



2018 Competition Guidelines

About

After many years of evolution Topsy Texan and the Austin Food & Wine Alliance are thrilled to present the 2018 Official Drink of Austin competition embodying the spirit of the Austin cocktail culture.

Winning venue will win the right to serve the Official Drink of Austin for the entire year following the competition and to serve as the Ambassador of the Official Drink at various events throughout the year.

Submissions

Qualification: Participating bars must be located in the Greater Austin area and hold a mixed beverage permit. They can be stand-alone bars, or operate inside a restaurant or hotel.

- Submissions are limited to one recipe per restaurant/bar.
- It is essential that cocktails utilize local produce, flavors and highlight local culinary traditions. The recipe must feature at least one local spirit, bitters, ingredient or non-alcoholic mixer.
- Dessert drinks are not permitted in this competition.
- Drinks not featuring one of the below spirits below will not be considered.
- Bars will use the form provided to submit recipe information. The form requests cocktail name, ingredients, method, type of glass and type of ice, if applicable.
- **Recipes must be submitted online no later than midnight on Monday, March 26.**

Event Guidelines

8 finalist teams will be selected. Once selected, you will be contacted by an Official Drink of

Austin representative to ascertain your needs for the live event on **Thursday, May 10, 2018 at The Fairmont.**

Each bar selected to compete in the live event will send a five-member team to represent the establishment. Additional team member badges will be available for purchase.

Batches (or *mise en place* if you are not batching) will need to be sufficient enough to serve 700 1oz sample portions. Base spirits and modifying spirits will be provided. Unusual item (such as a house-made syrup or obscure liqueur), juice and specialty ice will need to be provided by the bar or restaurant.

All garnishes must be edible/drinkable and prepared by contestant; fresh produce garnish ingredients specified in the finalists' recipes will be provided. Straws and toothpicks are to be provided by participant teams.

Bar tools will be provided by the competing team unless prior arrangements are made. Contestants are requested to use non-branded tools unless provided by participating sponsors.

For presenting cocktails to the judging team during the actual competition portion of the event, it is advised that teams bring their own glassware. Plastic cups will be provided for sampling cocktails to the public.

For the first round of live judging, each team will present their cocktail to the judges. Time for presenting your drink to the judges shall not exceed 7 minutes.

Each judge will score the drink separately and then assign a total score to the team. People's Choice points will then be added to each team's scores. The two teams with the highest scores will prepare their drinks to be made in the final round, which will take place live on stage.

From the final round, the winning recipe will be declared the Official Drink of Austin for the year. The winning bar team will be featured at a few of the Austin Food & Wine Alliance's events throughout the year.

By submitting your cocktail recipe you agree to your participation at AFWA events if your drink is selected as the Official Drink of Austin. Participation at these events is required:

- 2018 Grant Awards – October
- 2018 Wine & Swine – November
- 2019 Live Fire! – April

Contestants need to submit their recipes online through our website by Monday, March 19. If you have any questions, please email mariam@austinfoodwinealliance.org

Thank You and Good Luck!

Approved Participating Spirits for Official Drink of Austin Submission

THE 86 CO.

Fords Gin

AZAR FAMILY BRANDS

Seersucker Southern Style Gin

Cinco Vodka

BEAM SUNTORY

Baker's® Kentucky Straight Bourbon Whiskey
Basil Hayden's® Kentucky Straight Bourbon Whiskey
Booker's® Kentucky Straight Bourbon Whiskey
Jim Beam Black® Kentucky Straight Bourbon Whiskey
Jim Beam Kentucky Straight Bourbon Whiskey
Knob Creek® Straight Bourbon Whiskey
Knob Creek® Single Barrel Reserve Bourbon Whiskey
Maker's Mark® Bourbon
Maker's Mark® 46 Bourbon
Old Grand-Dad® Kentucky Straight Bourbon Whiskies

Auchentoshan Single Malt Scotch Whisky
Bowmore Single Malt Scotch Whisky
Laphroaig® Islay Single Malt Scotch Whisky

Suntory Whisky Toki

Tyrconnell® Single Malt Irish Whiskey

Knob Creek Rye Whisky

El Tesoro de Don Felipe® 100% Agave Tequilas

Cruzan® Rum

EFFEN® Vodka

Courvoisier® Cognac

BEAM SUNTORT CONTINUED...

DeKuyper® Cordials and Liqueurs, Flavored Brandies and Brandy

JDK & Sons™ O3

Midori Melon Liqueur

Sipsmith

BULLEIT

Bourbon

Rye

10 Year

Barrel Strength

CAMPARI

SKYY vodka

Wild Turkey 101 or 81

Braulio

Cynar

Frangelico

Grand Marnier

BULLDOG London Dry Gin

Espolon (Blanco, Repo, Anejo)

Aperol

Campari

Appleton Estate Reserve or Rare

CONSTELLATION BRANDS

The Real McCoy Rum
Casa Noble Tequila
High West Whiskey

DRIPPING SPRINGS

Dripping Springs Vodka
Dripping Springs Texas Orange Vodka
Well No. 1876 Vodka

Dripping Springs Artisan Gin
Dripping Springs Traditional Gin

1876 Texas Straight Bourbon Whiskey
1876 Texas Straight Bourbon Whiskey Finished in Napa Valley Port Barrels

HEAVEN HILL BRANDS

Elijah Craig Small Batch
Christian Brother's Sacred Bond
Lunazul El Humoso

JÄGERMEISTER

Jägermeister

KIMO SABE

Kimo Sabe Mezcal Joven: Albedo
Kimo Sabe Mezcal Reposado: Rubedo

PERNOD RICARD

Jameson Caskmates IPA
Jameson Black Barrel
Jameson Caskmates Stout Edition

PATRON

Gran Patrón Burdeos

Gran Patrón Platinum

Gran Patrón Piedra

Patrón Silver

Patrón Añejo

Patrón Reposado

Patrón Extra Añejo

Roca Patrón Silver

Roca Patrón Reposado

Roca Patrón Añejo

Patrón Citrónge Orange

Patrón Citrónge Lime

Patrón Citrónge Mango

Patrón XO Cafe Dark Cocoa

Patrón XO Cafe Incendio

Pyrat

Ultimat

STOLEN SPIRITS

Single Grain Whiskey Aged 11 Years

Overproofed Rum Aged 6 Years

Smoked Rum

Tito's Handmade Vodka

Tito's Handmade Vodka

TREATY OAK

Waterloo Gin

Waterloo Antique Gin

Red Handed Bourbon

Treaty Oak Experimental

WILLIAM GRANT & SONS

Montelobos

Ancho Reyes

Ancho Reyes Verde

Drambuie

Solerno

Flor de Caña 7 Year

Sailor Jerry

Reyka

Hendrick's

Monkey Shoulder

Milagro

Tullamore DEW Original

The Balvenie 12 Year

Glenfiddich 12 Year

Glenfiddich 14 Year

Grant's

Hudson Rye Whiskey