

Thursday, May 7, 2026  
Houston Chronicle



WOMEN OF WINE CHARITIES  
**Sangria** *2026*  
**Throwdown!**



**BENEFITING THE HOUSTON AREA WOMEN'S CENTER**

# THANK YOU!

## Welcome to our 12<sup>th</sup> WOW Sangria Throwdown!

When we first created this event in 2012 with five competitors in a small space upstairs at El Real we had no idea it would become so popular and grow so large. We are eternally grateful to the competitors, underwriters, and product sponsors that make this possible. Of course, it takes an incredible committee and a supportive Board of Directors to make this crazy event happen and we are blessed with both.

We'd like to recognize our committee members here and thank them for their time and friendship. They brought so much fun, inspiration, and experience to the planning.

Wendall Braniff	Diana Castro	Andrea Clark
Kathleen Endler	Erica Fine	Melissa Frazier
Jamie Hay	Barbara Lazar	Kim Lytle
Constance McDerby	Glory Ngwolo	Jeannie Podraza
Laura Rosenberger	Joan Sokol	Juliana Villacorta

We'd also like to especially thank Donna Giles for all the design and graphics work that makes our events look so good.

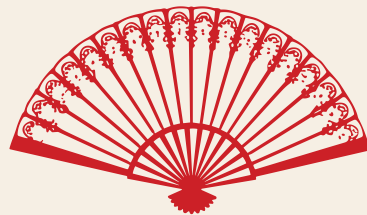
All of this is done to benefit the Houston Area Women's Center (HAWC) whose tireless efforts to end domestic violence and provide support and shelter to survivors and their families inspire us. We donated over \$1,000,000 to HAWC so far, and the funds we raise this evening will help go a long way in helping us reach this year's annual giving goal. We thank you for your support in achieving these lofty goals.

We hope you enjoy the evening and find inspiration for your own Sangria party. If you have any questions about our organization, becoming a member, or need HAWC's services, please find any of our board members tonight.

Cheers!

Denise Ehrlich  
Co-Chair, Sangria Throwdown

Christine Hollenberg  
Co-Chair, Sangria Throwdown



## SPECIAL THANKS TO OUR LIFETIME MEMBERS

Nicole Anderson	Denise Ehrlich	Sandra Shafer
Susan Bailey-Newell	Melissa Frazier	Tharen Simpson
Stephanie Baird	Donna Giles	Karin Singley
Wendall Braniff	Christine Hollenberg	Monique Studak
Diana Castro	Suzanne Knupp	Jill Vidal-Raines
Pattie Chapman	Tina Lyles	Gail Viele
Carol Dalton	Pamela Rape	Nicole Willis
Julie Dokell	Laura Rosenberger	Dawn Yeung

## SPECIAL THANKS TO OUR ORGANIZATIONAL SPONSORS

Platinum



Gold



Silver

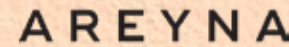


## SPECIAL THANKS TO OUR PATRON & CORPORATE MEMBERS

Sharon Anderson	Traci Jan	Beverly Perilloux	Michelle Verbois
Presha Carr	Alli Jarrett	Suzan Pickels	Wasaff
Tamra Daniels	Caroline Kenney	Asha Quant	Nicole Wood
Mindy Davidson	Dierdre Lehman	HildaRodriquez	<b>CORPORATE:</b>
AndyDelery	Kelley Lewis	Alexis Trelvelise	Kristina Martinak
Susan Elias	M. Anne Murphy	Amy Vasquez	Kimberly Stout
Julie Gartner	Jennifer Parker	Joni Verdina	

# THANKS TO OUR SPONSORS

# THANKS TO OUR PRODUCT SPONSORS



# AUCTIONS & RAFFLES

# RAFFLES

## Live Auction 1: Private Wine Tasting for 10 In Your Home with Guy Stout, MS



You won't be disappointed with this fabulous, educational, and fun tasting. Master Sommelier Guy Stout will present a selection of wines from around the world in his always fun and inimitable way.

