# Tales of the Cocktail Foundation Announces Top 10 Nominees for the 2024 Spirited Awards®

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*The 38th annual Spirited Awards® celebrates global excellence in the drinks industry and recognizes professionals, organizations and establishments that shape the cocktail community.*

**NEW ORLEANS, LA** (May 29, 2024) – Tales of the Cocktail Foundation (TOTCF) is honored to announce the Top 10 nominees for the 38th annual Spirited Awards®, presented by Tales of the Cocktail Foundation. Established has become one of the industry's most sought after awards, recognizing leverage professionals, products, and establishments across every facet of the spirits and cocktail community. Voting for this year's Spirited Awards® was open to the hospitality community and consumers from the hotel recipients during the Tales of the Cocktail® (TOTC) conference, which is celebrating its 20th year in New Orleans, July 16-18, 2024.

The Spirited Awards® are comprised of industry accolades both domestic and international, writing the industry's most respected awards that transcend regionally including World's Best Cocktail and World's Best Cocktail Bar.

"Once again we are in awe of the incredible global talent coming out of our industry and this year's Spirited Awards shortlist is no exception," said Charlotte Voney, Spirited Awards Director and Tales of the Cocktail Foundation Board Member. "Our nominees are the ones who are actively creating innovative and exceptional cocktails, and in improving the industry as a whole in order to provide extraordinary experiences and unmatched hospitality."

In that spirit, the Foundation is proud to announce the nominees, known into: International, U.S. Media & Writing, and Global categories.

Voting Spirited Awards® Top 10 Nominees (in alphabetical order)

## INTERNATIONAL CATEGORIES

**International Bartender of the Year presented by Tales of the Cocktail Foundation**

- Lorenzo Antinori – Bar Lorenzo, Hong Kong, China
- Kaori Hasegawa – Bar Trench, Tokyo, Japan
- Kate Bourdet – Amazon Curated Cuts Alley, Alley Cocktail Bar, Bon Odore, Montreal, QC, Canada
- Duane Gustavelli – Anteroom, The Langham, London
- Ivy Mix – Leyenda, Brooklyn, NY
- Erik Lang – Jigger & Pony, Singapore
- Julian Short – Sin Tax, Johannesburg, South Africa
- Lucy Pizarro – Maximo Restaurant, Mexico City, Mexico
- Luis Miranda – BYRD Winehouse, Australia
- Mark Whiley – Tio Sydney, Sydney, Australia

**Best International Bar Mentor presented by Tales of the Cocktail Foundation**

- Simone Caporale
- Ryan Chetiyawardana
- Yasmine Giannini
- Jim Meehan
- Giorgio Galassi
- Ivy Mix
- Jim McPherson
- Naoki Sugiyama
- Jason Tesh
- Christine Velez

**Best International Brand Ambassador presented by Tales of the Cocktail Foundation**

- Jenna Bo – Tanqueray
- Jordan Bushell – Hennessy
- Claudia Cabrera – Fratelli Branca
- Ivan Cruz – Campari
- Cybille Hill – Remy Cointreau
- Gerald Jones – House of Angostura
- Ian Kerr – Diageo Reserve
- Dave Wilson – Lost at J.P. Wiser's
- Cha Phillips-Johnson – Jameson Irish Whiskey
- Ashley Thomas – Bacardí USA

**Best International Bar Team presented by Tales of the Cocktail Foundation**

- Alquimia Cocktail Club – Montreal, QC, Canada
- Candelaria Cocktail Club – Melbourne, Australia
- Handshake Speakeasy – Mexico City, Mexico
- Hoja Santa – Singapore, Singapore
- Hoppe & Sesame Guangzhou – Guangzhou, China
- Jigger & Pony at the Ahwahnee Hotel – Singapore
- Lost at J.P. Wiser's – Toronto, Canada
- Paloma & Sons – Edinburgh, Scotland
- Sabotage Bar – Bangkok, Thailand
- Sipsmith – London, UK
- Tayēr + Elementary – London, UK

