



## **Slayde Martin**

*Bartender, Pescado*

I am originally from Texas, and have lived in the area for 7 years. I worked at the Pearl for about 2 ½ years before opening up Pescado. I started in the industry at 19 serving at a local spot in my hometown, but quickly moved behind the bar. After a hiatus from the service industry for the better part of 6 years (university and music) I moved back to Austin, TX and reentered the industry. As a door guy at a club, but again, I was quickly behind the bar. That was 2013.

Before I left Austin, I started frequenting Fire House, an amazing bar located a block from my work. I started truly honing my craft learning from the guys and girls there. After moving to the Panhandle, we had a team that was hungry to create a quality bar program on the 30A corridor. That we did. We moved our home over to Pescado, where you can still find almost all of us, making cocktails overlooking the Gulf of Mexico.

People often ask what is my favorite drink to make. I have the same response every time. “For me, cocktails are a lot like spreadsheets. Though the information may be different, the overall format is the same.” That being said, my goal is to serve someone something that they enjoy. It doesn’t matter to me if that is a whiskey neat, a vodka soda, a classic cocktail, or something from our menu. The goal of every bartender should be to create a positive experience for every guest at their bar. Sometimes that doesn’t require cocktails.