One of only 278 Master Sommeliers in the world, Guy Stout has been recognized as a Houston Icon for his contributions to the wine and food industry of Texas. Guy is a Certified Wine Educator (CWE), a Certified Wine Specialist (CSS) and a previous President of the Society of Wine Educators. These days Guy and his wife Kim are focused on their eponymous winery, Stout Family Wines, along with son Ian

Contact [guy@stoutwines.com](mailto:guy@stoutwines.com) for a mutually agreed date for this tasting. Expires December 31, 2026. **Generously Donated by Guy and Kim Stout. Valued at \$2,000**

## Live Auction 2: Jackson Family Wines California Wine County Experience for 4

Unique behind-the-scenes access to the Jackson Family Wines, led by expert guides and winemakers. Your private tours and tastings will include select wineries across the Jackson Family Wines portfolio, showcasing their award-winning varietals and gourmet dining experiences. Enjoy luxury accommodations at one of their properties for 3 nights.

### Itinerary for 4 people:

- Day 1 – Welcome dinner at Jackson Family Winery
- Day 2 – Napa Valley - Tour and Tastings of Jackson Family Wineries
- Day 3 – Sonoma County - Tour and Tastings of Jackson Family Wineries

**NOTE: Airfare and transportation NOT included in package. Generously Donated by Jackson Family Wines. Valued at \$7,500**



## Raffle 101: The Carrabba's Family Experience & Messina Hof Wine Tasting for 6

For over 30 years, Carrabba's has been Houston's true neighborhood restaurant. Now is your opportunity to enjoy the entire Carrabba's dining experience. You can even re-create some of their signature flavors in your own home with this autographed cookbook. Take a drive to any Messina Hof location to enjoy a Wine Tasting of some exceptional Texas wines. This package includes \$150 Carrabba's gift card, \$150 Grace's gift card, \$50 Mia's gift card and a Messina Hof tasting voucher for 6. **Generously Donated by Carrabba's and Messina Hof. Valued at \$575**



## Raffle 102: Timeless Beauty at the Antiage Institute

Timeless beauty meets scientific expertise at the Antiage Institute, which has helped men and women look and feel their best with personalized, results-driven treatments that combine luxury and clinical care since 1997. Their philosophy blends the thoughtful attention of luxury care with the precision of medical-grade science. Refresh and renew yourself with a Diamond Glow Facial and Botox treatment (all units of Botox must be used in one treatment). Expires May 6, 2027. **Generously donated by Antiage Institute (Shannon LeConey). Valued at \$1,095**

## Raffle 103: Saturday Brunch at BCN for 4 & Nice Winery Tasting for 10

Enjoy a memorable Saturday brunch for four at BCN Taste & Tradition, featuring refined Spanish cuisine including the tasting menu and pairings. Perfect for a special occasion or elevated weekend outing, this experience offers a true taste at one of Houston's premier, Michelin star destinations. Be expertly guided through an educational, private wine class for 10-16 people at Nice Winery, which was awarded Top All-Around Winery 2024-2026. **Generously donated by BCN Taste & Traditions (Jerry Arguelles) and Nice Winery. Valued at \$1,700**



## Raffle 104: Date Nights for 2

Looking for date night inspiration? Enjoy three unique evenings out: a curated Wine Dinner at George's Bistro & Bar (featuring a four-course meal with expertly paired wines, like past selections from Tenuta Casadei and Stag's Leap Winery), an interactive class at Texas Wine School, and a live performance at Stages Houston. **Generously donated by Texas Wine School (Liz Palmer), George's Bistro & Bar (John Haddad) and Stages Houston. Valued at \$580**

