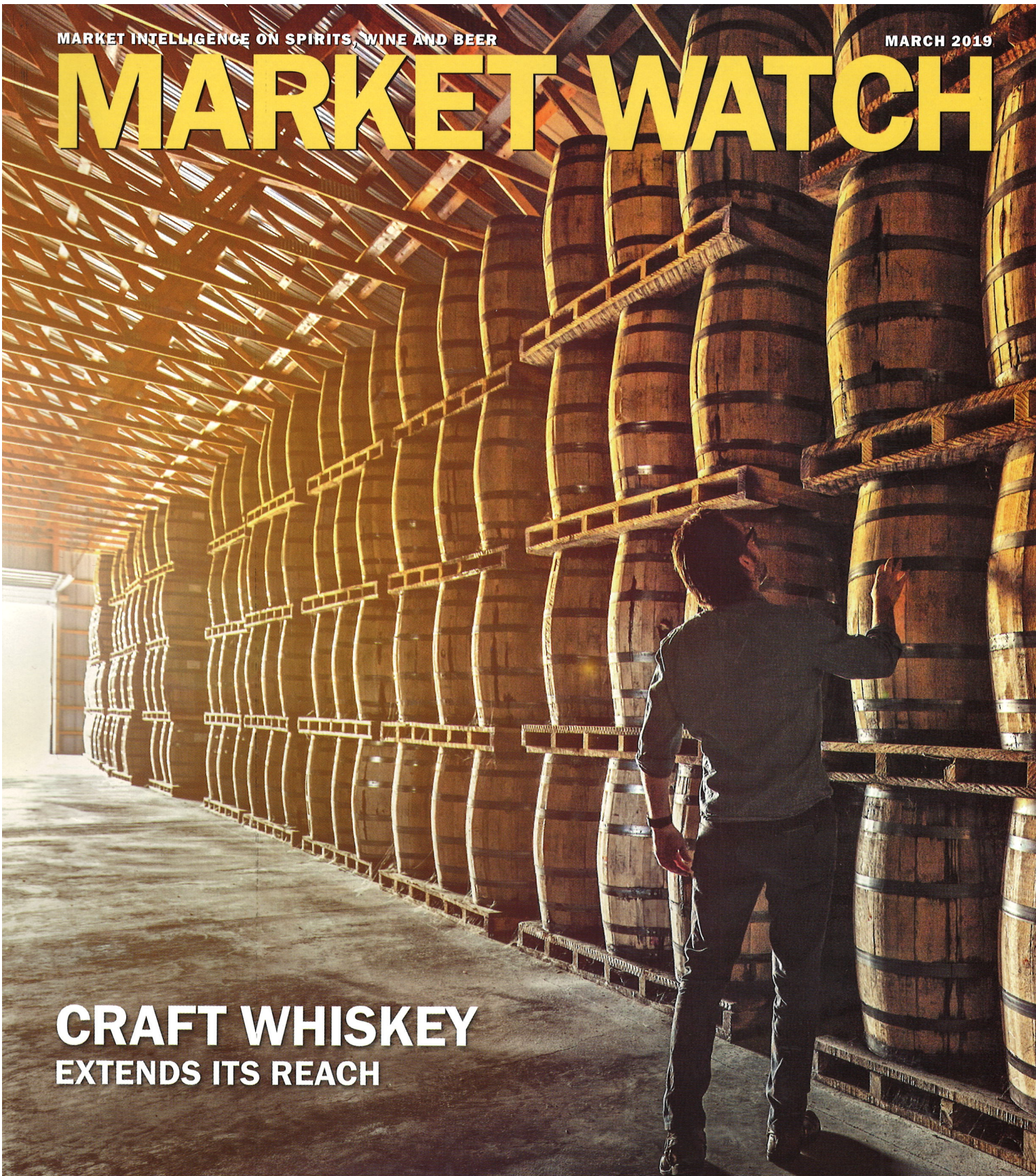


# MARKET WATCH



## CRAFT WHISKEY EXTENDS ITS REACH



P-25 P69

\*\*\*\*\*SCH 5-DIGIT 22101 FSSD  
#11000163971# QW002 039307  
DAVID GUAS EXECUTIVE CHEF OWNER  
BUYOU BAKERY  
6011 CHESTERBROOK RD  
MC LEAN VA 22101-3212

