

FOR IMMEDIATE RELEASE

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## FINALISTS ANNOUNCED FOR 2024 INDUSTRY EXCELLENCE AWARDS PRESENTED BY BAR & RESTAURANT EXPO

Register to attend Bar & Restaurant Expo 2024 [here](#)

**LAS VEGAS – Bar & Restaurant Expo** is pleased to announce the finalists of its **2024 Industry Excellence Awards**. Finalists in each category are celebrated for their dedication to the independent bar and restaurant industry. These individuals and businesses exemplify integrity, commitment to equality, sustainability, community, and culture across the industry.

Finalists in each category were selected by a panel of experts from Johnson & Wales University who evaluated each submission based on several criteria. **Judges include:**

- *Panel Chair: Brian Warrener, Associate Professor & Director of the Center for Beverage Education & Innovation*
- *Jennifer Broderick, Professor*
- *Sarah Malik, Associate Professor*
- *Deana Marzocchi, Associate Professor*
- *Dean Mistretta, Assistant Professor*

Winners will be announced at the 2024 Bar & Restaurant Expo on **Wednesday, March 20 at 11:15 a.m.**

### **2024 Industry Excellence Awards Finalists Include:**

#### **Bartender of the Year**

Eddie Baty, New Waterloo, Austin, Texas  
Dominique Jackson, Realm of 52 Remedies, San Diego  
Jackson Walton, The Stove, Las Vegas

#### **Chef of the Year**

Iliana de la Vega, El Naranjo, Austin, Texas  
Shaun Hergatt, Aqua Seafood & Caviar Restaurant, Las Vegas  
Yoshi Okai, New Waterloo, Austin, Texas

#### **Community Leadership Award**

Ebony Austin, Nouveau Bar & Grill, Atlanta  
Troy Guard, TAG Restaurant Group, Denver  
Mark E. Miller, Kris Kringle/Harbor Crab, Patchogue, New York

**Best Cocktail Program**

DONNA, New York  
The Barrel Room, San Francisco  
WATERTRADE, Austin, Texas

**Best Hospitality Training Program**

OTOKO, Austin, Texas  
Your 3<sup>rd</sup> Spot, Atlanta, Georgia

**Bar of the Year**

Happy Accidents, Albuquerque, New Mexico  
Last Rites, San Francisco  
Your 3<sup>rd</sup> Spot, Atlanta

**Restaurant of the Year**

OTOKO, Austin, Texas  
The Barrel Room, San Francisco  
The Wine Kitchen, Leesburg, Virginia

“Once again, the industry has wowed us with the quality of nominations for exceptional venues and individuals.” said Tim McLucas, Vice President of Bar & Restaurant Group. “We look forward to naming the winners at this year’s expo.”

Each finalist will be awarded two Expo + Party Passes to the 2024 Bar & Restaurant Expo, as well as recognition on the Bar & Restaurant Expo website, social media, and newsletter before and during the expo. In addition, the winners in each category will receive a beautiful custom award, one VIP ticket to the 2025 Bar & Restaurant Expo, and additional media recognition on the website, social media, newsletters and more.

Bar & Restaurant Expo will return to the Las Vegas Convention Center March 18-20. Those interested in attending or exhibiting at the 2024 Bar & Restaurant Expo can visit [www.barandrestaurantexpo.com](http://www.barandrestaurantexpo.com) for more information and press can register [here](#). Bar & Restaurant Expo is a trade event and not open to the general public. Stay connected with Bar & Restaurant Expo on [Facebook](#), [LinkedIn](#) and [Instagram](#).

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**About Bar & Restaurant Expo**

Bar & Restaurant Expo has continued to evolve and mirror the fast-paced, trend-setting nature of the hospitality industry. The event has been providing the specific tools that bar and restaurant owners, operators, and managers need to grow their businesses, compete, and succeed in this hyper-competitive and dynamic industry. The Bar & Restaurant Group is part of the Questex Travel & Hospitality Division and also produces [World Tea News](#), [World Tea Academy](#), as well as [Bar & Restaurant Expo](#), [Bar & Restaurant News](#), and [Vibe Conference](#).

### **About Questex**

**Questex helps people live better and longer.** Questex brings people together in the markets that help people **live better**: travel, hospitality and wellness; the industries that help people **live longer**: life science and healthcare; and the technologies that enable and fuel these **new experiences**. We live in **the experience economy** – connecting our ecosystem through live events, surrounded by data insights and digital communities. We deliver experience and real results. **It happens here.**

### **MEDIA CONTACT:**

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