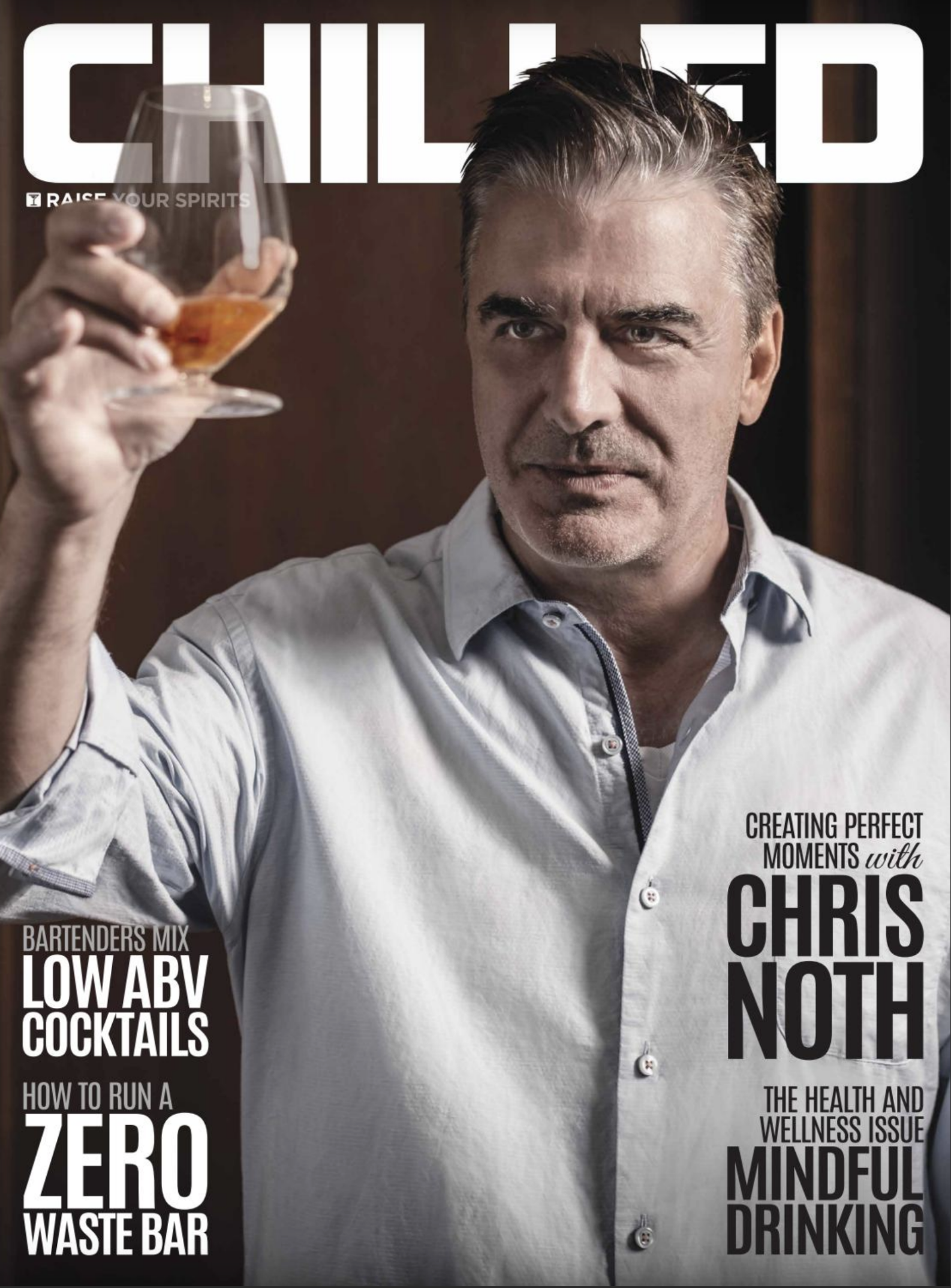


CHILLED

RAISE YOUR SPIRITS



BARTENDERS MIX
**LOW ABV
COCKTAILS**

HOW TO RUN A
**ZERO
WASTE BAR**

CREATING PERFECT
MOMENTS *with*
**CHRIS
NOTH**

THE HEALTH AND
WELLNESS ISSUE
**MINDFUL
DRINKING**

departments

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5 Things about Mike Spence

TRIPLE T HOSPITALITY GROUP BEVERAGE DIRECTOR

WITH A FATHER WHO OWNED A BAR AND RESTAURANT IN BAY RIDGE, BROOKLYN, MIKE SPENCE'S RELATIONSHIP WITH THE HOSPITALITY BUSINESS HAS NATURALLY DEVELOPED SINCE HIS YOUTH. THE INDUSTRY'S PRESENCE IN HIS BLOOD INITIATED HIS JOURNEY TO BECOMING BEVERAGE DIRECTOR FOR TRIPLE T HOSPITALITY GROUP (INCLUDING TOMMY'S TAVERN + TAP AND TIO TACO + BAR).

1. MIKE IS HANDS-ON.

Not long after he began to work, Mike realized the years of witnessing the family business were beneficial to some degree, still the hands-on experience would be essential for him to make a genuine connection with the trade. To sharpen his bar awareness and diversify his skillset, he carefully shadowed and practiced mastering techniques from expert bartenders.

2. MIKE STAYS ON TOP OF TRENDS.

Mike worked at various nightlife outlets in Manhattan and ran a beach bar on the Coney Island Boardwalk for a few summers. He was inspired to keep getting better, teach himself new things, and stay on top of the trends.

3. BARTENDING WAS NOT MIKE'S ORIGINAL PATH.

It was not until he began working for Tommy's Tavern + Tap that he saw himself doing this full time as a career. His original career path was centered on education, which helped him develop a level of patience. After his start as a bartender at Tommy's Tavern + Tap, he was soon promoted to beverage director for the group (which, also includes Tio Taco + Tequila Bar).

4. FOR MIKE, EVERYONE NEEDS TO BE ON THE SAME PAGE.

From his experience with Triple T Hospitality Group, Mike has learned some helpful insight bartenders ought to know. Not only does he create drinks that fit the brand's identity, but also cocktails need to be made well, consistently. "You must have the right training program in place," he urges. "You need to ensure that everyone is doing the same thing the same way (quality control); consistency is key!"

5. MIKE LIKES TO MAKE GOOD-LOOKING COCKTAILS.

The cocktail menu at Tommy's Tavern + Tap features signature craft cocktails, rotating beers on tap, and at their sister restaurant, Tio Taco + Tequila Bar, there are over 100 premium tequilas and mezcals. At Tommy's, they also created a custom-made whisky and bourbon room offering their own signature blends with brands like Penelope Bourbon. Mike has an old-school meets modern interpretation of the beverage industry, using fresh and seasonal ingredients in his concoctions. "Make sure the drinks are equally as delicious as they are visually appealing," he says.