

Exotic, local and green wines



Next year, think exotic, from Croatia, Uruguay, Turkey, India and China, plus local unique beverages (will we finally drink Arizona wine?). And add green to the list of reds and whites—organic, sustainable, biodynamic wines are on the rise.

Artisan-crafted cocktails



Seasonal cocktails are less sugary, made from organic and sustainable alcohol and prepared by professional mixologists such as the ones at Edge, newly opened at the Sanctuary resort. Edge mixologist Jason Asher prepares exotic libations tableside, including the Fiery Mandarin of

vodka, cranberry, lemon and Serrano pepper. The real pros make their own add-ins, too, like Daily Dose owner Matt Long's homemade Bloody Mary mix.

Specialty wine bars



Wine bars are the coffee bars of the 2000s. How they operate is open to interpretation, however, ranging from exhaustive multiple bottle lists to themes (such as the all-South American Bomberos in Phoenix or the purely American offerings at the new District American Kitchen and Wine Bar). But a common factor will be enormous numbers of wines by the glass, and highly specialized sections like Chardonnays divided into oak- vs. stainless steel-aged.

No server left behind



With the dizzying array of international drink and food at diners' fingertips, the thirst for education has never been stronger, and staff will have to be intimately trained on menus, plus

extras like sakes and teas so they can up-sell. Caffe Boa in Tempe set the bar this summer when most of its servers and all of its managers passed the Introductory Sommelier Certificate Program from Britain's Court of Master Sommeliers.

Watch for more educational meals, too, like Lon's partner dinner with Anheuser-Busch in November, where guests learned not only how to taste and pair artisan beers, but how to pour them and use correct glasses.

Available at: <http://phoenix.metromix.com/restaurants/photogallery/2009-the-future-of/815006/content>