

LIQUID CULTURE

imbibe

FLAVORS

What to drink in 2014.

« CELERY SODA

It's long been a staple of Jewish delis, but today celery soda is expanding its presence. Dr. Brown's Cel-Ray soda first hit the market in 1869, and it was long a stand-alone brand. But in 2012, Seattle bartender Anna Wallace decided to break into the fizz biz with her own celery-spiked spritzer. Combining fresh lime and celery juices, a pinch of celery seed, sugar and water, Wallace's soda is herbaceous and savory, with a bright citrusy note, big bubbles and a vibrant celery finish. And its popularity on draft throughout the Seattle area has Wallace prepping the packaging line for a bottled

CRAFTHOUSE COCKTAILS

Ready for cocktails of convenience? Meet Crafterhouse. Launched in July, this partnership between longtime bartender Charles Joly and Chicago hospitality alum Matt Lindner takes the bottled cocktail trend to

spirit...
with...
if we...
usin...
as a...
say...
juic...
syrup...
and spirits that any bartender would be happy to have on their back bar...
only...
we've crafted

Saké One

America's Premium Saké Company

AMERICAN SAKÉS

There was a time when Japan had the monopoly on saké production. Things started to change in 1998 when SakéOne became the first American-operated saké brewery, but still, the shift was slow. But today, with producers from California to Texas to North Carolina bottling their own koji-kissed brews, and a rash of new breweries in cities like Seattle and Portsmouth, Maine, set to open this year, there's never been a better time to drink saké. "American saké-brewing today is where the craft beer industry was 15 years ago," says SakéOne CEO Steve Vuylsteke, "with a handful of us working to offer exceptional American alternatives to the sakes that have predominantly held the U.S. market. We're on the cusp of something really great—hopefully the rest is history."

AMERICAN SAKÉS

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Celery soda by Lara Ferraro, Crafterhouse bottles by Eric Kleinberg