

COLD RIVER™

Distinctive maine potato
VODKA

Maine Bartenders Bash

Celebrating the Spirit of Maine

Monday, March 1, 2010
The Portland Museum of Art

Maine 
Restaurant
Week™

mainerestaurantweek.com

Thank you Bartenders
Maine Bartenders Bash

For supporting and celebrating the Spirit of Maine!



The Best American Vodka

F. Paul Pacult
"Kindred Spirits 2" (2008)

DOUBLE GOLD

World Spirits Competition
San Francisco 2008

**No. 1 Vodka in the
World in 2008**

Top 50 Spirits of 2008
Wine Enthusiast magazine
December 2008

DOUBLE GOLD

Wine & Spirits
Wholesalers of America
April 2009

Distilled and bottled by Maine Distilleries LLC | Gluten Free | 866-57vodka(578-6352)
40% alc./vol. Cold River and The Spirit of Maine are registered trademarks. Please drink responsibly.

Thank you for being here.

It is wonderful having you here tonight to celebrate with the "Spirit of Maine," **Cold River Vodka**. The partners and entire crew from **Maine Distilleries, LLC**, are helping us kick-off Maine Restaurant Week in style. We can't thank them enough.

The following pages explain who's mixing tonight's **Cold River Vodka cocktails** and we've included their recipes so you can reproduce them at home and share them with other bartenders around Maine. Don't forget to vote for your favorite **Cold River Vodka** cocktail tonight.

Maine Restaurant Week (MRW)

We started MRW last year to support our restaurant and lodging clients and at the same time, celebrate wonderful restaurants and properties throughout Maine. It worked. You and thousands of other Maine people and visitors came out to support our thriving restaurant community. On behalf of the restaurants, and everyone else working to make the event a success, we thank you. Your support of MRW is making a noticeable difference for our state's hospitality industry.

This year, over 100 restaurants registered for the event from more than 25 cities and towns. That's many more than last year. We need to thank all of the restaurants for making this event a success and all of our partners for their support in creating awareness of the event. We're thrilled to have made so many new friends through the process.



We love Maine Restaurant Week and hope you do too. We welcome your ideas and feedback. Please contact us anytime to talk. In the meantime, we hope you enjoy many wonderful meals, visit old favorites, and discover new restaurant gems this week. And please take a moment to thank the Maine Restaurant Week sponsors listed in this program, whose support is invaluable.

Enjoy!


Jim & Gillian Britt 

Bartenders and their recipes

Many of these recipes contain a simple syrup mixture. To make simple syrup, you'll need equal parts sugar and water. In a small saucepan, bring sugar and water to a boil; simmer for approximately three minutes or until sugar is dissolved. Remove from heat and let cool completely. The syrup can be made ahead of time and refrigerated in a glass jar for one month.

Commonly Used Terms:

Jigger - A jigger is used to measure approximately an ounce to an ounce and a half of alcohol.

Muddle - To stir or mix gently.

Zest - Also known as a citrus peel; ingredient prepared by scraping or cutting from the outer, colorful skin of citrus fruits.

AZURE CAFÉ (Freeport)

Bartender: Zeus Hannah Suzette

Zeus has been server extraordinaire at Azure Cafe for 5 1/2 years and enjoys gardening with her kids.

"Cold River Kiss"

1 ½ oz Cold River Vodka
1 oz St. Germain Liqueur
1 oz Fentiman's Mandarin & Seville Orange Jigger

Orange Sugar:

1 cup Sugar
Zest of 1 Orange

Shake orange zest and sugar, seal in Ziploc bag for 5 days. Sift zest from sugar before using. Combine Cold River Vodka, St. Germain, and ice in cocktail shaker. Shake until icy. Then, stir in Fentiman's Soda. Pour in chilled martini glass with orange sugar rim. Garnish with Orange Twist.

BACK BAY GRILL (Portland)

Bartender: Claire Stretch

Claire Stretch can be found creating cocktails at the Back Bay Grill in Portland. She is a bartender/artist who resides in Windham. When she is not tending bar her time is filled by adventure, photography, and wooden boats. Claire received her Bachelor of Fine Arts from the University of Montana, Missoula. Her art represents the natural living world through a perspective all her own. She finds her subjects in and around the Presumpscot River and throughout her daily life. Claire completed the apprentice program at the Carpenter's Boat Shop in Pemaquid, Maine. She finishes classic and antique wooden boats at Woodman Boats in Kennebunkport, Maine. If you ask her about the living in Maine she'll tell you "I've been a lot of places. Portland and Southern Maine have the best food and drink scene on the East Coast." Check her out at www.clairestretch.org.

