



A LITTLE MINOR BOOZE

When new construction during the Great Recession slowed to a trickle, seasoned craftsmen Josh Carrigan and Breckeen Anderson found themselves on a beach in Mexico brainstorming for a project that had bounced around their minds for years: open a cocktail lounge. Still Liquor, located in a converted 1927 parking garage on a tucked-away block of

Minor Avenue on Capitol Hill's west slope, is the result of the sun-soaked business meeting, placing them at the gateway to one of Seattle's most trafficked strips of bars and restaurants. And despite low-key signage, the co-owners' intent isn't to replicate the stealth of trendy speakeasies. Large pane windows don't hide the alcoholic goodness here.

Opening a bar with no actual bartending experience is a tall order. Still had no staff a week before opening, but Carrigan and Anderson found a stellar head bartender in Joel Campese, who whipped up a killer cocktail list working against the clock. The short list features a few ginger-infused cocktails, highlighted by the Dragon's Toe, which essentially gives a Moscow Mule with muddled cucumber and fresh ginger a kick in the rear, replacing standard vodka with Maker's Mark bourbon.



Dragon's
Toe

1.5 oz Maker's Mark
Bourbon
Muddled Cucumber
Muddled Ginger
Ginger Beer
Garnished with a
Cucumber Slice

THE STILL

Combine 1.5 oz Cazadores Blanco Tequila with Grapefruit juice and three or four drops of bitters in a bucket glass over ice. Garnish with a salt rim.



CORK & CLEAVER

Muddle fresh limes and add 1.5 oz Absolut Vodka, 1/2 oz St. Germaine Liqueur and a splash of Cranberry Juice. Shake over ice and strain into a chilled martini glass.

