



# The Washington Post

June 5, 2009  
Washington, DC  
Circulation: 665,383



BY KATHERINE FREY — THE WASHINGTON POST

## THE MYLAN

There's a thrill that comes from ordering a mojito. For a moment, your bartender stops ignoring you and throws himself into mashing *your* limes and mint — all that labor, time and care, for your drink alone.

Bar Pilar's former bar manager, Adam Bernbach, preserves that little pleasure in his more-exotic-than-it-seems nojito, which he dubbed the Mylan. Bernbach muddles cubes of cantaloupe drizzled with agave syrup, then adds tequila and ice. A few quick shakes, then he pours it all back into a glass and tops it with beer.

Beer and tequila? In one glass? Bernbach held court over a weekly series at Bar Pilar called Cocktail Sessions, where he developed a reputation for mixing up unusual flavors, including barbecued scotch and tarragon-plum gastrique. He'll serve the Mylan at his new one-off sessions later this month. The Mylan is named for his girlfriend's Arkansas-based mother, Ginger Milan, who adds a splash of Corona to her margaritas. Indeed, the sweet and peppery Mylan enjoys a certain simple Southern charm.

"I should point out that I really made it my mission to use ingredients that are available at any supermarket and liquor store," he says. The beer is pilsner and the tequila is the herbal **Partida Blanco**, but it could just as easily be Budweiser and Patrón, he says. Agave is an increasingly popular, neutral sweetener that comes from the same source as tequila (cactus), so the two blend well. Skip the garnish, and head straight to the sipping.

It tastes like the exact sort of elixir

you would drink sitting on a porch in Austin, waiting for the sun to set.

The Mylan will be served when Bernbach joins Owen Thomson for a drinks event, "Benjamin's Bar Mitzvah," at the Warehouse Theater on June 15; he will host a series of cocktail tastings called "Mixtape Arsonist" at the Warehouse on June 21 and 28. Warehouse Theater, 1021 Seventh St. NW. 202-783-3933 or [www.warehousetheater.com](http://www.warehousetheater.com).

### The Mylan

Makes 1 cocktail

- 1/2 ounce agave syrup or nectar
- 1 large slice cantaloupe, peeled and cut into 4 one-inch chunks
- 1 1/2 ounces blanco or silver tequila
- Ice
- 1 1/2 ounces pils or pilsner-style beer

Place the agave syrup or nectar in a mixing glass or cocktail shaker; add the chunks of cantaloupe and muddle to release their flavor. Add the tequila and fill with ice. Cover and shake vigorously for 30 seconds, then pour into a highball glass.

Add ice as needed. Top with the beer.



BY KATHERINE FREY — THE WASHINGTON POST

Mixologist Adam Bernbach mixes a Mylan, which includes tequila and pils beer.

**The True Spirit of Tequila**  
[www.partidatequila.com](http://www.partidatequila.com)