"Blood Orange Martini"

2 oz Cold River Vodka
¾ oz Aperol liqueur
1 oz St. Germain Elder Flower liqueur
¼ oz Orange simple syrup
2 oz 3:1 Blood Orange juice to Cara-Cara juice
Splash of Sprite

Combine all ingredients in a cocktail shaker, shake with plenty of ice and serve. Garnish with Candied blood orange rind. Yields one 6oz. cocktail.

BACK STREET BISTRO (Brunswick)

Bartender: Carolyn Giles

Carolyn has been in the restaurant business for over 10 years and at the Back Street Bistro in Brunswick on and off for over four years. She has bartended and served in restaurants all over New England including DeMarco Restaurant on Nantucket Island, and Hugo's in Portland.

“The Mud Bath”

2 oz Cold River Vodka
1 oz Godiva Dark Chocolate Liqueur
½ oz Godiva White Chocolate Liqueur
1 oz Bacon infused simple syrup

Mix all ingredients in a cocktail shaker and shake. Strain straight up in a martini glass and garnish with candied bacon.

CAMDEN HARBOUR INN, NATALIE'S RESTAURANT (Camden)

Bartender: Tom Laslavic

Hand-crafted cocktails using natural flavors from fresh citrus, fruits, herbs, teas and spices mixed with classic liquors & spirits are trademarks of Laslavic's approach to mixology. He believes cocktails built with fresh ingredients and dressed with colorful garnishes offer a simple sophistication in flavor, aroma and eye appeal. Laslavic's career in cooking, serving and mixing cocktails at fine dining restaurants began at age 13. His love of conversation and fine food and drinks are a perfect match for tending bar. He currently coordinates the bar program at Natalie's Restaurant at the Camden Harbour Inn. Previously he has organized bar activities and cocktails lists for Primo restaurant in Rockland. He has served at the Sail Loft, formerly located in Rockport, The Stone Mansion in Sewickley, PA, and the Wildwood Golf Club in Allison Park, PA.

“Camden Hike”

Concept: A match of ingredients one may find during a country walk in Mid-coast Maine

1 ½ oz Cold River Vodka
½ Lemon, squeezed
1 tsp Blueberry puree
1 tsp Blackberry puree
¼ oz Crème de Cassis
½ oz Honey syrup
Club Soda
Fresh berries and thick lemon peel garnish

Mixed and shaken, pour into iced glass topped with cold club soda & garnished with fresh berries and thick lemon peel

THE CORNER ROOM (Portland)

Bartender: John Myers

John Myers comes from a long, if intermittent, line of saloonists and is a 20-year veteran of the hospitality industry. He currently plies his trade at The Corner Room in Portland Maine where he has been described as “a librarian with a bartending problem”. He is the curator of The Casco Bay Institute of Applied Intoxicological Studies, one of the most valuable and substantial collections of booze literature and ephemera in New England. His column, The Land of Forgotten Cocktails, appears in The Bollard and his drinks (and antics) have appeared in publications like the Wall Street Journal, Downeast Magazine and Men’s Journal.

“Rathbone Sour”

1 ½ oz Cold River Vodka
1 oz St. Germain
¾ oz Fresh Lemon juice
4-6 Fresh Basil leaves

Muddle the St Germain and basil. Add remaining ingredients and shake with ice until well chilled. Strain into a cocktail glass. Garnish with a basil leaf or lemon twist.

FUEL (Lewiston)

Josh Cannady

“Three Lime Gimlet”

Cold River Vodka
Fresh Meyer Lime Juice
Lime Sorbet
Kaffir leaf

Shake and strain into martini glass. Garnish with Palestinian limes and lime infused Maine sea salt.

GRACE (Portland)

Bartender: Barry McEvoy

Barry McEvoy was part of the opening team at Grace when it opened eight months ago. After working for Gritty McDuff’s for 13 years, he then relocated to the Grill Room while working as a featured bartender one night a week at The Snug.

“Indigo Angel”

Cold River Blueberry
HoneyMaker Blueberry Mead
Fresh squeezed lemon & lime
Ginger Simple Syrup

Combine and serve.

