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SILICON VALLEY

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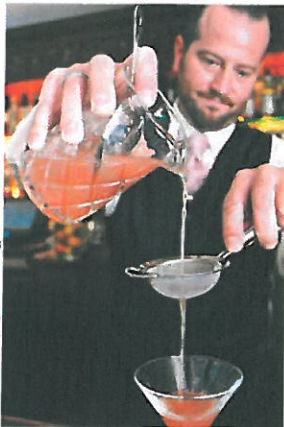


Photo courtesy of the Village Pub

Brandon Clements

THE VILLAGE PUB

Just around the corner in Woodside cocktail enthusiasts can find another destination, the Village Pub. Known for its Michelin-starred cuisine and wine list, the Village Pub also features classic cocktails and new creations from Bacchus Management Group's Cocktail and Spirits Director Brandon Clements. His goal is "to execute classic and create original cocktails that are perfectly balanced and beautifully prepared."

The bar space at the Village Pub is an elegant combination of old and new. The long wooden bar and fire-

place hark back to the classic era of cocktails while the décor is clean and modern. The cocktails are often served in vintage-style glassware; when your cocktail arrives, it's as if you have taken a step back in time.

The cocktails at the Village Pub are an even mix between classics and new creations. Clements and his team produce many of their own

syrops and bitters and use local spirits. "We are always on the lookout for new local producers and distilleries." And while Clements' cocktails "represent all of the great spirits ... our list is definitely heavy on whiskey, both American and European."

Clements has a set cocktail menu, but changes out one or two drinks per month, based on seasonal ingredients. "One of the greatest benefits of running a restaurant bar is the accessibility to the products used in the kitchen. Seasonality is always important, and I work with the most beautiful local produce, which is brought in by the chefs."

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