

# LIQUID RELATIONS™

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photo by Julie Keefe

## 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 the 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, Bon Appetit, People Magazine, US Weekly, Men's Health, Wallpaper, Food Arts, Fit Pregnancy, The LA Times, The San Francisco Chronicle, Gary Regan's Joy of Mixology, Dave Wondrich's Imbibe, 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, around the country at such celebrated watering holes as , Katsuya by Starck, S-Bar, Foxtail, and Hyde Lounge in Los Angeles, Victor Tangos in Dallas, TX., The Jade Bar @ Sanctuary Resort in Paradise Valley, AZ., and, internationally, across the entire Holland America Line fleet of luxury cruise ships. In addition, 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 regular contributions to NW Stir Magazine and Mixologist: Journal of the American Cocktail.

Along with the ongoing development of Aviation Gin, Ryan currently finds himself working with both the Fairmont and Sofitel Hotel Groups bringing an entirely new culture of passion and precision to their bar operations worldwide, while continuing to help envision exciting new Professional Cocktail and Spirit Service Cultures for the Huntley Hotel in Santa Monica and Consilient Restaurants in Dallas, TX. The past two years have, also, found him involved with the development of a truly unique "History of the American Cocktail" signature menu format for McCormick and Schmick's Restaurants honoring the 200th anniversary of the cocktail's first printing,