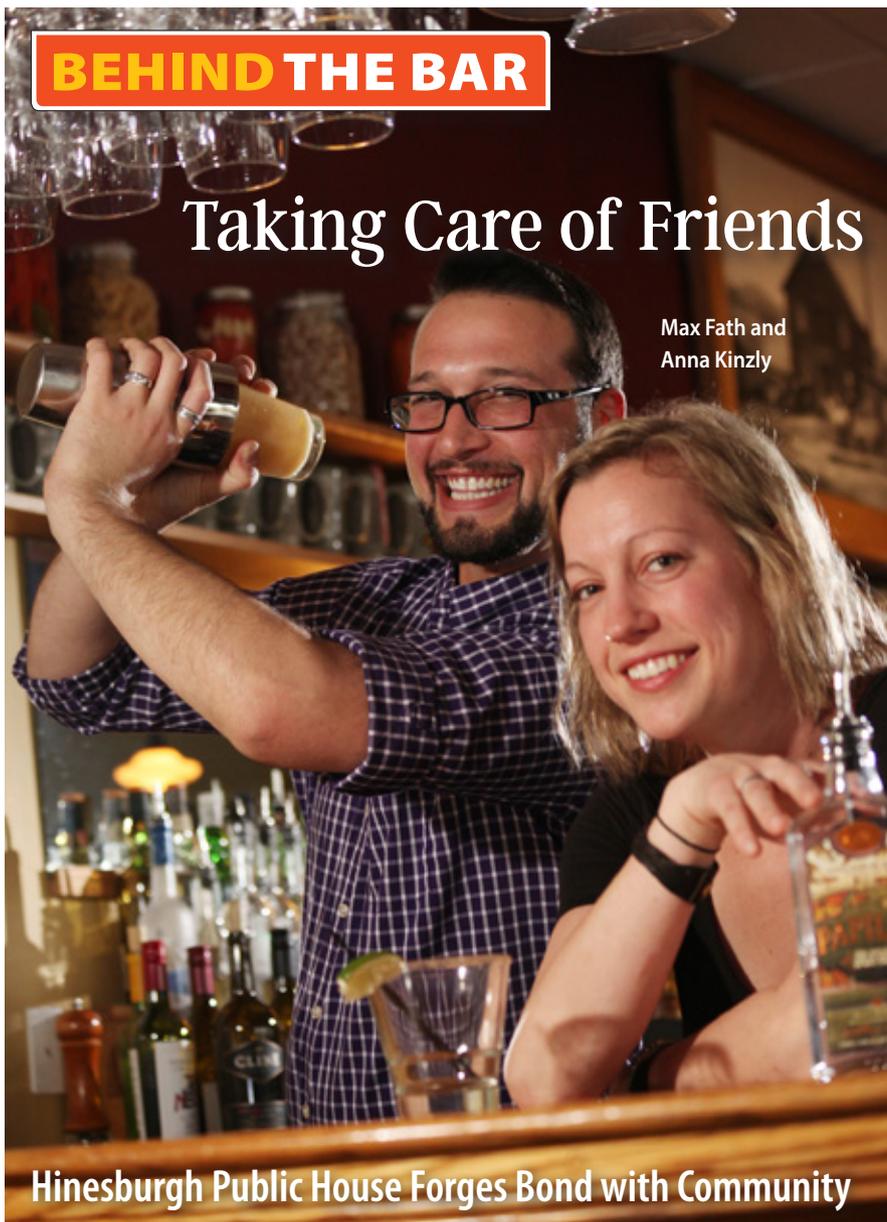


## BEHIND THE BAR

# Taking Care of Friends

Max Fath and  
Anna Kinzly



## Hinesburgh Public House Forges Bond with Community

**T**he fact that the Hinesburgh Public House sits right in the middle of this Chittenden County community is appropriate — because in many ways it is the heart of the town.

“The place is special because it was community-desired and built,” Front of House Manager Max Fath says. “The owners, Will and Kathleen Patten, heard from the community that Hinesburgh really needed a nice place to eat, meet with friends and grab some good food and drink — so that’s what they developed with the help of a lot of community members.”

The team began construction on the site of an old creamery in 2012 and instituted a unique program where people could purchase gift certificates — shares in the form of pre-purchased meals — to help raise startup capital.

“Those people are our core,” says Bar Director Anna Kinzly, who works closely with Fath.

The menu features Vermont-centric cuisine with scratch-made, seasonably available ingredients sourced from local farms and artisans. The 25-foot-long, 12-stool oak bar is a honey maple shade of natural wood and is lit by a soft backdrop that illuminates the carefully selected spirits. Between the welcoming atmosphere, the friendly staff and at its heart, the sense of community, the Hinesburgh Public House (the ‘H’ is intentional) has forged a tangible connection with Hinesburg (no ‘H’).

