

PLUS: BOOZY HOT COCOA WHISKEY-SPIKED BANANA PUDDING ORGEAT TASTE TEST

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LIQUID CULTURE



The
IMBIBE
75
People, places and
flavors that will shape
the way you drink
in 2014.





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We've set an annual January tradition here at *Imbibe*. Every year at this time, we survey the drinkscape, look ahead to what the coming year has in store and highlight the 75 people, places and flavors we're most looking forward to watching in the year ahead. Like last year, we've named our picks for Bartender(s) of the Year, Wine Person of the Year, Coffee Person of the Year and Beer Person of the Year, and we've highlighted our top cocktail, beer, wine and coffee bars of the year. You'll also find our picks for people and places to watch, and the destinations we're excited about visiting. And the celebration doesn't stop here. Be sure to visit us online (imbibemagazine.com) for more on the 2014 Imbibe 75, plus updates from our Class of 2013.

The IMBIBE 75 PLACES

Partner and head bartender
Dave Little behind the bar
at Seattle's Barnacle.



◀ BARNACLE SEATTLE

Renee Erickson's Seattle-based growing restaurant empire got even bigger in 2013. With partner Jeremy Price and new partner and head bartender David Little, who has worked with Erickson for nearly four years—first at The Walrus and the Carpenter and later at The Whale Wins—Erickson opened the appropriately named Barnacle next to W&C in late September. Italian amari rule at Barnacle, which stocks more than 30 bottles to be enjoyed in flights, cocktails or over ice. "It's a great bar to order a Negroni in because we can do hundreds of variations," says Little. As with all of the projects in what Little calls Erickson's "nautical mafia," the food is stellar. Recent specials included a black caviar and prosecco pairing, and bar snacks like pickled mussels, cured meats and tonnato match up perfectly with the herbaceous amari. Cocktail offerings highlight these complex liqueurs, celebrating their regional differences and truly all-over-the-map flavor profiles, from charred honey to myrtle berries, juniper and eucalyptus.



COBBLE HILL VARIATION

Inspired by a drink first tasted at a bar in Brooklyn's Cobble Hill neighborhood, Little doesn't shy away from bold, bitter flavors in this refreshing, herbal aperitif.

½ oz. bitter lemon soda
(Barnacle uses Fever-Tree)
1¼ oz. Fernet-Branca
1¼ oz. Carpano Antica

Tools: shaker, strainer
Glass: Old Fashioned

Fill a glass with crushed ice and add the bitter lemon soda; set aside. Combine the Fernet and Carpano Antica in a shaker and shake until chilled. Strain over the crushed ice and soda.

DAVID LITTLE
Barnacle, Seattle

ANDYTOWN COFFEE ROASTERS SAN FRANCISCO

The backstory of Andytown, an Outer Sunset roastery and coffee shop due to open in January, is as cute as the postage-stamp-sized café itself. Owners Lauren Crabbe and Michael McCrory met as baristas in San Diego, only to fall in love, run away to San Francisco, get married and pursue their dream of a coffee shop all their own. Prior to launching Andytown, Crabbe worked as lead barista at Blue Bottle's Ferry Building flagship, and made a name for herself as a regular barista competitor, while McCrory helped open the Beachside Coffee Bar. With Andytown, named for McCrory's childhood neighborhood in Belfast, their dream café and roastery is finally a reality, tucked away in a cozy 600-square-foot space just six blocks from the blustery Pacific Ocean. Offering traditional Irish soups, breads and pastries the café will warm up the neighborhood with its extensive menu of espresso drinks made from house-roasted beans (they are sharing an onsite five-kilo Probat LE5 roaster—nicknamed Elle—with online coffee retailer Orivor) alongside "a drip coffee blend that's sourced and roasted to pair with the Outer Sunset's fog," says Crabbe.

HALF STEP AUSTIN, TEXAS

"We do the fussing, you just come in and have fun," says Chris Bostick, who is heading up the team behind Half Step, Austin's newest cocktail bar, opening this winter. The all-star team also includes Bostick's former cohorts from The Varnish, Eric Alperin, Sasha Petraske, Cedd Moses and his business partner Eric Needleman (who are also behind Honeycut, see page 62), as well as recent-arrival Brian Floyd (see page 41) who will be behind the bar along with Bostick. That "fussing" includes friendly, Texas-style hospitality in a homey, Hill Country

setting—Bostick is a fifth-generation Texan—and the world-class cocktails that are the group's trademark. (Also a trademark: big ice. Look for the Clinebell machine in a specially built ice house out back.) This being Texas, Half Step went big, building a second bar in its 3,000-square-foot backyard, serving up draft beer alongside fixes, swizzles and juleps. "Inside is sexy, outside is a little bit bluesy—a little rock and roll," says Bostick, noting that they'll be building an outdoor stage for live music during Austin's South By Southwest festival in March. "It's very convivial and really fun," says Bostick, "and fueled by expertly crafted cocktails."