## Raffle 105: Chef's Table Dinner with Wine Pairings for 4 at Late August

Enjoy a Chef's Table culinary experience with wine pairings at Late August for 4, led by Chef Chris Williams. Late August is a 2024 and 2025 Michelin recommended restaurant along with a James Beard Foundation finalist for Outstanding Restaurant and semi-finalist for Outstanding Restaurateur. They are known for their Afro-Mexican menu that highlights coastal flavors, seasonal produce and creative, shared plates. Expires December 31, 2027, **Generously Donated by Chef Chris Williams. Valued at \$600**



## Raffle 106: Wine Tasting for 8 plus Riedel Vinum 4-piece wine glass sets

Create your own wine tasting experience for 8 people! Want to learn about wines from Spain? Or how about Australia? Monique Studak, who has spent over 25 years in the wine industry, will expertly guide you as she shares her combined passion for wine with her desire to educate. Not only will you get to try 4 different wines, each guest will get their own set of Riedel Vinum wine glasses to take home and continue their wine journey. Expires December 31, 2026. **Generously donated by Thirst for Knowledge (Monique Studak) and Renaissance Wine Marketing LLC (Denise Ehrlich). Valued at \$950**

## Raffle 107: Journey to Chocolate Bliss at Mostly Chocolate with Wine Pairing

Calling all chocoholics! Enjoy a private chocolate factory tour at Mostly Chocolate for 4 guests that includes a single origin chocolate tasting experience and a complimentary 6-piece chocolate box per person. So, whether you prefer bonbons or truffles, you are bound to be delighted by an unforgettable experience. And what goes with chocolate, WINE! You will also be guided with wine pairings during the sampling. Expires December 31, 2026 (excludes November and December). **Generously donated by Mostly Chocolate (Dany Kamkhagi) and Erica Fine. Valued at \$700**



## Raffle 108: Dinner for 4 at Lucille's plus a Gourmet Gift Basket

Enjoy dinner for 4 at Lucille's Fine Southern Food, a nationally acclaimed restaurant in the heart of Houston's Museum District. Chef Chris Williams blends the rich, comfortable flavors of Southern cuisine with modern culinary techniques to create dishes that feel both familiar and inspiring. Pair the special Destination Houston gift tin of Veuve Clicquot Champagne with gourmet goodies from DR Delicacy including truffle chips, truffle honey, white truffle oil, black olive tapenade, goat cheese & espelette chips, and cocoa powdered chocolate truffles. **Generously Donated by Chef Chris Williams, DR Delicacy (Diane Roederer) and Renaissance Wine Marketing LLC (Denise Ehrlich). Valued at \$515**



## Raffle 109: Barcelona Wine Bar Tasting for 2, Veuve Clicquot La Grande Dame 2012 and Pampering

For a Spanish experience, enjoy a Barcelona Wine Bar Tasting for 2, which includes a flight of 3 wines, 6 Chef selected tapas and one paella for the table. A true Champagne lover will appreciate this luxury 2012 Veuve Clicquot Grand Dame Champagne, featuring a refined blend led by Pinot Noir, with elegant notes of citrus, orchard fruit, and toasted brioche. Presented in a limited-edition gift box designed by Yayoi Kusama, it's a standout piece. Pamper yourself with a 60-minute massage at Green Chiropractic, where Dr. Green will work with you to get to the cause of any body aches and leave you with at-home tools to help keep those pains away. River Oaks Drip Spa will leave you feeling rejuvenated after 4 oxygen treatments and 7 cryotherapy sessions. **Generously donated by Green Chiropractic (Dr. Greg Green), Barcelona Wine Bar, Renaissance Wine Marketing LLC (Denise Ehrlich) and River Oaks Drip Spa. Valued at \$1,055**



## Raffle 110: Let's try some Houston restaurants!

Not sure where to eat? Enjoy various Houston restaurants! Maybe you will find your new favorite spot! Includes the following restaurants (please review each gift certificate for terms and conditions): \$250 Brassica, \$25 Bollo Wood Fired Pizza, \$100 Crisp, \$225 Roost (Chef Tasting dinner for 4), \$200 Perry's Steakhouse & Grille, \$150 Giacomo, and \$50 Trill Burger (Richmond at Shepherd location). **Generously donated by the restaurants. Valued at \$1,000**

