

# imbibe

LIQUID CULTURE



# 60+

Reasons  
to Love  
What You  
Drink

**Hint:**  
This Cocktail  
Includes a Few  
(get the recipe  
on page 43)



What  
Happens  
When You  
Inherit a  
Winery

The Most  
Delicious  
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You're Not  
Drinking

San Francisco  
Cocktails

Coffee Goes  
Pop-Up



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# Bar Congress Austin, Texas

**Buzz:** Austin, Texas is the latest city to stake its claim as a cocktail destination, thanks in part to the recent opening of Bar Congress. Drawing inspiration from the dry desert heat, bar manager Adam Bryan mixes up mostly low-proof cocktails that are as interesting as they are inviting. Bryan's menu combines a handful of lesser-known classics, like the Hanky Panky and the Martinez, with libations of his own creation that fuse craft spirits with homemade drinking vinegars, tonics and beer. Alongside the mixed drinks, the bar offers fun snacking options like chicken-fried olives and grilled cheese sliders, as well as a wine list that's 400 bottles strong.

**Modus Operandi:** Cocktails go non-partisan.

**Signature Offering:** Sip on the Preferred Lies with Earl Grey-infused bourbon, apple drinking vinegar and ginger foam alongside small bites like the burrata with oxtail marmalade and the chicken-fried olives with pimento bleu cheese. Get the Preferred Lies recipe at [imbibemagazine.com/MJ11](http://imbibemagazine.com/MJ11).

**Coordinates:** 200 Congress Ave., Austin, TX  
512-827-2755 // [congressaustin.com](http://congressaustin.com)



Bottom center photo by Casey Dunn; all others by Jay B. Saucedo

## Also check out:

### Press

**Modus Operandi:** Dayton, Ohio may not be a hub of specialty coffee, but the opening of Press is helping plant the seeds of a bean scene. A rotating selection of stellar beans from roasters like Counter Culture, Gimme! and Higher Ground are brewed by pour-over, Chemex, siphon pot and the café's namesake, the French press.

**Coordinates:** 257 Wayne Ave., Dayton, OH / 937-231-7107

### Toast Wine Lounge

**Modus Operandi:** After raising more than \$16,000 on Kickstarter and operating as a pop-up coffee shop while they finalized construction and licensing (see our story on page 78), Toast is officially open in Oakland's Rockridge neighborhood. Order an artisanal cheese plate and choose from their list of more than 30 small-production wine pours.

**Coordinates:** 5900 College Ave., Oakland, CA / 510-658-5900 // [toastwinelounge.com](http://toastwinelounge.com)

### Post Office

**Modus Operandi:** Named in homage to Bukowski's first book, Post Office is a whiskey bar at its core with more than 50 bottles of the spirit neatly arranged by style and most priced far below the standard mark-up. Top it all off with a handful of other premium spirits, domestic craft beers and wines, and belly-filling sandwiches like pulled pork and chicken liver with bacon.

**Coordinates:** 188 Havemeyer St. Brooklyn, NY / 718-963-2574 // [postofficebk.com](http://postofficebk.com)

### CoffeeBar

**Modus Operandi:** Los Angeles continues to build its coffee scene with the opening of CoffeeBar downtown, which pairs prime people-watching from an outdoor patio with a daily lineup of rotating beans from the likes of Verve, Four Barrel and Water Avenue Coffee Co. brewed via a Slayer espresso machine.

**Coordinates:** 600 S. Spring St., Los Angeles, CA / 213-327-1157 // [coffeebarla.com](http://coffeebarla.com)

### Aviary

**Modus Operandi:** Cocktails get molecular at this drinking outpost from Grant Achatz of Chicago's Alinea. Instead of bartenders behind a bar, drinks are mixed in a cocktail kitchen that fuses chemistry lab-like equipment—think Rotovap for distilling fruits, veggies and herbs into clear, concentrated juices—with small-batch spirits for reconstructed cocktails like a Gin & Tonic made with cucumber bubble tea or a sorbet-like Painkiller that's charged with liquid nitrogen.

**Coordinates:** 955 W. Fulton St., Chicago, IL // [theaviarychicago.com](http://theaviarychicago.com)



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