

FOR IMMEDIATE RELEASE:



THE TEXAS BOOK FESTIVAL TO HOST SECOND ANNUAL LITERARY LIBATIONS WEEK AUGUST 14 TO 18

Bars Across Texas Craft Literary-Inspired Cocktails in Support of Festival's Annual Lit Crawl

AUSTIN, TEXAS (August 3, 2017) – Texas Book Festival is excited to announce today details surrounding the second annual Literary Libations Week, taking place August 14 to 18 at various bars, restaurants, and venues in Austin, San Antonio, Dallas, and Houston. Some of the cities' most beloved taverns, lounges, and public houses, including B&B Butchers, Hotel Emma's Sternwirth, Juliet, Lucille's, People's Last Stand, Alamo Drafthouse's Barrel O' Fun, and more have designed signature, literary-inspired cocktails for Literary Libations. A portion of the proceeds from each literary-themed cocktail sold during Literary Libations Week will be donated to support the Festival's annual Lit Crawl Austin, which will take place on Saturday, November 4, 2017.

"We're so excited for another round of Literary Libations! Last year's celebration of books and cocktails was a huge success," said Julie Wernersbach, Literary Director of the Texas Book Festival. "We're grateful for the generosity of the many fine bars and Texas readers who raise a glass in support of keeping Lit Crawl Austin free and open to the public."

Participating bars have crafted creative literary libations, inspired by classic works and new novels alike, including **Whisler's** "A Happy Place." Inspired by Kate Chopin's empowering feminist 1899 novel, *The Awakening*, "A Happy Place" incorporates ingredients like salt, sparkling water, and blue Curaçao to evoke imagery reminiscent of the sea in the Gulf of Mexico, in which the novel's main character finds release from a restricting and oppressive home life.

"It is a tale of a woman's quest to reconcile the demands of our society with her need to live her own truth," said Aisling Gammil of Whisler's. "This cocktail combines earthy sotol, mineral Topo Chico, salt, and citrus to create the experience of swimming in the ocean, which is this novel's beginning and end, and the main character's happy place."

Other featured literary-themed cocktails include **B&B Butchers'** "Old Man And The Sea," an homage to Ernest Hemingway in the form of a variation on the hand shaken daiquiri; **Clive's** "A Grog's Purpose," which takes inspiration from the *New York Times* bestseller *A Dog's Purpose*, a riff on a classic Navy Grog, introducing bourbon to the mix and blending it with a lighter fruit juice flavor profile with the addition of lemon juice to create a light and refreshing drink, which stays true to its purpose as a grog - extremely loyal and dependable when it comes to making you feel good. Real good. **Weather Up's** literary-themed cocktail, "Tictocq," subsumes elements of Texas history and literature through the cocktail's name, which is inspired by the short story *Tictocq the Great French Detective in Austin* by O. Henry; in the story, the character Tictocq is responsible for coining the nickname of "Violet Crown" for Austin, Texas.

Participating bars and restaurants also include **Krause's Cafe** (San Antonio), **Native Hostel** (Austin), **Kemuri Tatsu-Ya** (Austin), **Eberly** (Austin), **Sophia's** (Austin), **Boiler House** (San Antonio), **Cork Bar at Hotel Contessa** (San Antonio), **Dogwood Rock Rose** (Austin), **TBA** (San Antonio), **Mongoose versus Cobra** (Houston), **Nightcap** (Austin), **Hot Joy** (San Antonio), **Barrel O' Fun** (Austin), **The Townsend** (Austin), **Backbeat** (Austin), **Blue Box Bar** (San Antonio), **Botika** (San Antonio), **Lustre Pearl East** (Austin), **CollideATX** (Austin), **Easy Slider** (Dallas), **People's Last Stand** (Dallas), **The Wheel** (Austin), **Sternewirth** (San Antonio), **Searsucker** (Austin), **Juliet** (Austin), **Olamaie** (Austin), and **Lucille's** (Houston).