## Raffle 111: Let's try some (more) Houston restaurants!

Not sure where to eat? Enjoy various Houston restaurants! Maybe you will find your new favorite spot! Includes the following restaurants (please review each gift certificate for terms and conditions): \$250 Brassica, \$25 Bollo Wood Fired Pizza, \$100 Black Walnut Café, \$225 Roost (Chef Tasting dinner for 4), \$100 Tejas Brewery (plus some beer and swag), \$150 Pizaro's Pizza, \$50 Trill Burger (Richmond at Shepherd location), \$50 Honest Mary's and \$100 Dish Society / Daily Gather. **Generously donated by the restaurants. Valued at \$1,050**

## Raffle 112: Be Our Guest! Wine & Food Week – June 6, 2026

This gift basket is full of treats! It includes four (4) Wine Rendezvous Grand Tasting & Chef Showcase tickets for the Wine & Food Week event on Saturday June 6, 2025 in The Woodlands, wine, accessories and more. The Wine Rendezvous Grand Tasting has been touted as one of the most spectacular wine & culinary events in the country. Slip into your finest cocktail attire and be in the company of serious wine enthusiasts as you enjoy wine, chef demonstrations and culinary offerings from numerous restaurants. **Generously donated by Food & Wine Time Production (Constance McDerby). Valued at \$850**



**KATIE STONE** *Houston Restaurant Weeks*

Katie Stone is President of The Cleverley Stone Foundation, where she leads the organization's signature initiatives, Houston Restaurant Weeks™, and Eat Drink HTX™. Continuing the legacy of her mother, Cleverley Stone, she advances the Foundation's mission to support the local restaurant industry while benefiting the Houston Food Bank—the largest food bank in the world—which has received funding equivalent to more than 66 million meals through HRW. Stone is also a food contributor for FOX 26 KRIV and host of “Foodies & Friends” on FOX Local.

**JAMES BARLOW** *Wine Buyer*

I've been working with Spec's for over 20 years and have had the pleasure to watch the company expand. During this time, I've become a Certified Wine Educator, Certified Specialist of Spirits, and Certified Sommelier and have had the extreme pleasure of becoming one of 200 Bourgogne Wines Ambassadors in the world. My current role for Spec's is buyer of Fine Wine and Asia.



**FRANK BILLINGSLEY**



Frank Billingsley is a cherished Houston media figure and longtime television meteorologist, best known for his distinguished career at KPRC 2 News. For more than three decades, he earned the trust and affection of Houston audiences through his informative forecasts, engaging presence, and genuine connection with viewers. A proud Texan, Frank's impact extends well beyond the weather screen. Since retiring from daily broadcasting, he has continued to inspire others as a speaker, author, and advocate for living authentically, remaining a respected and influential voice in the Houston community.

**PHAEDRA COOK** *Houston Food Finder*

Phaedra Cook is the editor and publisher of *Houston Food Finder* and has covered Houston's restaurant and bar scene since 2011. After many years of contributing to *My Table Magazine*, in 2014 she became the lead restaurant critic for the *Houston Press*—the first freelancer to ever have that role. She was hired as food editor before leaving to start *Houston Food Finder*, the first online-only publication exclusively covering the city's restaurant and bar scene.



**ERNIE MANOUSE** *TV and Radio Host*

Ernie Manouse is an American television host, radio personality, writer and producer. He currently produces and co-hosts *Hello Houston*, a new daily radio program on Houston Public Media Radio 88.7FM. His work with HoustonPBS has met critical acclaim in the southern United States, earning him numerous KATIE awards and regional Emmy Awards.

