

THE INDUSTRY'S MOST INFLUENTIAL FIGURES



# BAR WORLD

2019

# 1000

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INTERNATIONAL

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# COMMENT & CONTENTS

# A

**BAR IS BUT FOUR WALLS** without the people working within them. They are the energy, they set the vibe, their creations are the drawcard for visitors. The bar business, beyond anything, is a people business.

But if the bar world is more than just bars, it goes beyond bartenders too. Our industry is an ecosystem, with everyone playing their part. Historians, journalists, educators, consultants, producers, brand ambassadors and PRs are just some of the players who interact, weave and pollinate one another. Bar World 100, the new *Drinks International* list, seeks to celebrate the brightest, the greatest, the most influential among them.

So, who does exact the most influence upon our industry? Who are the tastemakers, the trend drivers and game changers – as a corollary the most revered among their peers? To answer this question, we've undertaken a survey. This is, even if we do say ourselves, something of a specialism here at *Drinks International*, and this year we've built a voting committee of more than 100 bar commentators around the world to take part. There's more on the methodology on the proceeding pages, but suffice to say, the end result of our poll is a stellar list of 100 names that are pushing this industry forward in new directions, enacting positive change. If you're not following the careers of these people, you might want to start.



**Hamish Smith**  
EDITOR

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1-100 in all its glory, plus some key stats

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# THE HOW, THE WHO

**HAMISH SMITH** TAKES YOU THROUGH THE METHODOLOGY OF THE BAR WORLD 100 LIST

**H**

**HOW DO YOU GO** about compiling a list of the 100 most influential people in the drinks industry? Well, the

journalists of *Drinks International* could have thrown together some names quite easily, à la the regular click-bait articles that clog our social media feeds. But to get an accurate list of global influencers you need to widen the lens, drawing on as many perspectives as possible. For a global list you need a global panel of judges.

The panel is 100-strong and populated by bar industry commentators, mainly those in the media, with a smattering of consultants, brand representatives, event organisers and bar trainers. These people are knowledgeable, and well travelled but are mostly adjuncts to the role of bartending, rather than bartenders themselves.

We've resisted the urge to recruit only from the big bar industry hubs, in favour of hearing a more varied set of voices considering diversity in terms of nationality, geography, culture and gender. Seventy-one cities are represented in our panel of 100, with the larger bar scenes contributing two voters and the smaller cities one.

Each voter was asked to name who they considered to be the top 10 most influential bar world figures who are driving positive change in the global bar industry. There's no strict criteria to voting, as we trust in our panel's opinion, but our guidelines were as follows:

- Those who have innovated and pushed the industry forward,

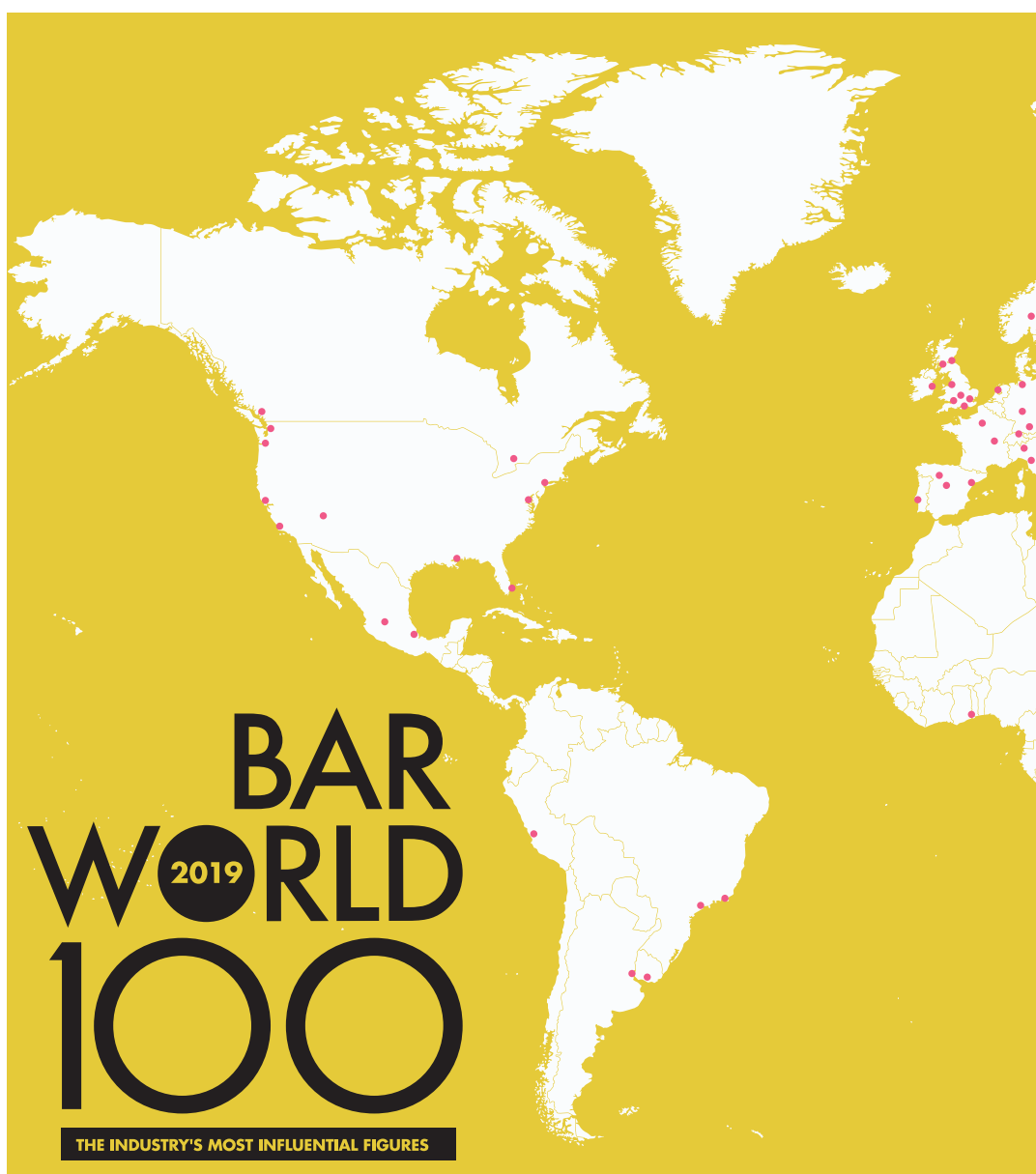
setting the standard globally and inspiring others around them

- Those who have addressed injustices in the bar industry, using their influence to effect positive change

