



**CHRISTINE WISEMAN OF BAR LAB HOSPITALITY (BROKEN SHAKER) WINS THE  
ALTOS BARTENDERS' BARTENDER AWARD AS PART OF NORTH AMERICA'S 50 BEST BARS**

*An exuberant, larger-than-life personality and a beloved mentor wins the bar world's  
most prestigious peer-voted accolade*

**April 20, 2023** – Christine Wiseman, Bar Lab Hospitality's Global Beverage Director, has been named the winner of the Altos Bartenders' Bartender Award 2023. The award is voted for by the head bartenders at the venues on this year's list of North America's 50 Best Bars who are asked to name one peer who pushes the boundaries of what it means to be a great bartender. Wiseman, a seasoned leader, oversees cocktail creation for the group's bars, including the acclaimed Broken Shaker outposts in New York, Miami, Los Angeles and Chicago.

This is the second in a series of special pre-announced awards in the month leading up to the second edition of North America's 50 Best Bars 2023, sponsored by Perrier, at a live awards ceremony taking place at Hacienda Los Picachos in San Miguel de Allende, Mexico, on May 4, 2023, at 6:30pm CST/8:30pm EDT. This represents the first time the awards ceremony will be staged in Mexico and salutes its presence on the global cocktail scene. North America's 50 Best Bars, together with market-leading The World's 50 Best Bars and Asia's 50 Best Bars, provide consumers with the most reliable list of expert-approved drinking destinations anywhere in the world.

Mark Sansom, Content Director for 50 Best, says: "Christine is a bartending force of nature whose exuberant cocktails electrify her legions of fans across the U.S. and beyond. She is known around the globe for her work at the celebrated Broken Shaker bars, where the high-energy vibe is a beacon of all-embracing hospitality in New York, Miami, Chicago and Los Angeles. Besides taking exemplary care of her guests and nurturing her bar teams from coast to coast, Christine is a dedicated mentor to many aspiring bartenders. We congratulate Christine on winning the Altos Bartenders' Bartender Award, the ultimate peer-voted accolade."





### From West Virginia to California

Wiseman started on the culinary side of the hospitality industry as a chef, working her way up the corporate restaurant ladder in her home state of West Virginia. She eventually landed a bartending position at Virtue Feed & Grain in Alexandria, Virginia, where she trained under craft cocktail innovator Todd Thrasher. In 2012, Wiseman relocated to Los Angeles to work at Chef Michael Voltaggio's newly opened restaurant, Ink, where she honed her craft by utilizing fresh California ingredients and mastering pioneering techniques. She went on to work at renowned Los Angeles bars and restaurants such as La Descarga and led the innovative beverage program at Break Room 86. Upon joining Broken Shaker LA, she made her mark in this oasis of tropical-inspired mixology and good-time atmosphere.

Wiseman then moved back East to Miami, home of the first Broken Shaker, and joined its parent company, Bar Lab Hospitality, where she became Global Beverage Director. Wiseman is responsible for cocktail creation and team trainings for Broken Shaker in New York, Los Angeles, Miami and Chicago, as well as Hoja Taqueria, Margot Natural Wine Bar, MaryGold's, Higher Ground, Mesiba, Lillistar, Jolene Sound Room, Bar Bedford and Exchange Restaurant. Wiseman's fun, colorful and sometimes glittery cocktails typically walk the line with unexpected ingredients and tried-and-true, craveable flavor combinations.

### Creating unforgettable bar experiences while keeping the vibe fine-tuned

A nurturing collaborator, Wiseman works closely with the lead bartenders at each bar and is an advocate of batching ingredients to minimize bottle pick-ups, speed up service and ensure greater consistency. Wiseman has been recognized as a semi-finalist for American Bartender of the Year (2018 and 2019, Spirited Award), a finalist for American Bartender of the Year 2020 and 2022 and as an Imbibe 75 Person to Watch for 2023.





On winning the award, Wiseman says: “This award means so much to me since it is the only one voted for by 50 Best Bars bartenders. I have long admired all the people that have received this award, and I’m honored to be included in this incredible group. But I could not have achieved this by myself. Bar Lab Hospitality has one of the best teams in the game and is an integral part of my success. Winning this award will drive me to continue to be a better mentor and leader. It has also given me the time to self-reflect. I feel that everyone sees me for who I am, someone who leads with their heart, gives my all to the people around me and creates safe spaces for people that need and want it.”

