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**2019 CHARLIE AWARDS:**  
***Celebrating the Best in Food and Drink in the Twin Cities***  
**Saturday, Jan. 27 at The Pantages**

Minneapolis (November 20, 2018) --- Hollywood has the Oscars. TV has the Emmys. Broadway has the Tonys. Music has the Grammys. And, the Twin Cities have the Charlies.

The eighth annual Charlie Awards will be held on Sunday, Jan. 27 beginning at 3:30 p.m. at the Pantages Theatre (710 Hennepin Ave., Minneapolis). The Charlie Awards celebrate the exceptional contributions of the Twin Cities food and beverage community. The entertainment-filled event will be co-hosted by Joy Summers (Eater Twin Cities) and Jason DeRusha (WCCO TV, *Minnesota Monthly*). Winners in each of 13 categories will be presented with the coveted Charlies plate award. The celebration will culminate with the bestowal of the Lifetime Achievement Award.

After the awards ceremony, the party will move next door to Seven Steakhouse (700 Hennepin Ave., Minneapolis). The festivities will include food prepared by culinary students from ProStart and St. Paul College led by Pat Weber from Mise en Place consulting and Seven's chef, past Charlies Community Hero Honoree Seth Bixby Daugherty.

This is a chance to celebrate both the diversity in the Twin Cities restaurant community as well as its excellence. At the same time, the event supports the good work being done by Open Arms, a nonprofit meal delivery service that prepares and delivers nutritious meals to people fighting life-threatening diseases. Proceeds from the awards program and afterparty go towards Open Arms' mission.

Tickets for the Charlie Awards Show and Afterparty are \$30 per person. To purchase tickets, call 612-767-3229 or go online at [charliesexceptionale.com](http://charliesexceptionale.com). Tickets can also be picked up at the Pantages box office.

**The 2019 Charlie Awards Finalists**  
in alphabetical order

**Outstanding Service**

*A restaurant or foodservice business that excels at hospitality by being consistently outstanding and welcoming, and having an inviting and fun personality that makes people feel more at home than when they are at home*

112 Eatery  
Joan's in the Park  
Meritage

**Outstanding Restaurateur**

*Not all the magic happens in the kitchen. This category is for the owner of the restaurant with at least five years in the industry, who excels at running a restaurant, keeping it profitable as well as relevant, and who is an influencer in the community*

Thomas Boemer & Nick Rancone – Twist Davis Group (Corner Table, Revival, In Bloom)  
Tim Niver – Meyvn, Mucci's Italian, Saint Dinette  
Luke Shimp – kindRED Hospitality (Red Cow, Red Rabbit)

**Outstanding Restaurant**

*A restaurant that continually hits on all cylinders with creative and exceptional food, atmosphere and service*

Grand Café  
Hai Hai  
Martina

--- more ---

2019 Charlie Awards Nominees

**Outstanding Baker/Pastry Chef**

*A working baker or pastry chef with at least five years of experience who is an artist when creating the staff of life or the masterpieces of desserts and morning pastries*

Christina Kaelberer – Edwards Dessert Kitchen  
Carrie Riggs – Alma  
Diane Moua - Soigné Hospitality (Spoon and Stable, Bellecour)

**Outstanding Chef**

*A working chef with at least five years in the industry, who shows consistency, relevancy, creativity and isn't resting on his or her laurels.*

Ann Ahmed – Lat14, Lemon Grass Thai Cuisine  
Justin Sutherland – Pearl and the Thief, Handsome Hog  
Karyn Tomlinson – Corner Table

**Rising Star**

*An under 30, up-and-coming foodservice professional whose talent and hard work guarantees he or she will make their mark on the Twin Cities community and go on to even greater contributions.*

Rikki Giambruno – Hyacinth  
Joshua Walbolt – Lat14  
Shannel Winkle – The Bird

**Beverage Innovator**

*A professional who is doing innovative work with wine/beer/spirits, either as a brewer, mixologist, sommelier, craft soda producer or bartender*

Adam Gorski – Young Joni  
Tyler Kleinow – Marvel Bar  
Marco Zappia – Martina, Colita

**Returning Category – Outstanding Bartender**

*He or she possesses the skill-set to be an expert in both human nature and concocting new and classic drinks, along with the ability to draw people out and guide their beverage journey with diplomacy and grace.*

Paul Hennessy – The Bachelor Farmer  
Shawn Jones – Fhima  
Scott Weller – Parlour

**New Category – Best Brewery**

*A brewing company that makes innovative beer or hard cider, has a social component, whether it's a conscience or conscious effort to engage customers in a stellar product.*

Indeed Brewing Co.  
Lift Bridge Brewing Co.  
Summit Brewing Co.

**New Category – Entertainment Restaurant Venue**

*Sometimes called "eatertainment," this outstanding venue never forgets food is first, drinks are first and fun is first. (can be kid-friendly or focus on the 21+ crowd)*

Can Can Wonderland  
The Dakota  
Icehouse MPLS

**New Category – Outstanding Caterer**

*A consummate professional who runs a catering company and sets up festive and delicious spreads for groups, with imagination, creativity and attention to every detail.*

Breaking Bread Café & Catering  
Chowgirls Killer Catering  
D'Amico Catering

**Hidden Gem**

*An out-of-the-box restaurant, food truck or catering service that often flies under the radar of the mainstream media, but is a favorite with the neighborhood or foodie fans*

Birch's on the Lake  
Lyn 65  
Primo Plates & Pours

**Community Hero**

*He or she uses their skills and platform to better the community, either through charitable acts or mentorship*

Rose McGee - Sweet Potato Comfort Pies  
Nathan Sartain – Saint Paul College  
Rhys Williams – Good Acre

The Charlie Awards are produced and administered by *Foodservice News*, along with the founders of the Charlies, Sue Zelickson and Scott Mayer. Franchise Times Corp bought *Foodservice News* in 2001. In addition to its 11-times a year magazine, it also produces a website/blog site, an award-winning Chef Book and a Buyers Guide. Offices are located at 2808 Anthony Lane S in Minneapolis. Contact information can be found at [foodserviceneews.com](http://foodserviceneews.com) or by calling 612-767-3200.

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