

— 150 —
BARS

**YOU NEED
TO VISIT BEFORE
— YOU DIE —**



MOUNT GAY RUM
BARBADOS

MOUNT GAY RUM
BARBADOS
1703
OLD FASHIONED BLEND

MARTINI

Clementi
AGE 10
TRÈS VIEUX RHUM

VILLE EN FORT

Rhum J

XO

Introduction

by Jurgen Lijcops

Everybody who knows me also knows that my first passion is wine. Until two years ago, it was also the only thread running through my work. Then along came Bar Burbure, an Antwerp cocktail bar that wants to be different from all others, and things took a new turn.

Before then, few people knew about my second passion: anything related to spirits. Not just spirits themselves, but everything surrounding and springing from them. For instance, cocktails and the bars that make and serve them. Also, the unique settings that are often offered by these bars and that make you enjoy your drinks even more.

Stepping into a bar is always a unique experience. You often feel the vibe at once, one that says that everything is okay and it is going to be a magical evening. This vibe is created by the people who work there, who attract other people with that same vibe who, in turn, enhance the vibe of the place.

I am proud to have had the opportunity to write this guide. Each and every bar I selected has a story to tell, which is certainly not always about the drinks. Often this story is told by the owners and the staff, or by the location.

In this book, I am going to take you on a journey around the world. We will be travelling to the US and South America, Europe, the United Kingdom, North Africa, Asia, and all the way to Australia. Enjoy it.

And ... cheers!



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THE SPARE ROOM

UNITED
STATES

Los Angeles
7000 Hollywood Boulevard,
Los Angeles, CA 90028

HOTEL
BAR

◆ TO VISIT BEFORE YOU DIE BECAUSE

Where else can you throw some balls and sip a delicious coconut-infused vodka at the same time?

A bowling alley and hip cocktail lounge all in one? Only in Hollywood ... Brad Pitt and Alexander Skarsgard have been seen bowling at the Spare Room, and it's for a reason. The place has the finest bowling lanes you've ever seen – they are said to date back to the 1800s – and bowling shoes by George Esquivel. Not that everything in the Spare Room is about knocking down pins. To the contrary. The bowling alley is really more like a decor, an excuse for you to end up where you are supposed to end up: the bar. The bar rose to fame with founding father Aidan Demarest's world-renowned punch bowls, and now it has rising star Yael Vengroff shaking things up at the bar. The 27-year-old woman is worthy of our admiration not only for making Beverage Director at one of the world's best cocktail bars, but even more so for the twenty-something playfully surprising cocktails she mixes, including the stunning 'Bikini Kill' and its coconut-oil-infused vodka, passion fruit, Campari, Velvet Falernum, honey, and lime. As for recreational activities, bowling is but one of the various games they have lined up for you here. Is playing Monopoly or Scrabble from one of the Spare Room's velvet lounge chairs hip enough for you or what?



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DANTE

UNITED
STATES

New York

79–81 MacDougal Street, New York,
NY 10012

COCKTAIL
BAR

◆ TO VISIT BEFORE YOU DIE BECAUSE

You feel right away that this is a great place to be, especially when the weather is fine and you can sit on the small terrace, enjoying some bruschetta and sipping a negroni.

Dante is an iconic bar. It opened its doors in 1915 and has been a favourite with celebrities and artistic souls ever since. The walls are lined with pictures of Patti Smith, Ernest Hemingway, Robert Mapplethorpe, Bob Dylan and Al Pacino, all of whom have at some point consumed cocktails at Dante. While this world-famous establishment has received a makeover, the past has been preserved with respect. Dante is especially known for its negroni and the many variations on this classic drink's original recipe. In fact, the original negroni with gin, vermouth and Campari is dispensed on tap, as is vermouth. The menu is also graced with seasonal cocktails made with fresh fruit, juices, vegetables and herbs. But the evening starter or night closer for many fans is the temptingly simple and lovingly presented 'Garibaldi', with its fresh orange juice and Campari.







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THE DEAD RABBIT

UNITED
STATES

New York
30 Water Street, New York, NY 10004

COCKTAIL
BAR

◆ TO VISIT BEFORE YOU DIE BECAUSE

What Petrus is to wine lovers, the Death Rabbit is to bar fans. Creations and ideas are hatched here that have a profound influence on the whole international bar scene.



This cocktail bar is a veritable icon, having won almost every prize there is to be won. In 2016 it was crowned best bar in the world, among other distinctions. The Dead Rabbit is inspired by old New York and Irish traditions, so no one will be surprised to learn that its two owners, Jack McGarry and Sean Muldoon, are from Ireland. Both men, possessed with the idea of making the perfect cocktail, managed to turn their American dream into reality. However, as they themselves are wont to say, they did not rush into their cocktail adventure. It took them six years to open

their bar. Today everybody knows them and where to find them, tucked away between the skyscrapers of New York's financial district. The Dead Rabbit comprises three floors. Downstairs is the 'Taproom', a cosy Irish pub serving mainly draught beer and whisky. The next floor is reserved for cocktails: classics, crazy versions of classics and contemporary delights. To give you an idea, the menu starts with a 'Sherry Cobbler' and finishes with a 'Hot Applejack Toddy'. The top floor is home to 'The Occasional', a private space by reservation only.

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BAR RAVAL

CANADA

Toronto

505 College Street,
Toronto, ON M6G 1A4

COCKTAIL
BAR

◆ TO VISIT BEFORE YOU DIE BECAUSE

When you enter this bar, you step into the world of Antoni Gaudí.



