

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES

SKYY
VODKA

SKYY VODKA LLC, SAN FRANCISCO, CA
PRODUCT OF U.S.A. — PRODUIT DES ÉTATS-UNIS
750mL 40% alc./vol.

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BAR STAR

COOPER TARDIVEL

HAWKSWORTH COCKTAIL BAR



Cooper Tardivel, Head Bartender, Hawksworth Cocktail Bar

“There can be a lot of ego in this industry,” Cooper Tardivel says, referring to a new wave of bartenders who seek the spotlight. “We should be in the background. Making drinks is the best part of a bartender’s job. Making people feel comfortable, taking care of the bar and understanding food and wine – cocktails are a small portion of what we do.”

Tardivel uses his vast experience and knowledge well. He’s straightforward and leaves no doubt he would be in complete control of any bar he’s behind.

Currently, it’s the two-year-old uber-sexy and award-winning Hawksworth Cocktail Bar in the historic Rosewood Hotel Georgia. Tardivel leads a team of three bartenders he considers equals. “If you believe you can achieve success with one person, you’ll never achieve it. We have four people [working] behind this bar; we don’t do anything unless it’s 100 percent unanimous.”

Tardivel’s life in the service industry began in his hometown of Halifax, Nova Scotia. Like many university students, his first job was behind a bar. “It was a rite of passage,” he explains. He moved up quickly and gained experience at several bars in the city.

After graduation from Dalhousie University with a Bachelor of Arts Degree, the travel bug bit and he found himself in Mexico, on the Isla Mujeres mixing drinks for thirsty vacationers. Having to deal with a mix of international languages offered a valuable lesson. “It taught me that bartending and service is a truly universal language,” says Tardivel.

His next destination was Australia. As often happens with backpackers, Tardivel ran out of money, so he joined hundreds of other young hopefuls for a call out at Sydney’s largest nightclub, Rogues. Not only did he land himself a coveted job, but also a new adventure in an extremely busy bar scene.

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NIGHT MOVES

1 oz	(30 ml)	anejo Rum
¼ oz	(22 ml)	white Port
½ oz	(15 ml)	Averna Amaro Siciliano liqueur
4 dashes		Angostura bitters

Stir all ingredients over ice and strain into a chilled cocktail glass. Garnish with a black or sour cherry.



CANE ROYALE

1¼ oz	(37 ml)	Cachaça 61
2 tsp	(10 ml)	Pineau des Charentes
8 drops		Bittered Sling Extracts
		Cascade Celery*
		brut sparkling wine, to top

Stir all ingredients over ice and strain into a champagne flute. Top with brut and a lime twist.

* Available at Modern Bartender

"You had to be on point all the time, it was crazy busy. After that, I knew I could be comfortable in any [bar] situation."

Returning to Halifax, Tardivel longed for a full-service destination – a nightclub, pub and restaurant with good food. Several years later, it happened and he helped launch a new concept called Mosaic which was equal parts supper club, tapas bar, pub and cocktail bar. Mosaic gained international recognition, but sadly, was ahead of its time and closed its doors several years later. "I served the first drink and the last."

A month later, Tardivel was in Vancouver taking on a new challenge – the opening of the highly anticipated Hawksworth. His enjoyment comes from the mix of clientele. "This is a hotel. We get all types, including those who've never had a cocktail, and a simple one can wow them. When aficionados come in, we can blow their minds."

These days, Tardivel and his team are working on new projects. He's keen on an ever-changing beer list for those who love to experiment. He'll also soon roll out a series of barrel-aged cocktails housed in specially stamped Hawksworth bottles. Finally, a new cocktail menu, which he explains is more than just a list. It will be a menu laid out by spirit rather than by cocktail. It will contain classic and modern cocktails and 56 new bottles will be added to the bar. "When launched," Tardivel says, "It will be one of the best spirit bars in the country."

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UNUSUAL SUSPECTS

1 oz	(30 ml)	reposado Tequila
1 oz	(30 ml)	cognac
1 tsp	(5 ml)	grappa
3 dashes		lavender bitters
1 oz	(30 ml)	grapefruit juice
1 tsp	(5 ml)	Giffard agave syrup*

Shake all ingredients in a shaker and double strain into a chilled cocktail glass.

* Available at Gourmet Warehouse and other specialty food stores.