

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

imbibe

LIQUID CULTURE

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





People, Places and Flavors that
will shape the way you drink in 2014.

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.



KEN BURNS EFFECT

Named as an homage to the documentarian behind *Prohibition*, this mix of rye, sherry and maraschino liqueur offers a tip of the cap to an era of clandestine drinking.

2 oz. rye whiskey
 ½ oz. oloroso sherry
 ½ oz. maraschino liqueur
 Dash Angostura bitters

Tools: mixing glass, barspoon, strainer
 Glass: cocktail
 Garnish: orange twist

Combine ingredients in a mixing glass and stir with ice. Strain into a chilled glass and garnish.

ERICK CASTRO
Polite Provisions, San Diego

MAGNOLIA BREWERY

SAN FRANCISCO



Dave McLean dug out the basement of his legendary Magnolia Pub on Haight Street just so he could brew on-site (if completely out of sight—even longtime customers often had no idea the beers they were enjoying were being brewed right underfoot). After some 15 years turning out as much cask-conditioned bitter and Kalifornia Kolsch as he could from the small cellar, McLean opened the vastly expanded Magnolia Dogpatch in December, a 10,000-square-foot, 30-barrel brewery and restaurant where he can finally meet demand, expand his beer offerings—and brew in full, glorious view of his customers. Magnolia’s draft distribution got a shot in the arm from the new facility, and there are “phase two” plans in the works for packaging. An added bonus for Magnolia fans: the Haight Street brewery will stay up and running, dedicated to small-batch seasonal beers, experiments and one-offs. “We’ve been so unable to keep up with demand for our flagship beers that we haven’t been able to follow through on a lot of creative ideas that get tossed around,” says McLean. Expansion aside, McLean aims to maintain the comfortable and convivial atmosphere of a true “public house,” welcoming visitors to grab a pint and a plate of Dennis Lee’s excellent barbecue, stay for a brewery tour, and grab a growler to go on their way out. “Our business is about making people happy,” says McLean. “Our new place just gives us more new ways to express that.”

PLANTER’S HOUSE

ST. LOUIS

Named for the St. Louis hotel bar over which the patron saint of bartenders, Jerry Thomas, once presided, Ted Kilgore’s first-ever part-owner project, Planter’s House, would surely make Thomas proud. The main bar features an impressive cocktail menu, plus 12 tap beers (most of which are local) and 30 wines. Wind around the side of the Planter’s House main bar and you’ll find a second, more intimate bar, The Bullock Room, named after Tom Bullock of the St. Louis Country Club, who is best known for his 1917 book, *The Ideal Bartender*. The Bullock Room is a smaller, more buttoned-up drinking den with an expansive cocktail list featuring everything from sours to cobblers to punches to digestifs. “My influences are rooted in classics, but my inspiration comes from everywhere,” says Kilgore. “Classic bars never go out of style if you do them right.”

LONG ISLAND BAR

BROOKLYN, NEW YORK

A piece of Brooklyn history was reborn this past October when longtime barman Toby Cecchini and business partner Joel Tompkins opened the Long Island Bar on a busy corner in the Cobble Hill neighborhood, breathing new life into the Long Island Bar & Restaurant, which had shuttered six years prior after more than five decades in business. Cecchini and Tompkins opted to leave much of the ‘50s-era diner décor intact. “We tried hard not to gussy it up at all,” says Cecchini, “it’s quirky, and kind of the opposite of polished.” Except when it comes to the cocktails, of course. An abbreviated menu offers elevated, updated takes on the classics, like the La Bombe 75—a French 75 riff with apple brandy, pear calvados and prosecco. “We basically opened a bar for our dorky friends to hang out in,” says Cecchini, “which has always been my favorite kind of place.”