

Growing up in the small town of Lubbock, Texas, Jeremy Strawn has had a long history within the mixology and hospitality worlds. Graduating from Texas Tech University with a degree in Philosophy and beer making, Strawn ended up moving to New York City to pursue a modeling career where he started bartending. Strawn treated bartending as just a gig until he met Alex Day of Death and Co. and was prompted with a choice, to either learn to be a proper Cocktail Bartender or to continue to just be O.K. at what I was doing for a living. Thus began Jeremy's education and immediately he put it to use quickly moving up the ladder and began working at some of New York City's hottest venues including Bagatelle eventually becoming the Head Mixologist for the One Group venues STK, One. Strawn continued his career with opening The Standard, Kastel, Bar D'o (Trump SOHO) where his drink menu received rave reviews, and eventually moved on to work with Daniel & Derek Koch to develop the cocktail program at MPD and the infamous Day and Night Brunch, then La Petite Maison on Manhattan's West Side. Finally ended up with friend and eventually partner Nick Boccio where he changed cocktail culture again with the Bespoke Cocktail Program at Mulberry Project.