



The Cocktail Guru

Jonathan Pogash, “The Cocktail Guru,” is one of the most premiere beverage educators and cocktail consultants for restaurants and beverage brands. With offices in New England and NYC, Jonathan's signature cocktails can be seen and enjoyed in many of North America’s most upscale cocktail lounges and restaurants. He has lent his expertise to “The Today Show,” “Fox & Friends,” Fox Boston, WPRI Providence, and Sirius XM Satellite Radio, among others. Recently Jonathan edited the 75th Anniversary Edition of the iconic “Mr. Boston Bartender's Guide.”

Just as an Executive Chef may work their way up through the ranks “behind the line,” Jonathan has worked his way up “behind the stick”: from barback at The Russian Tea Room in NYC, to Owner and President of “The Cocktail Guru,” a well-respected, full service beverage consulting firm. Jonathan was trained by cocktail luminaries Steve Olson, Gary Regan, and Albert Trummer. Throughout the years, a style emerged – that of a career bartender interested in studying technique, cocktail history, fresh ingredients, and seasonality. His inspiration lies in unique ingredients and ensuring that every beverage program he creates remains consistent and thrives throughout the years.

In addition, Jonathan and his Cocktail Guru team offer bartender services for special events, mixology classes and demonstrations, and signature drink development for weddings and occasions. The Cocktail Guru’s sister site, [Wedding Cocktail Design](#), was created specifically for that couple-to-be seeking a unique specialty cocktail for their wedding. Jonathan has taught Mixology classes at NYC’s Astor Center and presently conducts classes at the Institute for Culinary Education. As the Northeast Vice President of the United States Bartenders’ Guild, Jonathan travels the country educating and preserving the craft of the cocktail. Jonathan and his team lead Mixology classes, demonstrations, and team-building beverage experiences across the U.S.