE'S A
DISTINCT HOTEL
BAR FEEL TO
IT AND AN
INTERESTING NOD
TO THE FAR EAST
IN THE BACK BAR
DESIGN

#4

4 DEATH & CO

433 East 6th St, Lower East Side
New York, US
deathandcompany.com



Speakeasy New York bars top and tail the first four on the list and this is another from the Big Apple's East Village. Indeed it would've been a grave error to ignore this particular venue as surely it was a dead cert for the top 10 – after all, they've been to hell and back to ensure the quality of the drinks... But let's kill the death references, even if some of them really are heaven sent.

Ravi DeRossi and David Kaplan were first timers to the bar industry when they set the place up and had a commitment to a food bent, although clearly had strong intentions with the drinks menu.

As a result you'll find the likes of pulled pork sliders, tuna tartar and crab fritters on the food menu, perfect plates to pre-empt a serious snifter. But it is these snifters that really get you going because this place caters for the educated imbiber and the drinks are, in a word, large.

Huge ballsy spirits fill the menu and work their way

Death & Co is a place for intuitive imbibing so you'd do well to learn a few things from the talented tenders

into a set of stirred and shaken cocktails. There's a connoisseurs' choice in gin with Miller's Westbourne, Beefeater 24 and Tanqueray 10; rums are massive and include Appleton V/X, Santa Teresa 1796 and Smith & Cross; while whiskey is bold and includes Old Grand-Dad 114 Bourbon, Rittenhouse Bonded and Old Overholt.

They've even had the Green Flash IPA on the beer list, a craft brew from the West Coast that will attack

the tastebuds like few other liquids.

There's a sense of speakeasy in the decor and the anonymous front door complements low lights, low ceiling and limited seating. It's a jazz club vibe so perhaps not the sort of joint that'll blow the doors off a Saturday night, but then it's a place for intuitive imbibing so you'd do well to sit at the beautiful bar and use the opportunity to learn a few things from the talented tenders who are taking the orders. **50**

IT IS THESE SNIFTERS THAT REALLY GET YOU GOING BECAUSE THIS PLACE CATERS FOR THE EDUCATED IMBIBER AND THE DRINKS ARE, IN A WORD, LARGE

Milk & Honey's extraordinary commitment to the bartender means the drinks will always be exceptional

5 MILK & HONEY LONDON

61 Poland Street, London, UK
mlkhny.com



Keeping a lead is always a challenge, particularly in the face of such fierce and global competition, and so it comes to pass that the two-times number one bar in this poll has slipped to number five.

Regardless, Milk remains one of the very best bars in the world and the extraordinary commitment to the bartender means the drinks will always be exceptional. The culture of training the bartender and a passion for quality ingredients has forever been at the heart of Milk & Honey and the bar has done much to shape the cocktail culture in London and beyond.

The bartenders, as they did in the early days, still gather for regular training sessions and are exposed to the best products as well as the best people in the industry. As a result you can spot a bartender from the group as they move on to other venues and many have gone on to forge their own successful careers elsewhere in the industry.

From fruit juices to chilled glassware, perfect ice and even the best coffee, Milk has sustained the arduous task of refusing to compromise, something that is still recognised by many of the voters this year.

The menu is succinct but complete with all you'd hope for: wine and beer are considered choices; they serve a tasty snack and they've even got an outdoor space these days. Service is exceptional, a foundation for everything here and the décor becomes more classic by the year.

For many consumers Milk remains a bar that changed their perceptions of the mixed drink – owner Jonathan Downey was ahead of many when it came to the drinks revolution. As a result many have adopted the style of bar. Indeed, after Sasha Petraske at Milk & Honey New York, it has done much to propagate the speakeasy genre. This isn't necessarily a positive, since too many others have failed where Milk succeeds, but it does mean that you recognise the quality of this bar when you return.

It has an illustrious history already, with countless awards and trade recognition – Soho has been a land flowing with Milk & Honey ever since this place opened and long may that continue. **50**

FROM FRUIT JUICES TO CHILLED GLASSWARE, PERFECT ICE AND EVEN THE BEST COFFEE, MILK HAS SUSTAINED THE ARDUOUS TASK OF REFUSING TO COMPROMISE

#5

#6



6 AMERICAN BAR

Savoy Hotel, Strand,
London, UK
fairmont.com/savoy



It was in the 1920s that the legendary Harry Craddock was behind the stick, a man who created masterpieces

History can be a powerful prompt when it comes to a bar choice for the industry and the American Bar has more than most.

Regarded by many as the oldest cocktail bar in England it opened back in 1893 – although it has in fact moved from its original spot. Since that time it has offered refuge for some of London's most glamorous tourists and seen more than a few of them topple off chairs after enjoying a few tipples.

The drinks history for which we all hold affection relates to the 1920s. It was then that the legendary Harry Craddock was behind the stick, a man who created masterpieces and delivered an unimpeachable credence to the *Savoy Cocktail Book*.

There's also a lot of love for those who followed, not least Peter Dorelli who, in more recent times, enjoyed a glorious spell serving superior sips.

The bar sat idle for too long while the hotel underwent a protracted renovation and when it

reopened it had the attention of the drinks world upon it. Somehow it has managed to meet most expectations and, while this is undoubtedly courtesy of the historical connotations, it is also in part thanks to a fantastic bar team.

Bar manager Daniel Baernreuther is formerly of Claridges and has plenty of pedigree. With him as head bartender is Erik Lorincz, who won accolades and prizes in his previous role at the Connaught Bar

and has been pitched as the 'creative brain' behind the drinks here. Lorincz's award-winning commitment to hotel style makes him an appropriate man to stand in the shoes of Messrs Craddock and Dorelli. Simply put, his drinks are very tasty beverages.

The cocktail menu is classic, with intent. True, there's a touch of innovation there as well but if you're buying something you want to sample some of that history and the classics help you do that.

Spirits tick all boxes so the more modest tourist can at least afford a drink here, but rest assured the show-offs out there are capably catered for with the likes of Courvoisier L'Essence coming in at £410. That's for a measure of course.

There are 17 gins on the menu, a celebration that this is a London hotel but also testament to the significance of the spirit in cocktail history.

And while the décor of the Savoy's sister bar the Beaufort is more eye-catching, this remains a bar that every drinks enthusiast should visit. **50**

**REGARDED BY MANY AS THE
OLDEST COCKTAIL BAR IN
ENGLAND, IT OPENED BACK IN 1893
– ALTHOUGH IT HAS MOVED FROM
ITS ORIGINAL SPOT**



#7

#7 69 COLEBROOKE ROW

69 Colebrooke Row
London, UK
69colebrookerow.com



A staff of excellent bartenders, well turned out in smart attire, share a passion for the exploration of flavours

What more can you write about a bar that has already stolen all the global plaudits? Not a lot, to be fair, but we have to say something here so let's remind you of just why this bar has earned its place in the top 10.

The chief reason among many is Tony Conigliaro. This is a man passionate about being a bartender and, while he is now a successful bar owner, he remains the type of chap who's happiest when working on his drinks. This is important because, as the industry sees its pioneers move in mysterious ways away from the bar, it's nice to retain a few who create a cocktail for us every now and then.

Conigliaro has become renowned for his scientific appreciation of spirits. His painstaking investigations into the components of flavour and ingredients in cocktails mean he has delivered some mind-boggling creations in his time. And this 'molecular mixology', as some have coined it, is certainly worthy of praise. But this is not the reason for the bar's success. More it's his ability to communicate some of this knowledge into a menu of manageable drinks that

even the most inexperienced imbibor can enjoy.

What's particularly impressive is the simplicity of the menu notes. The Rhubarb Gimlet includes homemade rhubarb cordial stirred with Beefeater gin and a grapefruit twist – the cordial you suspect is a clever concoction but for the layman there's no doubting what you're getting here.

Same goes for the Liquorice Whisky Sour with Cutty Sark whisky, lemon juice and liquorice syrup. The method used to make the syrup is the mystery, but there are no rude awakenings on flavour.

Around Tony is a staff of excellent bartenders who share a passion for the exploration of flavours. Well turned out in smart attire they're friendly and capable of accommodating any drink request.

Tony conceived the idea with Camille Hobby-Limon, who runs the nearby Charles Lamb pub, and undoubtedly this appreciation for all styles of drinking venues ensures the atmosphere is always jovial, warm and welcoming.

The bar is small but perfectly formed, intimate but in no way pretentious, with a European bistro style, making for a splendid north London drinking experience. **50**

WHAT'S PARTICULARLY IMPRESSIVE IS THE SIMPLICITY OF THE MENU NOTES. THE RHUBARB GIMLET INCLUDES HOMEMADE RHUBARB CORDIAL STIRRED WITH BEEFEATER GIN AND A GRAPEFRUIT TWIST

The neighbourhood bar vibe welcomes the customer in the way we'd all expect a Boston bar would thanks to the sitcom *Cheers*, but the style is much more chic

Boston's best makes its first appearance in the World's 50 Best Bars and has debuted in the top 10. Impressive stuff, although its appearance in the US Top Bars feature earlier in the year was indication that the global bar community rates the place.

Barbara Lynch is the owner and a hugely successful chef who has turned her hand to drinks. She didn't do so alone, having employed John Gersten to take the reins on the cocktails.

8 DRINK

348 Congress Street
Boston, US
barbaralynch.com



Gersten is more than capable as the watchman and has caused a stir in the glass and minds of the Boston faithful. No stranger to cocktails or to Lynch, he enjoyed a spell as principal bartender at her No 9 Park restaurant and has transferred his expertise to a venue he was allowed to design himself. A bar designed by a bartender is one that will always work in a slick and sexy fashion.

