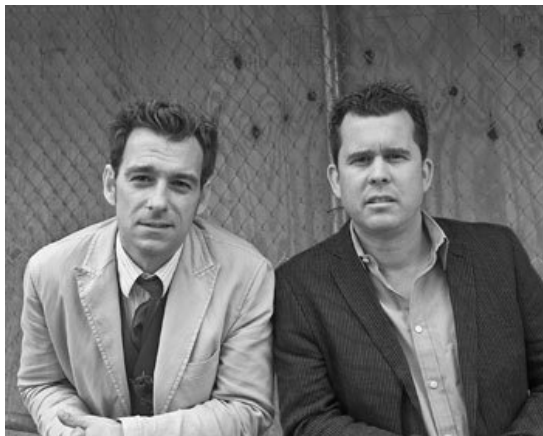


City Eats

Exploring NYC mixology with Tippling Bros.



Tad Carducci and Paul Tanguay of Tippling Bros.

Tad Carducci and Paul Tanguay are the hospitality aficionados behind the beverage consulting company **Tippling Bros**. They are the go-to guys for almost anything related to drinks and drinking—from cocktail and mixology classes to home wine cellar design and curation. Both started in restaurants at an early age and worked their way up through the food and beverage ranks, soaking up everything they could.

They now direct the beverage program for the **Mercadito** restaurant group while working with various other venues, brands and clients in need of their vast combined knowledge of wine, beer, cocktails and sake. I caught up with them to pick their brains about what's going on in the beverage industry these days.

What restaurant and bar do you consider to be the best new addition to New York City this year?

TAD CARDUCCI: On the bar side I'm going with **Dram** in Williamsburg. Tom Chadwick and crew are doing great things there. I love Andrew Carmellini's food at **Locanda Verde**, and **The Breslin** rocks.

What sake would you recommend for drinking in the winter months? And what type of food would you pair with it?

PAUL TANGUAY: I'm a huge fan of Ginjo grade sake. They are very aromatic and have great backbone to pair with different foods. With sake I say anything but Japanese [cuisine]—not too rich or creamy and not overly spicy.

What is the most popular cocktail at Mercadito these days?

TC: The Pepino el Pyu (PICTURED BELOW), hands out. It's a combination of blanco tequila, English cucumber, fresh lemon and *hoja santa*, which is a very unique Mexican herb. *Hoja santa* gives the drink an herbaceous, anise flavor and works perfectly with the cucumber.

What alcohols do you think are the most underrated in mixology these days?

PT: Mezcal and tequila have made some inroads, but I have to say white whiskies. Made from a variety of different ingredients, they are a refreshing alternate to brown spirits.

TC: Brandies—from Cognac, Armagnac and Spanish to Pisco and other eau-de-vie styles. Also, while Amaros are becoming a bit more popular they are still off most bartenders' radars. There are so many styles and flavor profiles from Italy and other parts of Europe; they are great to play with as cocktail modifiers and as bases to boot.

What are some of the cocktails that you create for your own parties?

TC: We've done so many different types of parties that it would be difficult to pinpoint specific drinks. I will tell you that people love tiki parties. And now with *Boardwalk Empire* becoming such a hit, everyone is asking about speakeasy events.

—LEYLA MARCHETTO



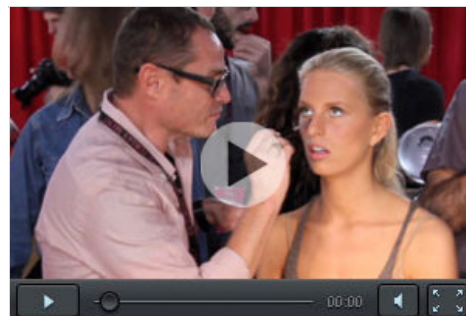
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