Proceeds from Literary Libations Week benefit Lit Crawl Austin, the Festival's annual literary pub crawl that features some of America's most groundbreaking and beloved writers onstage for literary mayhem in unexpected places. This year's Lit Crawl Austin will be held on Saturday, November 4 at bars located on East Cesar Chavez Street and at the North Door, where crawlers will be entertained by Literary Death Match. Lit Crawl Austin is free to attend.

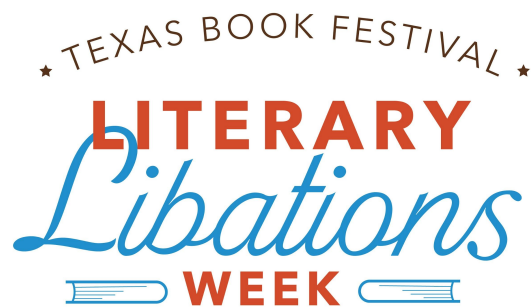
The Texas Book Festival Weekend includes acclaimed authors at readings, panel discussions, and signings; exhibitor booths and food vendors; tents and venues, including cooking, C-SPAN, children's entertainment, and live music performances. Spread throughout the grounds of the State Capitol and along Austin's iconic Congress Avenue, the 2017 Texas Book Festival Weekend will take place on November 4 and 5.

Visit www.texasbookfestival.org for more information, and join the conversation using the hashtag #txbookfest on Facebook, Twitter, and Instagram @texasbookfest.

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ABOUT TEXAS BOOK FESTIVAL

The Texas Book Festival connects authors and readers through experiences that celebrate the culture of literacy, ideas, and imagination. Founded in 1995 by former First Lady Laura Bush, Mary Margaret Farabee, and a group of volunteers, the nonprofit Texas Book Festival promotes the joys of reading and writing through its annual Festival Weekend, the one-day Texas Teen Book Festival, the Reading Rock Stars program, grants to Texas libraries, Fresh Ink Fiction Contest, and year-round literary programming. The Festival is held on the grounds of the Texas Capitol each fall and features more than 250 renowned authors, panels, book signings, live music, cooking demonstrations, and children's activities. The 2017 Texas Book Festival Weekend will take place on November 4 and 5. Thanks to generous donors, sponsors, and 1,000 volunteers, the Festival remains free and open to the public. Visit www.texasbookfestival.org for more information, and join the conversation using the hashtag #txbookfest on Facebook, Twitter, and Instagram @texasbookfest.



Participating Bars & Restaurants and Their Signature Literary Libations

- **Krause's Cafe** (San Antonio) - *Whiskey Holden*, made with rye bourbon, simple syrup, lemon juice, muddled orange, ginger beer, a dash of bitters and garnished with a lemon peel in a Collins glass
- **Native Hostel** (Austin) - *Jack Burden*, made with Del Maguey Crema de Mescal, Campari, Dolan sweet vermouth, dry vermouth, and bitters
- **Kemuri Tatsu-Ya** (Austin) - *Little Reatta*, made with Oaxacan rum, blackstrap rum, house pecan syrup, lime, Amargo Vallet (Mexican Angostura-based amaro)
- **Eberly** (Austin) - *Beatrix Potter*, made with Beefeater Gin, Pimm's, carrot juice, lime juice, chamomile syrup, pinch of salt and muddled basil
- **Sophia's** (Austin) - *Redrum Daiquiri*, made with strawberry syrup, lime juice, Brugal Rum, and garnished with kiwi Jell-O shot stuffed strawberry and fresh mint sprig with Peychaud's Bitters for color and topped with ginger beer
- **Boiler House** (San Antonio) - *Dance with Dragons*, made with Grey Goose Pear, Dusse VSOP, honey syrup, orange bitters and garnished with a lemon twist
- **Whisler's** (Austin) - *A Happy Place*, made with 1 oz. Sotol, Yellow Chartreuse, blue Curaçao, honey syrup, lemon juice, salt, Topo Chico, and garnished with a lemon twist.
- **Cork Bar at Hotel Contessa** (San Antonio) - *Hemingway Martini*, made with Bacardi Rum, Cointreau, grapefruit juice, lime juice, simple syrup, and garnished with grapefruit wedge & lime twist
- **Dogwood Rock Rose** (Austin) - *A Cocktail of Two Cities*, made with Bombay Sapphire London Dry Gin, St. Germain Elderflower Liqueur, fresh lemon juice, grapefruit bitters