## RICARDO RODRIGUEZ/ JOHN HADDAD/ MAURILIO ROMERO



*Service Director & Assistant Manger /Owner/ Mixologist*

Ricardo Rodriguez's experience in the Houston restaurant and bar sector dates back nearly 30 years to 1997 at Mark's, which opened in a historic church. He then bartended at Ruggles restaurant in Saks 5th Avenue - Galleria, then spent 16 years at DeMarco, one of Houston's top-tier restaurants before moving to Café Annie's, then opened his own Venicia Sport Bar in Bay City. Returning to Houston, he joined a friend and former chef from DeMarco at Amore'. In January 2025, he joined George's Bistro and Bar where, as Service Director and Assistant Manager, he enjoys experimenting with new flavors and libations.

John Haddad, owner of George's Bistro and Bar, a full service restaurant, bar and catering service on grew up in the hospitality business. His father, George Haddad, immigrated from Lebanon at 18 and created The French Corner in 1985. From grade school through college, John worked in and learned all aspects of the restaurant business and developed a joy and passion for hospitality. He earned a business



WEST UNIVERSITY

### Sangria Seniorial

- 1/2 oz Lime Juice
- 1/2 oz Lemon Juice
- 1/2 oz Orange Juice
- 1/3 Luxardo Original Maraschino Liqueur
- 2 oz **Federico Paternina Tempranillo, Rioja**

degree in hotel and restaurant management and supply chain from UH and opened George's in 2023.

Born and raised in Acapulco, Mexico, Maurilio Romeo has 17 years experience in the Texas hospitality industry. His career began with the prestigious seafood restaurant, Reef, which closed after Hurricane Harvey in 2009, when he joined Holley's, a South Panamanian seafood venue, where as lead bartender, he created innovative liquor and menu pairings, then became the captain at Relish on Westheimer. In 2025 he joined George's where he now practices and hones his mixology and bartending skills and talents.



QUALITÀ EST. 2014



## NAVEEN NAYAK, JR. & ROSE NYSTROM

*General Manager; Mixologist*

Naveen Nayak, Jr., born and raised in India, began his career in the hospitality industry 16 years ago managing 5-star hotels on the continents of Asia, Europe and in India. He relocated to Houston in 2018, managing the Post Oak Hotel restaurant, which led to an executive position with Berg Hospitality, and ultimately became the General Manager of Bravo MG, a consortium of West U area restaurants owned by Michael May and Greg Wheeler, including Candelari's Italiano, Enoteca Rossa, Rossa Room Speakeasy and Gelato Rossa.

### The Songo Rosso

- 4 oz **Casal Garcia Lisboa Red Blend**
- 1 oz **Alfonso Solera Brandy, Jerez, Spain**
- 2 pinches cinnamon
- .5 oz Chambord
- .5 oz **Bauchant Orange Liqueur, Cognac, France**
- .5 oz orange juice
- .5 oz lemon juice
- .5 oz simple syrup
- Swirl and allow the cinnamon to sit in the brandy for a few seconds to infuse before mixing the rest of the ingredients.

Rose Nystrom developed his love of mixology and discovered his penchant for customer interaction in 2020, which led to a bartender position at State Fair restaurant where he started innovating his own concoctions and delved into the science of mixology. He was instrumental in the opening and training of staff for Leo's and the River Oaks Theater, and in 2025 joined the Bravo MG team where he continues to develop his creative mixology skills at the bars of Candelari's, Enoteca Rossa, and Rossa Room Speakeasy.



## KRISTEN POWELL

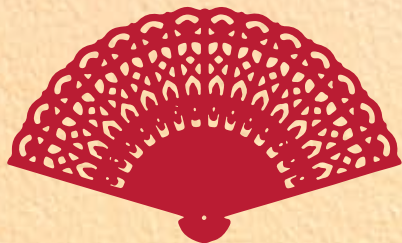
Kristen has been in the service industry ever since she can remember. Her Grandfather put her to work every holiday in his small town Texas grocery store. The ever-changing food and beverage industry keeps her interest peaked and has helped maintain her love the business today. After running the very successful Simone's on Sunset as Sommelier/Chef/Owner, Kristen opened the Barking Pig as a neighborhood mainstay for many years, and now has turned her attention to her newest project, The Tippy Tavern.