The Lynch stable is wider reaching than this and combines award-winning and elegant restaurants such as No 9 Park with a touch of casual innovation in the lunch favourite Sportello. The awards have been forthcoming for the female chef: the James Beard Foundation named her Best Chef Northeast and *Travel & Leisure* magazine placed No 9 Park in the Top 50 Restaurants in America. Which gives her a lot to live up to when she decides to open a bar but, thankfully, she has transferred this appreciation for fine dining and all the fresh ingredients and preparation into the cocktail forum.

Fans of Drink report how the neighbourhood bar vibe welcomes the customer in the way we'd all expect a Boston bar would, thanks to the sitcom *Cheers*, but the style is much more chic. The space is reclaimed from what looks like an industrial warehouse and it's more minimalist than an Ikea store, with the bottles all placed under the bar area, easily at hand for the tenders. All of which makes for a perfect drinking experience to go with all Lynch's impressive dining accolades. **50**

The space is reclaimed from what looks like an industrial warehouse and it's more minimalist than an Ikea store



9 HARRY'S NEW YORK BAR

5 Daunou Street, Paris, France
harrysbar.fr



Also known simply as Harry's Bar, this is a bon bar all right and one that is celebrating 100 years of serving drinks. That makes it the oldest in this top 10, not including the American, which had a recent facelift that took it out of the game for two years.

Longevity is undoubtedly an important asset for the bars in this list, so 100 years of sterling service needs proper recognition. It's an awesome achievement and with this century of cocktails comes plenty of imbibing history.

Legend has it that the Bloody Mary was conceived here and, while there's more than a little speculation around this claim, at least one story indicates it was Fernand Petiot who dreamt it up while tending bar in 1921.

The Sidecar, another classic, was also thought to be given life here. Many go with the theory that Harry MacElhone, the esteemed bartender and owner, delivered the drink to Paris and even if he didn't actually go through the labour pains, he certainly made it famous here.

Then there's the Blue Lagoon, irrefutably a Harry's classic that Andy MacElhone, son of Harry, engineered in 1972. That a bar can master classics that come in blue is evidence of how much this place is revered, and rightly so because it continues to serve them up with aplomb.

So Harry's has been serving since 1911 and it was then that a US jockey convinced a friend to dismantle his New York bar and take it across the Channel to Paris. It gained its most notable respect during Harry MacElhone's reign and with the mixing maestro at the helm it invited luminaries such as Ernest Hemingway, Sartre and Blondin to the bar.

The décor has retained much of this rustic charm and still feels like a piece of history. To that end it obviously sees its fair share of tourism, but that's to be expected, particularly in its centenary year.

This shouldn't dissuade anyone from going, least of all an intrepid imbibor on a pilgrimage, since this remains one of the most important bar stops in the world. **50**

That a bar can master classics that come in blue is evidence of how much this place is revered



LONGEVITY IS AN IMPORTANT ASSET FOR THE BARS IN THIS LIST SO 100 YEARS NEEDS PROPER RECOGNITION

#10

Comfort is key, snacks make an appearance to good effect and cocktails are partnered with decent beers and wines

10 BLACK PEARL

304 Brunswick Street, Fitzroy
Melbourne, Australia



Melbourne has long been testing the bar waters with inspirational independents so this particular valuable venue isn't quite as rare as its namesake. Nor should you assume from the bar's name that this is the sort of theme bar where you'd get some spanner swinging down from a mainsail with a cutlass in hand. It is, however, consistently exceptional and mercifully easy to find, making it a mainstay on the bar safari of anyone professional travelling Down Under.

Like all the establishments in this year's top 10, it has attracted the votes due to an unwavering commitment to discerning drinking. It's a place where hip drinks kids, bartenders and office suits seem to mix without conflict – indeed, the only unwelcome people might be those who don't appreciate a bonzer beverage.

Owner Tash Conte is described by David Spanton, editor of Australia's *Bartender* magazine as 'fantastic.' Few would disagree and it's her eye for a bartender (the likes of 2009 Australian Bartender of the Year Chris Hysted has graced the glassware) that has helped sustain quality cocktail creation.

Comfort is key to the décor, snacks make an appearance to good effect and the cocktail menu is partnered with decent beers and wines.

It's quite a different scene on Saturdays, complete with djs and mobs, but it's a bar and too much time preening over stirring isn't healthy for anyone and the fact that it can put on a weekend gameface is testament to its versatility. And every good bar needs a bit of that in these austere times. **50**

**HIP DRINKS KIDS, BARTENDERS
AND OFFICE SUITS SEEM TO MIX
HERE WITHOUT CONFLICT**

Audrey Saunders is a drinks deity and this is her church. In 100 years' time you bartenders will flick through cocktail books in the same way they do today and it'll be names such as Saunders' that leap off the page.

Her approach to cocktails has been hugely influential on the band of current bartender brothers (and sisters) and at Pegu you can still taste the drinks that helped re-envision the contemporary approach to mixed drinks.

Freshly squeezed juices are almost the norm in bars today but these guys were among the first to insist on the quality of their ingredients. They also inspired a fair few followers through their love affair with quality ice. Pegu itself has only been a New York native since 2005 but it has established itself as an institution and embodies much of the extraordinary knowledge of the cocktail queen. **50**

11 PEGU CLUB

77 West Houston Street
New York, US
peguclub.com



#11



You can still taste the drinks that helped re-envision the contemporary approach to mixed drinks

The reputation for consistency has earned the Dry Martini bar global plaudits

#12



12 DRY MARTINI

Aribau, 162-166, Barcelona
drymartinibcn.com



More godly reference for another illustrious cocktail figurehead in Javier de las Muelas who, at the Dry Martini bar, has set up a shrine to the world's most coveted cocktail.

You can sip the Martini in more than 100 varieties here, which is quite a lot. Indeed, it might sound like overkill but the reputation for consistency has earned the place global plaudits, which provides evidence that it is welcome to push the boundaries over a single cocktail. And that it has managed to mix more than a million of this particular drink is further evidence that the public gets what the public wants.

While the Martini takes centre stage on the sign though, the bar offers much more besides and there's passion for a multitude of mixed drinks here, with tip-top tenders who are happy to cater for all requirements.

It's classically styled so think dark woods and leather. There's a hint of hotel bar about it but it's a lot of fun at the same time and an absolute must for anyone making their way to beautiful Barcelona. **50**

YOU CAN SIP THE MARTINI IN MORE THAN 100 VARIETIES HERE

13 EAU DE VIE

229 Darlinghurst Road, Darlinghurst,
New South Wales, Australia

eaudevie.com.au



The bar isn't the most obvious, hidden away at the back of the Kirketon hotel, but it still seems to be turning industry heads. It's a speakeasy-style joint, so it ticks the décor boxes of lighting and low-hum tunes, but it is doing an excellent job of imitating the Prohibition era.

As if to prove the point the venue has been crowned Australia's Bar of the Year 2011 at the *Gourmet Traveller* Restaurant Awards, won New Bar of the Year 2010 at the Australian Bar Awards, and taken the gong of Cocktail Bar of the Year and New Bar of the Year 2011 at *Time Out* Sydney Bar Awards. Impressive stuff.

The team is talented and while the speakeasy décor isn't original to the likes of New Yorkers it works here in Sydney and is a transparent nod to the classic cocktail eras bartenders have come to revere.

The Lady's Leg Cosmopolitan is worth a gander simply because it comes in a lady's leg shaker – and if the bar offers to make it in the vessel it's one of the uncommon sites in bartending, not least because the rare piece of bar kit costs a fortune. **50**

It's a speakeasy-style joint so it ticks the décor boxes of lighting and low-hum tunes



#13

Edinburgh is a city that deserves much more recognition when it comes to this list. There is a host of fantastic bartenders here and some genuinely world class bars to boot. Add that to the centuries of drinking history in this part of the world and you have a recipe for quality.

Bramble sums all this Scottish and Edinburgh charm right up; here is a cocktail bar where the drinks exude excellence but a place that knows how to let its hair down at the same time.

Tucked away in a basement beneath Queen Street, this award-winning cocktail bar is a stone's throw from the main shopping drag of Princes Street

#14

THERE IS A HOST OF FANTASTIC BARTENDERS IN EDINBURGH AND SOME GENUINELY WORLD CLASS BARS

so, like most things in Edinburgh, very easy to find whatever your intentions are in this city.

It's named after Dick Bradsell's iconic cocktail, created at Fred's Club, London in the 1980s and, while this is a nod to a love of gin, the team at Bramble can

work their magic with any spirit they have to hand.

This bar is a long-standing feature on this Top 50 list. Simply put it should be on any globetrotter's list of bars to tick off and mercifully it doesn't appear to be going anywhere. **50**

14 BRAMBLE

16a Queen Street
Edinburgh, Scotland

bramblebar.co.uk



Here is a cocktail bar where the drinks exude excellence but it's a place that knows how to let its hair down too

15 EMPLOYEES ONLY

510 Hudson Street
New York, US
employeesonlynyc.com



A place set up for industry experts by industry experts could just as easily become a self-regarding pretentious mess of a bar. But Employees Only has managed to walk the tightrope of bartender expertise without alienating the customer and done so to such an extent that every weekend the place is rammed.

On a busy night bartenders work to serve a four-deep queue, and to watch them mix and pour around each other is akin to witnessing a carefully choreographed dance routine.

This is all well and good, but not much use if the drinks taste like toilet – rest assured they don't. In fact, the drinks are great.

Unlike some of the bars in the New York set this place has a more modern and urban feel to the décor. It also has some outdoor space, which is a nice change from the basement bar.

