

SPRITED AWAY

By Bob Cox, Elizabeth Cox, and Everett Steele

With its true-blue bars and liquid tabs on the cutting edge, the Richmond region's cocktail and beverage scene is fun, familiar and flourishing. Join us on a trip down memory lane to explore the popular drinks that have defined the decades and discover where to order these classic cocktails around the region. We also hop behind the wood to catch up with leading bar managers and mixologists to discuss everything from current trends to standing orders, explore the burgeoning spirit-free drink movement and recast some favorite watering holes of Richmond's past. Cheers!



PHOTO BY ADAM BRIND



PHOTO BY BOB COX

DRINKS THROUGH THE DECADES

A timeline of iconic cocktails and where to sip them today

By Elizabeth Steele

1920s

Old-Fashioned

Where to sip: The Old-Fashioned is a classic cocktail that has stood the test of time. It's a simple drink made with whiskey, sugar, and a dash of bitters. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

1930s

Black & Tan

Where to sip: This iconic beer cocktail was popular in the 1930s. It's a mix of Guinness Extra Stout and a light lager. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

1940s

Mojito

Where to sip: The Mojito is a refreshing cocktail made with rum, lime, sugar, and mint. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

1950s

Mixed Drink

Where to sip: The Mixed Drink is a classic cocktail made with whiskey, rum, and a dash of bitters. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

1960s

Espresso Martini

Where to sip: The Espresso Martini is a modern cocktail made with vodka, coffee liqueur, and espresso. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

1970s

Frozen

Where to sip: The Frozen is a classic cocktail made with rum, lime, and sugar. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

1980s

Shooter

Where to sip: The Shooter is a classic cocktail made with rum, lime, and sugar. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

1990s

Vodka-free

Where to sip: The Vodka-free is a classic cocktail made with rum, lime, and sugar. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

2000s

Complicated

Where to sip: The Complicated is a classic cocktail made with rum, lime, and sugar. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

BEHIND THE BAR

Three of Richmond's most captivating cocktail makers

By Bob Cox

THE CHRYSLER

Bar Manager: Matt Stuber

Stuber is a mixologist and bartender at the Chrysler. He has a passion for classic cocktails and a focus on quality ingredients. He has worked at several other bars in the area and has a wealth of experience in the industry.

ANYBODY CLAIMS

Bar Manager: Kelly Stuber

Stuber is a mixologist and bartender at the Anybody Claims. She has a passion for classic cocktails and a focus on quality ingredients. She has worked at several other bars in the area and has a wealth of experience in the industry.

OUT TO DRY

Welcome to the spirit-free movement, the beverage industry's wave of the future

By Elizabeth Steele

The word "sober" should be retired forever. Anxious and busy to explore a lack of authenticity that fails to reflect the spirit's worth, more restaurateurs are embracing non-alcoholic drinks. There is better than no practice restaurants as bartenders are embracing zero-alcohol options with the same care and passion as their alcoholic counterparts.

It's not the only way to live. It's a lifestyle choice. It's a choice that can be as simple as ordering a non-alcoholic beverage or as complex as creating a new non-alcoholic beverage. It's a choice that can be as simple as ordering a non-alcoholic beverage or as complex as creating a new non-alcoholic beverage.

DEALER'S CHOICE

Area bartenders share reliable bottles, favorite watering holes and industry predictions

By Elizabeth Steele and Bob Cox

COOL COGS

Where to sip: Cool Cogs is a classic cocktail made with rum, lime, and sugar. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

PORTHOLE HOUSE

Where to sip: Porthole House is a classic cocktail made with rum, lime, and sugar. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

NAVY MIL TONIC

Where to sip: Navy Mil Tonic is a classic cocktail made with rum, lime, and sugar. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

SOBRIETY

Where to sip: Sobriety is a classic cocktail made with rum, lime, and sugar. Try it at the historic **Black & Tan** in the heart of downtown Richmond.

ON THE ROCKS

Local mixologists share their favorite bottles and watering holes

By Elizabeth Steele

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Safe Bars RVA

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Flare Your Cake

A LOCAL BAKERY BOOM PRESENTS A WEALTH OF OPTIONS FOR SWEET AND SAVORY TREATS



IN RECENT YEARS, Richmond has seen a rise in new bakeries. Turning out sourdough bread and buttercream-topped cupcakes, flaky croissants, sprinkle-studded cookies, and multilayered cakes, these bakers are sparking serious sugary joy. Nearly as delicious as the wide variety of offerings, these cake-heavy ventures encompass the stores behind them. During our exploration of local bakeries — just a sampling of the many that call the Richmond region home — we discovered bakers who double as artists. Family recipes that have been passed down for generations, and treats made with vegan and gluten-free eaters in mind. Read on for a collection of fresh-baked pleasures and meet the people behind the many buns.

