

CHS is the answer to finding the niche of your establishment

The modern day cocktail resurgence is in full momentum around the globe. Craft Cocktails are very much in vogue and will be for years to come; the consumer is more educated about liquor and libations than ever before, and demand more from restaurants and bars.

CHS was born to fill this growing demand by providing the services you need, in the capacity you need, while paying strict attention to costing.

As a proprietor of three establishments, Mr. Erik Holzherr is extremely cognizant of balancing a strong niche, creativity, and specialized training with profit margins.

Capital Hospitality Services
1432 Pennsylvania Ave, SE
Washington, D.C. 20003

Capital Hospitality Services

Customized mixology consultation geared towards your specific needs





“Erik Holzherr and his team are a pleasure to work with. Passionate and knowledgeable, they’re program is comprehensive in practice, history and theory as well as being enjoyable. I would recommend it to anyone with a love for the craft and a desire to be great.”

- **August Paro,**
Stanton & Greene Proprietor

About CHS

CHS was established in 2013 by Mr. Erik Holzherr (“The Gintender”). CHS incorporates what he and his staff have learned from over two decades of combined bartending experiences.

Mr. Holzherr is an award winning mixologist and bar consultant. He is a certified T.I.P.S. trainer and *Servsafe* Instructor who can certify chefs nationally.

He is the sole proprietor of three unique DC establishments: Wisdom Lounge (www.dcwisdom.com), named as one of the top ten gin bars in the country by USA Today; Church & State (www.dchurchandstate.com), which Sir Richard Branson stated as his favorite bar in D.C.; and retro-themed Atlas Arcade (www.dcatlasarcade.com). Most recently, he has established Bar Wisdom: Art, History and Mixology—a modern bartending academy. His popular blog www.thegintender.com, offers history, recipes, and spirit reviews.

Press and Accolades

He has received local, national, and international press for his bars and his cocktails. He won the prestigious Corcoran Gallery of Art’s Artini Competition in 2009. He was named Mixologist of the Month by Wine Enthusiast Magazine in August 2011. Also in 2011, D.C. Modern Luxury Magazine named him Mixologist of the Year. He has worked with the Smithsonian Institute as an advisor in liquor-centric events. Recently, he was featured in Hong Kong’s Style Magazine for his expertise in Gin.



CHS is your solution

We offer free analysis of your restaurant or bar and will provide a recommended plan of action with detailed cost. We understand all establishments are unique and require independent planning.

Key Offerings

We offer comprehensive or specific staff training for your establishment.

We create customized, one-of-a kind cocktail menus for establishments, as well as provide the costing and logistics required to maintain these programs.

We offer classic American Cocktail education and training.

Most importantly, we fully understand constraints of small establishments when creating cocktail programs, yet will also create quality control parameters for larger establishments to provide consistency in crafting cocktails. We cater our training to your needs and treat each client individually.

Key Clients

- Peet’s Coffee
- Templestowe Pub (Chicago, IL)
- Stanton & Greene (Washington, D.C.)

Contact Us

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