

TORONTO
CANADA

LOWBOY *STUDIOS*

HOSPITALITY CONSULTING STUDIO



ABOUT US

Lowboy Studios is a Toronto-based hospitality consultancy that focuses on beverage design, bar program development, and operational structures. The studio works with bars and restaurants to build programs that feel intentional; balancing creativity with the realities of cost, speed, training, and consistency.

With nearly two decades of hands-on experience across world-renowned teams, Lowboy Studios supports projects at every stage: early concept and positioning, menu architecture and recipe development, prep and batching systems, training frameworks, and opening execution. The work is intentional, thoughtful and practical. It is designed to help operators run a smoother service, protect margins, inspire staff and deliver an unforgettable guest experience.



FOUNDER

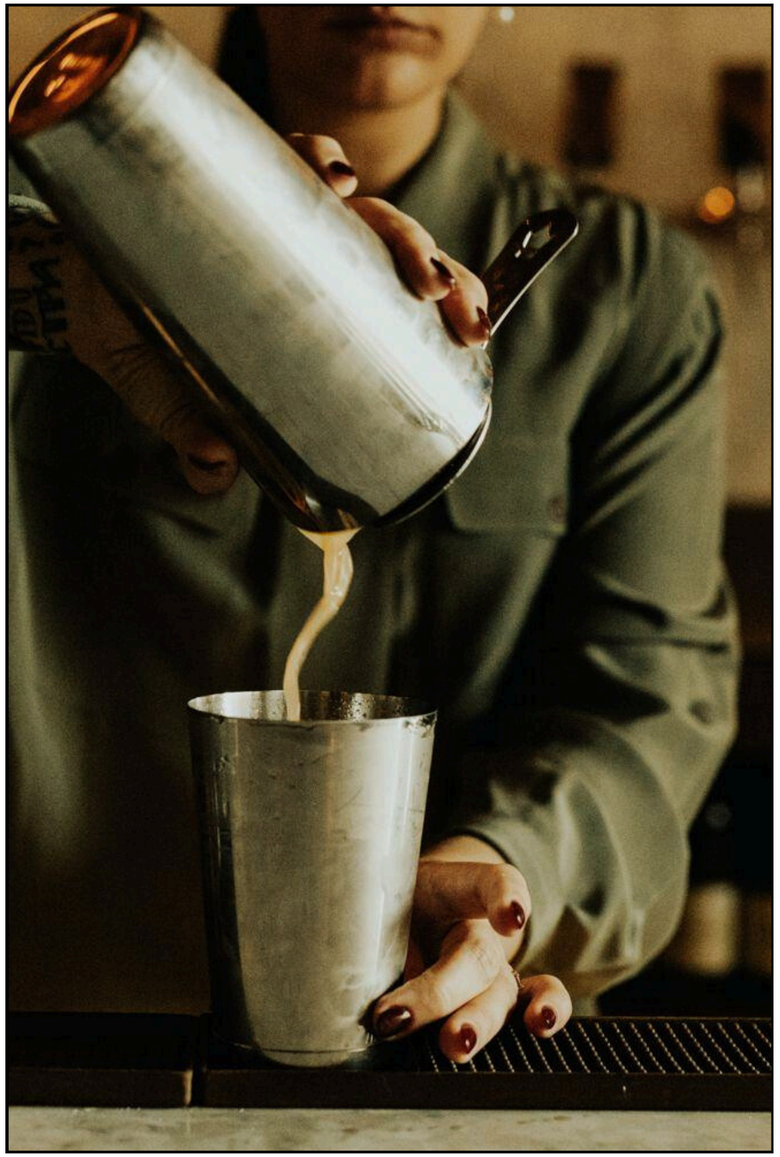
Lowboy Studios.

Juliana Wolkowski has spent close to two decades building, running, and fixing bar programs from the inside out. She seen the same problem over and over: menus that read well but totally collapse under pressure. They’re either too slow to build, too complicated to execute, too hard to train, or too expensive to sustain. When that happens, the team suffers, the guest feels it, and margins quietly bleed.

Lowboy Studios is that catalyst in being able help operators avoid that. We build beverage programs that balance creativity with constraints: cost, speed, consistency, and staffing realities. That can mean concept and positioning, menu architecture, recipe development, prep and batching systems, training frameworks, or opening execution. We focus on what makes the program work holistically every day, not just on opening night.







BEVERAGE PROGRAMS BUILT THOUGHTFULLY TO HOLD UP IN REAL SERVICE.



MENU DEVELOPMENT

After years working inside some of Canada’s most respected bars and restaurants, we’ve developed a clear understanding of what separates a good guest experience from an exceptional one.