**Best International Cocktail Bar presented by PATRÓN Tequila**

- Lost at J.P. Wiser's – Toronto, Canada
- Maybe Sammy – Vancouver, British Columbia
- BYRD – Melbourne, Australia
- Handshake Speakeasy – Mexico City, Mexico
- Kwoi – Bangkok, Thailand
- Maybe Sammy – Sydney, Australia
- Paloma & Sons – Edinburgh, Scotland
- Paradiso – Barcelona, Spain
- Sakura Whiskey – London, UK
- 2021 – Seoul, South Korea

**Best International Hotel Bar presented by Fevia Gin**

- ARGO at The Four Seasons – Hong Kong, China
- Bar Trigona at The Four Seasons Hotel – Kuala Lumpur, Malaysia
- Cocktail Club at Mandarin Oriental, Bangkok – Bangkok, Thailand
- Charlie's X at The Four Seasons Hotel – Seoul, South Korea
- Sevilla at Rosewood Hong Kong – Hong Kong, China
- The Bar at Four Seasons Hotel Tokyo at Otemachi – Tokyo, Japan
- FYIL Bar at The Four Seasons Hotel – Mexico City, Mexico
- Lost at J.P. Wiser's at The Fairmont Royal York – Toronto, Canada
- Seed Library at One Hundred Shoreditch Hotel – London, UK
- Tate Studio at The Belfast Hotel London – London, UK

**Best International Restaurant for an Gin Menu**

- Gin Lane – London, UK
- Gin Kitchen – Vancouver, British Columbia
- The Vintner – Halifax, NS, Canada
- Ginger – Bangkok, Thailand
- Cantina Maxan – Milan, Italy
- Casa Pruneda – Mexico City, Mexico
- Gran Hotel Bristol – Buenos Aires, Argentina
- COTA Cuisine – Dubai, UAE
- Granero – Paris, France
- Gin Kitchen – Vancouver, BC, Canada
- Zuma Dubai – Dubai, UAE

**Best New International Cocktail for the powered by Diageo Bar Academy**

- Bao Lounge – Hong Kong, China
- Bar Nacional – Paris, France
- Bar Tonka – Paris, France
- Bajo Sirena's Room – Mexico City, Mexico
- Cal Bob Club – Singapore
- Cocktail Club – Bangkok
- El Pinsa Gastrobar – Sydney, Australia
- Equal Parts – London, UK
- Kwoi – Bangkok
- Tayēr Confidential – Tayēr, Japan

## U.S. CATEGORIES

**U.S. Bartender of the Year presented by Pernod Ricard**

- Elise Flowers – Compère Lapin, New Orleans, LA
- Nicole Gonzalez – Platform 16 Country Club, Grand Phoenix, AZ
- Jeremy Graves – Sunset Tower, Los Angeles, CA
- Christine Kim – Service Bar, Washington, DC
- Ivy Mix – Leyenda, Brooklyn, NY
- Juan Pablo Vazquez – Contraband, Austin, TX
- Kaori Nishiiwa – Allegory, Washington, DC
- Kate Bourdet – Amazon Curated Cuts Alley, Alley Cocktail Bar
- Christine Velez – Starlino's, New York, NY

**Best U.S. Bar Mentor presented Jameson Irish Whiskey**

- Amy Kaplan
- Jason Asher
- Steve Casey
- Ivy Mix
- Tayloe Gibbs
- Kate Spencer
- Jim Meehan
- Anna Louise Marquez
- Jim McPherson
- Amanda Gunderson and Tiana Tiana

**Best U.S. Brand Ambassador presented Tales of the Cocktail Foundation**

- Tad Carducci – Grupo Montenegro
- Cameron George – Aldabra
- A.A. Hayes – Bacardí Rum
- Ashley Hoffman – Remy Cointreau Whiskeys
- Stephen Kaufman – W Bank Spirits
- Anna Mains – Monkey Shoulder
- Ashley Mitchell – Remy Cointreau Cognac
- Pablo Ruiz – Hotaling & Co.
- Cesar Sandoval – Casa Lambda Spirits
- Natasha Sofia – Patrón Tequila

**Best U.S. Bar Team presented by William Grant & Sons**

- Bar Nacional – Washington, DC
- Cocktail Club – Nashville, TN
- Century Grand – Phoenix, AZ
- Dante – New York, NY; Los Angeles, CA
- Martina – New York, NY
- Whiskey – New York, NY
- Service Bar – Washington, DC
- Pacific Cocktail Haven – San Francisco, CA
- Service Bar – Washington, D.C.
- Tech Club – Denver, CO