Add this to the crowds and the entertaining service and you have a lively bar that delivers tasty beverages – not always easy to find in the Big Apple where it's often one or the other. **50**

Employees Only has managed to walk the tightrope of bartender expertise without alienating the customer

#15



This rustic little venue is the chosen hangout for the tequileros who farm the nearby agave fields

16 LA CAPILLA

Tequila Town
Mexico



You come here to drink tequila, and in some respects until you have you've never really sampled the soul of the spirit. La Capilla is a bar that embodies all that is great about Mexico and tequila.

Found in the heart of tequila country, this rustic little venue is the chosen hangout for the tequileros who farm the agave in the nearby fields. The tequila owners themselves also rub shoulders here and sip a shot of whatever is on display.

It's as earthy as agave and run by Don Javier, a man who has been serving behind the bar since the 1950s and who has honed his service skills to an incredible level. Every bartender should meet him – he is the epitome of courtesy and warm welcomes.

The Batanga is his trademark creation – a mix of tequila, lime juice and cola, basic as you like. The mixer comes out of a two-litre plastic bottle and stirred with a massive knife, tasting all the better for it.

Bars that embrace Mexican culture in other parts of the world are worthy advocates of tequila, but this is the real deal and a place all bar professionals have a duty to visit. **50**

#16



#17

The bar here was established as a world beater by Sean Muldoon who, aided by the talented Jack McGarry, ran the excellent Connoisseurs Club. The event became an established date in the diary of some of the world's most prestigious bar professionals and helped secure the bar's place in the annals of bartending history.

Muldoon and McGarry are now in New York doing their own thing, which will undoubtedly deliver similar glory, but the ethos of the bar remains and anyone travelling to Belfast would do well to pop in here for a drink. The hotel itself is a beautiful place. A stunning building that dates back to the 1800s, it enjoyed a multi-million pound makeover and it has all the swank and swagger of luxury that its five-star rating deserves. The bar serves residents and local revellers with equal ease and blends classic authenticity with a touch of modern glamour.

Muldoon's legacy remains in the commitment to ingredients, ice and, indeed, glassware. There are few better places to enjoy a drink on the Emerald Isle. **50**

THERE ARE FEW BETTER
PLACES TO ENJOY A DRINK
ON THE EMERALD ISLE

17 MERCHANT HOTEL

16 Skipper Street
Belfast, Northern Ireland
themerchanthotel.com



The bar serves residents and revellers with ease and blends classic authenticity with modern glamour



Nightjar has a useful menu selection, sparking with some creativity, and a team very capable of delivering

18 NIGHTJAR

129 City Road
London, UK
barnightjar.com



Fast emerging as an industry choice in London, this cocktail haven has the benefit of a very late licence. Perhaps not a peg to hang a bar review hat on, but many consumers don't endure a marathon of cocktails from 7pm to midnight, so a venue that serves a drink at the beginning or end of a Saturday night is a valuable asset to the London terrain.

Nightjar does more than this, of course. It has a useful menu selection, sparking with some creativity, and a bar team very capable of delivering. Marian Beke is at the helm and he and the team wildly experiment with original and inventive cocktails such as the BBC. This includes calvados and Becherovka cordial, served up with 'absinthe smoke', while misty 'dry ice' vapours add allure to the Fog Cutter, an alcoholic orgy of rum, sherry, gin and cognac. Even more experimental is the Aged Pina Colada. The bartenders have created the tiki classic and laid it down to mature in Limousin oak barrels.

There's live jazz and ragtime in the week for a speakeasy reboot, while weekend airwaves communicate a more contemporary din in the shape of DJs. **50**

#18

Plenty of hearty tiki goodness is delivered with the sort of smile that wins Smuggler's Cove prizes

19 SMUGGLER'S COVE

650 Gough Street
San Francisco, US
smugglerscovesf.com



The Top 20's nod to a tiki treasure, this is the first year on the list for Smuggler's Cove and a reminder that this style of bar is far from a fad. The strapline sums up much of the vibe: "Traditional drinks of the Caribbean islands, classic libations of Prohibition-era Havana and exotic cocktails from legendary tiki bars."

It does what it says on the tin: plenty of hearty tiki goodness and delivered with the sort of smile that wins it prizes, from the Best Cocktails in the Bay Area in the *SF Bay Guardian* to Top Three Spirit-Specific Bars in America in *GQ*.

As part of the efforts to broaden rum's appeal the bar has launched a Rumbustion Society, which invites patrons to sample 200 examples of the spirit.

There's no mistaking the theme when you're inside Smuggler's Cove and the interior has been inspired by some of the best tiki bars. It comes complete with nautical décor, skulls, crossbones, Hawaiian shirts and even the original Trader Vic's Boathouse sign.

This is a true seafaring haven and an unwavering commitment to tiki. **50**

#19

20 BUDDHA BAR

8/12 Rue Boissy d'Anglas
Paris, France
buddhabar.com



Still a fixture on the list, this bar has fallen from the top 10 but obviously still has a number of industry fans. It hasn't ever wavered from what it offers and, while the celebrity count might not be quite as high as in its heyday, it remains a favourite on the bar crawls of tourists and Parisians alike.

Drinking, eating and disco dancing are an important combination for any night out and with the massive Buddha in the middle of the room and some oriental décor, combined with some funky drinks on the menu, it seems this bar can tick the boxes.

The Buddha brand is a global one, conceived by French native Raymond Visan, who claims his aim is to create new concepts.

Certainly when he launched the brand back in 1996 it was an interesting addition to the nightlife of the time and Buddhas in the room weren't exactly de rigueur.

Meanwhile his background in perfumes may well have given him an insight into securing the custom of pretty people, an achievement that has held Buddha in very good stead over the years. **50**

This bar has never wavered from what it offers and remains a favourite on bar crawls in Paris

#20

As you might imagine from the name, the Skyview bar is high up – 200m above sea level, in fact. It seems in Dubai, though, you've got to do things on a grand scale to be noticed among the chic sheikhs, stylish shoppers and captains of industry.

The cocktail menu is not without style and the list features Cocktail Haute Couture – “luxuriously lavish cocktails to satisfy the connoisseur's desires”.

If you're in the mood for a sophisticated sip while you gaze at the Dubai skyline, go for an Elixir of Life – it's a twist on a Martini and contains vintage Kauffman vodka, fresh pomegranate, kaffir lime leaf and vermouth. The venue describes it as: “a distinguished Martini for a refined palate”.

Skyview also hosts a Best of the Guest cocktail. The idea is that the best cocktail created by a guest – with the help of a mixologist – will feature in the bar.

#21

THE BAR DOES AN INTERESTING FOOD AND COCKTAIL PAIRING MENU

A good idea considering many of the classics were created to suit the tastes of the customer.

The bar also does an interesting food and cocktail pairing menu – four tapas with a cocktail. Try a Bear & Salmon: Russian Standard vodka, passion fruit and ginger, paired with cured Scottish salmon with crispy coconut.

21 SKYVIEW BAR

27th Floor,
Burj Al Arab, Dubai
jumeirah.com



In Dubai you have to do things on a grand scale to be noticed among the chic sheikhs and stylish shoppers



The Varnish plays host to daily special cocktails and waistcoated pianists with rolled-up sleeves

22 THE VARNISH

118 East 6th Street
Downtown LA, 90014, US
213nightlife.com/thevarnish



The Varnish is part of 213 – Downtown LA nightlife, a company which runs nine bars in LA including whiskey bar Seven Grand and what it calls “the country's first artisan-crafted tequila and premium mezcal bar” – Las Perlas.

But we're here to talk about bastion classic cocktail venue The Varnish. Described as a ‘speakeasy era’ bar, The Varnish plays host to daily special cocktails and waistcoated pianists with rolled up sleeves – such as Jamie Elman. Other recent acts include Becky Stark and Mark Bosserman.

If you're wondering what to expect in the way of libations, you'll find the classics, including Floradora, Aviation and Old Fashioned.

The management describes The Varnish as “more of a custom cocktail venue. Basically you tell them what you want or what kind of taste you have and they tailor a drink to your specifications.”

HERE YOU'LL FIND THE CLASSICS, SUCH AS FLORADORA, AVIATION AND OLD FASHIONED

#22





#23

23 THE TIPPLING CLUB

8d Dempsey Road
Singapore 249672
tipplingclub.com



The Tippling Club menu features classics as well as new drinks from the cocktail lab

The Tippling Club came into being when Der Raum's Matthew Bax and chef Ryan Clift teamed up with Spa Esprit Group's Cynthia Chua to create a drinking and dining experience. That was in 2008.

Today, Bax is no longer at the establishment but the cocktail and culinary adventure continues and the Tippling Club's cocktail menu features classics as well as new drinks from the cocktail lab.

Try a Fake Blonde: Siembra Azul reposado tequila, ginger, pressed lime and beer – "a tribute to the classic blonde ale".

If you're not sure what to drink, the menu also offers a flavour guide called Target Practice. The grid shows cocktails that feature on the menu, in either a sweet, sour, spice or dry flavour zone. Half way between Spice and Dry you'll find Fuck the Subprime: lemon crusta, champagne, Tippling Club kummel and orange bitters. All yours for \$35.



Shutterstock/PL Designs

This venue has been turning out cocktails for more than a decade – not bad going, especially considering the current financial climate. It is the daddy of the Milk & Honeys, opening in 2000. Its London namesake opened a couple of years later, in 2002.

'Speakeasy' is the buzzword here so you can only gain entrance by referral and you have to make an appointment. If you're a member of the London venue, access is easy.

#24

It's on Manhattan's Lower East Side too, so there's no shortage of great bars and music venues in the vicinity.