Lowboy Studios builds cocktail programs that reflect your space, your service style, and your hospitality ethos, while staying grounded in the realities of cost, speed, training, and consistency. The result is a program your team can execute with confidence, and guests can feel in every round.

The result is a beverage program that feels intentional at every level: easier to execute, more consistent in the room, stronger on margins, and better for both staff and guests. Your team works with more confidence, your service runs smoother, and the guest experience feels seamless because the structure behind it is sound.

cocktails

CLASSICS AVAILABLE BY REQUEST

SPRUZZATA
evolved laser-ita
blanco tequila, agave, marmalade
lime, lager, salt ... 15

LA NOTTE
tropically robust
aged rum, wray & nephew, averna,
pineapple, lime, angostura ... 16

DOPPIO SBAGLIATO
floral spritz
carpano bianco, peach, gentian,
sparkling wine, olive ... 16

ALLA NOSTRA
mature sangria
fino sherry, white port, apricot,
lemon, lambrusco, nutmeg ... 16

PARADISO
fruity coupe
mezcal, cappelletti aperitivo,
strawberry, lime, absinthe ... 17

ROMA
elegant sour
gin, red vermouth, green chartreuse
raspberry, lemon, egg white ... 17



L'AVVENTURA
herbal smash
gin, fino sherry, green chartreuse
lime, basil ... 17

UMBERTO
indulgent old fashioned
bourbon, brandy, curacao, amontillado
px sherry, jerry thomas ... 18

ITALIAN APERITIVO & BEER BAR



EVENTS

TO DRINK

SOTOL HIGHBALL $15
Sotol Ono, BC Cypress & Topo Chico

ROSETTA $18
Brown Butter Woodford Bourbon,
Guava & Yeast Tincture

ARANDAS $16
Tromba Blanco Tequila, Overproof
Rum, Hibiscus, Pasilla & Chamomile
Clarified Milk Punch

CARAJILLO COYOACAN $10
Mole Negro Licor 43 & Cold Brew

GUANAJUATO $14
Siete Misterios Mezcal, Tromba Blanco
Tequila, Apricot, Ginger & Tumeric

TEPATLI $12
House tepache, Fino, Akvavit, BC
kelp, Tofino Absinthe

LA TICLA $14
Sons of Vancouver Vodka, BC Absinthe,
Citrus Curd, Canela, Coconut & Grapefruit

ALTATA $15
Hendrick's Gin, Bianco Vermouth, Tomato
Vine Vodka & Vetiver

EL SANTO $17
Coconut Herradura Anejo, Cáscara,
Vermouth & Campari

TAPALPA $10
Yellow Cedar Tea, Chamomile, BC
Verjus, Tonic (NO ABV)

CHUPITO

HIGH VOLUME & LOW WASTE

MAINSTAYS

ABSINTHE WHIP $17/45ml
Inspired by an Orange Whip, John Belushi, 1980

absinthe, cointreau, tangerine,
pistachio & coconut

One of our drinks moving to the 'Mainstays' page is equivalent to a Hall Of Fame induction, just with less misogyny! So I'd like to thank the academy, John Belushi, Orange Whips etc etc.

MESCALERO $18/90ml
Cocktail Bar Original

blanco tequila, cardamom, mezcal, aperol,
grapefruit & egg white

Still holding down the fort as our most popular cocktail! You guys REALLY love mezcal drinks!

WARD 11 $17/45ml
Adapted from the Ward 8, Locke-Ober Restaurant Boston, 1898

bourbon, pomegranate, tangerine
& peychaud's

A fruity Bourbon Sour that Jen casually knocked out 12 years ago and still tastes better than 95% of anything the rest of us can do (Jen says: 'no it doesn't but it's very likeable....just like me!')

HOOF MANHATTAN $18/90ml
Adapted from the Manhattan, circa 1880's

canadian rye, italian vermouth
& house bitters

The definition of an OG cocktail. Made in 2008 when The Black Hoof (RIP) opened and the cocktail scene here was... underdeveloped, let's say? This drink was many peoples first dip into craft cocktails, and will be on this list forEVER.

CONTEMPORARY

DEEP CUT $19/90ml
Cocktail Bar Original

mezcal, blanco tequila, yuzu sake, fino,
lychee & celery

We almost called this "One For The Heads" because this is a quintessential cocktail nerd drink. Complex, atypical flavour combinations, all perfectly held together in a liquid, highwire-balancing act. Looks real pretty too...not that looks matter.

GOLD LION $17/90ml
Cocktail Bar Original

scotch, rum, passionfruit, sesame,
lime & matcha

Trying to make a savoury but tropical drink was the motivating force here. We think we nailed it but you have to be the type of person who appreciates a cocktail we generally describe as "weird but good!"