### PLUS

RYE RENAISSANCE  
VODKA MARCHES ON  
MILLENNIALS AND WINE  
MIXOLOGY: SMOKED COCKTAILS



## Washington, D.C.: Todd Thrasher Unveils Tiki Bar And Distillery

Celebrated bartender Todd Thrasher launched a spirits-focused project in December, opening the bar Tiki TNT inside his new venture, Potomac Distilling Co., in Washington, D.C.'s District Wharf area. Thrasher, who is well known in the cocktail scene within and around the nation's capital, unveiled the concept in a three-story space along the Potomac River. A Polynesian-style venue, Tiki TNT boasts several bar areas, including a rooftop garden space. Its menu lists classic and contemporary tiki cocktails (\$14), from an El Dorado 12-year-old rum-based Mai Tai and Thrasher's White rum-based Piña Colada to the Feel Better And Get Well, made with Jameson Irish whiskey, Thrasher's Gold rum, The Bitter Truth lemon bitters, and house-made falernum. While mixed drinks are the focus, Tiki TNT also offers a handful of mainstream and craft beers (\$5-\$8 a can) and canned wines (\$8 a glass; \$14-\$16 a can), as well as island-inspired snacks like coconut shrimp and a Hawaiian flatbread topped with ham, cheese, pineapple, and pickled peppers (food ranges from \$6-\$24). The bar's island vibe is evident in its banana leaf wall coverings, skull and totem pole murals, and rooftop fire pits. Tiki TNT is housed within Potomac Distilling Co., which produces four rum varieties: White, Gold, Spiced, and Green Spiced, which is infused with herbs grown on the rooftop garden. The rums (\$27 a 750-ml.) are available for retail sale.



Located within Washington D.C.'s Potomac Distilling Co., bartender Todd Thrasher's Tiki TNT features contemporary and classic Tiki cocktails.

## New York City: Rooftop Speakeasy Gets Crafty

Craft cocktails and beer take center stage at R17, a speakeasy-inspired rooftop space atop Pier 17 in Manhattan's Seaport District. The venue opened in December with a bustling bar program that spans elevated cocktails, rare spirits, small-batch beers, and global wines. Specialty drinks (\$12-\$22) include the San Luis Swizzle, mixing Derrumbes San Luis Potosí mezcal, Génépi liqueur, Peychaud's bitters, pineapple juice, and muddled serrano pepper, garnished with a seared shishito pepper. The menu also lists myriad whiskies (\$14-\$59 a 2-ounce pour) and craft beers and ciders (\$9-\$29 a bottle or can), from Perry's Barn Owl Farmhouse cider to Southern Tier Nu Skool IPA. Food offerings are equally diverse and include savory snacks and larger dishes (\$8-\$38).



A speakeasy-style bar atop Pier 17 in Manhattan, R17 offers cocktails, sipping spirits, craft beer, and wine.

## Park City: Drinks-Focused Gathering Spot Opens

Park City, Utah welcomed contemporary American restaurant Hearth and Hill in the Kimball Junction district in December. The upscale-casual venue has a large bar area and a spacious patio with a fire pit, as well as a dining room and private event space. Along with classic cocktails like a Bulleit rye-based Manhattan and Jack Rabbit gin-based Negroni, Hearth and Hill offers seasonal specialties, as well as a make-your-own Old Fashioned that allows guests to choose their base spirit, bitters, sweetener, and garnish (cocktails are \$10-\$12). The bar also pours six locally made craft beers on draft (\$5-\$10) and offers 15 more in cans (\$5-\$11), along with a variety of wines (\$7-\$11 a glass; \$29-\$164 a 750-ml.) and global fare (\$9-\$35).

Laura Pelner



At Hearth and Hill in Park City, Utah, guests can enjoy make-your-own cocktails and local craft brews.