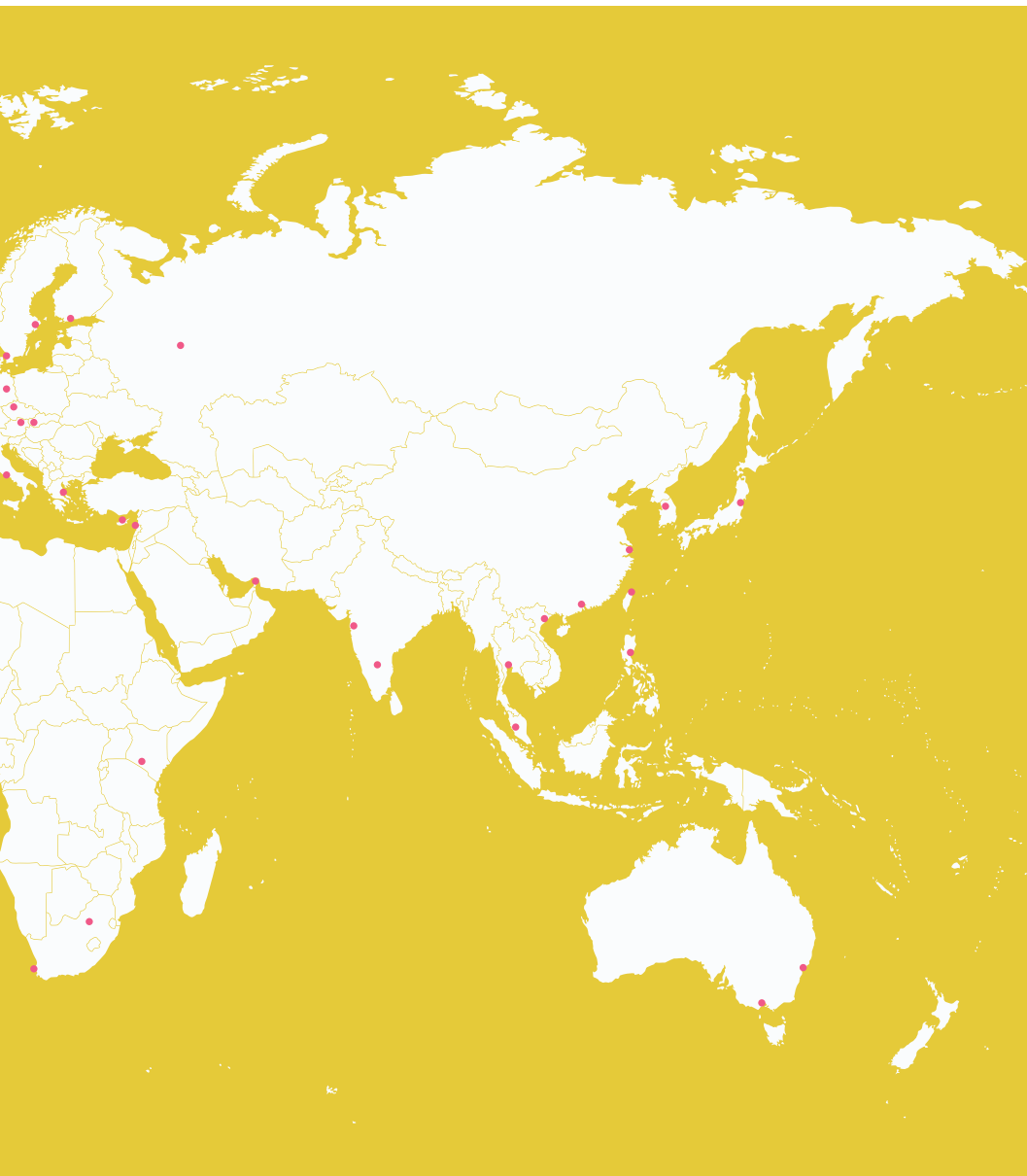
A maximum of three of their 10 votes could be for bar figures in their city of residence and a maximum of five

from their country. That meant at least half of a committee member's votes (though potentially 10) would be for international bar figures.

There were a couple of red lines too – voters couldn't vote for themselves, nor could they vote for anyone whose business they share an interest in, financial or otherwise.



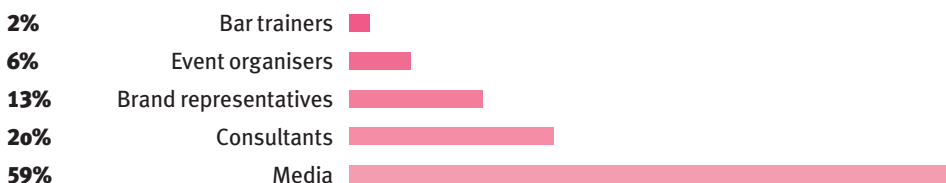
# AND THE WHY



## VOTERS BY CITY

- ACCRA
- AMSTERDAM
- ATHENS
- BANGALORE
- BANGKOK
- BARCELONA
- BEIRUT
- BERLIN
- BIRMINGHAM
- BRATISLAVA
- BRIGHTON
- BRISTOL
- BUENOS AIRES
- CAPE TOWN
- COPENHAGEN
- DUBAI
- DUBLIN
- EDINBURGH
- FLORENCE
- FRANKFURT
- GLASGOW
- GUADALAJARA
- HAMBURG
- HANOI
- HELSINKI
- HONG KONG
- JOHANNESBURG
- KUALA LUMPUR
- LAS VEGAS
- LIMA
- LISBON
- LONDON
- LOS ANGELES
- LYON
- MADRID
- MANCHESTER
- MANILA
- MELBOURNE
- MEXICO CITY
- MIAMI
- MILAN
- MONTEVIDEO
- MOSCOW
- MUMBAI
- MUNICH
- NAIROBI
- NEW ORLEANS
- NEW YORK
- NICOSIA
- OSLO
- PARIS
- PORTLAND
- PRAGUE
- RIO DE JANEIRO
- ROMA
- SAN FRANCISCO
- SÃO PAULO
- SEOUL
- SCHIEDAM
- SEATTLE
- SHANGHAI
- STOCKHOLM
- SYDNEY
- TAIPEI
- TOKYO
- TORONTO
- VALLADOLID
- VANCOUVER
- VIENNA
- WASHINGTON DC
- ZÜRICH

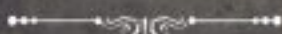
## WHO VOTED



LUXARDO



SOUR CHERRY  
MARTINEZ



*Ingredients:*

- 45 ml. – 1 ½ oz.  
Luxardo Sour Cherry Gin
- 30 ml. – 1 oz.  
Sweet Vermouth
- 5 ml. – ¼ oz.  
Luxardo Maraschino Originale
- 2 dashes of aromatic bitters

*Garnish:*

Lemon Zest

*Method:*

Stir

*Glass:*



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Giuliano Luxardo

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**NO.1**

## Ryan Chetiyawardana, Mr Lyan, London, UK

Breaking into the international scene with a bar that used no ice or citrus – White Lyan – Ryan Chetiyawardana, aka Mr Lyan, is the owner of London venues Cub and Lyaness as well as Amsterdam's Super Lyan. He is best known for using his drinks as conversation starters around globally relevant issues, for being a co-founder of P(our) and for his previous venue Dandelyan, which took the title of World's Best Bar before it closed to make way for Lyaness. Chetiyawardana can truly be said to have changed the game in his approach to flavour, waste and venue longevity.

**NO.2**

## Alex Kratena, Tayēr + Elementary, London, UK

Since leaving Artesian, where as head bartender he led the venue to win four consecutive World's Best Bar titles, Alex Kratena has become a global consultant and co-founder of the educational non-profit organisation P(our). After three years on the road, he and partner Monica Berg stepped back behind the bar this spring, launching their own venue, Tayēr + Elementary, in London. This year he co-launched liqueur brand Muyu. Since first emerging into the spotlight, Kratena has shown a decidedly unique way of discussing flavour, bringing new experiences into the world of cocktails and consistently breaking perceptions around drinks and hospitality.



NO.3

## David Wondrich, historian/writer New York, US

Author, historian and educator, David Wondrich is an authority on cocktail history and one of the most pre-eminent and knowledgeable writers in the industry. His books *Imbibe* and *Punch* have both breathed new life into previously forgotten styles of drinks and in 2007 *Imbibe* became the first cocktail book to take the coveted James Beard award. Wondrich is also one of the founding partners of America's Beverage Alcohol Resource, an advanced training programme for bartenders, and, as a former *Esquire*, now Daily Beast drinks correspondent, he continues to use his dry wit to bring drinks knowledge to the industry and the masses.



NO.4

## Ivy Mix, Leyenda, New York, US

Proudly elevating the status of Latin American spirits through her bar Leyenda in New York, opened in 2015, Ivy Mix is known for her formidable knowledge of all things agave, cocktails and hospitality. When she's not overseeing her bar, consulting or judging global competitions, Mix is busy promoting female talent in the industry through Speed Rack, a now global initiative she co-founded in 2011 alongside Lynnette Marrero, which sees female bartenders compete in speed rounds, raising money for breast cancer research.





**NO.5**

## Monica Berg, Tayēr + Elementary, London, UK

Transplanting her career from Norway to the UK in 2013, Monica Berg first landed at Pollen Street Social, one of Jason Atherton's Michelin venues in London. In 2015 she returned to Oslo part-time to oversee drinks at Himkok, one of the world's most progressive bars and micro-distilleries, as well as consulting on projects globally with Alex Kratena and Simone Caporale and co-founding the education platform P(our). This year she and Kratena co-launched Muyu liqueur and opened Tayēr + Elementary in London, demonstrating their unique take on service and drinks. Berg is a vocal advocate of staff sustainability, seasonal produce and equality behind the bar.

