



# HOT MIXOLOGIST: MICHAEL TRUJILLO

"Fresh" is truly the word at Hotel Albuquerque's Q Bar, where Michael Trujillo, master mixologist, crafts made-from-scratch custom cocktails. Trujillo, an Albuquerque native who traveled the country to study with some of bartending's legends (including Tony Abou-Ganim of the world-famous Bellagio Hotel in Las Vegas), squeezes all fruit juices by hand, uses simple syrups and never resorts to mixes. Trujillo also incorporates interesting ingredients into classic drink recipes to give each one a unique personality; surprising elements such as rosa de jimaca, agave nectar, shiso, and nutmeg infuse his cocktail creations with a certain degree of class.

*Q Bar, 800 Rio Grande Blvd.  
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