### Sangrita!

- 2 oz Blanco Tequila
- .75 oz Lime juice
- .5 oz Agave
- 1 oz Triple Sec
- Shake or blender
- Top with 1 oz **Casal Garcia Lisboa Red, Portugal**
- .25 berry simple syrup\*

\*Berry simple recipe:  
 1 cup Red berry blend  
 1 cup sugar  
 1 cup water  
 Boil then strain.  
 Chill.



## THOMAS MARSELLA

A Houston native and former musician, Thomas got his first start in the wine world by bar backing and polishing glasses at 13. After moving through food prep and bartending duties, mentoring by Adele combined with private studies, he has established himself as a face of 13 and a shift manager. Thomas has passed his Introductory Sommelier. His favorite wines include many styles of Italian wine, with a growing interest in natural and biodynamic wines.



### Sake Sangrini

- 24oz (720ml) bottle **Kawatsuru olive sake**
- 5 oz **Cambridge Three Seasons Gin**
- 3 oz vermouth
- 1.5–2 oz Yuzuoco
- 0.5 oz olive brine
- Small pinch sea salt or a few drops saline
- Cucumber slices
- Lemon peels
- Skewer: grape, olive



## ELYSE WILSON

Elyse was born and raised in H-town. She left Texas to attend the Culinary Institute of America in Hyde Park, NY and after graduation moved around the East Coast before attending Florida International University in Miami for Hospitality Management. After twelve years in back of house, Elyse transitioned her focus to wine, spirits and sake. Currently a Certified Sommelier with the CMS, WSET 3 with distinction and an Advanced Sake Professional, she joined the 13 Celsius team to help her work towards her Advanced Sommelier Certification. Elyse loves to hear about and share about wine travels and is always caught drinking bubbles in the wild.



## SEBASTIAN PIEDRA

A self-proclaimed “Former carry turned somm.” A Certified Sommelier who loves unique wines from all over the world. Former Beverage Director at Lulu’s, with experience as a Wine Specialist for Richard’s, VinSanto, and Armando’s. Currently General Manager, Sommelier, and Partner at Vinology.

### Andean Sunset Sangria

#### INGREDIENTS (SERVES 6–8)

- 1 bottle **Bodini Malbec**
- 3 oz **La Fuerza Rojo Vermouth**
- 1 oz **Gracias a Dios Mezcal**
- 2 oz Triple Sec
- 1 oz **Caravedo Quebranta Pisco**
- 3 oz fresh orange juice
- 1 oz fresh lime juice
- 1/2 tbsp brown sugar or simple syrup

#### FRUIT & AROMATICS

- Orange slices
- Blackberries or cherries
- Apple slices
- Fresh rosemary or mint
- Orange peel (optional)

#### METHOD

Combine wine, vermouth, mezcal, triple sec, and pisco in a large pitcher.  
Add juices and sugar. Stir until integrated.  
Add fruit and herbs.  
Chill for at least 2–4 hours (overnight preferred).  
Serve over ice.

#### FINISH

Top each glass with a splash of **Prospero Brut**.



## Eunice



## MARK KIRCHNER

Mark has been the bar manager at Eunice since 2018, and his 26 year career has been built at some of the finest restaurants around Houston. You may have seen him at Sonoma Wine Bar and Café, Sullivan’s Steakhouse, Mark’s American Restaurant, and Costa Brava Bistro to name a few. Along the way Mark has managed to pass his Level 1 exam from The Court Of Master Sommeliers.

### Sangria del Diablo

- 1 btl **La Posta Malbec**
- 1/2 cup blanco tequila
- 1/2 cup triple sec
- 1/2 cup orange juice
- 1/4 cup lime juice
- 1/4 cup agave
- 1 to 2 300 ml btls ginger beer





## ALEXIS PENDLETON

Alexis, 30, brings seven years of experience and deep passion for hospitality to the Sangria stage. With a love for using food and drink as a bridge, Alexis focuses on creating meaningful connections with people from all walks of life. Alexis' approach blends creativity, balance and a genuine appreciation for shared experiences – making every pour more than just a drink, but a moment worth remembering.