**Best U.S. Cocktail Bar presented by the Magnus Mezcal**

- Bar Dante – New York, NY
- Best Maintainer – Chicago, IL
- Cocktail Club – Nashville, TN; Austin, TX
- Happy Accidents – Albuquerque, NM
- Jewel Box – Chicago, IL
- Charlotte's – New York, NY
- Pacific Cocktail Haven – San Francisco, CA
- Trouble – Washington, D.C.
- Trick Dog – San Francisco, CA
- Tech Club – Denver, CO

**Best U.S. Hotel Bar presented by Grey Goose**

- Allegory at the Eaton Hotel – Washington, DC
- Charlotte's – New York, NY
- Cocktail Club at The Ace Hotel – Austin, TX
- Dear Irving on Hudson at the Ace Hotel – New York, NY
- Little Rhubarb at the Residence Inn Courtyard by Marriott – Phoenix, AZ
- Lost at J.P. Wiser's at The Fairmont Royal York – Toronto, ON
- Nightcap at The Ritz-Carlton New York, Nomad – New York, NY
- Pacific Standard at the Hill Portland – Portland, OR
- Service Bar – Washington, D.C.
- The Sazerac Bar at The Roosevelt New Orleans – New Orleans, LA

**Best U.S. Restaurant for presented by Tales of the Cocktail Foundation**

- Acoustique Bar – Los Angeles, CA
- Amazonia – Washington D.C.
- Bar Nacional – Paris
- Cazamar – Buckland Beach, Auckland & Grazen Cocktails – Las Vegas, NV
- Cream City – New York, NY
- Dante – New York, NY; Los Angeles, CA
- Dog Chow – Detroit, MI
- Jigger Sun – Miami, FL
- Lucky Cricket – Denver, CO
- Pegizzo – Portland, OR

**Best New U.S. Cocktail for presented by Diageo Bar Academy**

- Cabra – Columbus, OH
- Cocktail Club – Nashville, TN
- Fifth – Phoenix, AZ
- Happy Accidents – Albuquerque, NM
- Medium Cool Cocktail Lounge – Miami Beach, FL
- Pacific Cocktail Haven – SF
- Paradise Lost – New York, NY
- Pretty Decent – Louisville, KY
- Sunset Tower – Los Angeles, CA
- Wild Child – Knoxville, TN

## WRITING & MEDIA CATEGORIES

**Best Cocktail & Spirits Publication presented by Tales of the Cocktail Foundation**

- BuzzFeed
- Cocktail Drinks
- CLASS magazine
- Food & Wine
- Difford's Guide
- Imbibe Magazine
- Imbibriaca
- Liquor.com
- The Cocktail Lovers
- The Spirits Business

**Best Broadcast, Podcast, or Online Video Series presented by Tales of the Cocktail Foundation**

- Bartender At Large
- Freepour App
- Liquor.com Cocktails to Go Podcast
- Mixed Drinks Podcast
- Perspectives by Campari Academy
- Radio Imbibe
- Spirits Unfiltered Podcast
- Stories At Cap
- The Blackbird Podcast by Josh Lindley of Bartender Atlas
- The Cocktail Lovers Podcast

**Best Cocktail & Spirits Writing presented by Tales of the Cocktail Foundation**

- To Have Spirit Conference: the Consequences of Colonialism, by Adarsah Ooliyil, by Punch
- Tracing Rum's Problematic Past to Modernity Produces a Glimmer of Hope for Change, by Christopher Sommers, for Imbibe
- Hidden Figures: The Black Bartenders and Barmaids of the Jim Crow Era Who Made It Up North, by Kaitlyn Goalen
- Indigenous Women Working in Mezcal Are Ready to Be Recognized for Their Work, by Shayna Maskell-Ramirez, for Imbibe
- "Meet the People Keeping Guam Rum Safe," by Ann Tweedy, for Punch
- "Mexican Spirits, Pretty Design," by Craig Lefler, for the Philadelphia Inquirer
- "Tiki Is Not Your Friend," by Jeff Berry, for Tiki Magazine, Issue 1, Volume 1, Summer Issue
- "The Ghostly Outline of a Shadow – Tracing the Provenance of Pineapple Imagery in Caribbean Sketches," by Kara Newman, for Good Beer Hunting
- "Tiki Is Not Your Friend," by Jeff Berry, for Tiki Magazine, Issue 1
- "Why Are the Western Cocktail Movements Ignorant to the LGBTQ+ Community?" by Brad Japhe, for Cocktail

