

GUEST CHEF JAMES SYHABOUT

CHEF/PROPRIETOR
COMMIS, HAWKER FARE, HAWKING BIRD AND OLD KAN
OAKLAND, CA



"I am thrilled to be a part of Michael Mina's Tailgate at Levi's® Stadium this year and am lucky to be able to see the two Bay Area teams go head to head. It's going to be an exciting day filled with good food and good football!"

COMMISRESTAURANT.COM

@JAMESSYHABOUT
@COMMISRESTAURANT
@HAWKINGBIRDOAK
@OLDKANBEER

FEATURED DISH

"CHICKEN-FRIED PORK CHOP SANDWICH"
THAI CHILI JAM, CABBAGE SLAW, LIME

Born in Ubonratchathani, Thailand and raised in Oakland, California, James Syhabout is the Chef/Proprietor of Commis, the only Michelin-starred restaurant in Oakland since 2010; Hawker Fare, with both Oakland and San Francisco outposts; Hawking Bird, the Hawker Fare offshoot, which opened in Oakland's Temescal area in December 2017 and casual, beer-centric restaurant, Old Kan, in West Oakland.

Named "Best New Chef" in 2010 by the eponymous Food & Wine magazine, Syhabout has been recognized not only for his skill and dedication to the culinary arts, but for reviving the dining scene in his hometown of Oakland. His first cookbook, Hawker Fare: Stories & Recipes from a Refugee Chef's Thai Isan & Lao Roots, was released in January 2018 under Anthony Bourdain's Ecco imprint.

GUEST CHEF SARAH RICH

CHEF/OWNER
RICH TABLE & RT ROTISSERIE
SAN FRANCISCO, CA



RICHTABLESF.COM

@RICHTABLE
@RICHTABLE
@RICHTABLE

"We believe that eating out should remind you of the good times you share with family, while introducing you to new tastes in the company of friends."

Sarah Rich began working in restaurants in college before attending culinary school at the FCI in Manhattan. Upon graduating, Sarah went directly to Bouley, where she had completed her externship. Under Chef Bouley's wing and with his mentorship, Sarah quickly rose through the ranks from extern, to commis, and eventually to Chef de Partie. After leaving Bouley, Sarah helped to open the West Village restaurant, Mas and worked as the Executive Sous Chef at Mas for the next three and a half years. After 8 years in NYC, Sarah was ready for a change, and she moved out west to San Francisco with husband Evan. Sarah immediately accepted a position as Chef de Partie at Michael Mina, before being promoted to Sous Chef and eventually moving on to Daniel Patterson's Coi. There, Sarah learned an elevated style of cooking while developing a more sophisticated palate. Sarah eventually moved on from Coi to open her first restaurant, Rich Table, with Evan.

FEATURED DISH

"PORCINI-SPICED BRISKET"
NANNY'S BBQ, BRUSSELS SPROUTS CAESAR

GUEST CHEF EVAN RICH

CHEF/OWNER
RICH TABLE & RT ROTISSERIE
SAN FRANCISCO, CA



RICHTABLESF.COM

@RICHTABLE
@RICHTABLE
@RICHTABLE

"Go to the market, see what's good, and cook it!"

Evan Rich began his culinary career at the age of 15, working in local restaurants in New Jersey before moving to Hyde Park to attend the CIA. After graduating, Evan moved to New York City to work in some of the best kitchens in the country, including Danube and Bouley, where he met future wife Sarah Rich. After leaving Bouley, Evan joined Chef Josh DeChellis in opening Jovia, an upscale modern Italian restaurant in Manhattan's Upper East Side, working as Executive Sous Chef until he and DeChellis left to focus their energy on chef DeChellis' other restaurant Sumile, a modern Japanese restaurant in the West Village. Evan managed Sumile as Chef de Cuisine for nearly two years before moving to San Francisco with Sarah, where he began working as CDC at Quince, followed by a CDC position at Coi. Evan and Sarah opened their first restaurant, Rich Table, in 2012, followed by RT Rotisserie in 2017.

GUEST SOMMELIER STEVIE STACIONIS

OWNER
BAY GRAPE
OAKLAND, CA



BAYGRAPEWINE.COM

 @BAYGRAPE
 @BAYGRAPE | @STEVISTACIONIS
 @BAYGRAPE

GUEST SOMMELIER JOSIAH BALDIVINO

OWNER
BAY GRAPE
OAKLAND, CA



BAYGRAPEWINE.COM

 @BAYGRAPE
 @BAYGRAPE | @JOSIAHBALDIVINO
 @BAYGRAPE

FEATURED WINES

BIRICHINO PÉTULANT NATUREL MALVASIA BIANCA, MONTEREY, CA 2017
BREA CHARDONNAY, CENTRAL COAST, CA 2016
ULTRAVIOLET CABERNET SAUVIGNON, NAPA VALLEY, CA 2016

Stevie Stacionis and Josiah Baldivino co-own the acclaimed Bay Grape wine shop in Oakland, California. Bay Grape was recognized as a standout shop in the New York Times and has been highlighted in Food & Wine, Bon Appétit and Wine & Spirits; it was named Best Wine Shop in San Francisco magazine (2017, 2018), and Stevie and Josiah were named as Wine Enthusiast's Top 40 Under 40 Tastemakers.