**NO.6**

## Iain Griffiths, Trash Collective, Toronto, Canada

A co-founder of Mr Lyan, Iain Griffiths was behind some of the last decade's most creative venues, including London's White Lyan and Dandelyan. In 2016 Griffiths co-founded his next project, Trash Tiki, with Kelsey Ramage, and together they became champions and educators for anti-waste bartending, hosting global trainings and late-night pop-ups to showcase the drinks and recipes. While affirming no bar can be completely zero-waste, Griffiths and Ramage have made headway against plastic, produce and water wastage, ensuring that their new umbrella platform, Trash Collective, is an important bartender resource globally.

**NO.7**

**Angus  
Winchester,  
consultant/BCB  
New York, US**

Having grown up in the London bar scene in the early noughties, Angus Winchester took flight after stints as a bartender and bar manager, travelling the world as an educator and global ambassador to disseminate information on spirits, cocktails and hospitality. Winchester went on to work with Barmetrix, overhauling venues to help train teams and put in place systems that allow bars to run smoothly and profit. Eventually settling in New York, he directs BCB's educational programme and is in the midst of setting up his own venue, The Embassy in Brooklyn.



PHOTO: BENTLEY MCGHEE/STARS

**NO.8**

**Carina Soto  
Velasquez  
Quixotic Projects,  
Paris, France**

Dubbed the queen of the Paris scene, Carina Soto Velasquez is one of the industry's most respected entrepreneurs. Colombian born, she went from bartender to one of the founders of Quixotic Projects, a Paris-based hospitality company, under which she co-owns and runs the much lauded Candelaria, Le Mary Celeste, Hero, Les Grands Verres and Bar Marilou in New Orleans. Across all her venues, Soto Velasquez is a champion of employment diversity.



# NO.9

## Jeffrey Morgenthaler, Clyde Common Portland, US

With his writing appearing in publications such as *The New York Times* and *The Wall Street Journal*, bartender Jeffrey Morgenthaler has been educating and entertaining readers on hospitality and drinks for more than a decade. His first book, *The Bar Book: Elements of Cocktail Technique*, was one of the first to actually focus on how to create drinks rather than simply listing the recipes. Morgenthaler also manages the bar programme at Clyde Common and P  p   Le Moko.



# NO.10

## Tim Etherington- Judge, Healthy Hospo, UK

A former bartender and brand ambassador, Tim Etherington-Judge switched up his life in 2017 when he founded Healthy Hospo, an organisation striving to change the conversation surrounding health issues in the industry. Working to raise awareness of mental health, and promote mindfulness and a healthy, active lifestyle, Etherington-Judge has hosted talks, collaborated with brands and has recently embarked on running 42 marathons in 42 days at the age of 42 – all for his cause. This year he co-founded calvados brand Avallen, which supports bee populations globally.

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# NO.11

## Hidetsugu Ueno, High Five, Tokyo, Japan

One of Asia's most revered bartenders, Hidetsugu Ueno owns Bar High Five, possibly Tokyo's most iconic cocktail bar. Famous for popularising ice-diamonds and the hard shake, Ueno has brought Japanese bartending to a global audience, and is often found teaching workshops and judging cocktail competitions around the world.



# NO.12

## Remy Savage, Artesian, London, UK

From Paris to London, Remy Savage has built a reputation for creativity in his menus and cocktails. Having helped raise the international reputation of Paris's Little Red Door, Savage went on to what many considered the impossible task of reshaping the Langham's Artesian. Finding success, he has challenged the definition of curated menus and gives talks internationally around creation and creativity.



# NO.14

## Shingo Gokan, Speak Low/ Odd Couple, Shanghai, China

Moving to New York in 2006, Shingo Gokan worked at the Japanese-style Angel's Share for 10 years, during which he won 2012's Bacardi Legacy. Global travel followed as Gokan became a familiar face in the industry, bringing Japanese bar style to the masses. His first bar, Speak Low, has been followed by two more in Shanghai – Sober Company and the Odd Couple – as well as SG Club in Tokyo.



# NO.13

## Simone Caporale, Consultant/ P(our), London, UK

Having helped secure the title of World's Best Bar for Artesian four years in a row, taking International Bartender of the Year for himself and becoming a star on Jamie Oliver's Drinks Tube, Simone Caporale was known industry-wide when he departed his full-time role in 2015. Since then he's run a global consultancy with Alex Kratena and Monica Berg, co-founded educational platform P(our) and worked guest shifts worldwide.

# NO.15

## Philip Duff, consultant/Old Duff genever, New York, US

Presenter, educator and brand owner, Philip Duff is known throughout the industry as a spirits expert and brilliant bar trainer. As well as teaching seminars and running trade engagement programmes, Duff owns Amsterdam's award-winning Door 74 and international consulting firm Liquid Solutions, helping brands connect with bars. His very own brand, Old Duff genever, launched in 2017.

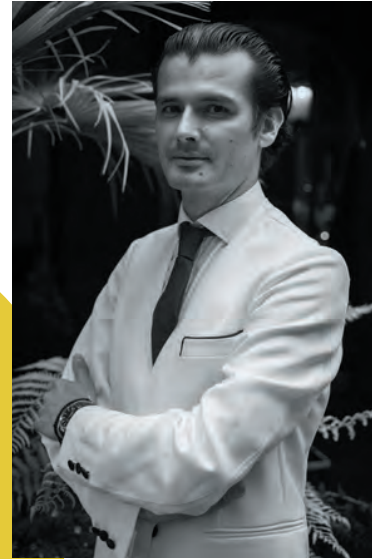




# NO.16

Renato  
Giovannoni,  
Floreria  
Atlántico,  
Buenos Aires,  
Argentina

Everything bar owner Renato Giovannoni turns his hand to is influenced by Argentina. From his intimate and award-winning Buenos Aires bar Floreria Atlántico, to his successful gin brand Principe de los Apóstoles and his younger businesses, which include beer, vermouth and even a sausage sandwich shop, are all focused on the pursuit of Latin flavour and experience.



# NO.17

Erik Lorincz, Kwānt,  
London, UK

Stepping into prominence after winning Diageo's World Class in 2010, Lorincz became the 10th head bartender at the Savoy's American Bar - a position he held for eight years - leading the team to the summit of The World's 50 Best Bars in 2017. Since leaving he has recently opened his own venue, Kwant. Lorincz has always demonstrated how far hard work, attention to detail, style and warm hospitality can take you.



# NO.18

Jack McGarry, Dead Rabbit/  
Blacktail, New York, US

Known as one of the world's best bartenders and co-founder of both multi-award winning Dead Rabbit and Blacktail, Jack McGarry's focus is being the most meticulous bar operator he can be and, having faced issues himself, is now known for his work in mental health. As current vice president of Restaurant Recovery, McGarry is now playing another vital role in today's bar culture beyond building the world's best bars.

# NO.19

## Ashtin Berry, Radical Xchange, New Orleans, US

Championing diversity and community within the hospitality industry, Ashtin Berry is a co-founder of Radical Xchange. Alongside business partner Kisira Hill, she runs Resistance Served, an annual conference celebrating and examining Black and African-American contributions to hospitality. Berry headlined the inaugural Women in Leadership Tour with Bacardi and her work has been featured in publications such as *Bon Appetit*, *Food & Wine* and *Chefs Feed*.



# NO.20

## Jared Brown, writer/Sipsmith, UK

One of the most preeminent people in the drinks industry, Jared Brown, with wife Anistatia Miller, is a director of Mixellany, a publishing and consultancy company that has put more than 30 books out into the world chronicling the history of spirits and cocktails, including their own seminal *Spirituos Journey: A History of Drink*. In 2009, Brown co-founded Sipsmith Distillery, setting up London's first copper distillery since 1820.

# NO.21

## Philip Bischoff, Four Seasons, Bangkok

Berlin bartender Philip Bischoff has had stints across Europe, but it was his tenure as bar manager at Singapore's Manhattan that catapulted him to international standing, collecting a range of international accolades. Now promoted to beverage ambassador for the wider hotel chain Four Seasons, Bischoff has become known for commitment to elevating guests' experiences and his innovative bar and menu concepts.







