



CHEF HUGO ORTEGA

EXECUTIVE CHEF/OWNER,
H TOWN RESTAURANT GROUP

“

I WANTED TO BECOME A CHEF TO REPRESENT MY COUNTRY IN THE HIGHEST WAY AND I REALLY THINK THAT'S THROUGH FOOD.

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Hugo Ortega is executive chef of four of Houston's top restaurants – Hugo's, Caracol, Backstreet Cafe and Xochi, which he owns with wife Tracy Vaught under the umbrella of H Town Restaurant Group. Ortega received the James Beard Foundation Award for Best Chef: Southwest at the prestigious James Beard Foundation Awards in May 2017; he was a six-time consecutive finalist for the award from 2012-2017, and is the first Mexican-born chef to win the award.

Ortega is author of two cookbooks, Hugo Ortega's Street Food of Mexico (2012) and Backstreet Kitchen: Seasonal Recipes from Our Neighborhood Café (2013). June 20, 2017 was declared “Chef Hugo Ortega Day” in Houston, Texas by The Honorable Mayor Sylvester Turner to honor Ortega's inspirational journey from dishwasher to Jams Beard Award winner. Chef Hugo is also partnering with Michael Mina on their latest “pop-up” at MINA Test Kitchen- Mi Almita.

FEATURED DISH

CHEF HUGO ORTEGA'S TAQUITOS DE LANGOSTA
BRAZILIAN LOBSTER TAIL, FRESH TORTILLA, REFRIED BLACK
BEANS, PICO DE GALLO



BRIAN MEANS

CORPORATE LEAD BARTENDER
& MIXOLOGIST,
MINA GROUP

Brian Means has had an impressive career crafting cocktails behind some of the Bay Area's most successful bars. Previously, he served as Head Bartender at Dirty Habit, where he invigorated the restaurant with a new, seasonal beverage program. Before Dirty Habit, Means was behind the bar at the Fifth Floor and Zero-Zero in San Francisco's SOMA district, where he collaborated with a number of the city's influential bartenders

In 2016, Means was a U.S. Finalist for Diageo World Class, and took home the second place distinction as Heaven Hills' 'Bartender of the Year'. In 2015, the San Francisco Chronicle named Means one of their Bar Stars.



KEVIN DIEDRICH

MANAGING PARTNER/FOUNDER,
PACIFIC COCKTAIL HAVEN,
SAN FRANCISCO
SIDECAR HOSPITALITY

Kevin Diedrich is one of San Francisco's most distinguished bartenders and P.C.H., where he is managing partner, is the culmination of a career spent honing his craft in cocktail destinations on the east and west coasts. Diedrich hails from northern Virginia and started bartending at the Ritz-Carlton in Washington, D.C. He became lead bartender at the company's San Francisco property in 2005. In 2008 he returned to Washington, D.C. to open Michael Mina's Bourbon Steak, and later spent time in NYC cocktail dens PDT and Clover Club. Diedrich returned to the Bay Area to open the Burritt Room in 2010 and was named one of the San Francisco Chronicle's “Bar Stars” the following year.

FEATURED LIQUOR



GAME DAY ARTIST: @CRISA.ART