



## MEDIA ALERT

**FOR:** FLATIRONS FOOD FILM FESTIVAL PRESENTS A COCKTAIL-THEMED EXTRAVAGANZA, “**SHAKE IT UP: CUISINE AND COCKTAILS**” TUESDAY AUGUST 7th: BITES AND CUSTOM COCKTAILS FROM SOME OF BOULDER’S TOP RESTAURANTS, DESSERT COCKTAIL, COCKTAIL PRESENTATION BY BRYAN DAYTON, COCKTAIL SHORT FILMS, FOLLOWED BY A LIVE AUCTION  
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## WHO:

### Cocktails and Bites

Chris Johnson, Bar Manager, and Brad Daniels, Executive Chef, **Blackbelly**  
Griffin Farro, Bar Manager, and Eric Skokan, Executive Chef, **Bramble and Hare**  
Bryan Dayton, co-owner, **Corrida, OAK at Fourteenth** (cocktail only)  
Ben Foote, Beverage Director, and Jeb Breakell, Executive Chef, **Emmerson**  
Aldo Ramirez Carrasco, Sienna Trapp Bowie, Spencer Bowie, owners, **Fortuna Chocolate** (dessert cocktail only)  
Allie Geppert, Co-owner, **Local Table Tours** (cocktail only)  
Claudia and Jeffrey Steen, Co-owners, **Pastificio Boulder** (bite only)

## WHAT:

August 7, the [Flatirons Food Film Festival](http://flatironsfoodfilmfest.org) is holding a cocktail-themed fundraising event, *Shake It Up: Cocktails and Cuisine*. The event will feature:

- Bites from top Boulder restaurants: [Blackbelly](#), [Bramble and Hare](#), [Emmerson](#)
- Four custom cocktails (all made with local spirits), a mocktail, and a dessert “cocktail”
- Two classic cocktails demonstrated by award-winning barman Bryan Dayton, owner of [Corrida](#) and [OAK at Fourteenth](#)
- Cocktail education from [Bougie Syrups](#) and [Cocktail Punk](#) cocktail experts
- Short cocktail films and live jazz
- Live auction, including:
  - \$2000 certificate from [Pack A Fork!](#), which offers luxury cultural and culinary overseas tours

- Mid-season CSA regular share from [Pastures of Plenty Farm](#)
- Spice party for 20 at the [Savory Spice Shop](#) in Boulder with wine from [Bookcliff Vineyards](#)

Following are the offerings from Blackbelly, Bramble and Hare, Emmerson, Fortuna Chocolate, Local Table Tours, Pastificio Boulder, and Bryan Dayton.

### **Blackbelly**

- **Bite:** BBQ Li Hing Pork & Beans with Lilikoi vinegar, chili oil, and garden capers
- ***Prickly Flick*** cocktail: Includes Longmont's [Dry Land Distiller](#)'s Mezcal-style Cactus Spirit, prickly pear puree, pineapple juice, and a pinch of Li Hing powder.

### **Bramble and Hare**

- **Bite:** Roasted onion cup filled with summer squash, topped with basil purée and heritage Mulefoot pig prosciutto cured for 24 months, all from the Black Cat Farm.
- ***Reservoir Pup*** cocktail: A nod to tiki cocktails that consists of the fun and bright Ironface Gin by Longmont's [Anvil Distillery](#), fresh juice mixer from [Sangre Azul](#), Cocktail Punk's Saturnalia Cocktail Bitters, and syrup from Bougie Syrups.

### **Emmerson**

- **Bite:** Sweet corn and crab salad with saffron and chili
- **Morning Garden** cocktail: Includes DV8 Gin from [Deviant Spirits](#), Aquavit, Nola Coffee Liquor, celery and fennel simple syrup, lemon juice, Angostura bitters

### **Fortuna Chocolate**

The [Fortuna Chocolate](#) dessert “cocktail” will contain a mélange of dark chocolate, orange zest, prickly pear, and Mezcal served in a Martini glass. A non-alcoholic version will also be available.

### **Local Table Tours**

**Local Tiki Tour** cocktail: [Local Table Tours](#)' cocktail is tart, floral, yet a tropical day trip for your mouth and made completely from local ingredients: Vodka14 from Boulder's [Altitude Spirits](#), Tiki Syrup from Bougie Syrup, and Cocktail Punk's Colorado Lavender Cocktail Bitters.

### **Pastificio Boulder**

[Pastificio Boulder](#)'s array of heirloom pasta dishes include raviolo filled with 3 cheeses, tortellini filled with ricotta and butternut squash, tossed with brown butter, sage and roasted butternut squash, and ravioli filled with goat cheese, roasted beets, and honey.

**Bryan Dayton**, award-winning barman and co-owner of Corrida and OAK at Fourteenth, is a master of classic cocktails. He will demonstrate how to make quintessential Manhattan and Gin and Tonic cocktails. Also, he and Ray Snead of Cocktail Punk will talk about how they collaborated to create the OAK Aromatic Cocktail Bitters, a dark, smoky take on aromatic bitters that is perfect in a Manhattan.

**PRICE:** \$75 per person advance sale, \$85 at the door

**WHEN:** Tuesday, August 7<sup>th</sup> at 6 pm

**WHERE:** Boulder Brands

1600 Pearl St.  
Boulder, CO 80302

**HOW:** Advanced ticket purchase is recommended and must be made online at [www.eventbrite.com](http://www.eventbrite.com) (this date's specific page [here.](#))

**EVENT SPONSORS AND DONORS:** See the home page of our website:  
[www.flatironsfoodfilmfest.org](http://www.flatironsfoodfilmfest.org)

### **ABOUT THE FLATIRONS FOOD FILM FESTIVAL**

The Flatirons Food Film Festival screened its first films in Boulder, Colorado in 2013. Held annually, its multi-day feast celebrates exceptional culinary cinema from various nations. The Festival screens a diverse representation of films in format, both dramatic and documentary, and subject matter, from political issues to the pleasure of cooking, eating, and drinking. Expert speakers and related events accompany the films. One of the very few food film festivals in the US, **the Flatirons Food Film Festival is the only multi-day food film festival.** The Festival has hosted culinary luminaries such as Pulitzer Prize-winning food critic Jonathan Gold, and iconic chef Jeremiah Tower, and continually expands its offerings each year. For more information, please visit [www.flatironsfoodfilmfest.org](http://www.flatironsfoodfilmfest.org). Follow us on Facebook [FlatironsFoodFE](#), on Twitter at [@FlatironsFoodFE](#), and Instagram at [@flatironsfoodfilmfest](#).