# NO.22

Nico de Soto,  
Mace/Danico,  
New York, US

The consummate traveller, Nico de Soto worked behind all three international locations of Experimental Cocktail Club before returning to New York to launch his first venue, Mace, which explores spices imported from De Soto and his staff's respective travels. Up next came Danico, his Paris bar, which quickly gained a reputation for pushing cocktail boundaries within its French setting.



# NO.23

## Ian Burrell, rum ambassador, London, UK

Taking his knowledge of rum, be it of worldwide brands or smaller distilleries, on the road, Ian Burrell educates bartenders and consumers alike on styles, flavour profiles and drinks. Burrell founded UK Rum Fest, made a world record for the largest rum tasting and has held a masterclass in all seven continents, including Antarctica.



# NO.24

Jim Meehan,  
author/PDT,  
Portland, US

PDT's owner and author of its eponymous cocktail book, Jim Meehan opened his James Beard Award-winning bar in 2007. He has since published his wildly popular *Bartender Manual*, spoken on countless international panels and, though now living in Portland, has taken on the global ambassador role for Banks Rums. He was also a co-founder of education platform P(our), taking a keen interest in education and creative thinking for the next generation.

**NO.25**

**Simon Ford, Fords, New York, US**

Simon Ford has plenty of humorous stories of his illustrious career – cocktail funerals in New Orleans for a start – but he’s also one of the most respected figures in the industry. From serving as Plymouth Gin’s global ambassador to co-founding The 86 Co, his spirit company – recently bought out by Brown-Forman – revolved around creating what bartenders need in their speedrail – ergonomically and flavour-wise.



**NO.26**

**Joerg Meyer, Le Lion, Hamburg, Germany**

Behind Hamburg’s best bars is Joerg Meyer, a bartender and entrepreneur with the successful Le Lion and The Boilerman to his name, as well his classic invention the Gin Basil Smash. Meyer is also a well-respected personality on the bar show scene, often presenting internationally on entrepreneurship, bartending, classic cocktails and drinks history.



**NO.27**

**Lynnette Marrero, Speed Rack, New York, US**

Getting her start alongside Julie Reiner at Flatiron Lounge, Lynnette Marrero is known for shaping many of New York’s best cocktail bars, including Elettaria and Rye House. However, Marrero has made an even bigger impact as the founder of New York’s LUPEC (Ladies United for the Preservation of Endangered Cocktails) and co-founder of Speed Rack, leading the charge on women’s empowerment in the industry.



**NO.28**

**Dave Broom, writer, Brighton, UK**

Dave Broom is a prolific Glaswegian drinks writer and author of a number of books. Named Communicator of the Year at the IWSC in 2013 and Cocktail & Spirits Writer at Tales in 2015, Broom is a lecturer for WSET, a Master of the Quaich and a Kentucky Colonel. His humour, knowledge and wit have educated generations on the world of spirits.





## NO.29

### Kelsey Ramage, Trash Collective, Toronto, Canada

Originally from Vancouver, Kelsey Ramage made a successful career bartending at Dandelyan in London, where she met partner Iain Griffiths. In 2016 they launched Trash Tiki (now Trash Collective), an anti-waste punk pop-up. Ramage has since travelled the world with her environmental message, and the duo were this year named global sustainability ambassadors by Pernod Ricard.

## NO.30

### Vijay Mudaliar, Native, Singapore

After 10 years bartending in his home of Singapore, including at Operation Dagger, Vijay Mudaliar opened his bar Native in 2016 with an inimitable USP – everything, from the music to the furniture and all the products on the backbar are from the local and regional area only. In this venture, he managed to showcase a whole new world of flavour and diversity that surprised locals and travellers alike.



## NO.31

### Alexandre Gabriel, Maison Ferrand, Paris, France

A chance trip through Cognac brought a young Alexandre Gabriel to the door of Maison Ferrand, a brand in much need of investment. Having done just that, Gabriel caught the industry bug and went on to challenge the way spirits were made and the old laws that protected them when he launched Citadelle gin, before bringing Plantation rums to the world.

## NO.32

### Colin Asare-Appiah, Bacardi, New York, US

For a man who said he'd never be a bartender Colin Asare-Appiah managed to work in many of London's best and formative venues, including LAB. Now, as the current senior portfolio ambassador for Bacardi, the ever welcoming, inspiring and charming Asare-Appiah has found himself with a career dedicated to cocktail and spirits education around the globe.



**NO.33**

**Bobby Heugel, Anvil Bar & Refuge, Houston, US**

The owner of six much-lauded Houston bars, including Anvil Bar and Refuge and The Pastry War, Bobby Heugel is a vocal advocate for both the prosperity of his city's scene and agave spirits. Having travelled to more than 300 distilleries he shares his immense knowledge through the written word, with articles appearing in the likes of *Punch*, *Imbibe* and *The New York Times*.



**NO.34**

**Marian Beke, The Gibson Bar, London, UK**

Owner of London's The Gibson, Marian Beke has built up a loyal yet global following for his unique style of bartending, which is precise, creative and decorative. After five years with Nightjar, Beke opened The Gibson, which debuted at number six on the World's 50 Best Bars in 2016. Beke has continued to grow in his career, sharing his passion in trainings and masterclasses worldwide.



**NO.35**

**Jeff Berry, writer/Latitude 29, New Orleans, US**

Iconically known as Beachbum Berry, Jeff Berry is an American bar owner, author and historian who is credited with reviving tiki culture and many of its lost drinks. Famed for his research and reconstruction of these recipes, he has written six books on the topic and co-created a line of tiki barware with Cocktail Kingdom. Taking to the modern age Berry is also behind Total Tiki, a drink recipe app.



**NO.36**

**Márcio Silva, Guilhotina, São Paulo, Brazil**

Bringing together his learnings from working the world over, Márcio Silva has become a famous figure on the Brazilian bartending scene, with a reputation in both of its major cities, São Paulo and Rio de Janeiro. His venue Guilhotina is a combination of this global hospitality, and has put Brazil firmly on the cocktail map.



NO.37

## Ara Carvalho, Barra Mexico/Distill Ventures, Mexico City, Mexico

Having held senior brand roles across the world, Ara Carvalho founded bar show Barra Mexico in 2015 with a wealth of experience behind her. The show, the biggest craft spirits event in Latin America, is also the most progressive, becoming carbon neutral in 2019, having already ticked on plastic-free in 2018. These days Carvalho can also be found at Diageo's start-up investment unit, Distill Ventures, where she seeks out new brands to invest in.



NO.39

## Camper English, Alcademics, San Francisco, US

Founder of Alcademics and CocktailSafe.org, Camper English is a cocktail and spirits writer, speaker and consultant. With his words appearing in the likes of *Saveur*, *Whisky Advocate*, *Drinks International* and many more, English passes his wealth of knowledge along through his work as a writer, a member of the United States Bartenders' Guild, a judge of the San Francisco World Spirits Competition, and until recently was the US and Canadian polling coordinator for the World's 50 Best Bars.



NO.38

## Charles Schumann, Schumann's, Munich, Germany

Opening his namesake bar in 1982, Charles Schumann is one of the longest standing owner-operators in the business. Author of *American Bar: The Artistry of Mixing Drinks* and star of his own 2017 documentary *Schumann's Bar Talks*, Schumann is often personified by his famous saying: "Either do it properly or don't do it at all."



CREDIT: MARCO SCHMIDT/POLEA

NO.40

## Jackie Summers, writer, New York, US

Hilarious, outspoken and wonderfully talented, Jackie Summers is an author, public speaker and entrepreneur whose work has appeared in *Edible Brooklyn*, *Plate Magazine*, *Wine Enthusiast* and the *James Beard Blog* to name a few. Creator of Sorel Liqueur, Summers was, for a time, the only black person in America to have a license to make liquor.



NO.41

## Dale DeGroff, educator, New York, US

With his influence running through three decades, Dale DeGroff is known for his books *The Essential Cocktail* and *The Craft of the Cocktail* as well as his pioneering gourmet approach to classic cocktails. Credited with setting off the bar revolution and reinventing the bartender profession, he is a partner with training programme Beverage Alcohol Resource and the founding president of the Museum of the American Cocktail.



NO.42

## Ben Branson, Seedlip, UK

Launching the world's first non-alcoholic distilled spirit, Branson might have been fighting an uphill battle. However the world was very much ready for his message of grown-up, flavourful sobriety. By working with bars he has integrated not drinking seamlessly with the cocktail world, an astonishing feat that has pushed creativity and mindfulness to the forefront of the conversation.



