

   **THE NARDCAST** 

————— MUSIC, FOOD & BOOZE —————

Behind the Stick with Rob McShea of Miss B's

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Rob McShea is all about creating cocktails that represents the community, friends and family. He has created a smokey and tart tiki-inspired cocktail at **Miss B's Coconut Club** in Mission Beach called La Familia. This cocktail has plenty of flavors from the tequila, mezcal, citrus fruits and the honey syrups. This is a must-try cocktail. We caught up with McShea and talked about his journey as a bartender and shows us how to make the La Familia cocktail on 'Behind the Stick.'

La Familia

\$11



1 oz Altos Plata tequila
.5 oz El Silencio Mezcal
.5 oz lime juice
1 oz fresh grapefruit juice
.5 oz cinnamon bark syrup
.25 oz honey syrup
Garnished with dehydrated lime wheel

What's the story behind La Familia?

The La Familia name coincides with our culture at Miss B's. We try to create a family, community oriented culture with our team, as well as our locals and visitors.

Describe the taste.

This cocktail is smokey, tart, sweet and spicy.

What's the key component of this drink?

Mezcal. It adds another layer of flavor to the natural combinations of grapefruit, honey and cinnamon.

What reactions do you get from customers when they try this cocktail for the first time?

The response to this drink is usually, "I'll have another!" I think the drink is balanced really well, and even the timid mezcal novice can enjoy as well.

If you had to pair this cocktail with a dish, what would you pair it with?

Personally, I would pair this drink with bright, acidic fish dishes. At Miss B's, the La Familia is a perfect with our house ceviche!

Watch as Rob McShea, beverage director of Miss B's, shows us how to make his tiki-inspired cocktail, La Familia.



What kind of experience can guests get at Miss B's Coconut Club?

We strive to make Miss B's not just a place to visit, but rather something that you are a part of.

About Rob McShea



Are you from San Diego?

I was born in Germany, grew up in New York, went to high school in the greater Los Angeles area, came to SD for college, and figured I wanted to stay.

How did you get into bartending?

I actually got into the business as a door man during the early college years as a means to pay bills. I worked my way from there and eventually I had the epiphany that creating drinks was a passion of mine.

What's your favorite thing about bartending?

The idea of creating something with my hands, which makes someone else happy, is something that resonates with me.

What's your favorite cocktail on the menu?

My favorite cocktail on the menu is the Bro Tai. It is basically a cocktail that follows the rules of tiki, that I formulated around a cult bartender handshake shot called the "bro-nar," which consists of Bourbon and Cynar. Very fun and delicious, even if we have to take a little flak for having the word "Bro" on our menu.

What's your favorite spirit?

I think every good barman has his go-tos, but also has an exploratory spirit of the moment, a "spirit mistress," per se. Mine right now is Rum. It is a very versatile spirit, which is made in very many countries, with different processes, and containing varying complexities. Plus it's fun.

Define the perfect cocktail.

For me, the perfect cocktail is all in the balance, & not too finicky.

If you're going out for a cocktail, what are some spots you like to go in San Diego?

I love going anywhere with pun laden cocktail menu names, oh, and good drinks also.

What do you love about the cocktail scene in San Diego?

I really appreciate the cocktail scene in San Diego. There are a lot of passionate folks putting together some great programs throughout the city. I think that San Diegans, in terms of patrons, have been really receptive to this culture and have allowed us much autonomy with cocktail programs. I am excited about the future!

What do you do in your spare time when you're not creating cocktails?

I read, travel, write and try to stay physically active.

What's next for you?

Stay tuned! The wheels are always turning!

Miss B's Coconut Club



*3704 Mission Blvd., Mission Beach. (858) 381-0855
or missbcoconutclub.com*

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