

## You Need to Try The Hop, Skip and A Jump, Specialty Cocktail at Eastside Cantina Right Now

Mixologist Roberto Rosa wins NYC heat of the Diplomático World Tournament.



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Innovative Mixologist **Roberto Rosa** of NYC's [Eastside Cantina](#) has won first place in the New York City qualifying round of the **Diplomático World Tournament**! The well-respected premier South American rum brand, Diplomático, has created a global competition where participants can submit an original creation using Diplomático Rum with a maximum of six ingredients.

In January he will take his ambition, creativity and mixology expertise to create his winning "**A Hop, Skip and A Jump**" cocktail in one of the final competitions against bartenders from across the country, with a chance to represent the U.S in April at the [Diplomático World Tournament](#) against cocktail connoisseurs from 28 different countries.

Rosa has killed the competition so far with his fruity and zesty rum concoction consisting of **six carefully chosen ingredients**. To get started he uses **Diplomático Reserva Exclusiva**, a rich Venezuelan Rum with an amber hue and a smooth finish, usually aged up to 12 years in small oak barrels and distilled with honeys derived from sugar cane and fermented molasses.

His second ingredient is **Barrows Intense Ginger Liqueur**, which is made right in Brooklyn with 100 % fresh ginger and has a bold "intense" taste. Rosa also uses fresh mango and lime juices and home-brewed Mavi, also referred to as Mauby, which is a tree bark based beverage, resembling the taste of

root beer originating from the Caribbean islands. He incorporates his own homemade **Caribbean Tincture** into the drink as well, a very concentrated alcoholic extract, made with Rosa's personal recipe of hibiscus, nutmeg, cloves, orange peel, star anise and cinnamon. He **garnishes his masterpiece with a mango peel** in the shape of a flower, wrapped around a brandied cherry. Rosa's inspiration for this original cocktail stems from his Puerto Rican roots and the Taino Indians. These Indians had emigrated from Puerto Rico to Venezuela centuries ago and were fond of Mavi, one of the all-star ingredients in his champion cocktail.

Rosa represents the Eastside Cantina, an Upper East Side modern tequila bar and tapas restaurant, which has become a **successful concept by restaurateur Andre Neyrey**. He is also in the company of skilled **chef Taylor Thorne**, previously of Eleven Madison and Jean George, fellow **veteran mixologist Juan Arboleda**, and local artists such as **Angela Viens**, whose hand painted mirrors are featured in the restaurant. From the bright turquoise painted walls to the intricate and colorful handcrafted bar top put together piece by intricate piece, to the divine cocktails and delectable small plates, **Eastside Cantina transports you to an island state of mind while also giving you a sense of comfort and modern Latin flare.**