### Sunset Sangria on the Ranch

- 1 750ml bottle **Michael David Rosé, Lodi**
- ½ cup **Bauchant Orange Liqueur, Cognac, France**
- ¼ cup **Alfonso Solera Brandy, Jerez, Spain**
- ¼ cup Agave syrup (adjust to taste)
- 1 cup Fresh strawberries, sliced
- 1 Orange, thinly sliced
- 1 Lemon, thinly sliced
- 1 cup Fresh raspberries or mixed berries
- 1 cup **Marques de La Concordia MM Brut Rosé Reserva, DO Cava** (added just before serving)
- Fresh mint for garnish

Build the base in a large pitcher. Combine **Michael David Rosé, Bauchant Orange Liqueur, Alfonso Solera Brandy**, and agave syrup. Stir gently to integrate.

Add fruit: fold in strawberries, citrus slices, and berries. The citrus oils and berry juices will infuse the sangria as it rests.

Chill/refrigerate at least 2 hours (4-6 hours preferred) to allow the flavors to marry.

To finish just before serving, top with **Marques de La Concordia MM Brut Rose Reserva DO Cava**

Serve over ice, making sure each glass gets fruit. Garnish with mint if desired.



STELLA'S  
WINE BAR

## FAITH CHEN

Faith Chen is a hospitality and private club leader with a strong focus on member experience, beverage programming, and experiential activation. As Director of the Oak Room & Hotel Experiences, Faith oversees membership strategy while working closely with operations, bar leadership, and events to deliver elevated dining and beverage driven experiences.

With a deep interest in wine, spirits, and cocktail culture, Faith plays an active role in shaping beverage storytelling—partnering with bar leadership, wine directors, and external beverage partners to develop tastings, activations, and event programming that resonate with members. Faith brings a hands on, execution focused approach, ensuring concepts translate seamlessly from programming to floor level service. Faith was the first Director of Bar Operations for the Post Oak Hotel, while earning the prestigious Five Star Accolades under her provision.

### La Bella del Montrose

For a single serving in a red wine stem:

- 1 oz **Gracias A Dios Espadin Mezcal**
- 1 oz **Drumshambo Brazilian Pineapple Gin**
- .5 oz Agave syrup
- .5 oz Pineapple Gum
- .5 oz Fresh Lemon Juice
- 2 oz **Medusa Albariño DO Rías Baixas**
- 1 oz **Prospero Brut Spain**

Fresh Fruit: Pineapple, Edible Florals, Lemon Wheels

#### BUILD

- Shake mezcal, gin, agave, pineapple gum syrup, and lemon juice with ice.
- Strain into a chilled wine glass or stemmed coupe with fresh ice.
- Gently add **Medusa Albariño** and top with **Prospero Brut**.
- Garnish with pineapple, edible florals, and a dehydrated or fresh lemon wheel.

## nobie's



### ZEB FLETCHER

Born and raised in Houston. Fell in love with beer first, then cocktails, then wine. In the industry for 16 years now. Nobie's is essentially a part of my life. I also play the drums and guitar.

### Yuzu Tezuma

- 1 bottle **Wakaze Yuzu Sake**
- 1/2 cup **Drumshambo Gunpowder Fig & Laurel Gin**
- 1 cup honeydew melon juice
- 1/4 cup cucumber juice
- 1/4 cup green tea mint syrup
- 1/4 cup yuzu juice
- Juice honey melon and cucumber juice.
- Blanch 1 cup of mint and shock.
- Brew 4 grams of green tea in one cup of water
- Take the brewed green tea and blend in 1 cup of water until dissolved. After this throw in the mint and blend on high for about 60 seconds.
- Filter this mixture through several layers of cheese cloth or a nut milk bag.
- Mix everything together and chopped up some honey dew melon to throw in the mix for garnish. Pour over ice and garnish with a cube of melon and a mint bouquet.