**Best New Cocktail or Bartending Book presented by Tales of the Cocktail Foundation**

- How to Make Better Cocktails: Cocktail Techniques, Pro Tips and Recipes by Sebastian Hamilton-Jones, Ryan Chetiyawardana, Ian Hamilton-Jones, Ed Hamilton-Jones
- 50 Iconic Cocktails of Atlanta: Good Things to Drink with Family by Ryan Chetiyawardana
- Saved by the Bottle: A Bitter Life Inspired Cocktails by John Gadbery
- Cocktail Culture by Lesley Jacobs Tellez
- Sake Drinks: A Fresh Guide to Enjoying and Fermenting Kombucha, Kefir, Botanical Cocktails, Homemade Wines, and More by Sasha O'Neill
- Tiki Modernism by Jeff Berry, Sven Kirsten
- The Book of Coconut Water: The Surprising Ampleness of Classic Cocktails by Michael Rubman
- The Ice Book: Cool Cubes, Clear Spheres, and Other Cool Chilled Crafts by Carlos Gregorio
- The Spirited Home: Modern Cocktail Techniques and Weekend Recipes by Gabriel Rocklin & Ben Sadler
- Wild Drinks: The New Old Wave of Small-Batch Beers, Ferments and Infusions by Sharon Flynn

**Best U.S. Cocktail & Spirits Blog presented by Tales of the Cocktail Foundation**

- A Field Guide to Tequila by Clayton Szczerzo
- A Spoonful of Honey: How the Big Southern stand of crazy creates marks that capitalize the world by Jill Applegate
- Hospitality Shift by Dave Wetzel and Dave Dornbusch
- Liquor.com Cocktail Recipes and Drinking Culture Articles by Melissa Naylor
- NZ Food Waste Drinks & Dealing Wines: A Cold History of Hot Commodity by Ines Brady
- Alex Jamie, Jack Drake and Lance A Cocktail Recipe Book Contributors from Two Continents African-American Bartenders Who Made Their Mark
- The Absinthe Frappé by Rhonda Kemp
- The Encyclopedia of Cocktails by Robert Simonson
- The Lost Art of Mixology: Classic Recipes for Modern Cocktails by Maria Liampson
- The Mason Professor Kitchen: Cocktails, Quipsos, Absinthe, and Other Essential Ingredients for the Sensualist, Aesthete, and Flaneur by Chad Robertson Koch by Joshua Bissey, Krystof Zatko, Jordan Mackay, William Elliott

## GLOBAL CATEGORIES

**Best New Spirit or Cocktail Ingredient presented by Tales of the Cocktail Foundation**

- Jacquard Bitters Aperitivo
- Don Fulano Tequila An Anniversary Sherry Cask Aňejo
- Fernet Branca Bartender Series Fernet Vallet
- J. Wagner & Co. Wenigerode Whiskey Lime Kernel Dry Vermouth – Solera Reserve
- Joseph Cartron Bergamotte
- Kalani Coconut Liqueur
- Pisano Irish Rye
- Tio Ta Gine Rum Black Velvet Month Aged Extra Dry Gin
- FUSSLY Pure Agave Juice

**World's Best Cocktail Menu presented by Diageo Bar Academy**

- Allegory at the Eaton Hotel – Washington, D.C.
- Cocktail Club – Bangkok, Thailand; Nashville, TN
- Angelita – Austin, Texas
- Handshake Speakeasy – Mexico City, Mexico
- Granero – Paris, France
- Hoja Santa Restaurant – Mexico City, Mexico
- Hoppe & Sesame – Guangzhou, China
- Jigger & Pony at the Ahwahnee Hotel – Singapore
- Lost at J.P. Wiser's – Toronto, Canada
- Paradiso – Barcelona, Spain