Milk & Honey New York is the work of well-known New York bar keep Sasha Petraske and cocktails are king. Bartenders who pass through Milk & Honey's employment reap the rewards in their future careers.

The fact that the bar has dropped so much this year could simply be because so many new venues have sprung up.

24 MILK & HONEY

134 Eldridge Street
New York, US
mlkhny.com



'Speakeasy' is the buzzword. You can only gain entry by referral and you have to make an appointment

#25

With speakeasy-style bars clearly flavour of the year – as reflected by the preponderance of such in this year's top 50 – it comes as no surprise to see Ocho 7 Ocho, as it's called, on the list. 878 is the bar's number on the street.

The *Time Out Insiders' Guide to Buenos Aires 2010* says of the venue: "Ring the bell at the discreet, unmarked door of this thoroughly good bar, and you'll be shown into a slick, low-lit space..."

The bar even gets a mention in UK Sunday newspaper *The Observer*. In a feature called 'Let us take you to a secret bar we know', Ocho 7 Ocho is described as a bar in a former textiles factory with a chic interior and exposed brickwork. **50**

25 878

Thames 878, Buenos Aires
Argentina
878bar.com.ar



Given the leaning towards speakeasy-style bars in this year's list, it comes as no surprise to see 878 here



The drinks menu changes with what's in season and the bar also offers a tasting menu

#26

26 DER RAUM

438 Church Street, Richmond
Melbourne, Australia
derraum.com.au



In the words of owner/executive bartender Matthew Bax: "Der Raum is designed to act as a shelter from a world of fast-paced, pre-mixed, artificial-tasting drinks. These values, of course, demand much more time, love and money, but we think you'll appreciate the difference on your next visit."

The bar is now a decade old and, to truly enjoy the whole experience, it seems as though a \$250-a-year membership is a good idea. You get your own swipe card to access the venue when it's open, there's no vetting process and Der Raum says it's about quality over quantity and not a form of elitism.

The drinks menu changes with what's in season and the bar also offers a tasting menu.

All of the paintings and drawings in Der Raum are the work of Matthew Bax, who is also an artist. His work has been exhibited across the world. If you're interested in his arty side, visit matthewbax.com. **50**

THE BAR IS NOW A DECADE OLD AND, TO TRULY ENJOY THE EXPERIENCE, A \$250-A-YEAR MEMBERSHIP IS A GOOD IDEA

27 CALLOOH CALLAY

65 Rivington Street
Shoreditch, London UK
calloohcallaybar.com



The words 'callooh' and 'callay' appear in Lewis Carroll's bonkers *Jabberwocky* poem. "And, hast thou slain the Jabberwock? Come to my arms, my beamish boy! O frabjous day! Callooh! Callay!" He chortled in his joy."

See? Bonkers. So it's no surprise that the bar is a bit bonkers, too. And if you're a member (it's free), you can enter a 'secret' bar through a wardrobe door called Jubjub (the bar, not the wardrobe) – another nod to the nonsense poem. Jubjub hosts guest bartenders and, at the time of going to press, Ian McIntyre was behind the stick. On McIntyre's menu was the Groundskeeper: Chivas Regal 12 Year Old, Kammerling's ginseng spirit and byrrh. With inspiration from *The Simpsons* character groundskeeper Willie, "Scottish, ginger and bitter".

If you're not part of the club, you can still enjoy a raft of cocktails that won't completely blow the budget. We like the sound of a Deadly Sin (Woodford Reserve bourbon with Martini Rosso, Luxardo maraschino and Regan's bitters).

Callooh Callay is in a very trendy part of London so there are heaps of other great bars within walking distance. **50**

If you're not part of the club you can still enjoy a raft of cocktails that won't completely blow the budget



#27

The original Clover Club was set up in 1882 by a group of journalists who met once a month

28 CLOVER CLUB

210 Smith Street, Brooklyn
New York, US
cloverclubny.com



The history of this place is fascinating. The original Clover Club was set up in 1882 by a group of journalists. They met once a month to eat, drink and talk and invited guest speakers – celebrities of the era and the like – to address the club. The speakers were heckled mercilessly and if they were pompous they got it even worse. They came anyway and the merriment carried on until the 1920s. "While we live we live in clover; when we die, we die all over."

The bar is the work of Flatiron Lounge's Julie Reiner and she opened the current incarnation of the Clover Club in 2008.

If you're there with a group of friends, go for a punch (serves four to six). Try a Punch de Grace Punch: gin, Lillet Blonde, elderflower liqueur, pineapple, lemon, Benedictine (\$46). The venue also offers a brunch cocktail menu, served from 10.30am-4pm on Saturdays and Sundays. **50**

#28





29 DOOR 74

Reguliersdwarsstraat 74
Amsterdam, Netherlands
door74.nl



Door 74 opened in 2008 to an abundance of critical acclaim, largely due to its founder's industry standing

As you may've gathered from bars with a door number or a street as their name, this is a speakeasy, accessed by phoning the number on the website and booking a slot. Door 74 opened in 2008 to an abundance of critical acclaim, largely due to founding partner Philip Duff's standing in the industry. Duff is described as a "globetrotting cocktail guru, bar trainer, writer and Amsterdam speakeasy founder". He used his wealth of knowledge as a brand ambassador or consultant

#29

for the likes of Diageo, Anheuser-Busch InBev, Maxxium, Lucas Bols and Rémy-Cointreau to make Door 74 a must-visit bar.

Duff runs a bar and beverage consultancy called Liquid Solutions, which he started in 1999. He's no longer joint owner at Door 74 but we've no doubt his legacy lives on in the cocktails, the atmosphere and the well-trained staff. If you want to read Duff's parting blog, *Seven Things Being a Bar Owner Taught Me*, visit his Scribd page. **50**

The tequila list on the website is some 300-strong and you can learn all about the spirit in the tequila section

30 TOMMY'S

5929 Geary Blvd
San Francisco, US
tommystequila.com



Tommy's claims to pour the "most extensive collection of 100% agave tequila outside of Mexico". The bar was founded in 1965 by Tommy Bermejo and his wife Elmy and, when it comes to tequila, pours only 100% agave tequila – the aim of the game is to "emphasise the significance of 100% agave in the creation of a superior tequila libation[s]..."

According to the website, Tommy's was the first place in the US to serve Herradura Silver as its house tequila. The tequila list on that same website is some 300-strong and if you're worried you might get your agave in a twist, you can learn all about the Mexican spirit in the Tequila 101 section.

Tommy's isn't just a bar. It's full name is Tommy's Mexican Restaurant and it serves Mexican and Yucatecan cuisine.

If you want to drink a Tommy's Margarita at home, you can buy Margarita mixes – or Tropical Mint Mojito mixes or even Tommy's Chipotle Bloody Mary mix at tommysmargarita.com. **50**

TOMMY'S ALSO SERVES MEXICAN AND YUCATECAN FOOD

#30

Thirty-one-Thirty-five

#32

31 FLORIDITA

Obispo No 557 Esq Monserrate
Old Havana, Havana, Cuba
Floridita-cuba.com

This bar is famous for its Daquiris and its association with a man who seemed to spend as much time drinking as he did writing – Ernest Hemingway. Floridita is a must-visit for tourists and cocktailiens.

32 CITY SPACE

Swissotel Krasnye Holmy
52 Kosmodamiansky Embankment
Moscow, Russia
Cityspacebar.com

City Space is on the top floor of the swanky Swissotel and offers a panoramic view of Moscow. The menu features classics such as the Pina Colada and the Raffles Singapore Sling as well as experimental sips that involve molecular mixology. Both the Summer Dew and the Midnight Rain feature 'molecular vanilla foam' and the Nano Mary is topped with honey and radish foam.

33 MATTERHORN

106 Cuba street, Wellington
New Zealand
matterhorn.co.nz

Matterhorn isn't just proud of its cocktails – the bar also offers 300 wines (70 by the glass) as well as a cigars and spirits menu. The cigars are given tasting notes like you'd expect to find for wine or whisky. The cocktail list is split into sections that include preprandial, classic, short & boozy and smokers' cocktails.

34 HIGH FIVE

4th Floor, 26 Polestar Building
7-2-14 Ginza, Tokyo
Former Star Bar big-hitter Hidetsugu Ueno opened High Five in 2008. Ueno

is an ambassador for the Japanese style of bartending and he can be found on the judging panel of bartending 'Oscars' Diageo's World Class competition.

35 LE LION

Rathausstraße 3, Hamburg, Germany
lelion.net

Le Lion is the work of top bartender Jörg Meyer. He and his team are often praised for their craftsmanship and attention to detail and, while the drinks aren't cheap, the skill of the bartenders and the atmosphere within make it worth the money.

Thirty-six – Forty

#40

36 LAB

12 Old Compton Street, London, UK
labbaruk.com

The artist formerly known as LAB, then Academy for a bit, is back to LAB. It opened in 1996 with drinks guru Douglas Ankrah in charge of the liquid and some say it marked the beginning of London's love affair with cocktail bars.

37 BOADAS

Tallers 1, Barcelona 08001
No website but you can call them on +34 933 189 592
Named after its founder, Miguel Boadas,

the bar was set up in 1933. As you'd expect from someone who was tending bar in 1933, Boadas is no longer with us but the bar retains its original character. 2011 sees three Catalan bars in the list – and if the World's 50 Best Restaurants list is anything to go by, the Catalans are cooking with gas.

38 DUTCH KILLS

27-24 Jackson Avenue
Long Island City, NY
dutchkillsbar.com
This bar is the work of New York cocktail supremo Sasha Petraske, who you may

know from other famous bars like Milk & Honey and Little Branch. Unlike its Manhattan-based brothers and sisters, Dutch Kills is in Queens and the website features no fewer than 10 suggestions for directions and transport.