NO.43

## Thanos Prunarus, Baba Au Rum, Athens, Greece

Thanos Prunarus is one of the most important people in Athens' modern cocktail scene, opening Baba Au Rum in 2009, and ushering in a new era for the city. Ten years later Prunarus lends his expertise by organising the annual Athens Rum & Whisky Festival, being a member of the International Rum Experts and by publishing the cocktail and travel magazine *Fine Drinking*.

NO.44

## Zdenek Kastanek, Proof & Company, Singapore

Heading the team at Proof & Company, Zdenek Kastanek is a world leader in bar and brand development, launching cocktail programmes in far-flung corners of the world and training bar teams for intimate and global venues alike. Kastanek rose to prominence at London's Quo Vadis and still steps behind the bar at Proof & Company's 28 Hong Kong Street.





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### IMPÉRIAL 1869

CREATED TO CELEBRATE THE HOUSE'S FLAGSHIP MOËT & CHANDON BRUT IMPÉRIAL, HIGHLIGHTING THE BEAUTIFUL FRESH FLAVOURS OF THE CUVÉE.



15ml  
Agave Syrup\*  
2 Dashes  
Grapefruit Bitters  
1 Dash  
Orange Flower Water  
100ml  
Moët & Chandon  
Brut Impérial Champagne

\*Agave Syrup: combine  
1 part Agave nectar  
and 1 part water (50/50)

Pour all the ingredients into the Moët Impérial Coupette 150<sup>th</sup> anniversary and top with Champagne. Garnish with a sprig of Baby's Breath flowers and serve with a smile.

**NO.45**

**Scotty Schuder, Dirty Dick, Paris, France**

An American in Paris, Scotty Schuder is famed for bringing tiki to the French via his venue Dirty Dick. With a serious reputation for craft drinks and his understanding of escapism and tiki history, Schuder has made a venue that effortlessly graces every list of tiki must-visits worldwide.



**NO.46**

**Jacob Briars, Bacardi, New York, US**

As global advocacy director at Bacardi, Jacob Briars travels the world challenging brand perceptions and inspiring the global community. He has proved himself time and again as a progressive member of the bar world, ensuring his brands remain forward and outward facing and is known for his engaging talks and passion for spirits and cocktails.



**NO.47**

**Julio Cabrera, La Trova / Red Shaker, Miami, US**

Native Cuban bartender Julio Cabrera co-owns La Trova, a venue he opened in Miami with James Beard Award-winning chef Michelle Bernstein and restaurateur David Martinez. The space is part bar, part bartending school as Cabrera educates the city's drinkers with Cuba's cantinero style – a task he also undertakes as a Diageo World Class trainer. Cabrera also runs a consultancy company called Red Shaker.

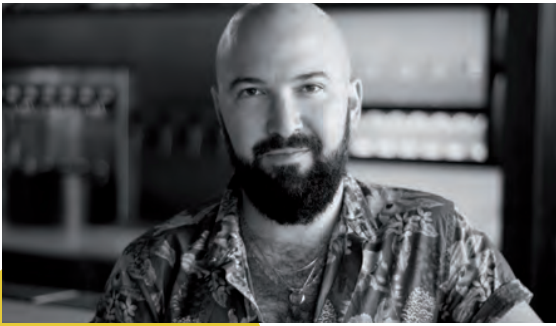
**NO.48**

**Audrey Saunders, Pegu Club, New York, US**

Owner of the Pegu Club, Audrey Saunders has been one of the US's most prolific bar mentors, with many of the biggest names in bartending starting out behind her bar. Having created modern classics such as the Gin-Gin Mule and the Old Cuban, and continuing to keep the Pegu Club relevant from its 2005 opening, Saunders has made a dramatic impact on the bar world.







# NO.49

## Sam Ross, Attaboy, New York, US

Having successfully transformed New York cocktail bar Milk & Honey into Attaboy, Sam Ross and co-owner Michael McIlroy became overnight industry names. These days they've opened an Attaboy Nashville outpost, a Brooklyn tiki bar Diamond Reef and overhauled The Bartender's Choice app, updating recipes and including new ones. Ross will always be most famous however for his invention of the Penicillin cocktail, creating a true modern classic.



# NO.51

## Alex Day, Death & Co/The Walker Inn, Los Angeles, US

A co-founder of bar consultancy Proprietors LLC, Alex Day has had a hand in launching some of the US's best bars, including Death & Co, The Walker Inn and Nitecap. Alongside David Kaplan and Devon Tarby, he is also behind the cocktail lab Chapter & Verse, where the team utilise scientific and culinary techniques in the creation of new drink concepts.

# NO.50

## Matt Whiley, Scout, Sydney, Australia

Matt Whiley, aka Talented Mr Fox, whose CV includes Purl, Rök and Peg + Patriot, made global headlines when he launched closed-loop venue Scout. Now, with both a London and Sydney outpost, Whiley and the bar have become renowned for seasonal 'wine' ferments and daring flavour combinations. His first book, *The Modern Cocktail: Innovation + Flavour*, was published in 2018.



# NO.52

## Alexis Brown, Causing a Stir, Chicago, US

Aiming to bolster diversity and mentorship in the industry, Alexis Brown and co-founder Ariel E Neal launched Causing a Stir in 2016. Ever since Brown has been working locally in Chicago and as far afield as Kenya to empower women, people of colour, and LGBTQI community bartenders. After a recent and serious accident, the industry in turn rallied around Brown, raising funds for her recovery.



**NO.53**

**Nick Strangeway, Strangeway, Strange Hill, London/ Copenhagen, UK/Denmark**

Starting out under the tutelage of Dick Bradsell, Nick Strangeway can list seminal establishments such as Atlantic Bar & Grill and Che on his CV. Since 2003 he's been a consultant, working on well-known venues – such as Hawksmoor – and global brands and can be credited with reviving many styles of cocktails, including punches. Strangeway is also the distiller of Hepple gin.



**NO.54**

**Ago Perrone, The Connaught, London, UK**

Having celebrated a decade at The Connaught as its director of mixology, Ago Perrone is an innovator at the top of his game. Taking the Connaught Bar to win World's Best Cocktail Bar and Best International Hotel Bar at the Spirited Awards as well as scoring an all-time high of second place in the World's 50 Best, Perrone has managed to keep his venue relevant for longer than many stay open.



**NO.56**

**Hannah Sharman Cox, London Cocktail Week, London, UK**

London Cocktail Week founder Hannah Sharman Cox has become a global champion for her home city and its pioneering bar scene. The festival, now 10 years old, draws in tens of thousands of consumers who want to get to know their bar scene better, as well as putting money directly into the pockets of the bar owners.



**NO.55**

**Dave Arnold, Existing Conditions, New York, US**

Standing out from the masses through his unrivalled and progressive thinking, Dave Arnold brings culinary science to the bar in a way no one else can. Within Existing Conditions, co-owned by Don Lee, his book, *Liquid Intelligence*, and his Museum of Food & Drink, Arnold continues to search for exciting new possibilities within flavour and form.





# NO.57

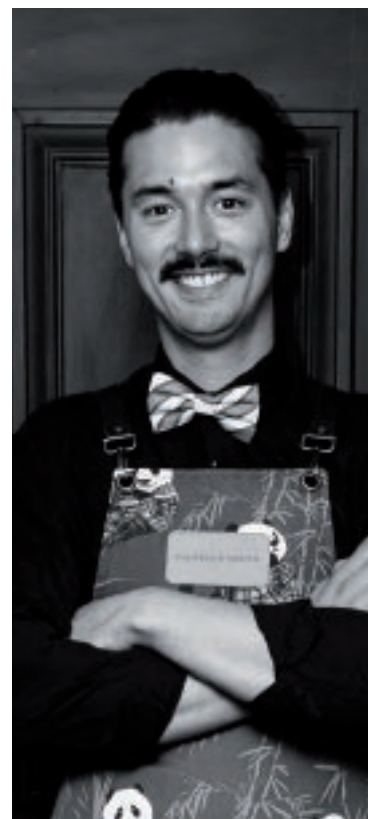
## Vasilis Kyritsis, The Clumsies, Athens, Greece

Co-owner of Athens bar The Clumsies, Vasilis Kyritsis has been an active force on the global stage since its launch in 2012, working hard to bring the message of The Clumsies' hospitality, inventiveness and creativity to the wider world. Not resting on their multi-award winning laurels, he and co-founder Nikos Bakoulis have since launched their own vermouth brand, Otto's.

