

BAR



RIVIERA
CRUSH



MATT COOKE TABLEAU BAR BISTRO

Matt Cooke really likes his new office. He happily traded in his old desk, its paperwork and computer screen for one a bit shinier and a lot longer with a superior view. “I love my job,” he says, “Eight hours here flies by, eight hours in an office...not so much.”

Cooke, who grew up on Vancouver Island, received his Bachelor of Applied Science in Environmental and Chemical Engineering degree from the University of Waterloo in 2006. At university, he dabbled in hobby bartending and took some basic courses to fuel his new interest.

Upon returning to British Columbia, Cooke worked for several years as a project and logistics coordinator in Fort McMurray before he and his fiancé decided to shake things up. Their decision resulted in a move to Europe, specifically to Edinburgh, Scotland in the United Kingdom. Cooke and his fiancé both took jobs at a traditional British pub called Milne’s Bar of Rose Street. His roll as bartender allowed him to gain significant knowledge of scotch and beer. “I fell in love with it [bartending],” he admits. On days off, the couple took mini-vacations to Spain, France and Scandinavia.

It was the bar education in Edinburgh that was a major contributor to his follow-up job at Vancouver’s new Rogue Kitchen & Wetbar on West Broadway. Although Rogue is known for its beer selection, Cooke worked closely with Kevin Brownlee (TASTE Magazine’s Bar Star, winter 2012) and together they would play with ingredients to create special cocktails for interested patrons.

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Getting involved in the Canadian Professional Bartender's Association (CPBA) introduced Cooke to the city's best talent and gave him the confidence to step into the odd cocktail competition. "Competitions help build the community. I get to meet other bartenders and get inspired by their ideas."

Cooke is extremely grateful for the opportunity he has been given. He knows being selected as a bartender at Tableau Bar Bistro in early 2013 gave his career a considerable boost. The bar team works together, building their repertoire of cocktails – some classics and some in-house infusions, which change seasonally. Summer for Cooke translates into campfire flavours, such as watermelon, pineapple, as well as fresh ingredients like herbs and citrus. He's excited about using licorice-flavoured Ricard and the historic herbal-toned Chartreuse at this time of year. Both liqueurs are well suited to a French bistro like Tableau.

Cooke's background in chemical engineering plays a significant roll in his new career. "I enjoy the chemistry of how flavours work together."

Despite it being a hotel bar, Cooke notes that it's more of a neighbourhood place, which inspires him everyday.



AULD ALLIANCE

“We have a great clientele,” he says. “Tableau has a fantastic food and wine program and we like to promote local wines and distillers as well – it’s French food with a local twist. Working here has made me a better bartender.”

His exposure to locally produced spirits has opened yet another door. On his days off, he works with Odd Society Distillers, a small-batch craft distillery in East Vancouver, as brand ambassador and cocktail creator for their aptly named East Van Vodka.

Cooke’s commitment to his craft is commendable – there is no doubt you’ll be hearing more about him in the years to come.

AULD ALLIANCE

2 cups	(500 ml)	peaty scotch whisky
2 cups	(500 ml)	Lillet
1 cup	(250 ml)	green Chartreuse
1½ cups	(375 ml)	fresh lemon juice
1 cup	(250 ml)	Ginger Honey*
6 cups	(1.5 L)	soda
1		lemon, thinly sliced, to top

Combine first 6 ingredients in a large pitcher with generous amounts of ice. Gently stir to combine and add lemon wheels. Serve in cocktail glasses.

* For Ginger Honey: Peel and chop 1 cup (250 ml) fresh ginger. Add to blender and top with warm water. Purée until smooth. In a saucepan combine ginger purée with 3 cups (750 ml) liquid honey and 1 cup (250 ml) water. Simmer for 2 hours or until ginger flavour is strong. Cool liquid and fine-strain out ginger. Bottle and store in refrigerator until ready to use.

RIVIERA CRUSH

1 oz	(30 ml)	grappa
¾ oz	(22 ml)	Liquore Strega
¾ oz	(22 ml)	fresh lime juice
¾ oz	(22 ml)	pineapple juice
½ oz	(15 ml)	Thyme Syrup*
1 sprig		thyme, for garnish

Add all ingredients to a cocktail shaker with ice. Shake and fine strain into a chilled cocktail glass. Garnish with a sprig of thyme.

* For Thyme Syrup: In a saucepan add 1 cup (250 ml) granulated sugar, 1 cup (250 ml) water and a small handful of fresh thyme. Bring to a boil, then reduce heat and simmer for 10 minutes. Cool liquid and remove thyme. Bottle liquid and store in refrigerator until ready to use.

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MOHOTANI MASH (ABOVE)

1½ oz	(45 ml)	white rum
2 or 3		fresh mint leaves
½ oz	(15 ml)	pastis
1 oz	(30 ml)	fresh lime juice
½ oz	(15 ml)	orgeat syrup
½ oz	(15 ml)	grenadine
2 dashes		orange bitters
		fresh mint leaves, for garnish
		orange slices or lime wedges, for garnish
		crushed ice

In a tall Collin’s glass add rum and mint leaves. Muddle gently to release mint flavours. Add pastis, lime and orgeat. Top with crushed ice and stir well to chill and dilute. Add more crushed ice to fill glass, then drizzle with grenadine and orange bitters. Garnish lavishly with mint and oranges or limes.