HILTON GARDEN INN, GREAT AMERICAN GRILL (Freeport)

Bartender: Amie Kitchen

Amie graduated in 2001 from The Culinary Institute of America. After graduating she worked in California under Executive Chef Carlton Greenwalt, and Chef de Cuisine Scott Clark. In 2004 she became the Corporate Executive Chef of Traditions 101 Restaurant Group. In 2006 she relocated to Maine and began working at Back Street Bistro. In 2008 Amie was hired as the F&B Supervisor at the Hilton Garden Inn in Freeport Maine where she works closely with Director of Food & Beverage Paul Hanson, Chef Chris Hart and the Extraordinary Anita Aker.

“Blood Orange Beet Martini”

Cold River Vodka
House-made Beet Juice Syrup
Blood Orange Juice

For the beet juice syrup, bring beet juice to a boil in a saucepan over medium heat and boil to reduce. Add 1 1/4 cups sugar per each 2-cups juice and stir until the sugar dissolves and the reduction is at the desired viscosity. Add blood orange juice as desired to taste. Combine with Cold River Vodka and serve.

HUGO'S (Portland)

Bartender: Roxanne Dragon

A graduate of The Culinary Institute of America, Roxanne has worked in nearly every capacity in restaurants for the past 10 years. After moving to Portland from New York last spring, she eagerly joined the service team at Hugo's where she combines her culinary background with a passion for beer, wine and spirits.

“Green Thumb”

2 oz Cold River Vodka
2 1/2 oz Fuji apple “consommé” (fresh, clarified apple juice)***
1/2 oz Fresh-squeezed lime juice
Kaffir lime leaf and rosemary sugar rim garnish
Fuji apple “marble” garnish

Combine vodka and apple consommé in shaker with ice. Shake vigorously and strain into martini glass rimmed with sugar mixture. Garnish with apple “marble” on cocktail skewer. To make sugar garnish, finely grind dehydrated Kaffir lime leaf and rosemary sugar and mix with granulated sugar and salt. For “marble” garnish, shape Fuji apple with Parisienne scoop or melon baller.

LOCAL 188 (Portland)

Bartender: Jessica Joseph

Jessica has been the bar manager at Local 188 for the last four years. After returning to Maine from Denver, CO several years ago, she worked at McSeagulls in Boothbay Harbor, Gepetto's in Sugarloaf for two seasons, and Southside Tavern in Skowhegan. She has been in the restaurant industry since she was 16 years old.

“White Lotus”

Cold River Vodka
Domaine De Canton Ginger liquor
Fresh lemon juice
Ginger or Lemon garnish

Combine three parts vodka with two parts ginger liquor and one part fresh lemon juice. Garnish with ginger or lemon.

OLD PORT SEA GRILL (Portland)

Bartender: Joe Ricchio

Joe has worked at nearly every restaurant in Portland. He co-founded the Deathmatch parties and chronicles his excess on his blog, Portland Food Coma.

“Mexico River”

1oz Cold River Vodka
1 oz Cointreau liquor
1½ oz Fresh lime juice
½ oz Simple syrup
3 Lime wedges
1 Orange wheel

Combine all ingredients in a shaker and muddle. Add ice and shake vigorously. Pour contents into a glass. Admire. Insert straw. Enjoy.

SOLO BISTRO (Bath)

Bartenders: Tracy Rousseau & Carol Marshall

Tracy Rousseau and Carol Marshall work together at Solo Bistro in Bath. Together they love playing with different flavors behind the bar. Tonight’s cocktail combines two of their favorite things, Cold River Vodka, and Prosecco. They hope you enjoy the Ice Breaker as much as they do.

“Ice Breaker”

1oz Cold River Vodka
2oz Solo Bistro house made lemonade
½ oz Pomegranate juice
½ oz Fresh squeezed lime juice
1 oz Prosecco
Fresh Lavender

Combine and shake vodka, lemonade, lime, and pomegranate juice in shaker with ice. Strain into champagne glass, top with Prosecco. Garnish with fresh lavender.

THE SALT EXCHANGE (Portland)

Bartender: Cory Beckwith

A Maine native, Cory Beckwith began his career in the restaurant business as a line cook in Bar Harbor. Seven years later Cory moved to Portland, where he tackled the demanding position of Executive Banquet Chef at the Eastland Park Hotel. After 3 years in this large-scale medium, he took the position of Head Chef at Finch’s Restaurant in Falmouth. Cory next worked with Abby Harmon and Lisa Vaccaro at Caiola’s Restaurant in Portland as Sous Chef. Three years later, pursuing a more rounded restaurant experience, he found himself in Washington DC playing an entirely new role at Post Modern Brasserie in the Hotel Monaco. Eventually, Cory returned to Portland to be closer to those he loved. Upon his return Cory was hired as a server/bartender at The Salt Exchange restaurant where he was quickly promoted to GM. Cory works very closely with Chef Jacob Jasinski and owners Charlie and Martha Bryon assisting with appropriate beer and wine selections, specialty cocktail recipes, staff training and more. In his free time Cory enjoys spending time with his husband, his four Huskys, and continuing to establish his catering company “In Good Taste”.

