



photo by Julie Keeffe

RYAN THOMAS MAGARIAN

President
Liquid Relations™/Co-Founder, Aviation Gin

For the past decade, Ryan's unique "chef like" approach to mixed drinks along with the development of several innovative and efficient Professional Cocktail and Spirit Service Cultures locally, nationally, and internationally, has gained him recognition as one of America's top mixologists.

Based in Portland, OR., Ryan oversees the day to day operations of Liquid Relations™ and contributes to the ongoing development of Aviation Gin, his partnership with Portland's own House Spirits™. Always pushing for consistency and innovation, Ryan has a singularly unique and purely recognizable approach to his craft that allows for a balance of creative and richly flavored cocktails, consistent drink production, speed, and well-honed technique. In his years "behind the stick" and on the consulting front, Ryan has worked extensively with world renowned culinary pioneer Kathy Casey at Kathy Casey Food Studios® in Seattle, WA., received a nomination as Best Bartender in the city of Portland (Citysearch; 2000), was named Best Bartender in Seattle (Seattle Magazine; 2002), received a coveted Tastemaker Award (Food and Wine Magazine; 2004) and, most recently, was tapped as Seattle's Best Mixologist (Seattle Weekly; 2005). Additionally, Ryan's recipes and Cultures have garnered notice in the New York Times, Wall Street Journal, Food and Wine Magazine, Bon Appetit, People Magazine, US Weekly, Men's' Health, Details, Wallpaper, Food Arts, Fit Pregnancy, The LA Times, The San Francisco Chronicle, Gary Regan's Joy of Mixology, Dave Wondrich's Imbibe, Robert Hess's The Essential Cocktail Guide, and have been featured on both the Food Network's Unwrapped and the Women's Entertainment Channel's Young, Sexy, and Cookin'.

Ryan's style and influence can be experienced, in person, at such celebrated watering holes as The Penthouse @ The Huntley Hotel in Santa Monica, CA., Westside Tavern in Westwood, CA., Victor Tangos in Dallas, TX., The Jade Bar @ Sanctuary Resort in Paradise Valley, AZ., and, internationally, at the Fullerton Bay Hotel in Singapore. Additionally, Ryan can be found doing ongoing focused cocktail development, seminars, and bar trainings for a wide range of luxury spirit brands, while indulging his passion for creative writing through contributions to NW Stir Magazine and Mixologist: Journal of the American Cocktail.

Currently, Ryan finds himself successfully growing Aviation Gin, while continuing to develop precise and passionate Cultures of Cocktail and Spirit Service for Viceroy Hotels and Resorts, The Hatch Group, and the Hong Kong based Blue Blazer Hospitality at locations around the globe