Carlos Andrés Ramírez, Head of Global Advocacy & PR House of Tequila-Pernod Ricard, says: “Since the creation of Altos Tequila and the Tahona Society, we have been supporting the bartender community in different career opportunities, welfare and networking initiatives. Congratulations to Christine Wiseman for winning the Altos Bartenders’ Bartender Award – we can’t think of a more deserving award than this one to recognize her career. Thank you to North America’s 50 Best Bars for this incredible initiative.”

The inaugural Altos Bartenders’ Bartender Award 2022 in North America’s 50 Best Bars was won by Masahiro Urushido of Katana Kitten, New York.

The second annual edition of North America’s 50 Best Bars, sponsored by Perrier, will be announced on Thursday, May 4, 2023. The countdown of the list of North America’s 50 Best Bars and the awards ceremony will also be broadcast to a global audience who are not able to attend in person, and bar and cocktail lovers will be invited to join through The World’s 50 Best Bars [Facebook](#) page and 50 Best Bars TV channel on [YouTube](#).

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#### About North America's 50 Best Bars

Following the success of The World's 50 Best Bars, sponsored by Perrier, and the establishment of Asia's 50 Best Bars in 2016, 50 Best launched North America's 50 Best Bars, with the first edition of the awards held in New York, N.Y. on June 7, 2022. It shines a much-deserved spotlight on the region as a world-class drinks' destination and acts as a mouthpiece for the outstanding talent coming through. The inaugural North America's 50 Best Bars awards ceremony and unveiling of the list provided a unique opportunity to unite bartenders, bar owners, cocktail aficionados and drinks media from all over the region at a captivating celebration of drinks, hospitality, passion and talent. North America's 50 Best Bars includes voting for bars from Canada, the U.S., Mexico and the Caribbean. William Reed, which owns the 50 Best brand, is entirely responsible for the organization of the awards, the voting system and the respective lists.





### How the Voting Works

The ranking for North America's 50 Best Bars will reflect the best bar experiences based on the votes of the Academy members, who comprise anonymous North American bar industry experts (including bartenders, bar owners, drinks media and well-traveled cocktail connoisseurs) from the USA, Canada, Mexico and the Caribbean. In 2023, the Academy was expanded to 260 members. This change was implemented to obtain a wider snapshot and ensure a greater number of diverse voices voting for the awards. Moreover, as per all 50 Best lists for restaurants, bars and hotels, 25% of Academy members are refreshed annually to keep the perspectives dynamic and relevant. Members of the 50 Best organization do not vote and do not control the composition of the list; that is the collective role of the voting Academy. This means that bars cannot apply to be on the list and no sponsors have any influence on the list.

The Academy is divided into 8 regions: USA Northeast; USA Midwest; USA West; USA South; Canada East; Canada West; Mexico; and the Caribbean. Each region has its own panel of members including a chairperson, called the Academy Chair. The Chairs each then select a voting panel, ensuring a balanced selection. Each North America Academy member will vote for 7 bars, with a maximum of 5 in the home country (or state in the U.S.) where they are based. Voters also have the option to vote for a further 2 (or more) bars located outside of their home country (or U.S. state) up to a maximum of 7.

Voting is carried out individually and strictly confidentially on a secure site and remains confidential before the list announcement. Academy Chairs are not privy to, and have no knowledge of, the votes cast by the voters in their respective regions. They are neither spokespeople for the 50 Best brand. The list will be the result of a poll of more than 260 experts (all within the North American continent), who each cast votes for the bars where they have had their 'best experience' during the last 18 months before the voting deadline. The list is a simple computation of votes by North American voters for bars in North America. Further information on the Academy Chairs and how the voting works is available on the FAQs page [here](#).





### About Altos

Altos is a super-premium Tequila, crafted from 100% blue agave in the heart of Los Altos, more than 2,000 meters above sea level, in the western state of Jalisco, in Mexico. Born from a collaboration between Altos Tequila's Master Distiller, Jesús Hernández, and the internationally renowned UK mixologists, Dré Masso and the late Henry Besant, Altos was made by bartenders for bartenders in 2009. The Altos range celebrates the authenticity of Mexico in a modern way, as such each Tequila is crafted in part using the 500-year-old traditional Tahona method, before being distilled in small copper pot stills.

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