

DRINKS WITH RUTH REICHL WINTER PORTERS COFFEE COCKTAILS

# imbibe

LIQUID CULTURE

## AMAZING HOME BARS

Get inspired!



Destination  
Kansas City

Biodynamic Wines

American-Style  
Craft Beers  
Go Global

America's Best  
Bean-to-Bar  
Chocolatiers

# Rival Bros Coffee Philadelphia

**Buzz:** A new cup of coffee just rolled into the City of Brotherly Love. The duo behind Philly's boutique roaster Rival Bros Coffee, Jonathan Adams and Damien Pileggi, recently retrofitted an old delivery van with a La Marzocco espresso machine and a pour-over drip station and parked it in the city's Love Park. It's in this urban slice of green space that you'll spy Adams and Pileggi slinging superbly creamy espresso drinks and selling their mix of assertive and lighter-bodied blends, as well as the occasional single-origins beans.

**Modus Operandi:** Philly's bean scene is on a roll with Rival Bros Coffee.

**Signature Offering:** The Derringer—a cross between a cappuccino and a macchiato made with the rich and earthy Whistle & Cuss espresso blend and milk from Halo Farm Dairy.

**Coordinates:** Love Park on the corner of 16th St. and JFK Blvd., Philadelphia // [rivalbros.com](http://rivalbros.com)



## Also check out:

### The Tippler

**Modus Operandi:** Cocktail-consulting duo Tad Carducci and Paul Tanguay, a.k.a. the Tippling Bros., hang their hats at this basement-level bar under the Chelsea Market in Manhattan's Meatpacking district. Expect more than a dozen artful cocktails, craft brews and a handful of geeky wines. Want more Tippling Bros.? Get their recipe for homemade vermouth on page 72.

**Coordinates:** 425 W. 15th St., New York City // 212-206-0000 // [thetippler.com](http://thetippler.com)

### Neat

**Modus Operandi:** Cocktails get a make-under at this SoCal dive where ace bartender Aidan Demarest (you've spied him behind some of Los Angeles' finest bars including Seven Grand, The Edison and The Spare Room) forgoes fussy drinks in favor of serving the bar's stellar collection of 200 spirits neat. Though not to fully cede craft cocktails, each spirit comes with a hand-selected back for optional mixing.

**Coordinates:** 1114 N. Pacific Ave., Glendale, CA // 818-241-4542 // [theneatbar.com](http://theneatbar.com)

### Plum Bar

**Modus Operandi:** Helmed by bartending dream team Scott Beattie (author of *Artisanal Cocktails*) and Michael Lazar (co-author of *Left Coast Libations*), and with one long bar running the length of the space, craft cocktails take center stage at this new Oakland lounge. Sip from one of more than a dozen inventive drinks including the Apparition with gin, fresh pear, caramel syrup, green Chartreuse and fresh lemon juice, or the Rad Radish with gin, pickled radishes, parsley and soda.

**Coordinates:** 2214 Broadway, Oakland, CA // 510-444-7586 // [plumoakland.com](http://plumoakland.com)



Jason Varney

## Mezcaleria Oaxaca

**Modus Operandi:** At this new bar from one of the city's favorite restaurants, Seattleites wash down belly-warming bites of Oaxacan comfort food with an agave-laden drinks menu that boasts every mezcal brought into the Evergreen State.

**Coordinates:** 2123 Queen Anne Ave. N., Seattle // 206-216-4446 // [mezcaleriaoaxaca.com](http://mezcaleriaoaxaca.com)

## Les Caves Bier & Kitchen

**Modus Operandi:** Corvallis, Oregon is a college town, so it's fitting that Les Caves is offering locals a lesson in the culture of craft beer. Their dozen rotating taps serve as an intro to craft-brewed classics (among them Russian River, Rodenbach and Jolly Pumpkin), while a growing 100+ bottle list delivers a master class in unique brews from around the globe, including Scandinavian barleywine, Belgian sours and smoked German brews.

**Coordinates:** 308 SW 3rd St., Corvallis, OR // 541-286-4473 // [biercaves.com](http://biercaves.com)