“The bond between bartender and client is that much stronger,” Fath says. “It’s as if an instant friendship is built. Some days can be difficult, but most days it feels like you’re going to work to take care of friends. It makes going to work an easy task.”

## What was your first night behind the bar like?

**Anna:** “My first bartending job was for a concert venue in a little town in Colorado. I never moved so fast in all my life — I’m sure of it. It was high volume and high stress, but I’ve also never learned anything so fast. As soon as you make the same drink — that you’ve never made before — 15 times over in an hour, you get it down pretty good.”

**Max:** “My first night was a little different. My family owned the Toscano Café Bistro in Richmond, Vermont. It opened in May of 2003 and I started bartending in August of 2007. My teacher and mother taught me the basics and it accelerated from there. I was thankful for ‘Sex and the City’ at the time because I nailed the Cosmo within the first two hours. Not long after I took control of bar management and began designing my own cocktails and bar menu. I wanted a little bit higher end atmosphere with a lot of martinis and Manhattans and fewer plastic cups.”

## What do you like most about tending bar?

**Anna:** “The connections you make with people. That’s why I moved away from volume — I like being able to have drinks ready for people, just how they like it, when they walk through the door. Making connections with people is a highly marketable skill. I just moved to Vermont two years ago and I immediately had a core group of friends right away. I love the community aspect of it.”

**Max:** “I like the idea of being front-and-center stage. I like to consider (the Hinesburgh Public House) a restaurant with a bar. When you go out to eat, you pay for the experience, and when you’re working in this industry you’re part of the experience. Every night I come in and I don’t know what the clientele will bring to the table and how I’ll appease their needs. My favorite quote is that a bartender is ‘an overworked and underpaid therapist.’ There’s no more true thing when you sit down at the bar. You have a captive audience. It’s similar to what you find in a therapy session: you get talking, trust is built, you hear stories — it’s pretty incredible.”

## At the end of a shift, I...

**Max:** “The first thing I do is laugh. Whether it was a busy night or a dead night, I laugh off whatever happened. The camaraderie in the service industry is unparalleled. You can give coworkers nasty looks and at the end of the night you’re laughing about it with them over a

glass of wine. We know it's a family, not a fight. We're all working toward the same purpose. You might have 30 covers going on at once and running around like a chicken with your head cut off, but you're looking as composed as can be. When you get a moment to catch up with your coworkers you just go over the hilarious points of the evening."

**Anna:** "I have nothing else to add to that. That's the best part of it — absolutely. It's why I'm still doing it because there's something about it that keeps you going back."

**If you didn't work behind the bar, what would you be doing?**

**Anna:** "I'd go back to Thailand and work in ecotourism. I spent six months in Southeast Asia working with elephants. If I could do that again — sign me up."

**Max:** "Bartending is only one of the many career paths I've gone down. I'm also a landlord, a senior care provider and a licensed realtor here in Vermont. My life is go-go-go. But if I could do anything I'd want to be like Oprah. I want to talk to people, listen to people, I want to give things to people and make people happy. Surprisingly enough, each career path I've gone down follows that. Aside from having billions of dollars to hand out, I get to talk to people and share their life experiences. I gain so much from that." ☺

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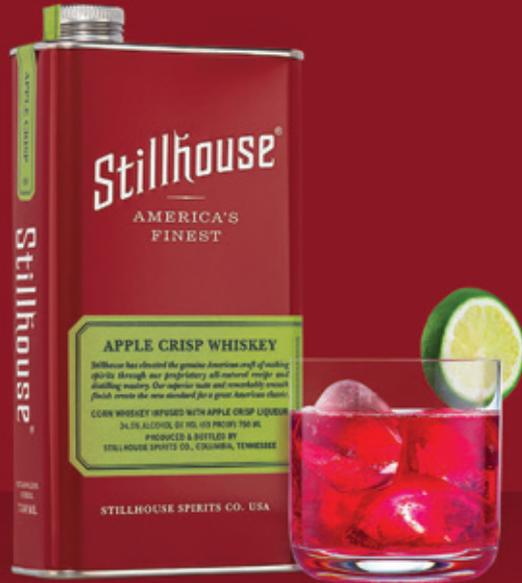
**Cider Margarita**

- 2 ounces Appalachian Gap Pepilio Tequila
- 3 ounces Cold Hollow Apple Cider
- ½ ounce triple sec
- ¼ ounce lime juice
- Dash of cinnamon

Combine ingredients in a shaker with ice and shake. Pour into a rocks glass that is rimmed with cinnamon sugar and garnish with a lime.

Always drink in moderation.

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