

HOT THIS MONTH LITTLE BANGLADESHI TACO HOTELS, ROBO-BARTENDERS, WHISPERING

American Airlines 

American Way

AUGUST 2019

Jazz singer
Ines Tričković
overlooking her
hometown

Dubrovnik

*An insiders'
guide to the
magical
city on the
Adriatic*

MOVING
IMAGES

*The story
of Cuba's
abandoned
cinemas*

CREAM OF
THE CROP

*Rural
Vermont's
world-famous
flavors*

-6-

The Empire needs to see your identification

Get a taste of Luke Skywalker's favorite drinks

Disney World's *Star Wars: Galaxy's Edge*, opening this month in Orlando, Florida, establishes a new terrestrial portal for human fans to experience the *Star Wars* universe. Guests can pilot the *Millennium Falcon* or visit the Black Spire Outpost's marketplace, but only at Oga's Cantina, inspired by the cantina scene in the original *Star Wars*, can you sip on alcoholic libations from a galaxy far, far away.



The Outer Rim

No cantina would be complete without a margarita, even one light years away. With black salt on the rim and exotic foam on top, The Outer Rim takes inspiration from a Mexico south of the galaxy.



Blue Bantha Milk and Cookies

There is no shame in ordering milk at Oga's Cantina. The non-alcoholic plant-based Blue Bantha Milk will refresh even the most hard-working rebel. With hints of pineapple and coconut, it's out of this world.



Fuzzy Tauntaun

Named after the furry beast of the snowy planet Hoth, this peachy vodka drink is topped with snow-drift-like "buzz" foam, which, according to online reviews, makes your lips go temporarily numb. Cool, huh?

TOP: KENT PHILLIPS / DISNEY PARKS (3); BOTTOM: JIRI ŠEBEK (2); STAR WARS WORDS: EPI ERICHSEN

-7-

THIS BARTENDER REFUSES TIPS

Europe's first robotic bartender is pouring wine in Prague

THE BARTENDER AT PRAGUE'S NEW Cyberdog bar has two asymmetrical eyes, one arm and an unruly patch of synthetic armpit hair, and could care less about your woes. But what do you expect? It's a robot. The spacecraft-inspired bar on the outskirts of town is the brainchild of David Černý, renowned Czech sculptor and artist, who was inspired by the location that felt "sort of like Mars."

Once customers place a wine order through a mobile app, the robotic arm

retrieves the correct bottle, removes the cork and pours with the precision of a veteran bartender. Orders are delivered via an automated tray that glides across the ceiling. But a bar can't run on bots alone, at least not yet. A human prepares light meals (including dehydrated astronaut food served in a tube), clears tables and provides tech support for any bot glitches. So much for heavy pours.

—SUCHI RUDRA
cyber-dog.cz/en

The spacecraft-like design of the bar is a reference to its non-central location