# NO.58

## Iain McPherson, Panda & Sons, Edinburgh, UK

Iain McPherson's whimsical creativity and exceptional drinks have spelled success for this bartender turned venue owner. Having launched Panda & Sons, Hoot The Redeemer and Nauticus, as well as his alcoholic ice cream company Senor Scope, in Edinburgh, McPherson crossed to America to launch Duello. Beyond the creative menus and collaborations, however, he's also a champion for decent wages and Panda & Sons was Scotland's first Living Wage cocktail bar. Recently McPherson revealed a new flavour enhancement technique called Switching.



# NO.59

## Aaron Diaz, Carnaval Bar, Lima, Peru

Having plied his trade in cities such as Santiago, Miami and Chicago, Aaron Diaz returned to Lima with a wealth of experience and landed a spot at top restaurant Astrid y Gastón. In 2017 Diaz co-founded Carnaval, inspired by his team's worldwide travels. He has since become a driving force in raising standards and promoting Peru's bar scene.

# NO.60

## Diego Cabrera, Salmon Guru, Madrid, Spain

One of the towering figures of the Spanish cocktail scene, Diego Cabrera rose to prominence alongside celebrity chef Sergi Arola. Now with his own venues, Salmon Guru and Viva Madrid, he is a key part of pushing Madrid's cocktail boundaries. Cabrera also promotes the industry on local radio La Sala and website Bon Viveur, as well as regularly presenting at Tales of the Cocktail and Lisbon Bar Show.



**NO.61**

**Luke Whearty, Byrdi, Melbourne, Australia**

Making his name as the bartender-owner of Singapore's Operation Dagger, Luke Whearty has built an international reputation by creating drinks a world away from the classics. No labelled bottles, in-house distillation and fermentation and a focus on fun has ensured the success of Operation Dagger and his career. Now he's returned to Melbourne to launch Byrdi, an as-yet-to-open venue focusing on native produce.



**NO.62**

**Joe Schofield, consultant/Schofield's, Manchester, UK**

Splitting his work between Manchester and Asia with preparations for bar Schofield's and consultancy Sensorium, Joe Schofield is the only person to pick up both International Bartender of The Year at the Spirited Awards and Bartender's Bartender at The World's 50 Best Bars. Known for his multisensory menu concepts and easygoing hospitality, Schofield and brother Daniel are set to launch their eponymous Manchester bar in late 2019/early 2020.



**NO.63**

**Tomas Estes, Ocho Tequila, Portland, US**

Easily one of the most influential people in agave, Tomas Estes is one of two global tequila ambassadors for the Mexican government. Multi-venue owner, author of *The Tequila Ambassador* and founder of Tequila Ocho, the first single-field tequila, Estes has pioneered the way we think about and drink agave spirits, going so far as to inject the notion of terroir into Mexico's fields.

**NO.64**

**Arina Nikolskaya, Moscow Bar Show, Moscow, Russia**

Always on the hunt for new ideas, techniques and inspiration to bring back to Russia is Arina Nikolskaya, the woman who runs Moscow Bar Show and whose job it is to host thousands of travelling bartenders each year. Nikolskaya doesn't just put on a show though, she flies the flag for Russian hospitality around the world.





PHOTO CREDIT: MICHAEL PRINCE

NO.65

## Maggie Campbell, Privateer Rum, Ipswich (MA), US

President and head distiller of Privateer Rum, Maggie Campbell makes booze that stands up for purity of product. Climbing her well-earned way up to her current position, and shattering a glass ceiling in the process, Campbell is a leading authority on spirits and craft. She also serves on the board for the American Craft Spirit Association.

NO.67

## Lars Williams, Empirical Spirits, Copenhagen, Denmark

Previously holding the coveted job of research and development at Noma, Lars Williams was in the business of translating big ideas into flavour. As a co-founder of Empirical Spirits, that job, in theory, hasn't changed. Lars and his team make liquid that defies conventional categories, instead using flavour as a driving force, revolutionising the alcohol business and gathering adoring fans by the thousands.



NO.66

## Thad Vogler, Bar Agricole/Trou Normand, San Francisco, US

Bar owner Thad Vogler is a spirit connoisseur with a passion for unique and terroir-driven liquids. At each of his three venues, he encourages consumers to drink spirits with a true sense of place in mind. Think tequila without Tex Mex, rum without the trappings of tiki. His travel book, *By the Smoke & the Smell*, won Best New Book on Drinks Culture, History or Spirits at the Spirited Awards 2018.



PHOTO CREDIT: ANNA HALE

NO.68

## Georgie Bell, Bacardi, London, UK

Passionate about all things whisky, Georgie Bell has spent her career educating others on scotch through her various brand ambassador roles. These days she represents Bacardi's portfolio and spreads her incredible knowledge of the spirit to a new generation of drinkers. Alongside Becky Paskin she also recently launched Our Whisky, a movement highlighting the diversity of whisky drinkers.



**NO.69**

**Vivian Pei,  
The Kitchen  
Society,  
Singapore**

Cook, writer, stylist and instructor, Vivian Pei is a regular host at cooking classes for Singapore's The Kitchen Society and has written the well-loved book *Awakening the Appetite*. Although more famous for her work in food, Pei has transitioned into the cocktail world and is now an academy chair for Asia for The World's 50 Best Bars.



**NO.70**

**Julio Bermejo, Tommy's, San  
Francisco, US**

The friendliest man in hospitality, since taking over his family's restaurant in the 1990s Julio Bermejo has become one of the foremost global authorities on agave spirits. Inventor of the Tommy's Margarita and the absolute ground zero of the US's tequila revolution, Bermejo is today an official ambassador of tequila to the US.



**NO.71**

**Neal Bodenheimer, Cure/Tales of  
the Cocktail, New Orleans, US**

Best known for his contributions to cocktail culture in his home city of New Orleans, Neal Bodenheimer took over annual cocktail conference Tales of the Cocktail after it faced extinction. Before tackling, and succeeding, in reviving the educational industry gathering, he co-founded Cure in 2009, which is largely credited with sparking the city's craft cocktail renaissance, as well as Cane & Table, a Caribbean-accented venue.

**NO.72**

**Diego Ferrari, author/  
Matusalem, Milan, Italy**

Diego Ferrari is known in the global community for establishing the online community Cocktail Art and his work at Rotonda Bistro in Milan, where he specialised in low-abv drinks. Though now departed from Rotonda, his work gave rise to a book, *Low Alcohol Cocktails: New Frontiers in Mixology*, in 2018. More recently Ferrari has taken a part-time ambassadorial role for Matusalem rum.





# NO.73

## Claire Sprouse, Hot Tin Roof/Hunky Dory, New York, US

Before sustainability became a buzzword there was Claire Sprouse. Establishing Tin Roof Drink Community with Chad Arnholt, Sprouse has spent five years championing green bar initiatives through design, drinks, education and governmental lobbying. Their recently opened venue, Hunky Dory, is a physical extension of this ethos. Sprouse and Arnholt have won both the TOTC Sustainable Spirit Award and the Golden Spirit Award for education.

# NO.74

## Claire Warner, Æcorn Aperitifs, London, UK

Claire Warner doesn't shy away from big, bold projects. As LVMH's director of spirits education she co-created 13 types of Belvedere vodka and led a revolution in low-sugar cocktails and cleaner drinking. Now she's working with Seedlip to innovate and launch new non-alcoholic liquids, including the latest edition Æcorn Aperitifs which catapulted on to the market earlier this year.



# NO.75

## Federico Cuco, Verne Club, Buenos Aires, Argentina

Known as the ringleader of the campaign to save Argentinian classic cocktail the Clarito, Federico Cuco is a charming Buenos Aires bar owner and cocktail historian. When he's not fighting for historical drinks, Cuco is a leading light in the Argentinian scene and has even been a TV cocktail judge on *El Gran Bartender*.