“Southern Sweet Tea”

2 ½ oz Cold River Vodka
1 oz Fresh Squeezed Lemon Juice
½ oz Pasteurized Egg White
¾ oz Simple Syrup
1 Quality Earl Grey Tea Bag

Steep tea bag in vodka for 30 minutes to one hour. Fill shaker with ice and add infused vodka, lemon juice, egg white, and simple syrup. Shake vigorously for 25 seconds. Pour and strain into chilled martini glass.

VIGNOLA (Portland)

Bartender: Scott Doherty

Scott Doherty is a Kennebunk native who has traveled and worked in top bars all across the country. He returned to Maine this year and joined the Vignola team. Scott is known for his creativity behind the bar and loves to make cocktails that represent Maine. The Maine native uses two of Maine's best artisan creations: Allagash Beer and Cold River Vodka.

"The Native"

~1½oz Cold River Vodka
~ 6 oz Four Spice Black and White Agave syrup
Agave Syrup
1 Pint Allagash White
1 Pint Allagash Black
8 oz Water
8 oz Agave Nectar
½ cup Sugar
½ Cinnamon Stick
½ tsp Whole White Peppercorns
1 Star Anise Pod
½ tsp Whole Clove
¼ Piece of Ginger

Bring water, cinnamon stick, whole white peppercorns, star anise pod, whole clove, and ginger to a boil. Then add agave nectar and return to a boil. Remove from heat and cool. Cover and refrigerate over night, strain and cover. Bring 1 pint of Allagash White and 1 pint of Allagash Black to a boil. Add 3 tablespoons of agave syrup and 1/2 cup sugar. Return to a boil and reduce liquid by half. Pour agave syrup and vodka into a shaker, add ice, and shake vigorously. Strain into pilsner glass.

WALTER'S (Portland)

Bartender: Steve Lovenguth

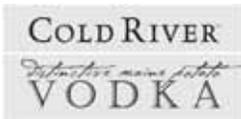
Steve graduated from bartending school in his 20s and gained experience at prestigious restaurants around the country before opening his own Dazzle Supper Club in Denver which was twice voted the city's best martini bar. He moved to Maine in 2001 and joined Walter's a few years later where he recently helped launch the restaurant's significantly expanded bar and lounge. The inviting and comfortable bar at Walter's gives Steve the space he has always craved: A place to introduce customers to new and interesting wines and share his passion for cocktail creativity, mixing up classic concoctions alongside his fanciful cocktail list that grows in popularity with every pour.

"The Nor'easter" (where North meets East)

2 oz Cold River Blueberry Vodka
1 oz HoneyMaker Blueberry Mead
½ oz Sake2Me Yuzu Citrus Sake
1 oz House made Yuzu Citrus Puree
½ oz Bar Harbor Blueberry Syrup
½ oz House made Kaffir Lime simple syrup
Blueberry and citrus peel garnish

To make House made Citrus Puree, blend Yuzu marmalade, lemon, lime, and orange juices together. To make House made Kaffir Lime Syrup, steep Kaffir lime leaves in simple syrup for several minutes on stove. Combine all ingredients and serve

Maine Restaurant Week is possible because of these important sponsors and media partners



L.L.Bean® Visa® Card



Help make the third annual Maine Restaurant Week possible, become a 2011 sponsor: (207) 775-2126

Maine Restaurant Week™

March 1-10 | mainerestaurantweek.com

facebook

facebook.com/mainerestaurantweek

twitter

twitter.com/dineme



gBrittPR
gbritt.com

PR and marketing for restaurants, luxury travel, food and beverage industry, performing arts, retail and entertainment.

Call us today and schedule a free consultation (207) 775-2126.

Exceptional PR and marketing results for clients since 1998

The Maine Way to Build Your Business.



pressherald.com



pressherald.com



kjonline.com



onlinesentinel.com

Advertise. Call 207 791 6200.

MTM
MaineToday Media, Inc.