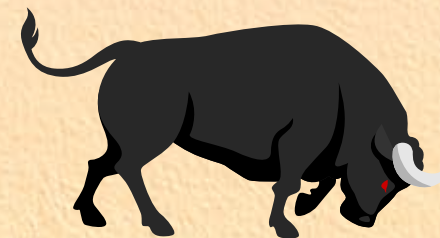
### BRITTANY LYMAN

Brittany is a Houston-based high-volume craft bartender and beverage director who has led beverage programs for multiple hospitality groups. She thrives in fast-paced environments, building cocktails that are both thoughtful and built to move. She places a strong emphasis on house-made ingredients and syrups, using them to create drinks that are both visually striking and well-balanced. Her style leans toward layered, ingredient-driven cocktails with a focus on usability, consistency, and guest experience.



### The Johnny Sangrita

- 1.25 oz Tequila
- 1 oz lime juice
- .75 simple syrup
- 1 oz strawberry puree
- .5 Orange juice
- 6 mint leaves
- .5 oz hibiscus
- Combine all ingredients in a wine glass and top with 3 oz. **Prospero Brut** sparkling wine from Spain.





## RANDY BRIGHAM

Randy Brigham is the General Manager at CRISP, bringing a strong hospitality background and a hands-on leadership style to the team. Known for his approachable personality and attention to detail, Randy focuses on delivering a consistent, high-quality guest experience – from the bar to the dining room.



### CRISP Heights Sangria

- for a 48oz Pitcher:
- 13 oz - **Michael David Cabernet Sauvignon, Lodi**
- 13 oz - Sangria (premade from store)
- 6 oz - **Alfonso Solera Brandy, Jerez, Spain**
- 4 oz- chai tea syrup
- 4 oz - pineapple juice
- 4 oz- Orange Juice
- 1 oz- lemon juice
- 1 oz- lime juice
- 2 oz -triple sec



# TAGØ



## CHRISTIAN GAULKE

Christian has worked almost 10 Years in the industry starting as a bartender and for the last three years managing bar programs like The Blind Goat and Tagø. Christian has a background in culinary arts as well. His newest project is a soon to be open craft cocktail bar and wine lounge in Rice Village. Christian tends to specialize in more complex and inventive techniques within his bar programs and is always pushing new boundaries.

### Neon Garden or Yügen

**BASE** (12 servings)

- 1 bottle **TOZAI Night Swim Sake**
- 1 bottle **Wakaze Yuzu Sake**
- 8 oz lychee juice
- 6 oz white peach nectar
- 4 oz jasmine green tea (cold brewed strong)
- 4 oz elderflower syrup
- 3 oz **Bauchant Orange Liqueur**
- 2 oz pineapple juice
- 1 oz fresh lime juice
- 1 oz honey syrup
- 4 dashes orange bitters
- Tiny pinch flaky sea salt

#### ADDED FRUIT

- White peach slices
- Dragonfruit cubes
- Green grapes
- Asian pear
- Kumquat wheels
- Lychee fruit

Combine all the base ingredients in a large pitcher or punch bowl, add fruit and chill – preferably over night. Pour over ice to serve.



**SPECIAL THANKS TO OUR HOST**



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**SPECIAL THANKS  
FOR ALL THESE YEARS!**



EB INC • EVENT RENTALS

**SEE YOU IN SEPTEMBER!**



*Benefitting the Houston Area Women's Center*





YOU CAN SPONSOR A

*Safe  
Night's  
Sleep*

The Houston Area Women's Center spends an average of \$45 to provide a family with a safe and supportive night at HAWC's emergency shelter. You can help by sponsoring a Safe Night's Sleep at [www.wowcharities.org/give/safe-nights-sleep](http://www.wowcharities.org/give/safe-nights-sleep).

**HAWC** | Houston Area  
Women's Center  
Ending domestic and sexual violence for ALL

