Clio Cocktail Wizard Todd Maul's Must Have Tool: a Blowtorch

Todd Maul knows how to make a drink. Over 80 of them in fact, which is roughly the amount you'll find on any given day on his cocktail menu at Ken Oringer's flagship Clio, where he's the bar manager. Maul tells us that he thinks it's important to work with a restaurant's kitchen to create a cocktail program, and simply snipping a few herbs into a drink isn't enough of an effort.

"As a bartender, my greatest resource is the pastry chef [Renae Herzog]," he says. "Especially with pastry itself, you are looking for that perfect balance between tart and sweet. In alcohol you are looking for the same effect—you can use a lot of [pastry] techniques that translate to the bar, like making sugars and smoking ice." Yes, that was smoking ice. With a blowtorch. Hit play to watch Maul create this ice, part of a drink dubbed "The Franco" that's now making an appearance on Clio's new winter cocktail menu. [The Feast]