

Jessica Myers, a celebrated and award-winning bartender, has been a driving force behind the innovative bar programs at two of Savannah's most popular establishments, The Ordinary Pub and Common Restaurant. Honored as "Best Bartender" in the 2024 Connect Savannah "Best of Savannah" awards, Myers' creative and sophisticated approach to cocktail creation has made her a key figure in the city's vibrant hospitality industry.

Since joining the team in 2015, Myers has been instrumental in shaping the beverage identity of both The Ordinary Pub and its sister restaurant, Common. As the Bar Curator, she has cultivated a reputation for excellence, crafting drink menus that feature a compelling blend of timeless recipes and unique, house-made concoctions that showcase a dedication to both science and playfulness.

Beyond her acclaimed cocktail creations, Myers has meticulously curated an impressive and diverse spirits list for both establishments. Her selections go far beyond standard offerings, featuring a thoughtful collection of unique and hard-to-find spirits from around the globe, providing an exciting opportunity for connoisseurs and adventurous guests alike to explore new flavors and producers. This carefully assembled back bar serves as the foundation for her imaginative cocktails and stands as a testament to her deep knowledge and passion for the world of spirits.

Myers collaborates closely with the culinary team, including Executive Chef Sean Freeman and Executive Bakery Chef Chelsea Clarkson. This synergy is most evident in the curated offerings that support and elevate their varying menus between the two establishments. Her leadership and creativity continue to be a significant draw, solidifying the reputation of both The Ordinary Pub and Common Restaurant as premier destinations for exceptional cocktails in Savannah.



BAR CURATOR