# NO.76

## Moe Aljaff, Two Schmucks, Barcelona, Spain

Moe Aljaff and his partner AJ opened Two Schmucks by first taking the concept on a global pop-up tour. With plenty of expertise in drinks, including making it to 2016's Bacardi Legacy global final, Aljaff had everything ready to go, he just had to find it a home. The result was a bar built by bartenders, with drinks designed for everyone.



**NO.77**

**Aki Wang, Indulge, Taipei, Taiwan**

Establishing Indulge Experimental Bistro in 2009, after a stint working overseas in both Europe and the US, Aki Wang is at the forefront of the Asian and, more locally, Taiwanese bar scenes. Wang is also a vocal advocate of collaboration within Taiwan, pushing bartenders to stay and build a better community at home.



**NO.78**

**Beckaly Franks, The Pontiac, Hong Kong, China**

Termining her first venue, The Pontiac, as, 'Coyote Ugly meets the cocktail', Beckaly Franks brought a concept to Hong Kong that many thought could never succeed. Having established it as a mainstay of the city's scene and a hub of inclusivity, Franks headed to Bali this year to open her second venue, The Pontiac Stardust.



**NO.79**

**François Monti, writer, Madrid, Spain**

François Monti is the author of three books, including *101 Cocktails to Try Before You Die*. Monti's work has been published in *Punch*, *Tapas*, *Whisky Magazine* and other international publications as he ingrains himself in the bar world as a vermouth expert and cocktail historian, even presenting at events such as *Tales of the Cocktail*, *FIBAR*, *Lisbon Bar Show* and *Cocktails Spirits*.

**NO.80**

**Mario Farulla, Baccano, Rome, Italy**

With an impressive amount of experience ticked off in both the UK and the Middle East, Mario Farulla headed back to Rome, taking on the bar manager role at Baccano. Now considered an iconic Italian bartender, Farulla runs the high-volume venue with five-star service and renowned imaginative drinks.







# NO.82

## Kurt Schlechter, Cause Effect Cocktail Kitchen, Cape Town, South Africa

Kurt Schlechter has reached the top of his game at home in South Africa, and now he's busy extending a hand down to educate, champion and empower the local scene through his directorship of the Bar Stars Academy. Schlechter also co-owns the lauded Cause Effect Cocktail Kitchen, serving up drinks with theatre and creativity.



# NO.81

## Martin Cate, Smuggler's Cove, San Francisco, US

Rum expert and owner of Smuggler's Cove in San Francisco, Martin Cate is widely considered a global authority on tiki and cocktails. Cate, who released a successful book under the bar's same name, which won the 2017 James Beard Award for Best Beverage Book, is also the co-owner of three more American bars, and a partner in Lost Lake in Chicago.

# NO.83

## Hiroyasu Kayama, Bar Benfiddich, Tokyo, Japan

Described as a 21st-century alchemist, Hiroyasu Kayama opened his Toyko bar Benfiddich in 2013. Here he follows his unparalleled palate, breaking down and rebuilding known amaros and playing with traditional elixirs and herbal liquors. Kayama's creativity seems boundless as he invents a drink for each new customer and runs masterclasses on his unique style across Asia.



# NO.84

## Camille Ralph-Vidal, La Maison Wellness, London, UK

Handing back the flower crown of St Germain ambassador has allowed Camille Ralph-Vidal to launch La Maison Wellness. Inspired by her passion for mindfulness and health in the industry, Ralph-Vidal is championing no and low-alcohol cocktails as well as education, workshops and brand consultation. During her career she has also launched female bar groups, co-authored two books and trained bartenders worldwide.





**NO.85**

## Caroline Rosen, Tales of the Cocktail, New Orleans, US

Always a passionate advocate for hospitality workers, Caroline Rosen spent time with the Made in New Orleans Foundation, an organisation that helps the city's minority youth get into the culinary world, before she stepped up to executive director for Tales of the Cocktail in 2017. Since then she's worked on turning its mission back to the education of the industry.

**NO.87**

## Hamish Smith, Class/Drinks International, London, UK

Drinks journalist Hamish Smith was handed the reins of The World's 50 Best Bars in 2013, landing front and centre in the industry rather than observing from the sidelines. Now involved in a freelance capacity for 50 Best as the Academy Chair for EMEA, Smith is best known these days for his editorship of *Class*, a trade magazine with creative freedom, which he successfully revived, breathing life back into UK drinks journalism.



**NO.86**

## Sean Muldoon, Dead Rabbit/Blacktail, New York, US

Co-founder of New York's Dead Rabbit and Blacktail, Sean Muldoon is known as the man who can create award-winning venues from the ground up. Starting in Belfast, Muldoon has worked meticulously across all aspects of his bar's operations to take them to the top. In the case of Dead Rabbit, its comic book menus, merchandise and Irish whiskey, Muldoon and partner Jack McGarry have built one of the strongest brands in the bar industry.



**NO.88**

## Helmut Adam, Mixology Magazine, Berlin, Germany

Helmut Adam has written for many of the bar world's most pre-eminent publications and is co-founder of Mixology Verlag publishing house, behind the well-read *Mixology Magazine*. He is better-known still for co-founding Bar Convent Berlin (BCB) and writing the book series *Cocktailian*. Always driven by a passion to educate, his ventures have spread European hospitality far and wide.





# NO.89

## Leonardo Leuci, The Jerry Thomas Project, Rome, Italy

Leonardo Leuci is arguably one of Italy's best-known bartenders still operating on home soil. Co-owner of Rome's The Jerry Thomas Project and global frontman for its own Vermouth del Professore, he is often found spreading his love of Italian cocktails, flavours and their history at bar shows across Europe and beyond.

# NO.90

## Leo Robitschek, The Nomad Hotel, New York, US

Nomad bar director Leo Robitschek joined his team at Eleven Madison Park more than 10 years ago. There he redefined drinks in a restaurant space, developing an approach that mimicked the same high standards of chef Daniel Humm's kitchen. Robitschek is the author of *The Nomad Cocktail Book* and has won a multitude of plaudits for his drinks at the hotel.



# NO.91

## Lauren Mote, Diageo Reserve cocktailian, Vancouver, Canada

Diageo's first and only global cocktailian, Lauren Mote is an industry powerhouse with an inexhaustible knowledge and flare for creativity. She has been both bartender and sommelier, writer and cocktail judge, and now finds herself travelling the globe to scour for innovations in the bar world, all the while shaping the way drinkers enjoy the cocktails served before them.

# NO.92

## Marcis Dzelzainis, Sager + Wilde/Fare, London, UK

Marcis Dzelzainis is a bartender with a deep understanding of and respect for the classics, yet whose creativity has pulled together some of London's most flavoursome new cocktails of the past decade. Dzelzainis is now a co-owner at Fare with Michael Sager, but beforehand was on the opening team at Dandelyan and can be credited with revolutionising both Sager + Wilde's and the Bassoon's cocktail programmes.





**NO.93**

## Danil Nevsky, Cocktails For You, London, UK

Bartender, consultant and self-described vagabond, Danil Nevsky co-owns bartender platform Cocktails For You, allowing the bar industry to access crucial information, workshops and live streams of talks and events for free with the aim to educate and inspire. Nevsky is perhaps best known for his 19-month global trip to work with and experience different drinking cultures worldwide.



**NO.95**

## Arnd Henning Heissen, Ritz-Carlton, Berlin, Germany

Transforming The Curtain Club and Fragrances at Berlin's Ritz-Carlton into a bar of international standing, Arnd Henning Heissen has been at the hotel since 2010. During his long tenure there *Mixology* magazine has crowned him Host of the Year, Mixologist of the Year and the venue itself Best Hotel Bar. His menus are inspired by perfumery, with Heissen utilising unusual ingredients to recreate aromas.

**NO.94**

## Julie Reiner, Clover Club/ Leyenda New York, US

Cutting her teeth under the legendary Dale DeGroff, Julie Reiner has been a key influencer in her own right for well over a decade. Opening what many considered New York's first high-volume craft cocktail bar, Flatiron Lounge, in 2003, Reiner is now the owner of Brooklyn venue Clover Club and co-owner of Leyenda with Ivy Mix. Author of *The Craft Cocktail Party* and mentor to many, Reiner has legendary status in the US cocktail industry.



