

# A tale of many tipples

## Stirring up drink names

By EMMA BEER

Ever fancied trying to drink a Princess' Potion? Perhaps you may prefer Villian Brews or a Prince's Elixer?

Guy Jacobson, Hippopotamus' head bartender, will be able to shake one up for you.

The bartender has put a creative spin on the bar's menu, with each being themed around classic childhood stories.

His first menu was *Alice in Wonderland* and has been followed by *Winnie the Pooh* and more recently *Brother's Grimm*.

When Mr Jacobson started last year, the bar was undergoing a large refurbishment to become "a little more elegant and approachable".

"For a New Zealand bar it's quite different. Somewhere like London or Shanghai or Paris you'd see a lot of bars that are dressed up like this, but in New Zealand you don't really get so much of that."

There was also a push on the cocktail side of the bar, which suited Mr Jacobson.

"They really did just let me go to town."

After studying theology in Auckland he returned home to Christchurch, where he worked in bars for four years. He moved to Wellington last year after deciding he wanted more of a challenge.

"It kind of got to the point where there was nowhere left in Christchurch I felt I wanted to work or could learn from."

"So, the natural progression was to move to Wellington, because it's just such an amazing hub of awesome bartenders and bars."

Mr Jacobson said his previous menu had been more simple, with drinks divided into sections according to their alcohol. However, he wanted to try something different.

"I ended up with a list of drinks that didn't really have any purpose or direction of any sort. I wanted to tie everything together, give it a theme."



**Stirrin' it up:** Hippopotamus' head bartender Guy Jacobson loves the creative aspect of making cocktails.

Photo: EMMA BEER

"A lot of people make the *Alice in Wonderland* comment about the bar and that it's got a mad-hatter tea party theme going on. I took that and the first menu I did was *Alice in Wonderland*. It made it easy to separate all the drinks."

He said the menu received great feedback and was a good point of interest for customers. "[It made us] a little bit more memorable. The last thing I want is my drinks or cocktail menus to look like a wine list."

Mr Jacobson said that at the time he was also making more "serious", unique combination cocktails with obscure liqueurs and spirits that many people were not familiar with.

to prepare, and he was already working on his next one.

"I've already got 10 drawn up for next time. Once you finish a menu you start working on the next one."

"This is my career, this is my chosen path of life."

But he said he understood not

everyone felt so passionately and having fun with the menus was a good way of remembering this.

"It's a wee reminder that cocktails aren't about that [serious stuff] in general. It's about socialising, having a good time, relaxing, kicking back with friends, enjoying the moment."



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The Wellingtonian

editor Joseph

Romanos on

474-0147 or

0274 483-533 or

write to him at:

editor@

thewellingtonian

.co.nz