BY BIRD COE, STEPHANIE GANZ, ELLEN MELLOTT AND EILEEN NEVILL
Photo by Jeff Samson

RICHMOND PALM 71

Layer By Layer

For these bakers, cakes double as artistic statement pieces / by Stephanie Ganz

Perhaps more so than any other confection, cakes have the power to evoke powerful feelings. From delight to comfort to inspiration. A key element in milestone celebrations — birthday, weddings and everything in between — cakes signify momentous occasions in the most delicious way possible. Recently, cake decorations that lean a little toward the artistic, even esoteric, evolved from the fondant-and-sprinkles construction we grew up with to platforms for personal expression, natural elements and even a few literary references.

ELLY HOPPER, FAT FABBIT

When Fat Fabbit owner Elly Hopper, 29, approaches a commissioned cake it's a discovery process. "I hardly ever set out with a goal for how it's going to look," says Hopper, whose black-and-white bakery opens this month in Clinton Hill. "I'll have creative liberty over the flavors. It's really important that the design reflects that and that there's no thing on one side that's not on the other."

Hopper might mean the way she would like to utilize her flour. She'll use a flour that's not just the right one for a flavor profile, but also one that's right for the occasion. "I love the tang of sourdough, but I don't like to play around with that, so I'll use a regular flour with a little bit of tang," she says. "I like to play around with that, so I'll use a regular flour with a little bit of tang."

OLIVIA WILSON, FRENCHLAGE BAKERY

When Frenchlage baker, artist and former Reston Post coverer Olivia Wilson is hired to create an original cake, she first questions the why behind it. "The first question is, 'What is the occasion?'" she says. "I want to know what the occasion is for."

Wilson says the occasion often tells her what she's going to do. "I'll use a flour that's not just the right one for a flavor profile, but also one that's right for the occasion. I'll use a flour that's not just the right one for a flavor profile, but also one that's right for the occasion."

ARLEY BELL, ARLEY CAKES

Arley Cakes owner Arley Bell often has her bakers with a mission. "I want to know what the occasion is for," she says. "I want to know what the occasion is for."

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homer rights" written atop a cake, or through activists and fans during the necessary preparations. When making, Bell often incorporates "how do I deliberately and subtly say my position for the things I care about?"

A University of Virginia alum, Bell likes to use southern-style biscuits and buttermilk. "I love the texture of a biscuit, but I don't like to use a lot of butter. I like to use a lot of buttermilk. I like to use a lot of buttermilk. I like to use a lot of buttermilk."

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A Day in the Life

Behind the scenes at Shuckee Batters' European-inspired bakery / by Genevieve Stone

IF YOU'VE DONE SOURDOUGH BAKING — well, if you've only read about sourdough baking — you know the bread starts with a long, slow rise. It's a process that takes time and patience. It's a process that takes time and patience. It's a process that takes time and patience.

F.A.M. Labs presents double-bake loaves of sourdough bread. The first rise is for 24 hours, and the second rise is for 24 hours. The first rise is for 24 hours, and the second rise is for 24 hours.

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In Treats We Trust

Three area bakeries share the story of their rise / by Eileen Mellett



MONTANA GOLD BREAD CO.
Said GALT, CEO (left) and GALT, COO (right)
"I never baked a loaf of bread in my life," says Rick Labrie, who, with his wife, Shari, opened Montana Gold Bread Co. in the historic Shopping Center in Carytown in the month of August. The shop didn't open until the month of August. The shop didn't open until the month of August.

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With a wide variety of offerings, each of The Treats shops has a unique story. "I want to know what the occasion is for," she says. "I want to know what the occasion is for."

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LESS IS MORE

A vegan guide to safely flour-based and savory croutons / by Joe Coe

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Other go-to: Flour-free flourless chocolate cake

Flourless chocolate cake is a classic dessert that's perfect for those who are gluten-free or have a wheat allergy. It's a classic dessert that's perfect for those who are gluten-free or have a wheat allergy.

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