

FOR IMMEDIATE RELEASE

Vail's Newest Après Destination and Cocktail Lounge Opens Friday, December 22nd, 2023
The Gambit Bar at The Sebastian – Vail pays homage to a bygone era of sophisticated design and classic cocktails.

VAIL, COLO. — Dec. 22, 2023 – The Gambit Bar is the place to see and be seen in Vail Village beginning Friday, December 22nd, 2023 at 3 p.m. This sophisticated yet inviting gathering destination celebrates crafted classics with a modern interpretation in both taste and presentation.

“The Gambit Bar marries the classic with the contemporary - tipping its hat to the luxury of decades past, from the 1920s to the ‘40s and ‘50s,” said John D’Angelo, general manager of The Sebastian – Vail.

The Gambit Bar is located inside Vail’s most art-centric hotel, The Sebastian – Vail and welcomes guests for après bites and early dinner, as well as visitors in search of distinctive cocktail flavor combinations set in an elevated atmosphere.

Artful Mixology

Designed by the world-class Unfiltered Hospitality based in Miami, Florida, the cocktail selection at The Gambit Bar ties expertly into the bar’s location. Artful cocktails capture and share the same allure as the property’s art collection in more ephemeral moments, like each time a smoked cocktail is unveiled tableside in a captivating sensory experience. Seek out the striking sculpture *Mascara Azul con Zorro (Blue Fox Mask)* by surrealist artist Leonora Carrington located in the Upper Lobby of The Sebastian – Vail. Carrington is the namesake of the Carrington Club, a delectable riff on a decades-old classic cocktail, with the addition of a rice paper art homage floating atop that dissipates into the vodka and tequila egg white sour masterpiece, replete with salted preserved blackberries, a hint of citrus and Pasubio Vino Amaro from the Dolomites of Italy.

The Shiffrin 75, named for Vail’s beloved local world champion skier, is a twist on the post-war French 75, but trades its original gin base for cognac and incorporates lingonberry gastrique, fresh lemon and Cava bubbles atop.

Warm up with a handful of hot options, including the 10th Mountain Cider. Head Mixologist Garret Cosgrove crafts house-spiced rum aged with Old World spices like cardamom, cinnamon, clove and star anise. A ginger-infused sorghum syrup brings it all into perfect balance.

Thoughtful mocktails, a large selection of both Colorado craft beers and imported selections, and a Wine Spectator award-winning wine program, courtesy of the stunning 400-bottle wine tower in sister outlet Leonora, complete The Gambit Bar’s beverage offerings.

Dine

Longtime Vail culinarian Chef Kevin Erving crafts beautifully presented shareables with house-created flavors that can't be enjoyed elsewhere.

Enjoy whipped ricotta topped with mint, and chili-infused honey and served with spiced pita, or tuck into the decadent Hatch chili cheddar fries made using Beehive Hatch chili cheddar topped with chorizo and scallions. Follow with an order of crispy Brussel sprouts with ginger soy and peanuts, and smoked gouda and dill mac and cheese to share.

Additional small plates include an artfully-presented cheese board, featuring international and local artisan cheeses that rotate weekly along with house-made Palisade peach and Espelette chile pepper jam, and a meat board with melt-in-your-mouth tender Iberico ham, local charcuterie from Denver-based Elevation Meats, and rounded out with pickled Piparra peppers from Spain.

Heartier bites include two tempting paninis, a truffle grilled cheese, featuring pecorino and truffled goat cheese, and a prime rib French dip, complimented with provolone, horseradish, and au jus. Don't miss the delectable 7X Wagyu beef burger and wood-fired pizzas featuring signature house made bison pepperoni.

Refined Interiors

Design vibes that reflect a cultured comfort. Expect an elevated vibe with warm and open interiors, complemented with plush velvet seating, soft lighting and aged brass fixtures. Design highlights include the vibrant green marble bar, replete with a sophisticated green leather base. The new fireplace is a focal centerpiece for intimate conversations that extend well into the night. Design vibes that reflect a cultured comfort.

Live Entertainment

Après at The Gambit Bar means live music featuring some of the best musicians in the Vail Valley seven days a week.

Jazz saxophonist and singer Brent Gordon starts the week off on Monday evenings. The stellar lineup continues with duo Natalie Wade and her partner Nick Steingart playing classic hits with a bluegrass kick on Tuesdays. Soulful valley staple Brendan McKinney brings Americana favorites to the bar on Wednesdays. Catch touring artist John Michel, best known for his easy-going style and sounds, on Thursdays. The Gandy Dancers – singer/songwriter Kevin Danzig and banjo man Casey Boyd — bring irresistible dance music on Fridays, while longtime singer/songwriter Rob Eaton, Jr. Shares his eclectic style and soulful presence on Saturdays. Andy Cyphert, voted Vail's Best Musician for the past 6 years, headlines on Sundays.

After the après fun concludes, house jazz music featuring classics from the Rat Pack to Michael Bublé, Miles Davis to Ella Fitzgerald, provides the perfect pairing to the timeless refinement and sophistication of The Gambit Bar.

The Gambit Bar will be open daily, 3 p.m. to 11 p.m., beginning Friday, December 22nd, 2023. For additional information, visit [the website](#).

Photography is [available here](#) and includes:

- Food and beverage images featuring new offerings at The Gambit Bar – *available immediately*
- Interior and design images – *available after mid-January*

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About The Sebastian – Vail

The Sebastian – Vail, A Timbers Resort, debuted in January 2011 as Vail’s newest boutique resort and residence club. Timbers Resorts serves as operator and manager and brings its experience and cachet to enhance this special property, adding its trademark touches to the 84-room/7-residential-suite hotel and 36-villa Private Residence Club. A boutique property brimming with character, The Sebastian – Vail is infused with a strong sense of place while offering a modern sophistication new to the region. Some highlights include a mountain-view pool with roaring fire pits and steaming hot tubs, The Sebastian – Vail Base Camp at the foot of Vail Mountain, and leading-edge dining experiences at Leonora. www.thesebastianvail.com

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