39 WORSHIP STREET WHISTLING SHOP

63 Worship Street, London, UK
whistlingshop.com
The bar opened earlier this year and has already won critical acclaim as the *Time Out* Eating & Drinking Awards' best new bar. The service is terrific and the

cocktails even better. Expect to see this place move up the list next year.

40 BAR AGRICOLE

335 Eleventh Street
San Francisco, US
baragricole.com

Bartenders Thad Vogler and Eric Johnson are behind the stick and the bar features a dinner and a Sunday brunch drinks menu. For brunch, think Milk Punch and Blood and Sand. Dinner cocktails feature a heady mix of agricole, rum, whisky and gin-based drinks that scream craftsmanship.



Forty-one – Forty-five

#41

41 PAPA DOBLE

Montpellier, France
6 Rue du Petit Scel
papadoble.fr

Papa Doble opened its doors in July 2009 and prides itself on quality cocktails, attentive service and good music. Everyone's favourite historical imbibor, Ernest Hemingway, also makes an appearance here and the cocktail menu offers Hemingway Savouries, including the Hemingway Special, made with Appleton white rum, lime, grapefruit and maraschino liqueur. Papa Doble is owned by Julien Escot, who was *Drinks International's* bartender of the year in 2004.

42 QUO VADIS

26-29 Dean Street, London, UK
quovadissoho.co.uk

This establishment describes itself as "Soho's most characterful British eating and drinking emporium". The private members club promises to be "the last word in service" and, while membership is limited, the venue insists it is unrestricted by age, beliefs and hobbies. The bar also hosts a champagne and oyster hour from 5.30pm-6.30pm, six days a week. You can get dishes of half a dozen oysters and glasses of champagne at £5 each.

43 LOUNGE BOHEMIA

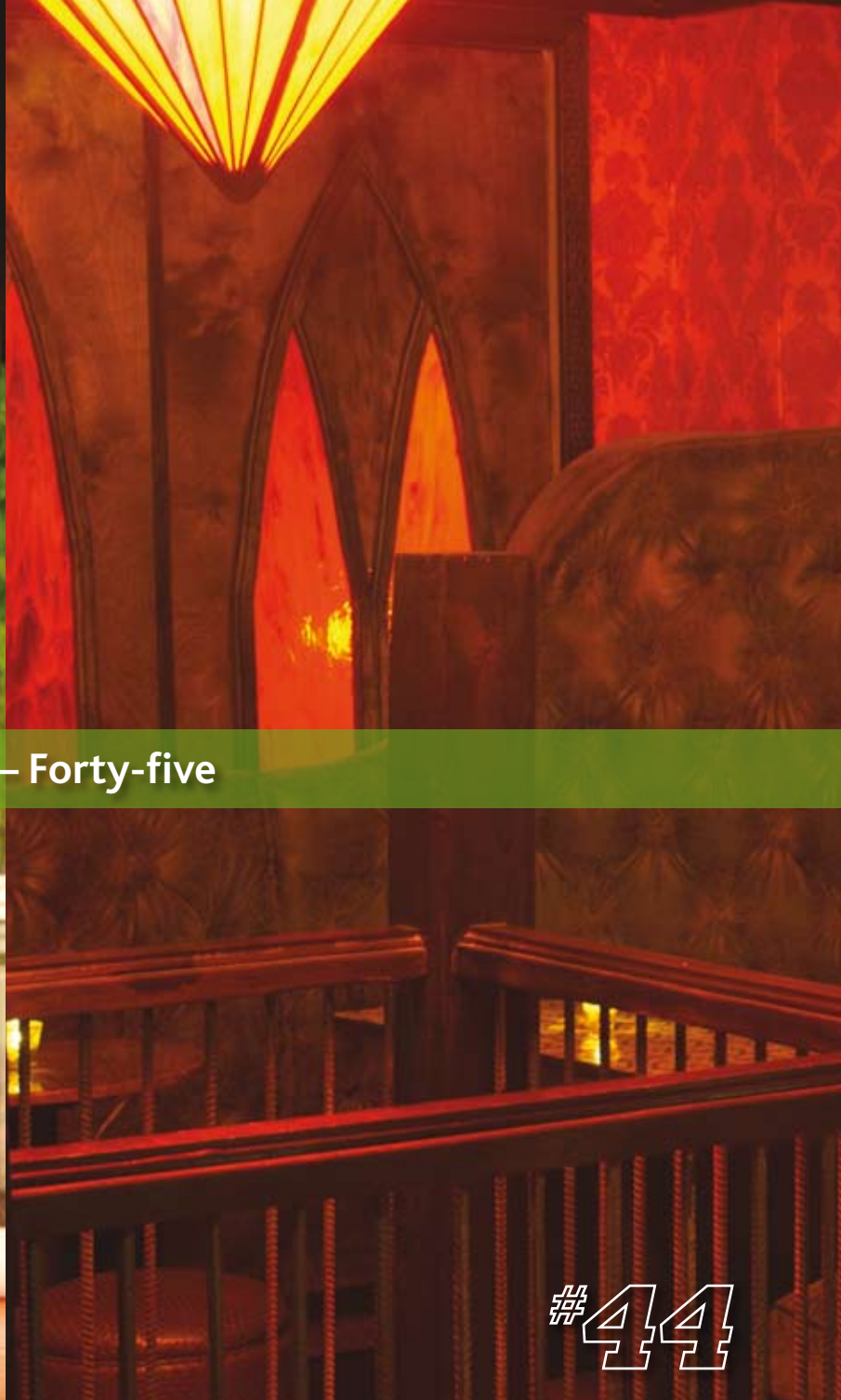
1E Great Eastern Street, London
loungebohemia.com

You have to book an appointment to drink here. Go to the website for the mobile number. The number belongs to Czech bartender Paul Tvaroh and the entrance is not obvious. Look for a kebab shop and some old Czech newspaper.

44 MAYAHUEL

304 East 6th Street, New York
mayahuelny.com

What is a Mayahuel, I hear you ask. Well, it's more of a who – she is the agave goddess. Which is a good cue as to what



#44

kind of establishment Mayahuel is – it's a Mexican joint. The intro on the website reads: "Within our venerable walls sip smooth, luxurious tequila or deep, smoky mescal and revel in the purity of Mayahuel's own offerings."

45 MUTIS

438 Avenida Diagonal, Barcelona

The Catalans in the *Drinks International* office (there are three of them) say 'Mutis' means shut up, mute, be quiet, don't speak. So, it's safe to say Mutis is a speakeasy. Heck, it doesn't even have a website. It is dubbed "the restaurant that does not exist".

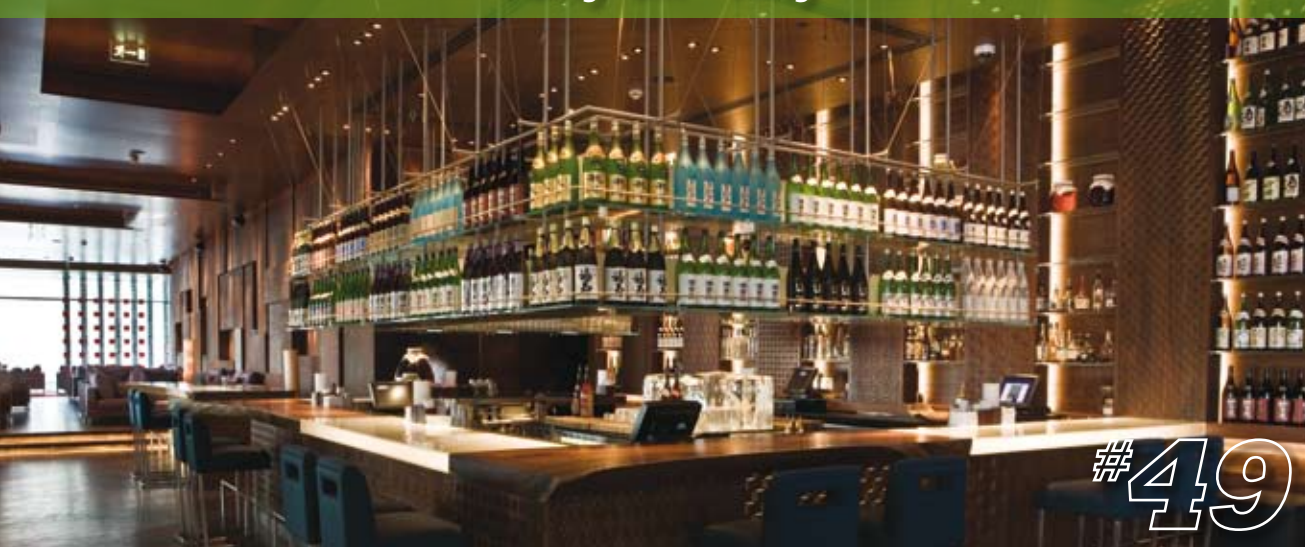


#46



#48

Forty-six – Fifty



#49

46 RUBY

Nybrogade 10, Copenhagen, Denmark
rby.dk

"Every season we combine some of our favourite spirits with the fruits and flavours of the moment to produce a handful of seasonal cocktails." That's Ruby's introduction to its cocktail list. Autumn's menu features roasted hazelnuts, plum jam, apple brandy and maple syrup.

47 RULES

35 Maiden Lane
Covent Garden, London, UK
rules.co.uk

This bar is a London institution inside another London institution. Rules is the oldest restaurant in town and the bar is said to be in what was once the private dining room of King Edward VII – reputedly where

he wined and dined his mistresses. Now though, bar manager Brian Silva rules the roost. Drinks are as classic as the setting.

