



Collective Spirit

The Mixology Mastermind, Jess Weinstein, Brings Artistry and Wit to Hank's Cocktail Bar

That sizzle you're hearing isn't just the sun ... **Jess Weinstein**, Goddess of the Gimlet, takes some artistic license with her provocative concoctions at **Hank's Cocktail Bar**, the lounge that's putting the worth in DC's Petworth neighborhood. Infusing the expected with the surprise, Jess is shaking up the capital bar scene with a heady mix of classic revivals, favorites and new innovations.

Jess' creations add to the mystique of the bar, a sultry spot frequented by locals and visitors alike. The long smooth black bar, intimate vibe, eclectic music and the right crowd has quickly made it one of DC's most buzzed about lounges. Adventure and revelation are on tap, along with the city's most ambitiously curated list of cocktails, spirits, wine and beers. "Hank's is a place where you can come and be yourself. The only rule is to enjoy the guilty pleasures of another cocktail," says Jess. "It's a suspended reality where the faces are new, the tastes are ripe and the senses are stimulated."

Her latest concoction is the "**Béarnaise**" [pictured above] – the iconic honey bear bottle turned into a cocktail vessel featuring *Absolute Elyx*, *Tarragon*, *Wildflower Honey*, *Greek Yogurt* and *Bitters*. It's as crazy as it is inspired, and it's vintage Jess Weinstein. "People have been so into this drink," she says. "Not only is the flavor profile there, it's a fun drinking experience to sip from a honey bear squeeze bottle and enjoy a combination of ingredients most don't expect to find in a cocktail."

A veteran of JL Restaurant Group by restaurateur Jamie Leeds, Jess has built a cult following amongst cocktail connoisseurs who love her clever conversations, winsome mischief, irreverent tastes and cool girl vibe. Who else could create a gin-based and Pickled Pea kicked elixir called "**I'm Sorry Miss Gibson**" or the "**The Banana Incident**" with *Rum Barbancourt*, *Chili*, *Banana* and *Lime*, which Jess may tell you about if you promise not to laugh.

For Jess, it was the concentrated study of food & beverage, psychology and art at Montgomery College that inspired her interest in creating bold, unexpected combinations to stir the imagination. A DC area native, she tapped into that curiosity and fascination with flavor to create her own signature taste. Working alongside chefs, she gained an appreciation for adding culinary ingredients to the glass, from black garlic to charred eggplant and ricotta. Patrons read the description and say, "this is so unique yet delicious at the same time!" And, in their next breath they ask for another.

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