FIG LEAF MARTINI $19/90ml
Adapted from the Martini, circa 1887

gin, olive oil, fig leaf liqueur, fino
& msg

We have literally been looking for fig leaves for years to make a drink with. Which means you know they're pretty hard to find! Or we need better 'finding stuff' skills. Either way, Ana came up with the goods and then created this gem, a showcase for their deliciousness.

FEVER DREAM $18/60ml
Cocktail Bar Original

cachaça, peach, oolong, 'akvavit', yogurt,
jalapeño & black lime

This one is a wild, unusual journey. Fruity, creamy, spicy and savoury all at once, and maybe a bit disorienting. Like if Salvador Dali decided to become a bartender instead of, y'know, a Nazi.

CONCEPTUAL COCKTAIL BAR







THE DRINKS MATTER & SO DO THE SYSTEMS BEHIND THEM.



TECHNIQUE TRAINING

Training is often where good programs break down.

A strong menu means very little if the team doesn’t have the technique, standards, and muscle memory in order to execute it consistently. In many bars, training is rushed, informal, or dependent on one strong staff member, which leads to inconsistency, slower service, and quite frankly avoidable mistakes.

Lowboy Studios focuses on practical technique training that gives teams a clear foundation and a path to improve. This includes core classics, build standards, movement and station habits, and the small technical details that protect speed and consistency in service. We also offer ongoing mentorship and follow-up support, so training doesn’t end after the first round of sessions. The goal is simple: a team that works with confidence, delivers better hospitality, and can sustain the set standard of the program for years to come.



BAR DESIGN *&* ERGONOMICS

Bar design shapes the guest experience, but it also determines how well the room actually functions.

At **Lowboy Studios**, we review bar layouts through both a hospitality and operational lens. Knowing that the small details matter: stool height, reach distances, ice well depth, tool placement, garnish setup, and station flow. These decisions affect speed, consistency, staff fatigue, and how the guest experiences service in real time.

We will work alongside your existing design team to strengthen the bar's functionality before service begins, with the goal of reducing friction, improving ergonomics, and minimizing unnecessary strain or injury risk for staff, and getting drinks into guests hands quicker.



PRODUCT EDUCATION

Training on product knowledge is often treated as a nice-to-have, but it has a direct impact on sales, service quality, guest interactions and ultimately the autonomy of your staff.

When teams don’t fully understand what they’re selling, recommendations become vague, upselling feels uncomfortable, and guests just stop listening. It also makes training harder to sustain, because staff are memorizing scripts instead of building real understanding.

Lowboy Studios builds practical product education programs that help teams speak clearly and confidently about your beverage programming. From spirits, wine, and beer to cocktail ingredients, flavour profiles, and service context. The goal is to improve sales through better guidance, strengthen the guest experience through more informed service, and support staff retention by giving your team the tools to grow.



INVENTORY SYSTEMS *&* COSTING

Once the menu is built and the team is trained, a lot of owners run into the same problem: the bar is busy, but the numbers still feel unclear.

Inventory gets rushed, ordering becomes reactive, and it gets harder to tell where money is being made (or lost). Even good operations can end up with systems that are inconsistent, overly complicated, or dependent on one person to keep everything together.

Lowboy Studios builds practical inventory and costing systems that make the back end easier to manage and easier to trust. We help create clear processes for tracking product, costing accurately, and understanding margins, so owners and operators can make decisions with confidence instead of guesswork.



STAFF & MANAGEMENT COACHING

A lot of what gets labeled as a “staff problem” is really a clarity problem.

When expectations are vague or training is inconsistent, people fill in the gaps on their own, and lets be honest that’s usually when issues start. It can look like forgotten allergies, inconsistent service, poor handoffs, or team members pushing boundaries because no one has clearly defined them.

Lowboy Studios helps owners and operators figure out where those breakdowns are happening and put simple, practical systems in place to fix them. That might mean clearer standards, better training support, stronger communication, or more consistent accountability. The result will be fewer recurring issues, less manager burnout, and a team that’s easier to lead.

PREVIOUS CLIENTS

watercolour

VOLO BOTTEGA BIRRERIA BAR

alteaactive

CHANEL

LA TAQUERÍA

PINCHE TACO SHOP

BARTENDER ATLAS

BAR RAVAL

cocktail bar

CHUPITO

Tales of the Cocktail Foundation

Henry's

Rhum Corner

BARVOLO

HERMÈS PARIS

LOT Nº 40™

Cantina 189


lowboy
studios.
HELLO@LOWBOYSTUDIOS.COM
lbs.