48 HEMINGWAY BAR

15 Place Vendome, Paris, France
ritzparis.com

This is one of the great classic bars and a great place to visit if you're on a romantic break in the capital of, well, romance. But it is the Ritz so don't expect a cheap round. Head bartender Colin Field has been taking care of drinks at the Hemingway since 1994. Ask for a Serendipity and enjoy a very fortunate discovery.

49 ZUMA

Gate Village 06, DIFC, Dubai
zumarestaurant.com

Part of the global Japanese restaurant chain,

Zuma's bar and lounge in Dubai includes a sake bar and Asia-influenced cocktails, including the South East Asian Cooler (bison grass vodka, passion fruit, mint, cinnamon and pressed apple juice). The bar – and restaurant – are located in the financial district of the city.

50 STAR BAR

Sankosha building B1F
1-5-13 Ginza, Tokyo
starbar.jp

Japanese bar guru Hidetsugu Ueno made his diamond ice-carving famous at Star Bar, where he became manager and head bartender in 2000. Ueno now operates High Five, also in Ginza, but, according to Star Bar's website, the ice still shines 'mysteriously' and this bar is not to be missed if you make it to Tokyo.

TOP 50 BARS

- 1 PDT
- 2 Connaught
- 3 Artesian
- 4 Death & Co
- 5 Milk & Honey London
- 6 American Bar at the Savoy
- 7 69 Colebrooke Row
- 8 Drink
- 9 Harry's New York Bar
- 10 Black Pearl
- 11 Pegu Club
- 12 Dry Martini Bar
- 13 Eau De Vie
- 14 Bramble
- 15 Employees Only
- 16 La Capilla Bar
- 17 Merchant Hotel
- 18 Nightjar
- 19 Smuggler's Cove
- 20 Buddha Bar, Paris
- 21 Skyview Bar
- 22 The Varnish
- 23 Tippling Club
- 24 Milk & Honey, New York
- 25 878 Bar
- 26 Der Raum
- 27 Callooh Callay
- 28 Clover Club
- 29 Door 74
- 30 Tommy's
- 31 Floridita
- 32 City Space
- 33 Matterhorn
- 34 High Five Bar
- 35 Le Lion
- 36 LAB
- 37 Boadas
- 38 Dutch Kills
- 39 Worship St Whistling Shop
- 40 Bar Agricole
- 41 Papa Doble
- 42 Quo Vadis
- 43 Lounge Bohemia
- 44 Mayahuel
- 45 Mutis
- 46 Ruby
- 47 Rules
- 48 Hemingway Bar
- 49 Zuma, Dubai
- 50 Star Bar

The next 50

Here Lucy Britner takes a look at a handful of some of the other 250 or so bars that were mentioned by our voters. These bars all feature in the list from 51-100

ANVIL

1424 Westheimer Road, Houston, US
anvilhouston.com

Anvil's cocktail menu is pretty cool but this bar also prides itself on its beer selection. The bar's website says: "Our menu consists of our modest food options, house cocktails, a list of constantly changing classic cocktails, wine and a fairly awesome draft and bottled beer repertoire, if we do say so ourselves."

On the cocktail menu, we like the sound of Tin Pan Alley: hazelnut-infused bourbon, lime and orgeat. On the beer menu, we'd go for a pint of St Arnold Lawnmower – for the name alone.

PORTOBELLO STAR

171 Portobello Road, London, UK
portobellostarbar.co.uk

The Portobello Star opened in 2008 and is the work of Jake Burger, the man behind another great bar – Jakes Bar in northern UK city Leeds. Burger has embraced life in London and, to celebrate the capital's association with gin, has even set up the Ginstitute museum. It's on the floor above the Portobello Star bar and is described as "a small recreation of a Victorian gin palace bar". Burger is also making his own spirit. The Still Room is on the top floor of the building and is said to be London's smallest working copper pot gin distillery.

Visitors can taste and blend single botanical distillates and create their own gin, for a fee. This is a recent addition and, once the news circulates, we expect to see the Portobello Star – or even its Ginstitute – rise up the ranks.

CONSERVATORY

Ararat Park Hyatt
 4 Neglinnaya Street, Moscow, Russia
moscow.park.hyatt.com

Voters seem to be fans of views when it comes to Moscow bars. Like City Space at number 32, Conservatory is known for the vista. As you sip your Rhubarb Martini (Russian Standard Original, lemon juice, sugar syrup, strawberry and rhubarb) and enjoy a snack – maybe even caviar – you can look at Moscow's famous Red Square.

ZETA BAR

Hilton Hotel, Level 4, 488 George Street, Sydney, Australia
Zetabar.com.au

A raft of bar openings seems to have turned the heads of the voters this year and Zeta very narrowly missed out on the top 50. But the bar is still going strong and is a favourite with celebs and beautiful people. Consultant mixologist Grant Collins is a titan of the cocktail world and one of Australia's most respected tenders. The Smoked Bacon & Maple Syrup Manhattan plays homage to bar number one PDT's Old Fashioned.

APOTHEKE

9 Doyers Street, New York, US
Apothekenyc.com

All cocktails at this venue are prepared with local and organic produce from 'greenmarkets'. Herbs are gathered from the rooftop garden and the bar says it has a strict "farm to bar" ideology. We like the sound of Root of the Earth – house-made beet-cognac reduction, rum, vanilla essence, agave nectar and lime.

The Academy

Camper English profiles some of the experts invited to vote in this year's poll. On page 54, you'll find a full list of those – known as The Academy – who offered their opinion. The final top 50 was helped along by votes from 100 bars that featured in or voted for last year's list

HELMUT ADAM, BERLIN, GERMANY

Adam worked as a bartender and bar manager in London, Zurich, Vienna and Berlin. In 2003 he started *Mixology: Magazine of Bar Culture*, a trade magazine for Germany, Austria and Switzerland. He also helps run Bar Convent Berlin. He is one of the contributors to encyclopedia *Cocktailian*, which is currently only available in German.

GAZ REGAN, NEW YORK

The writer and bartender formerly known as Gary Regan started working as a bartender when he was just 14 years old in his native Britain. After moving to New York in 1973, he continued bartending at a variety of venues for two decades in Manhattan. His first book, *The Bartender's Bible*, was published in 1991. Since then he has authored or co-authored *The Book of Bourbon*, *The Bourbon Companion*, *New Classic Cocktails*, *The Martini Companion*, *The Joy of Mixology*, *The Bartender's Gin Compendium*, and the *Annual Manual for Bartenders*.

CHARLOTTE VOISEY, SAN FRANCISCO

Long-time Hendrick's gin brand ambassador Voisey now looks after the entire William Grant & Sons spirits portfolio and brand ambassador team as the company mixologist.

JACOB BRIARS, SAN FRANCISCO

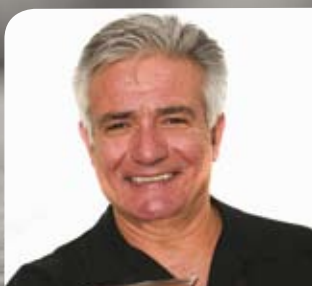
Native New Zealander Briars became the bar manager at Matterhorn before becoming the 42 Below 'vodka professor'. From 2011, Briars has undertaken the role of global brand director at Leblon cachaça.



Ann Tuennerman



Gaz Regan



Dale DeGroff

DALE DEGROFF, NEW YORK

Also known as King Cocktail, Dale DeGroff is often credited with kickstarting the cocktail renaissance we're enjoying today with his work creating gourmet and classic cocktails with fresh ingredients at New York's famous Rainbow Room in the late 1980s. DeGroff is the author of *The Craft of the Cocktail* and a partner in the Beverage Alcohol Resource – a training and credentialing programme in distilled spirits and mixology. He is also the founding president of the Museum of the American Cocktail, an exhibit of 200 years of the American cocktail.

KURT SCHLECHTER, SOUTH AFRICA

Schlechter is one of South Africa's top bartenders. He co-founded South Africa's largest bar school, The Bartenders Workshop, in 1998, and helped open the LAB Capetown in 2001.

MATHIN LUNDGREN, SWEDEN

Lundgren is the bar manager of the award-winning bars Kåken and 1900 in Stockholm, Sweden.

ANN TUENNERMAN, NEW ORLEANS

Tuennerman is the founder and executive director of Tales of the Cocktail, a week-long industry and consumer cocktail festival held annually in New Orleans. Tales hosts the world's foremost experts on everything alcohol for seminars, pairing dinners, and parties.

MYFFY RIGBY, SYDNEY, AUSTRALIA

Rigby is the food and drink editor of *Time Out Sydney* magazine and chief critic of the annual *Time Out Sydney Bar Guide*.

Emmy



Hidetugu Ueno



Mathin Lundgren

ALEXANDRE GABRIEL, FRANCE

Gabriel is owner of Cognac Ferrand. He also produces Citadelle gin, the Plantation rum range of island rums finished in cognac casks, and Mathilde liqueurs, a collection of all-natural fruit infusion liqueurs. Recently Gabriel, with help from historian David Wondrich, launched 1840 Ferrand, developed to taste like the cognacs of its era.

EBEN FREEMAN, NEW YORK

Eben Freeman is widely credited with leading the molecular mixology movement in the US at the bar Tailor in Manhattan where he became famous for Smoked Coke and fat-washed cocktails. Freeman also possesses a thorough understanding of the classics, as seen in his Emmy-nominated series of bartending tutorials on Epicurious.com. Freeman is currently working with Michelin-starred chef Michael White in New York at the Altamarea group of restaurants.

