

**Heading for the Pourhouse**

Photo of Jay Jones by [Heather Goldsworthy](#).

**HEADING FOR THE POURHOUSE**

*Following last week's surprise announcement that Mixologist Jay Jones would be leaving his position at Voya Restaurant and the Loden Hotel to open Pourhouse, his own bar and restaurant in Gastown, Jay has officially released some more details on the new project. The following is directly from his release.*

Embracing the sublime pleasure of drink, the joy of good food and the comfort of family - Pourhouse is the culmination of lifelong passion for sharing the simple indulgences of life with friends. My partners and I all grew up with family dinners being the most influential part of life - silently guiding us into the industry we love and bringing us together for this singular effort.

Just southeast of the Steam Clock in Gastown, Pourhouse will be a 135 seat room, with a 25 seat Bar. The 100-year-old building was originally home to the Leckie Boot Company, then two other restaurants in recent years. Due for opening in late summer of this year, we are thrilled to share our affections for flavours and discovery with our beloved city.

The cocktails at Pourhouse will be spirit-forward, in variations both plain and fancy. The food will be born of inspired and skillful technique, but with familiar comfort and unpretentious design. We look forward to the honour of sharing our appetites for life with you.

The People behind the Drink & Food of Pourhouse:

**Jay Jones**

CSS, Proprietor, Head Bartender

A Vancouver native, Jay Jones has spent his life loving drink & food. First pursuing a career in art & design, he switched to Hospitality thirteen years ago. By 1999, Jay found himself managing the Bar at Araxi in Whistler, then moving back to Vancouver to take the position of

Bar Manager & Wine Director at West. After five successful years and several wine list and bartending accolades, he went on to launch the Bar program at Nu, followed by an opportunity as opening General Manager at Salt. The following year brought Jay to Donnelly Hospitality Management, and an exciting role as Bar & Beverage Manager; overseeing the cocktail program development throughout the companies expanding group of lounges, pubs and nightclubs. Last year, he jumped at the chance to join Loden Vancouver boutique hotel as Head Bartender of Voya. There, Jay had the chance to return to fine service and continue to hone his customization of drinking experiences. Jay's related education has involved wine study with Dubrulle, and a Certified Specialist of Spirits diploma from the Society of Wine Educators. Over the years, he has enjoyed success and diversity of experience in a variety of related work; including developing cocktail programs for several local establishments, writing as a Bartending contributor to Montecristo Magazine, and as a competitor and judge in a range of Bartending competitions. Recently, Jay was acknowledged for his efforts in his craft as the Urban Diner Awards - Bartender of the Year. Devoted to the reclaiming of his vocation, he is proud to carry the title of Head Bartender of Pourhouse and join faculties with his friend, Chef Chris Irving.

#### **Chris Irving**

Proprietor, Executive Chef

Born in Whitehorse, Yukon Territories, Chris began his path to the kitchen at an early age. Formal experience began in 2002 as Commis at Pointe Restaurant at the Wickaninnish Inn in Tofino, giving him his first indelible taste for fine dining. The next phase of Chris' journey brought him to West in Vancouver, and a range of dedicated positions, from Entremetier to Saucier - under the guidance of both David Hawksworth and Warren Geraghty. During his time at West, he pursued education at Dubrulle Institute for Culinary Arts, receiving tutelage from instructors Scott Kidd and Julian Bond. There, Chris earned a variety of diplomas and certificates in advanced courses, and won provincial gold and national bronze medals for culinary arts. The next year, he left his new home of Vancouver for London, England, and the chance to work at Restaurant Petrus under the watchful eyes of Chef Marcus Wareing and the legendary Gordon Ramsay. Running Pastry and then being promoted to Chef de Partie, Chris was involved with every station in the kitchen, gaining invaluable experience - including assisting his Chef on The Great British Chef television series and having the honour of making custard tart for The Queen. Returning home after two grueling years, Chris rejoined West for a second turn, spending his summers working with Nathan Guggenheimer (Sous Chef at Lumiere) in the kitchen at West Coast Fishing Lodge on Langara Island. Chris is incredibly enthusiastic to now embark on the new challenge of running his own kitchen at Pourhouse