El Raval, a neighbourhood in Barcelona that is renowned for its nightlife and cabaret, is a cultural melting pot with a vibrant atmosphere, just like Bar Raval in Toronto. Enter here and you will feel like you have been transported to a typical Spanish tapas bar, with various small dishes lining the counter. The tapas are best accompanied with the perfectly paired vermouth-and

sherry-based drinks that make up most of the well-thought-out drinks list. You also have the unusual option of choosing 'low-octane' cocktails; that is, cocktails low in alcohol. Alternatively, may we suggest the surprising 'Canyonero' agave cocktail with its Siete Misterios Doba-Yej mezcal, Los Altos Plata Blanco, RinQuinQuin à la Pêche, lime, agave and Angostura bitters.



Cocktail
intermezzo

Vermouth Rosé

Fill a tumbler glass with ice
cubes and the following:
60 ml (1/4 cup) of Vermouth Belsazar Rosé
Garnish with orange or blood-orange zest.



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Cocktail
intermezzo

Corpse Reviver

Chill a coupette glass. Add a bar spoon of absinthe and swirl it around to coat the glass.

Fill a shaker with ice cubes and the following:
→ 25 ml (5 teaspoons) Ferdinand's Saar Quince
→ 20 ml (4 teaspoons) Triple Sec
→ 20 ml (4 teaspoons) Forest Vermouth White
→ 20 ml (4 teaspoons) lime juice

Shake for 20 seconds and strain into the chilled glass. Garnish with lime zest.





Cocktail
intermezzo

Normandy Eggnog

Chill a wine glass. Pour a dash (0.625 ml or 1/8 teaspoon) of egg white into a shaker, briefly shake very hard and then fill the shaker with ice cubes and the following:

- 30 ml (2 tablespoons) Calvados Drouin
- 20 ml (4 teaspoons) Drouin apple cider
- 10 ml (2 teaspoons) Poire William
- 15 ml (1 tablespoon) milk
- 15 ml (1 tablespoon) Chardonnay cordial
- 15 ml (1 tablespoon) cream
- 1 complete egg

Shake everything hard and serve in the chilled glass.





Cocktail
intermezzo

Porto Cooler

Fill a long-drink glass with ice
cubes and the following:

→ 50 ml (1/5 cup) Porto White Graham's

→ 10 ml (2 teaspoons) lime juice

→ 150 ml (3/5 cup) Erasmus Bond Tonic Dry





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FLYING DUTCHMEN COCKTAILS

THE
NETHERLANDS

Amsterdam

Singel 460, 1017 AW,
Amsterdam

COCKTAIL
BAR

◆ TO VISIT BEFORE YOU DIE BECAUSE

Bartenders Tess and Timo are at the top of their field and mix classic cocktails the traditional way or with a twist.



This cocktail bar opened in the historic Odeon building in Amsterdam at the end of 2017. The creators of this new hotspot in the Dutch capital are Tess Posthumus and Timo Janse, who are certainly no strangers on the Amsterdam cocktail scene. Tess was elected best Dutch bartender at the 2015 Diageo World Class competition. She went on to win the title of Best Female Bartender Worldwide at the world finals in Cape Town. Her business partner Timo has won many national and international cocktail awards

in recent years, in addition to writing the non-alcoholic-cocktail book *Shake It*. Both have a ten-year career at speakeasy bar Doors 47 behind them. Now, in their new cocktail bar, they are focusing on mixing classic cocktails the traditional way or with a special twist of their own. They also organise workshops and courses on the stories behind the classic drinks, their recipes and the history of the bartenders who created them.

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TALES & SPIRITS

THE
NETHERLANDS

Amsterdam

Lijnbaanssteeg 5-7, 1012 TE,
Amsterdam

COCKTAIL
BAR

◆ TO VISIT BEFORE YOU DIE BECAUSE

The 'Old-Fashioned' cocktails they serve here are truly exceptional.



Tales & Spirits is rather the odd one out here. It looks more like a village pub than a trendy place to be. But then again, maybe that is exactly what makes it hip ... Since its opening in the centre of Amsterdam in 2012, the bar has put its mark on the Dutch cocktail scene.

Owners Lydia Soedadi and Boudewijn Mesritz managed to get Tales & Spirits on the 'World's 50 Best Bars' list in just two years. The drinks they serve are exquisite, and they are famous for their home-made shrubor vinegar-based syrups. All cocktails on the menu have a story to tell, and the 'Old-Fashioned' section is exceptional. On top of all this, you can treat yourself to a magnificent dinner here.

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BELROY'S BIJOU

BELGIUM

Antwerp

Graaf van Egmontstraat 20,
2000 Antwerp

COCKTAIL
BAR

◆ TO VISIT BEFORE YOU DIE BECAUSE

They serve delicious home-made spirits and pre-batch cocktails.

Ben Belmans and Dieter Van Roy, two creative mixologists, opened BelRoy's Bijou in Antwerp's Zuid area in March 2016. The cocktail bar immediately shot to the top, winning the title of 'Best Cocktail Bar' at the 2016 Venuz Hospitality Awards less than a year after opening! With a team like the one at BelRoy's Bijou, this is not a surprise. Not only did Dries Botty win the 'Best Belgian Bartender' award in 2016, but he also ranked fourth in the 'World Class Bartender of the Year'. This cosy bar focuses on flavours and quality products. Its talented team mixes classic cocktails, of course, but it also makes its

own creations and serves a fine selection of snacks. Fancy a real Bijou cocktail? Go for the 'Rose Garden', a classic Cosmopolitan with a creative Dieter Van Roy touch that combines home-made rosemary syrup, lemon and aquafaba (the liquid from canned chickpeas). In December 2017, under the name of 'BelRoy's, bartenders & distillers', the bar's founders, Ben and Dieter, launched six liquors of their own: a gin, a vodka, a rum and three bottle-aged cocktails – 'Vesper Martini', 'Negroni' and 'El Presidente'. This is a great place in Antwerp's Zuid for an appetiser or after-dinner drinks.







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