MAX LA ROCCA, BARCELONA, SPAIN

La Rocca has worked as a bartender and bar manager in some of the world's finest establishments, including Claridge's in London, the Stravinskij Bar at the Hotel De Russie in Rome, the Sheen Falls Lodge Relais & Chateaux in Ireland, and the Mandarin Oriental in Barcelona. He is currently the bar supervisor at Ohla Hotel's Boutique Bar in Barcelona.

JIM MEEHAN, NEW YORK

Meehan is a New York City-based bar operator, consultant and writer. He is currently a managing partner of number one bar PDT and you can read more about him on page 56.

ERIC SEED, MINNESOTA

Eric Seed is the principal and owner of Haus Alpenz, a Minneapolis-based purveyor of speciality spirits and wines for the US market. In the cocktail world, Seed is best known for tracking down obscure spirits mentioned in classic drink recipe books, often convincing distillers to recreate extinct cocktail ingredients. For this he earned the nickname The Indiana Jones of Lost Spirits.

HIDETSUGU UENO, TOKYO, JAPAN

From Ginza in Tokyo, Japan, 'Ueno-san' is one of the leaders of Japanese bartending. He became head bartender and manager of the famous Star Bar Ginza in 2000. It was here where he entertained the rich and famous with his now-infamous diamond ice carving. His own venue, Bar High Five, opened in 2008 in Ginza.

JOHN GAKURU, LOS ANGELES

Following a successful career at venues including Southampton's Orange Rooms and aboard Princess Cruises, Gakuru was appointed general manager at LAB in London in 2001. Gakuru founded event and drinks consultancy Bartotal and was Sagitba brand ambassador from 2005 until 2011.

ANGUS WINCHESTER, GLOBETROTTER

Winchester's current client roster is dominated by the House Of Tanqueray for which he acts as global ambassador, but he is also a vodka professor, the founder of The Rum Club in the UK and Australia, a malt advocate and a travelling mixologist.

JEFF 'BEACHBUM' BERRY, NORTH CAROLINA

One of America's *Imbibe* magazine's 25 Most Influential Cocktail Personalities of the Past Century, Berry is the author of five books on vintage Tiki drinks and cuisine. He has featured in countless publications and co-created Tiki+ for iPhone and iPad. Berry serves on the advisory board of the Museum Of The American Cocktail.

STANISLAV VADRNA, PARIS, FRANCE AND BRATISLAVA

A firm believer in serving the guest foremost, Vadrna's lifelong mission is to rejuvenate the professional bartender's status in the realm of hospitality. To that end, he is working to redefine global bar industry standards in line with the Japanese philosophy of "ichi-go ichi-e," or "one lifetime, one meeting". He is the founder of Analog Bartending Institute.

PHILIP DUFF, AMSTERDAM

After more than a decade bartending in his native Dublin, followed by London, New York, the Cayman Islands, Rotterdam, and the Hague, Duff changed gears to become a brand ambassador and consultant. He and his firm, Liquid Solutions, have trained about 17,000 people in 60-odd countries.

STEVEN OLSON, NEW YORK

Wine and spirits consultant for *Bon Appetit* magazine, Olson teaches, lectures and writes all over the world about wine, beer, spirits, sake, and virtually any other beverage under the sun. He is also a partner of Beverage Alcohol Resource.

WAYNE CURTIS, NEW ORLEANS

Curtis is the author of *And a Bottle of Rum: A History of the New World in Ten Cocktails* (2006). He's also written about spirits for many other publications, including *Men's Journal*, *ForbesLife*, the *New York Times*, and *Liquor.com*.

DAVID CORDOBA, LONDON

Cordoba is one of the leading bartenders to emerge from Latin America and holds the enviable job of Bacardi global brand ambassador.

STEPHAN BERG, MUNICH, GERMANY

In 2006, Berg founded the Bitters Blog, Germany's first weblog fully dedicated to cocktails, mixed drinks, and the craft of bartending. Around the same time, along with Alexander Hauck, he founded The Bitter Truth, a series of artisanal bitters.

PHIL BAYLY, SYDNEY, AUSTRALIA

Tequila expert Bayly has been in the booze industry for 31 years, beginning in Amsterdam with Café Pacifico. He is founder and managing director of Café Pacifico Sydney and Tequilaworld.com.au.

Jeff Berry

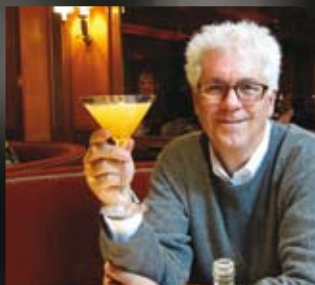


Oliver König

Phil Duff



Wayne Curtis



Thomas Kuuttanen



THOMAS KUUTTANEN, SWEDEN

Kuuttanen is master blender and founder of Purity Vodka. He has created a number of spirits including vodka, whisky, gin, bitter, liqueurs and aquavit. The Swedish native is one of Scandinavia's most prominent spirit educators.

GEORGE NEMEC, SHANGHAI

Originally from the Czech Republic, Nemeš spent nearly eight years of bartending and bar management in Australia. In 2009, he left for Shanghai, where he helped launch Gosney & Kallman's Chinatown. He is currently a brand ambassador for Becherovka, a spirit from his native land.

DMITRY SOKOLOV, MOSCOW

After working in several bars and winning a few cocktail contests, Sokolov opened what he calls Moscow's first cocktail bar, Help, in 2003. Since then the Sokolov team has created seven more projects: Tema, Booze Bub, Tiki, Free Bar, Dream, All-Time and Aloha.

JIMMY BARRAT DE CECCO, DUBAI

Barrat De Cecco is bar manager at Zuma Dubai of the Zuma group of Japanese restaurants. He has travelled to other Zuma locations, including Miami and Lebanon, to open new branches.

ANTONIO LAI, HONG KONG

Lai is a consultant at the One Bar Solution Company and manages one of the most comprehensive molecular mixology menus available in Hong Kong at FINDS bar & restaurant. His first book, *Multisensory Mixology*, was released in April.

SIMON FORD, NEW YORK

Ford is director of brand education and trade outreach for Pernod Ricard USA.

SOPHIE DECOBEQ, MEXICO

Decobeq distills her own tequila, Calle 23, which has won several awards. She can be found promoting the brand at bar shows and in bars around the world.

DANIEL ESTREMADOYRO, ARGENTINA

Formerly a mixology trainer for culinary and bartending schools, Estremadoyro co-owns Cocktail Inc bartending school in Chile, Mexico, and Argentina.

MATTHEW BAX, MELBOURNE, AUSTRALIA

Bax has two jobs that occasionally intersect. One is as a rising star of the Australian and European arts scenes, where he's been painting commercially since 1999. The other is as owner and head bartender with Melbourne's famed Der Raum bar, and as the creator of Singapore's Tippling Club and of the soon-to-be launched Bar Americano in Melbourne.

CHESTERFIELD BROWNE, BARBADOS

Browne joined Mount Gay Distilleries in 1995 as bartender at the visitors' centre. Today he is the brand's international ambassador and mixologist.

TONY ABOU-GANIM, LAS VEGAS

Abou-Ganim bartended at several top venues in San Francisco in the 1990s, eventually helping open Harry Denton's Starlight Room, an iconic cocktail bar to this day. He is author of *The Modern Mixologist: Contemporary Classic Cocktails*.

CAMPER ENGLISH, SAN FRANCISCO

In addition to his website *Alcademics.com*, writer/journalist English contributes to dozens of publications. He is one of the world's best-travelled spirits writers.

MAX WARNER, GLOBETROTTER

Warner is an international brand ambassador for Chivas whisky and Plymouth gin. He joined Chivas Brothers in 2004 as the Chivas Regal brand ambassador, previously working for 12 years across all sectors of the hospitality industry.

DAVID WONDRIK, NEW YORK

Wondrich is the world's foremost expert on the history of the American cocktail. He is *Esquire* magazine's drinks correspondent, cocktail columnist for *Imbibe* (US) and the *Whisky Advocate*. He is a founding member of the Museum of the American Cocktail.

SALVATORE CALABRESE, UK

Calabrese (aka The Maestro) is one of the world's leading bartenders whose performance arena was Salvatore at Fifty in London. His latest venture is Salvatore at the Playbox Club, London.

ALEX KRATENA, LONDON

Originally from the Czech Republic, Kratena has worked in establishments everywhere from New York to Tokyo, from a cyber trance club to Michelin starred restaurant to five-star hotels. He is the head bartender of multi-award-winning Artesian bar in The Langham Hotel, London.

IAN BURRELL, LONDON

Burrell is the founder of UK RumFest. He was the first rum ambassador in the UK, working for J Wray & Nephew creating drinks and educating bartenders. He is now a global rum ambassador.

TOMAS ESTES, OREGON

Estes has opened many bars and restaurants in six countries under two brand names, Café Pacifico and La Perla Bar. He contributes to many print publications. The Mexican National Tequila Chamber has recognised him as its ambassador several times. In 2008 Tomas launched his own brand of tequila, Ocho.