Stevie originally began working in hospitality during high school and college, spending seven years working in the front of the house at restaurants in Minneapolis, Los Angeles and New York City in order to pay her way through the University of Southern California. After graduating magna cum laude with her Bachelor's degree in Communication and a minor in Psychology and Law, Stevie traded her apron for a laptop and a career in food, wine and travel writing. Post editorial-era (including published pieces in Wine & Spirits, SF Chronicle and Wine Enthusiast), Stevie managed communication, media, marketing and brand strategy for New York City retail stores Alphabet City Wine Co., Crush Wine & Spirits, NYC's premier wine bar/ event space Corkbuzz Wine Studio and the professional non-profit organization the Guild of Sommeliers. Stevie is a Certified Sommelier through the Court of Master Sommeliers and produced the inaugural Bâtonnage Forum for women in wine in 2018, drawing over 300 attendees.

Josiah began his beverage career behind the bar while studying for his Bachelor's degree in Business at Cal State University Northridge. As part of his studies, Josiah crafted his own wine business management internship at the wine retail shop Silverlake Wine in Los Angeles. Upon graduation, Josiah continued working for Silverlake Wine before taking his wine studies to New York City. He was as a sommelier for the world-renowned Daniel Boulud group and elite private dining team Recette. In 2011, Josiah moved to San Francisco; shortly thereafter, he received his Advanced Sommelier Certification and was also named one of Wine & Spirits Best New Sommeliers. As lead sommelier at Michael Mina restaurant in San Francisco, Josiah received national acclaim in publications such as Wine Spectator, Wine & Spirits and Wine Enthusiast for the wine program he managed.

At Bay Grape, Stevie and Josiah host winemaker-led tastings and relaxed, casual wine classes as well as specialize in custom orders for offices and events. Bay Grape is a cornerstone of the local community: a physical gathering spot dedicated to building and preserving relationships with and between guests. It's led by a belief in the power of sharing good beverages and food—and in their capacity to create opportunities for members of the community to share experiences, stories, skills and laughter. Come say hi!

GUEST MIXOLOGIST FRANK “FRANKIE DRANKS” MORENO

DIRECTOR OF BRAND DEVELOPMENT
JOHN DREW BRANDS
MIAMI, FL



“It is an incredible honor to be invited by Michael Mina to participate at Tailgate. As an admirer of the Mina brand of dining and hospitality, I am beyond excited to work with his team to elevate the guest experience. Rob Amato, our brand Mixologist, has some amazing cocktails featuring Dove Tale Rum and Brixton Mash Destroyer in store for the thirsty 49er fans. Catch me and Rob behind the bar!”

JOHNDREWBRANDS.COM

 @JDB_FRANKIEDRANKS
 @FRANKIEDRANKS
 @FRANKIEDRANKS

FEATURED COCKTAIL

“THREE BROWN GET DOWN” | AN OLD FASHIONED
BRIXTON MASH DESTROYER, XOCOLATL MOLE BITTERS
DEMERARA

Director of Brand Development for John Drew Brands, a spirit company from the Founder of Drew Estate Cigars. Frank is a 10-year veteran of the spirits industry, and Founder of the Craft Spirits Fest™ and Whiskey Mash™, two major spirits/ cocktail events in Miami. He joined forces with JDB in 2016 to develop and market three spirit offerings. The outcome was John Drew Collection – a series of regional whiskies, Dove Tale Rum™ - regional rums from Florida and Puerto Rico, and Brixton Mash Destroyer® the world’s first blend of Kentucky Straight Bourbon Whiskey and Florida Rum. Frankie Dranks is passionate about spirits with a penchant for making cocktails and enjoying Drew Estate cigars, find him at your nearest bar.

GUEST MIXOLOGIST ROB “GSD” AMATO

BRAND MIXOLOGIST, KEY MARKET MANAGER
JOHN DREW BRANDS
MIAMI, FL



“Michael Mina represents the mecca of hospitality in my hometown of Las Vegas and nationwide. Participating at Tailgate is a truly special moment for me and John Drew Brands.”

JOHNDREWBRANDS.COM

 @JOHNDREWBRANDS_ROB

FEATURED COCKTAIL

“SMOKED DOVE” | A MAI TAI
DOVE TALE PUERTO RICO RUM, ORGEAT, LIME
ORANGE CURAÇAO

Rob was born in NYC and has been in the industry creating cocktails for nearly a decade in Las Vegas, working in the fast paced environment before becoming a Brand Ambassador for brand such as Bulldog Gin, Crater Lake spirits and Anheuser Busch before joining John Drew Brands as a Key Market Manager for the west coast. Rob has a passion for spirits, cocktails and cigars which he is glad to share with those around him. Plus, he wears funky sneakers