**NO.96**

## Micah Melton, The Alinea Group, Chicago, US

As part of the opening team at The Aviary, Micah Melton has seen the growth of one of the most inventive bars in the industry. Now the beverage director for the entire group, he pioneers new cocktails and menu offerings for each site. Melton has made *Forbes' 30 Under 30* list for his unique approach to drinks and bars.





## NO.97

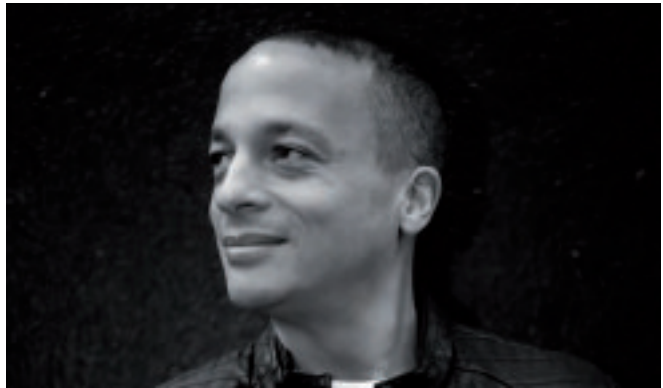
### Jillian Vose, Dead Rabbit, New York, US

From whiskey ambassador to bar manager and beverage director for Dead Rabbit, Jillian Vose has earned her stripes in the industry and added a phenomenal number of drinks to the New York scene. Taking charge as the face of Dead Rabbit's bar programme, Vose has travelled far and wide as well as co-authoring the book *The Dead Rabbit Mixology & Mayhem*.

## NO.98

### John Gakuru, Sweet & Chilli, Los Angeles, US

Having launched himself into the industry at London's famed LAB, and recently heading up hospitality, brand and events agency Sweet & Chilli in Australia, John Gakuru has now made the leap to LA. With a track record for bringing to life immersive and unforgettable brand experiences, Gakuru's American move has proved worthwhile.



## NO.99

### Kate Gerwin, Front & Cooper, Santa Cruz, US

Credited with starting and moulding North Dakota's cocktail scene, Kate Gerwin headed to California, opening up Front & Cooper bar. As the first woman to become Bols Bartending World Champion, and even appearing on Spike TV's *Bar Rescue*, Gerwin has shown time and again a flare for innovation and a new take on balance and flavour.

## NO.100

### Tim Phillips, Bulletin Place, Sydney, Australia

One of Australia's most prolific names, Tim Philips has never been afraid to call out a bad drink - making him, and his classic-based drinks style, a breath of oft-needed fresh air. Having worked his way through London, Melbourne and New York, Philips won Diageo's World Class in 2012 and is now a co-owner of the much awarded Bulletin Place in Sydney.



# THE 100

NO.	FULL NAME	BAR/COMPANY/ROLE
1	Ryan Chetiyawardana	Mr Lyan
2	Alex Kratena	Tayer + Elementary
3	David Wondrich	Writer
4	Ivy Mix	Leyenda
5	Monica Berg	Tayer + Elementary
6	Iain Griffiths	Trash Collective
7	Angus Winchester	Consultant
8	Carina Soto Velasquez	Quixotic Projects
9	Jeffrey Morgenthaler	Clyde Common
10	Tim Etherington-Judge	Healthy Hospo
11	Hidetsugu Ueno	High Five
12	Remy Savage	Artesian
13	Simone Caporale	Consultant
14	Shingo Gokan	Speak Low
15	Philip Duff	Old Duff genever
16	Renato Giovanonni	Floreña Atlántico
17	Erik Lorincz	Kwant
18	Jack McGarry	Dead Rabbit
19	Ashtin Berry	Radical Xchange
20	Jared Brown	Writer
21	Philip Bischoff	Four Seasons
22	Nico de Soto	Mace
23	Ian Burrell	Rum ambassador
24	Jim Meehan	Author/PDT
25	Simon Ford	Fords
26	Joerg Meyer	Le Lion
27	Lynnette Marrero	Speed Rack
28	Dave Broom	Writer
29	Kelsey Ramage	Trash Collective
30	Vijay Mudliar	Native
31	Alexandre Gabriel	Maison Ferrand
32	Colin Asare-Appiah	Bacardi
33	Bobby Heugel	Anvil Bar and Refuge
34	Marian Beke	The Gibson
35	Jeff Berry	Latitude 29
36	Márcio Silva	Guilhotina
37	Ara Carvallo	Barra Mexico
38	Charles Schumann	Schumann's
39	Camper English	Alcademics
40	Jackie Summers	Writer
41	Dale DeGroof	Consultant
42	Ben Branson	Seedlip
43	Thanos Prunarus	Baba Au Rum
44	Zdeneck Kastanek	Proof & Company
45	Scotty Schuder	Dirty Dick
46	Jacob Briars	Bacardi
47	Julio Cabrera	La Trova
48	Audrey Saunders	Pegu Club
49	Sam Ross	Attaboy
50	Matt Whiley	Scout
51	Alex Day	Death & Co

41  
CITIES

61%  
BARTENDER/ BAR  
OPERATOR

12%  
BRAND  
REPRESENTATIVE

10%  
MEDIA

7%  
CONSULTANT

5%  
EVENT  
ORGANISER

5%  
CAMPAIGNER

NO.	FULL NAME	BAR/COMPANY/ROLE
52	Alexis Brown	Causing a Stir
53	Nick Strangeway	Strange Hill
54	Ago Perrone	The Connaught
55	Dave Arnold	Existing Conditions
56	Hannah Sharman Cox	London Cocktail Week
57	Vasilis Kyritsis	The Clumsies
58	Iain McPherson	Panda & Sons
59	Aaron Diaz	Carnaval Bar
60	Diego Cabrera	Salmon Guru
61	Luke Whearty	Byrdi
62	Joe Schofield	Consultant
63	Tomas Estes	Ocho Tequila
64	Arina Nikolskaya	Moscow Bar Show
65	Maggie Campbell	Privateer Rum
66	Thad Vogler	Bar Agricole
67	Lars Williams	Empirical Spirits
68	Georgie Bell	Bacardi
69	Vivian Pei	The Kitchen Society
70	Julio Bermejo	Tommy's
71	Neal Bodenheimer	Cure and Cane & Table
72	Diego Ferrari	Author/Matusalem
73	Claire Sprouse	Hot Tin Roof
74	Claire Warner	Æcorn Aperitifs
75	Federico Cuco	Verne Club
76	Moe Aljaff	Two Schmucks
77	Aki Wang	Indulge Experimental Bistro
78	Beckaly Franks	The Pontiac
79	Francois Monti	Writer
80	Mario Farulla	Baccano
81	Martin Cate	Smuggler's Cove
82	Kurt Schlechter	Cause Effect Cocktail Kitchen
83	Hiroyasu Kayama	Bar Benfiddich
84	Camille Ralph-Vidal	La Maison Wellness
85	Caroline Rosen	Tales of the Cocktail
86	Sean Muldoon	Dead Rabbit/Blacktail
87	Hamish Smith	Class/DI
88	Helmut Adam	Mixology Magazine
89	Leonardo Leuci	Jerry Thomas Project
90	Leo Robitschek	The Nomad Hotel
91	Lauren Mote	Diageo Reserve
92	Marcis Dzelzainis	Sager + Wilde
93	Danil Nevsky	Cocktails For You
94	Julie Reiner	Clover Club
95	Arnd Henning Heissen	Ritz-Carlton
96	Micah Melton	The Alinea Group
97	Jillian Vose	Dead Rabbit
98	John Gakuru	Sweet & Chilli
99	Kate Gerwin	Front & Cooper
100	Tim Phillips	Bulletin Place



# ORIGINAL

Made of 43 natural ingredients



**TASTES BETTER  
TOGETHER**

SAME ESSENCE  
NEW LOOK

RESERVA  
**T15**  
PRIVADA

*Juan Torres*

**TORRES**  
**15**

*Brandy desde 1928*

RESERVA PRIVADA

DESDE 1928, EL LEGADO  
DA LUGAR A ESTE  
DE CARÁCTER INCON  
MÉTODOSO