



7 TOP MIXOLOGISTS & THEIR SIGNATURE SIPS



GREG BEST, TICONDEROGA CLUB Master mixologist Best is oft touted as the top of the Atlanta sips scene. Now his brilliant moxie for crafted cocktails, combined with the equally formidable drink stylings of Atlanta libation veteran Paul Calvert, has given us something truly special in the form of Krog Street Market gathering spot **Ticonderoga Club**. Delicious to the very last drop, try the Ticonderoga Cup (\$9), where rum, cognac and sherry are joined at the hip with the bright flavors of pineapple, lemon and mint over crushed ice. *99 Krog St. NE, 404.458.4534, ticonderogaclub.com*

JULIAN GOGLIA, THE MERCURY Goglia is a young gun with an old cocktail soul. Fast-forward some years later from when he intensely sharpened his skills as partner and beverage director of The Pinewood in Decatur and has now crafted a truly revered cocktail experience in Atlanta at Ponce City Market's **The Mercury**. Honoring classics like the daiquiri, Old-Fashioned and Moscow Mule, we're especially enamored by the delightfully complex scotch, ginger, lime and falernum sipper, Ode to Viceroy (\$13). *675 Ponce de Leon Ave. NE, 404.500.5253, themercuryatl.com*



KALEB CRIBB, HOLEMAN AND FINCH PUBLIC HOUSE With a 12-year-long stint in the industry, Cribb leverages his expertise as a Certified Spirits Specialist (CSS) into subtle whiskey sippers like the Pretty Brown Eyes (\$13) with bourbon, Benedictine, lemon and Malbec; and the rye-filled Where There's Smoke There's Fire (\$13) with mescal, creme sherry, honey and barrel-aged whiskey bitters that continue to keep patrons clamoring for more than just the storied burger at **Holeman and Finch Public House**. *2277 Peachtree Road NE, 404.948.1175, holeman-finch.com*

KEYATTA MINCEY, SERPAS TRUE FOOD A drink star that continues to rise to the occasion in the Atlanta cocktail scene, Mincey has cultivated her skills behind the stick at **Serpas** as lead mixologist with occasional guest bartending stints at The Sound Table. The former model/actress now crafts bright and vibrant cocktails as bubbly as her personality, like the Lavender Sunshine (\$10)—a sultry mix of Tanqueray No. Ten, dolin blanc, lavender simple syrup, lime and 18.21 bitters. *659 Auburn Ave., Ste. 501, 404.688.0040, serpasrestaurant.com*



MADISON BURCH, GRAIN Burch has been shaking up the city's cocktail scene by creating storied cocktail programs at not one, but *three* Atlanta restaurants. As beverage director for Seven Lamps, Tavernpointe and **GRAIN**, Burch's strengths lie in her reverence for classic cocktails and wildly innovative spirits. She mixes Manhattans and Sazeracs using eye-opening ingredients like Sichuan, curry and liquid nitrogen. The 6th & West (\$11) with rye, chicory liqueur, amaro ciociaro and orange/chocolate bitters transcends time. *856 W. Peachtree St. NE, 404.881.5377, grain-bar.com*

MERCEDES O'BRIEN, GUNSHOW O'Brien curates a truly unique cocktail experience at equally unique dim-sum concept **Gunshow**. Tapped by former *Top Chef* Kevin Gillespie to create a cocktail program was quite the notch on her belt. Developing a program of 10 weekly cocktails from the constraints of a mobile-bar cart, her mastery at mixology shines in the Toasted Old-Fashioned (\$10) with bourbon, bitters, burnt sugar, bruleed cinnamon and flamed orange that never leaves the menu. *924 Garrett St., 404.380.1886, gunshowatl.com*



SEAN GLEASON, CAPE DUTCH & BILTONG BAR Beverage Director Gleason is the brains behind the buzzy beverages at South African concepts **Cape Dutch** and **Biltong Bar**. Gleason has created unique bar programs that marry thoughtful sips with the spices of South African cuisine. We're particularly grateful for the Old-Fashioned-inspired Luchador (\$12) with anejo and reposado tequilas, agave, and angostura bitters at Biltong Bar that pairs brilliantly with the spiced, dry-aged meats. *675 Ponce de Leon Ave. NE, 678.515.0620, biltong-bar.com*

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PONCE CITY MARKET

Ponce City Market is quickly becoming one of Atlanta's premier destinations for good shopping and even better eats. With almost 30 shops and more on the way, you're sure to work up an appetite after a day of retail therapy.

Luckily, an array of options await, including [Biltong Bar](#), Brezza Cucina, City Winery, El Super Pan, Hop's Chicken, H&F Burger, Minero, The Mercury and W.H. Stiles Fish Camp. It's no wonder locals have dubbed this food hall the culinary capital of the South. 675 Ponce de Leon Ave. NE, 404.900.7900, poncecitymarket.com