**World's Best Spirits Selection presented by Tales of the Cocktail Foundation**

- Baka Ka Rum – Jinaro, Greece
- Bacardí Reserva Ocho – Puerto Rico
- FYIL Mezcalería – London, UK
- Mushroom Whiskey Library – Portland, OR
- Nikka Whisky Museum & Yoichi Distillery – Sapporo
- Rutini – Seattle, WA
- Salon de Agave & Casa Pruneda – Mexico City, Mexico
- Tayēr – Tokyo, Japan
- The Bottle Inn – Sydney, Australia
- Tayēr – Mexico City, Mexico

**Spirited Awards® 2024**

Spirited Awards Top 4 Finalists and the recipients for the Helen Dwyer Lifetime Achievement Award presented by William Grant & Sons, Visionary Award presented by Jameson Walker & International's Co-Founder Jameson Walker, and the Spirited Awards® Top 10 Nominees (in alphabetical order) will be announced on July 16 at the 38th Annual Spirited Awards® Ceremony at the Fairmont New Orleans. Spirited Awards® Ceremony tickets will be available via the TOTCF website on June 17.

**Spirited Awards® Judges**

Below is a list of Spirited Awards® Chairs, responsible for overseeing the judging process this year:

- Spirited Awards® Overall Chair
  - Jim Meehan, PDT
- Asia Pacific Co-Chairs
  - Yash Banjara
  - Andrew Ho
  - Ryan Chetiyawardana
  - Chanthawa Thu
- Canada Co-Chairs
  - Kevin Breen
  - Jonathan Smolensky
- Europe Co-Chairs
  - Stephanie Jordan
  - Simone Manzo
- Latin America & Caribbean Co-Chairs
  - Ivy Mix, Leyenda
  - Georgina Bomkamp-Sierra
- Middle East & Africa Co-Chairs
  - Ashley Thomas, BCP Group
  - Caleb Hill
  - Nana Sechere
- US Central Co-Chairs
  - Joshua Sanders
  - Lynn M. Hooge
- US East Co-Chairs
  - Jim Meehan, PDT
  - Jaymee Mandolilla
- US West Co-Chairs
  - Jason Asher
  - Erin Scharbarth
- Freelance Co-Chairs
  - Tayloe Gibbs
  - Annalee Miller
- Writing & Media Co-Chairs
  - Ryan Chetiyawardana
  - Jim Meehan
  - Sunshay Lawrence

Spirited Awards® judges are a collection of respected bartenders, bar owners, educators, and writers from across the globe entrusted with the critical ruling. Drawing on their years of experience and knowledge of the industry, the judges will vote on the nominees and determine the winners based on judges can evaluate nominees from far and wide to ensure that the Spirited Awards® recognize the breadth and diversity of the global drinks industry.

Tales of the Cocktail Foundation's Spirited Awards® committee is dedicated to ceding the inclusion of the communities the foundation serves. By ensuring that our judging panel reflects that mandate and ensuring that our judges are well versed in the communities they are judging, we are fulfilling our organization's commitment. TOTCF strives to ensure that our judges are knowledgeable of global cultures and communities, and that our judging panel is not based on popular vote and as nominations are evaluated by their respective judging committee.

**Spirited Awards® Directory**

Tales of the Cocktail is pleased to share the Spirited Awards® Directory. During deserving industry's most prestigious awards, the Spirited Awards® Directory is a resource for the industry to use all year. This resource is updated annually, making it a go-to guide for finding the perfect drinks and dining Directory. Access Spirited Awards® Directory to explore award winning bars.

**A Special Thanks: Spirited Awards® Sponsors**

Tales of the Cocktail Foundation would like to thank all its Spirited Awards® sponsors: Diageo, Bacardí, Mezcal, Diageo Bar Academy, Fevia Gin, G. H. Mumm Champagne, Old Mean, Grey Goose, Jameson Irish Whiskey, Johnnie Walker, Kalani Coconut Liqueur, PATRÓN Tequila, Pernod Ricard, and William Grant & Sons.

To follow along for additional information on the Tales of the Cocktail Foundation, please visit the website, Instagram, Twitter, and Facebook.

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