Chesterfield Browne



Salvatore Calabrese



Toby Abou Ganim

Tim Turner Studio

THE VOTERS

Philip Duff, Amsterdam
Linden Pride, Asia/Australia
Phillip Bayly, Australia
Myffanwy Rigby, Australia
Stanislav Vadrna, Bratislava/Paris
George Nemec, China
Antonio Lai, China
Jimmy Barrat De Cecco, Dubai
Alexandre Gabriel, France
Helmut Adam, Germany
Stephan Berg, Germany
Hidetsugu Ueno, Japan
Kurt Schlechter, South Africa
Max La Rocca, Spain
Mathin Lundgren, Sweden
Thomas Kuuttannen, Sweden
David Cordoba, UK
John Gakuru, UK
Angus Winchester
Gaz Regan, US
Jacques Bezuidenhout, US
Ann Tuennerman, US
Dale DeGroff, US
Doug Frost, US
Ed Hamilton, US
Eric Seed, US
Francesco LaFranconi, US
Martin Cate, US

Jenny Adams, US
Jim Meehan, US
Steve Olson, US
Wayne Curtis, US
Eben Freeman, US
Jacob Briars, New Zealand
Charlotte Voisey, US/UK
Michael Silvers, Australia
Sophie Decobecq, Mexico
Daniel Estremadoyro, Argentina
Matthew Bax, Australia
Chesterfield Browne, Barbados
Dmitry Sokolov, Russia
Simon Ford, US
Jeff "Beachbum" Berry, US
Kathy Casey, US
Tony Abou-Ganim, US
Camper English, US
Barrie Wilson, Scotland
Rob Rademaker, Amsterdam
Gaston Regnier, Argentina
Kim McDiarmid, Australia
Jamaal Bowen, Barbados
Marcus King, Dubai
Gianluigi Bosco, Italy
Josue Merced-Reyes, Puerto Rico
Thomas Aske, UK
Luca Cordiglieri, UK

George Grant, UK
Andy Pearson, UK
Salvatore Calabrese, UK
Illy Jaffar, UK
Alex Kratena, UK
Max Warner
Ian Burrell, UK
Jamie Stephenson, UK
Juan Carlos Baucher, Argentina
Alex Kammerling, UK
David Wondrich, US
Colin Asare-Appiah, US
Brian Van Flandern, US
Tomas Estes, US
Andy Ives, UK
Dre Masso, UK
Eric Yu, UK
Riki Carter, NZ
Alex Turner, UK
Ezio Falconi, Italy
Mariano Ramirez, Argentina
Jamie Hughes, New Zealand
Lucy Britner, UK
David Hobbs, Sydney
Tom Sandham, UK
Dave Broom, UK
Jared Brown, UK

Looking after

CRIF ★ DOGS

Pabst

r number one

Lucy Britner catches up with Jim Meehan, co-founder of winning bar PDT, to talk bars, drinks – and licensing loopholes

What makes a great bar?

I believe that beauty is in the eye of the beholder, so it's tough to make any universal claims to greatness. For me, the staff are the heart and soul of a bar: each member, from porter to bartender, has important responsibilities. A chain is only as strong as its weakest link. Often, the way the staff treat the customers has a lot to do with the way they are managed, which is a direct reflection of the owner's behaviour. Concept, décor, food, drink, music and location ultimately boil down to a matter of taste. Great bars, regardless of those aspects, evolve with time to anticipate the needs of their guests.

What makes a great bartender?

Great bartenders anticipate the needs of their customers and are deeply satisfied by serving them. They are knowledgeable about all the products they sell, approachable, level headed, considerate of their co-workers and employers, efficient, tidy, diplomatic, charismatic, honest, stylish and well-groomed – among other positive traits. Once again, beauty is in the eye of the beholder and there are many different styles of bars to tend. In most cases, bartenders must specialise in their specific concept (club, hotel, pub, mixology or restaurant) and there are very few who can work at the highest level across multiple disciplines.

Where did you get the idea for PDT?

PDT was my partner Brian Shebairo's idea. He opened Crif Dogs in 2001 and was able to secure the neighbouring space (in the same building) in 2007, just as the East Village community board stopped granting full liquor licences to new bars. His existing licence at Crif Dogs was not being capitalised upon, so he cut a hole in the wall to unify the two spaces via a phone booth (instead of a separate street entrance) to exploit a loophole in the law. He brought me in as a consultant in 2007 (when I was still at Gramercy Tavern and Pegu Club) to hire and manage the staff and run the beverage programme. I added bartending to that list three months later when I left my other jobs, and pulled myself off the bar a couple years ago to focus on managing the place. Things such as the reservation policy, beverage focus and service style are of my doing, but the phone booth was all Brian.

If you could start over with the bar – would you do anything differently?

I have very few regrets in life because I view my mistakes as opportunities to learn. I've made a lot of mistakes since we opened: some I'd like back, but most have led to me becoming a better operator. Either way, I think great bars push the envelope and when you do that, you miss the mark from time to time. The only thing worse than failing is not trying.

Any plans for new ventures?

After watching friends and former employers open new restaurants every other year and seeing the stress it causes them personally and professionally, I have to say that I'm quite satisfied with running one little bar and devoting my focus to it. I think you need to build a foundation to grow. After almost five years at PDT, I'm proud to say I have people working for me who are capable of taking over the reins. I suppose that means that if I wanted, I could start working on a new venture, but I've got a book to promote first.



What advice would you give bartenders looking to open their own bars?

That bar and restaurant operators are really in the real estate business: they just don't realise it until it's too late. Most operators gamble on opening in an up-and-coming neighbourhood to secure a rent they can afford. If the restaurant or bar makes it through the lease period, most landlords typically raise the rent considerably. Great bars and restaurants help improve neighbourhoods, raising rent prices, which makes landowners more money. For this reason, a real estate deal or a lengthy lease should be sought from the beginning to avoid being taken advantage of.

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Continued from p57

Who are your biggest influences?

My parents and family, my coworkers and partner, other great bartenders all over the world and hip-hop pioneers in America such as Jay Z and Sean Combs. I look at how rap music evolved into an all-encompassing culture that expresses itself through music, clothing, wine, food and spirits, dance, visual art and attitude. I think bartenders have a lot to learn from entrepreneurs in other fields of the entertainment industry.

What do think of the bar scene in New York? How has it changed? Are all changes for the better?

I think New York City is the cocktail capital of the world. Bars such as Angel's Share and Milk & Honey birthed the Flatiron Lounge and Employees Only, which led to Pegu Club and Little Branch and from there the number of great bars has grown exponentially. I think the trend towards more casual lounges that serve unimpeachable cocktails amid fine dining's adoption of cocktails has further diversified the city's portfolio.

Do you have a favourite city to drink in, other than New York?

I love San Francisco. New American cooking was established here, wine country is nearby, craft American brewing was revolutionised here, many of the country's best coffee roasters are here, and cocktail culture is second only to New

York, principally in size. Most of the top bartenders in San Francisco are in their 30s (versus early 20s in most other cities) and for this reason things are less trendy and more grounded.

What are your favourite cocktails to make and to drink?

I like working with all spirits. I don't drink much vodka and tend not to request it, but I'm always willing to try something new. As far as making drinks or having them served to me, I tend to evaluate a cocktail as a conversation between the bartender and the guest. My favorite drinks are often not technically perfect – they are the ones made by bartenders with the most earnest desire to please my tastes. At home, I don't make myself drinks, I'll typically enjoy a spirit neat with a beer back.

What have been the biggest challenges in your career so far?

I believe the world to be a land of opportunity. At the end of the day, the

biggest challenge has been managing myself. Remaining positive, cultivating trust, having faith that hard work will pay off, treating others with respect and learning how to motivate myself and others are life-long challenges I face on a daily basis. I am a passionate person and my zeal can manifest itself constructively and destructively. As I've become more disciplined and successful because of it, balance has become the biggest challenge for me. I tend to focus on my work and let other obligations lag behind. I'm a work in progress.

Where do you see yourself in 10 years' time?

To be honest, 10 years ago, I never would have dreamed of accomplishing what I have at age 35. I'm not satisfied, but I've achieved a sense of peace that I didn't have when I was 25. I'm ready to add fatherhood to my life experience, focus more on my family and try to position myself to continue to enjoy what the bar business has in store for me in the years ahead. **50**

CV and key mentors

State Street Brats in Madison WI, from October 1995-February 1998 (mentored by owners Kelly Meuer and Ross Johnson). I worked my way up to associate manager.

Between stints at State Street Brats and Paul's Club, I worked for short periods at Café Montmartre (mentored by manager Bob Mahr), The Great Dane (mentored by manager Sam Parker) and The Orpheum (mentored by owner Henry Doane).

Paul's Club in Madison, WI from February 1998-August 2002 (mentored by managers Evan Lehmann and Tia Kropf). I worked my way up to general manager.

Five Points NYC, from August 2002-July 2004 (mentored by owners Vicki Freeman and Chris Paraskevaides).

Pace NYC (now closed), from August 2004-March 2005 (mentored by owners

Danny Abrams and Jimmy Bradley). I was wine director here.

The Pegu Club NYC, from August 2005- August 2007 (mentored by owners Audrey Saunders and Julie Reiner).

Gramercy Tavern NYC, from March 2005-June 2007 (mentored by managing partner Kevin Mahan and wine director Juliette Pope).

The naming of PDT as the World's Best Bar coincides with the launch of Jim Meehan's book: *The PDT Cocktail Book: The Complete Bartender's Guide from the Celebrated Speakeasy*. Serendipity, eh?

Anyway, the book, in Meehan's words: "Hopefully, paging through this book will demystify mixology, spirits and cocktails and inspire you to pick up a shaker. However, just like going out to a bar, I intended this book to be used for entertainment purposes. If preparing these drinks at home or hiring a cab to PDT seems like a stretch, flip through the book and enjoy Chris's [Gall] illustrations. We taste with our eyes first."

Gall is an illustrator and author whose fish poster has become a famous addition to the New York subway. His illustrations in the PDT book include one for a White Lady, an Aviation and Judgement Day.

The book covers everything from glassware to recipes – for cocktails as well as hotdogs – and you can buy it for \$24.95. It is published by Sterling Epicure.

