

CHEERS

When The World Is Your Oyster

Tyler Estevez Makes Sure You Won't Have Mint Stuck In Your Teeth (And Other Fun Facts)

By Alona Abbady Martinez

THERE'S A BRIGHT, HAPPY NEWCOMER at Coconut Grove's trendy Cocowalk. Helmed by Miami's darling local chef/restaurateur Michael Beltran (the man behind staple hits like Ariete, Chug's Cuban Diner, Brasserie Laurel and the Gibson Room), the Oyster Bar is a classy and approachable spot that specializes in — as its name suggests — raw bar classics, along with other seafood favorites, all of which pair with exceptional cocktails. Bar Manager Tyler Estevez is at the center of all the fun, and we were fortunate enough to catch up with him.

Why bartending?

Bartending gives me an opportunity to interact with people from all walks of life. It gives me a chance to gain perspective, learn a new joke, build relationships or gain a new friend. New social interactions make every day different from the last.

Favorite quote?

"Never let the fear of striking out keep you from playing the game." — Babe Ruth

You can design your own cocktail napkin. What would it say?

Anything that's a conversation starter, maybe a few fun facts about the bar or bartender or a corny dad joke.

Drink everyone needs to know, and why?

In South Florida? A mojito. It's a staple and no one wants to leave the bar with mint stuck in their teeth.

Bar trend you'd wish would yzzle out?

The overuse of the word "mixology." We're here to provide great cocktails and great service, not curl your pretentious mustache.



Taste

Best piece of advice you ever got?

What if it could turn out better than you could ever imagine?

Rules you wish people would break?

I think every rule in a bar has been implemented for good reason.

Best bar snack?

Movie theater popcorn.

There are so many great bars in South Florida — what

makes The Oyster Bar stand out from the rest?

I think the standard of service as well as the quality of our drinks really set us apart. Doesn't hurt that we also have a killer happy hour.

Who, living or not, would you want to make a drink for? Why?

Gordon Ramsay, and I'd make his cocktail wrong on purpose in hopes to be called an idiot sandwich.

EL SEQUITO COCKTAIL RECIPE

Ingredients:

- 1½ oz. mescal
- ½ oz. Blanco tequila
- ¾ oz. fresh grapefruit juice
- ¾ oz. fresh lime juice
- ½ oz. agave syrup
- 3 dashes of Bittermens Hellfire Habanero Shrub Cocktail Bitters
- Tajin for glass rim
- grapefruit soda (to top o' d rink)
- grapefruit wedge for garnish

Instructions:

Coat the rim of the "cantarito" glass with syrup and garnish with Tajin. Combine all ingredients and shake. Fill the glass with ice and strain cocktail in. Top with grapefruit soda and a grapefruit wedge.