and champagne

- **TBA** (San Antonio) – *Death At Sea*, made with Laird’s apple brandy, lemongrass infused vodka, lemon juice, honey syrup and topped with ginger beer
- **Mongoose versus Cobra** (Houston) - *The Ninth Circle*, made with Campari, Fernet-Branca, and grapefruit juice
- **Nightcap** (Austin) - *The Full Monty*, made with vodka, Lillet Blanc, lemon juice, cucumber juice, and garnished with thinly sliced cucumbers
- **Weather Up** (Austin) - *Tictocq*, made with gin, fresh lemon juice, Maraschino liqueur, crème de violette, and a Maraschino cherry garnish
- **Barrel O' Fun** (Austin) - *The Last Citrus Show*, made with TX Whiskey, fresh grapefruit juice, RC Cola syrup, and soda water, served over crushed ice with grapefruit zest
- **Backbeat** (Austin) - *Stockades Sling*, made with 3/4 oz. Plantation Original Dark Rum, Laird’s Straight Apple Brandy, Fernet-Branca, lime juice, cinnamon-infused Liber & Co. Gum Syrup (or a housemade rich cinnamon syrup), Bittermens Xocolatl Mole Bitters, and Fever-Tree Ginger Beer
- **Blue Box Bar** (San Antonio) - *Gin and the Art of Motorcycle Maintenance*, made with gin, lime, and rosemary syrup, topped with soda with a rosemary garnish
- **Botika** (San Antonio) - *Small Infinity*, made with cucumber juice, vodka, lime juice, Thai chilies juice, and simple syrup
- **Lustre Pearl East** (Austin) - *Huckleberry Gin*, made with gin, lychee, lime, and bubbles
- **Clive** (Austin) - *A Grog's Purpose*, made with Hamilton Demerara Rum, Bird Dog Small Batch Bourbon, lemon juice, grapefruit juice, honey syrup, St. Elizabeth Allspice Dram, and garnished with a cherry-lemon wheel spike or mint sprig
- **People's Last Stand** (Dallas) - *East of Sweden*, made with Svedka vodka, Avuá Cachaça, lime juice, cucumber and Topo Chico
- **The Wheel** (Austin) - *Rye and PunishMint*, made with Rittenhouse Rye, honey simple syrup, lime juice, mint leaves, topped with a splash of ginger beer and garnished with a mint sprig.
- **B & B Butchers & Restaurant** (Houston) - *The Old Man and the Sea*, made with Flor de Cana Grand Reserve 7 Year Rum, lime juice, Luxardo Maraschino, and grapefruit juice
- **Sternewirth** (San Antonio) - *The Secret Life of Bees Knees*, made with gin, Texas honey, and fresh squeezed lemon juice
- **Searsucker** (Austin) - *Margarita Atwood*, made with strawberry jalapeno tequila, lime,

and agave

- **Juliet** (Austin) - *Gone with the Gin*, made with gin, lemon juice, framboise liqueur, Licor 43, and grapefruit bitters
- **Olamaie** (Austin) - *The Long Goodbye*, made with Highborn Texas Gin, Amaro Nonino, lime, Peychaud's Bitters
- **Lucille's** (Houston) - *Grey Expectations*, made with Rémy Martin, Crème de Violette, lime, and Earl Grey-infused simple syrup