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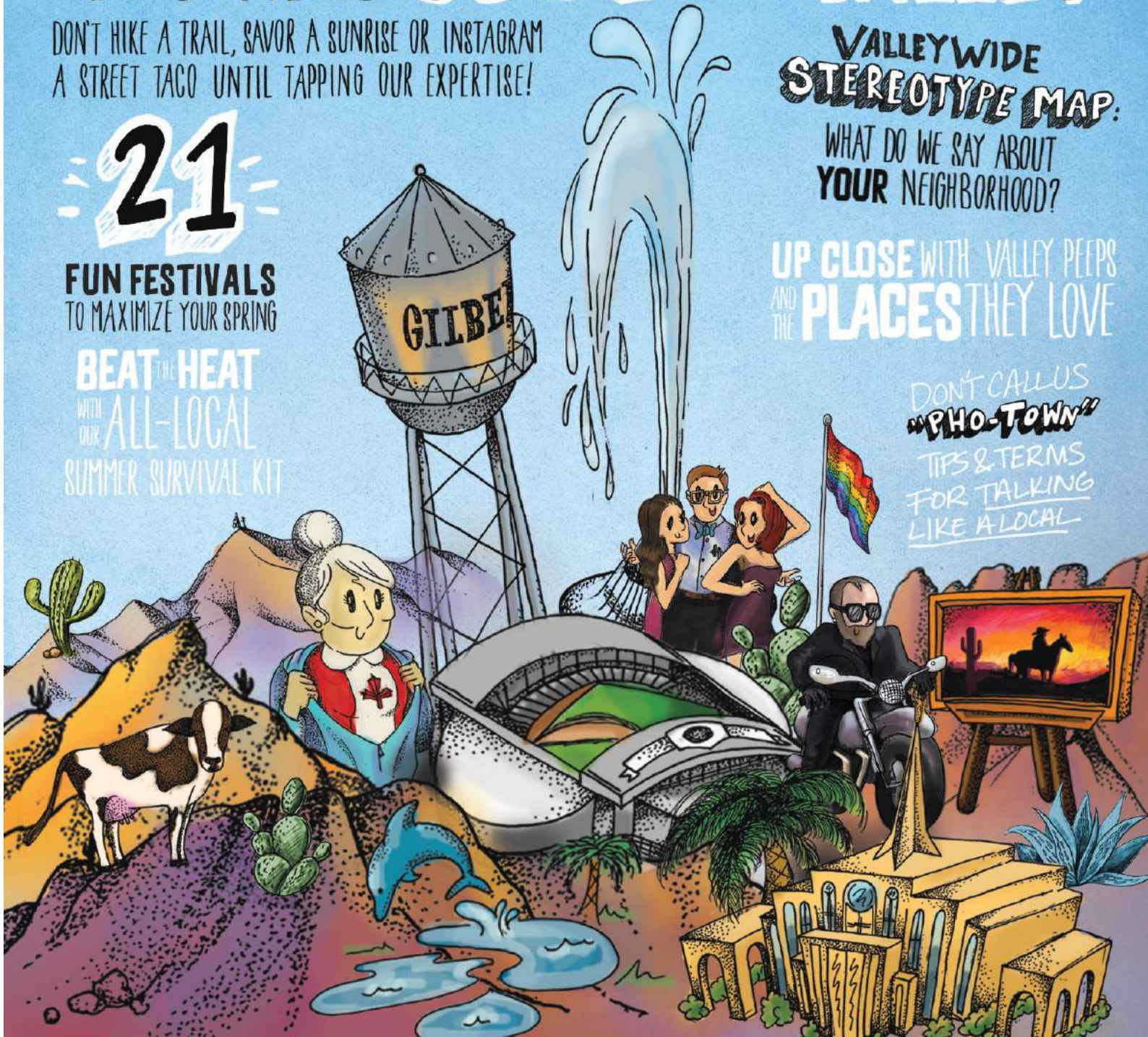
BEAT THE HEAT
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SUMMER SURVIVAL KIT

VALLEYWIDE
STEREOTYPE MAP:

WHAT DO WE SAY ABOUT
YOUR NEIGHBORHOOD?

UP CLOSE WITH VALLEY PEEPS
AND THE PLACES THEY LOVE

DON'T CALL US
"PHO-TOWN"
TIPS & TERMS
FOR TALKING
LIKE A LOCAL



WHAT'S IN YOUR...

BAR KIT

Jackson Donahue

By **LAUREN LOFTUS**

Photography by **ANGELINA ARAGON**

The title of "mixologist" is a little eye-roll-inducing to those of us not in the biz – let's calm down, it's cocktails, not the smallpox vaccine. But to hear Jackson Donahue talk about the physics that occur when shaking an egg white into a frothy capper for the perfect pisco sour, we're willing to allow him the label of cocktail chemist. The 26-year-old previously mixed mélanges in San Francisco and at Phoenix's Clever Koi and Crudo before being tapped as beverage master at The Scott Resort & Spa and onsite restaurant Canal Club, the revamp of the Firesky Resort in Old Town Scottsdale designed to evoke old-world Havana, Cuba.

Next to actual alcohol, ice is Donahue's most vital ingredient in creating well-composed cocktails. "It'd be awful if you don't add that water," he says. "Dilution and water is a huge factor, which is why most good bartenders are huge ice freaks." Donahue uses a large wooden mallet to smash ice for tropical drinks like mai tais and daiquiris.

"Bitters help balance out cocktails... They date back to Prohibition days, when people got terrible [quality] booze so they had to use bitters to balance it out," says Donahue, who downsizes big, wholesale bottles of bitters – AZ Bitters Lab's Orange Sunshine is a favorite – to small atomizer bottles for easy transport.

In addition to burning the smoky cigar paper that appears in the Romeo & Julieta rum cocktail, Donahue uses the torch to burn and infuse essential oils from citrus rinds in his drinks. "It adds another layer of flavor."

"Some say 30 seconds for stirring, 20 seconds for shaking, but I think it's more a personal feel," says Donahue, who shares this beginner's tip when deciding when to shake or stir: Cocktails with juice are shaken, including martinis (whether olive brine is a juice is apparently a point of contention among bev nerds). "You have to force that harmonization with the juice through shaking."

"The jigger is probably the most important tool in my kit," Donahue says. Although he says it's a barman's personal preference whether they prefer to eyeball a shot of this or dash of that, Donahue is precise about his craft. "It's all about creating consistency."

"My bar bag is an extremely efficient self-defense weapon," Donahue jokes of the collection of sharp knives and accessories rolled up in his mixology bag. The large knife is for cutting fresh garnishes each morning, while he uses the small paring knife to cut "exact citrus peels that I literally twist into a bird for the Green Bird [cocktail]."

