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LIQUID CULTURE

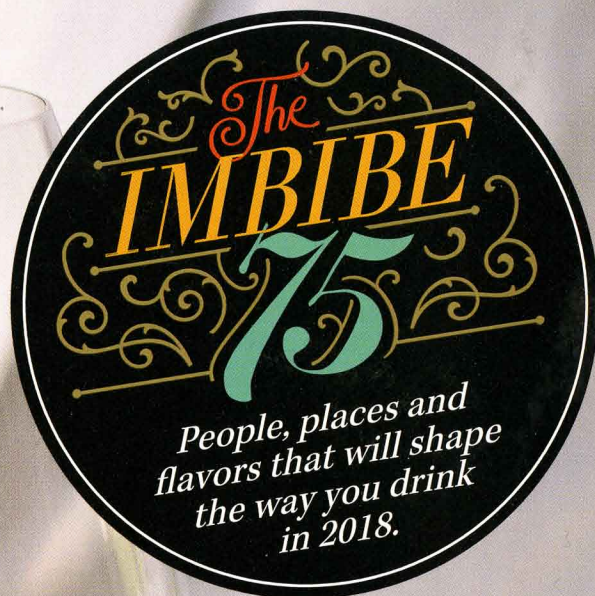
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WHAT TO DRINK
IN 2018

DIY SPICED VODKA

THE ULTIMATE
COQ AU VIN

SINGLE-BARREL
BOURBONS



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*People, Places and Directions
that Will Shape the Way You Drink in 2018.*

Get out your calendar—you've got some planning to do. Following is our annual list of the 75 people, places, destinations and directions that will be shaping the drinks world in 2018 and beyond. Find the time to check out a new bar or café, or visit an up-and-coming brewer or a seasoned sommelier, and plan a trip to experience the drinks scene in a distant city, or set aside time to discover a new favorite style of wine or beer. This list should get you started—and be sure to visit us at imbibemagazine.com to learn more about the 2018 Imbibe 75.

*By Penelope Bass, Joshua M. Bernstein, Paul Clarke, Wayne Curtis,
Emma Janzen, Emma Mannheimer, Robert Simonson and Amy Zavatto*

The **IMBIBE** 75 | PLACES



The Living Room Bar (this photo) and the midcentury lobby (below middle) at The Dewberry Hotel. Below left: Ryan Casey. Below right: The Panic Button cocktail.





« LIVING ROOM BAR, THE DEWBERRY HOTEL

CHARLESTON, SC

Many hotel bars have long persisted as bastions of uninspired drinks, home to overpriced, watery Martinis and cocktails that summon unwelcome memories of the '80s. But cocktail culture has become so pervasive that some of today's best drinks destinations are in hotels, as exemplified by the Living Room Bar at Charleston's Dewberry Hotel. "People in big cities spend a lot of time in hotel bars," says Ryan Casey, the Dewberry's beverage director. "We wanted our hotel guests, and people in Charleston, to treat it as their second living room. To come in for meetings and coffee during the day, and cocktails in the evening."

Like its hotel home, which opened in a renovated 1960s Federal office building in mid-2016, the Living Room Bar emphasizes a "Southern reimagined" aesthetic. The Dewberry's interior was designed by Workstead, a firm that took a holistic approach to the project, including the furniture, lighting, custom millwork and interior finishes. "It's genteel, warm and hospitable, Southern-bred but well-traveled, so we understand touches like proper service," Casey says.

Given the Dewberry's midcentury architecture and décor, it made sense to approach the bar similarly. "It was already a beautiful room—we wanted to bring it to life with classic-style cocktails to match the space," Casey says.

Crystal stemware and hand-chipped ice reflect the hotel's aesthetic, while drinks such as the Panic Button (a combination of bourbon, Averna, Campari, lemon and cherry liqueur) or the Dark as Night are flavorful but not fussy. "We looked at where cocktail culture came from, then looked to the future, with the glassware, ice and spirits we have available to us." —PC



DARK AS NIGHT

Leave it to a hotel bar to come up with the perfect nightcap. Cognac, chinato and walnut liqueur combine into a smooth, luxurious cocktail.

2 oz. Cognac
¾ oz. chinato (Casey uses Mancino
Chinato, or substitute a Barolo chinato)
¼ oz. nocino (Casey uses Nux Alpina)
1 tsp. simple syrup (1:1)

Tools: barspoon, strainer
Glass: snifter
Garnish: orange peel

Stir all the ingredients with ice to chill, then strain into a snifter over a large piece of ice. Twist an orange peel over the drink, then discard.

Ryan Casey
The Dewberry Hotel
Charleston, SC



Head to imbibemagazine.com for the Panic Button cocktail recipe by Ryan Casey.