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**L.A. BAR STAR JULIAN COX TO LEAD MGM RESORTS**

**EXPANSIVE BEVERAGE PROGRAM**

*James Beard-nominated cocktail architect excited to play a role in the future of the beverage scene in Las Vegas and at MGM destinations across the United States*

**LAS VEGAS (January 18, 2022) –** MGM Resorts International announces renowned Los Angeles and San Francisco mixologist, Julian Cox, as its Executive Director of Beverage and Corporate Mixologist. Cox brings unparalleled artistic vision to MGM Resorts where he will lead cocktail menu development, bartender training, cultivation of its spirits collection, and more for restaurants and bars across the company’s iconic Las Vegas and regional casino-resort destinations.

“Throughout his career, Julian has challenged the boundaries of modern mixology,” said Senior Vice President of Food & Beverage Strategy Dominique Bertolone. “We are confident his innovation and dedication to exemplary service will enhance our resorts’ standing as the premier beverage destinations in Las Vegas and beyond.”

Cox added, “My journey has taken me behind a variety of bars, allowing me to serve guests from around the world. It is surreal that my next chapter will take place in Las Vegas with MGM Resorts, along with having the honor to shape the cocktail scene for renowned destinations I visited regularly growing up in LA. Las Vegas has a rich history and a thirst for pushing the boundaries - I look to embrace all of the creativity and beverage expertise this city offers while elevating MGM’s cocktail experiences, giving guests a reason to return time and again.”

Cox was recognized in FOOD & WINE as one of the most influential bartenders of the past decade and received three consecutive James Beard nominations (2012-2014) for outstanding bar program at John Sedlar’s restaurant Rivera. As one of the country’s foremost cocktail consultants, Cox’s unique style balances timeless artistry and utilization of ingredients that not only complement a restaurant’s specific menu but pay homage to the larger culture of the city.

About Julian Cox

From a young age, Julian Cox was talented artistically and used that gift to channel his passion and dedication into revolutionizing the food and beverage industry. He progressed quickly, developing new ideas, executing the highest quality of service, and presenting first-class, memorable guest experiences that soon led to him being recognized as a notable trendsetter and visionary in his field.

When Cox began his career, he gained invaluable knowledge and business savvy working with hospitality royalty. Studying under legendary restaurateur Rich Melman at Lettuce Entertain You in Chicago, Cox increased liquor sales by $144 million across nine properties for the restaurant group. At speakeasy Tiki bar Three Dots and a Dash, Cox’s mastery of high-volume tap cocktails increased revenue by $6 million and earned the venue a nomination for “America’s Best High-Volume Bar” at Tales of the Cocktail in 2016. The following year, Cox moved to San Francisco and helped Chad Robertson and Liz Prueitt obtain their liquor license at Tartine Manufactory SF, along with being the lead for Tartine Manufactory openings in Korea and Los Angeles.

Cox’s professional work in Los Angeles and San Francisco also include a role as architect of celebrated cocktail menus at prestigious restaurants such as Bestia, Otium and Redbird. Most recently, he oversaw the beverage programs at Banc of California Stadium, home to the Los Angeles Football Club, and Fanny’s, the Academy Museum of Motion Pictures restaurant and café.

Today, Cox is widely viewed as one of the great culinary talents in the United States. He has extensive restaurant experience including opening over 50 bar and restaurant concepts in 10 cities. Through these landmark restaurant and bar debuts, Cox has worked in collaboration with industry titans Octavio Becerra, Nancy Silverton, Tim Hollingsworth, Ori Menache, Walter Manzke, Chris Bianco, David Myers, John Sedlar, and Doug Psaltis, among others.

Cox’s innovative style, progressive cocktails, and unprecedented techniques have garnered national recognition in the food and beverage industry.

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**About MGM Resorts International**

MGM Resorts International (NYSE: MGM) is an S&P 500® global entertainment company with national and international locations featuring best-in-class hotels and casinos, state-of-the-art meetings and conference spaces, incredible live and theatrical entertainment experiences, and an extensive array of restaurant, nightlife and retail offerings. MGM Resorts creates immersive, iconic experiences through its suite of Las Vegas-inspired brands. The MGM Resorts portfolio encompasses 32 unique hotel and gaming destinations globally, including some of the most recognizable resort brands in the industry. The Company's 50/50 venture, BetMGM, LLC, offers U.S. sports betting and online gaming through market-leading brands, including BetMGM and partypoker. The Company is currently pursuing targeted expansion in Asia through the integrated resort opportunity in Japan. Through its “Focused on What Matters: Embracing Humanity and Protecting the Planet” [philosophy](https://www.mgmresorts.com/en/company/csr.html), MGM Resorts commits to creating a more sustainable future, while striving to make a bigger difference in the lives of its employees, guests, and in the communities where it operates. The global employees of MGM Resorts are proud of their company for being recognized as one of FORTUNE® Magazine's World's Most Admired Companies®. For more information, please visit us at [www.mgmresorts.com](https://nam11.safelinks.protection.outlook.com/?url=http%3A%2F%2Fwww.mgmresorts.com%2F&data=02%7C01%7C%7Cc0dc1390d0904f667a7108d859a99f07%7Cc64a4fa65c9344ee83651e8c8c86f41a%7C0%7C0%7C637357932355339142&sdata=pi4SrXbP6AHPM%2F3tbPdGbDiN5gaHaVOcwgRF7e6iYo0%3D&reserved=0). Please also connect with us @MGMResortsIntl on [Twitter](https://nam11.safelinks.protection.outlook.com/?url=https%3A%2F%2Ftwitter.com%2FMGMResortsIntl&data=02%7C01%7C%7Cc0dc1390d0904f667a7108d859a99f07%7Cc64a4fa65c9344ee83651e8c8c86f41a%7C0%7C0%7C637357932355339142&sdata=Edzh21FkcebIrXkOZzP%2FERFy38qvF6lPhiDuW8jGCO4%3D&reserved=0) as well as [Facebook](https://nam11.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.facebook.com%2Fmgmresorts&data=02%7C01%7C%7Cc0dc1390d0904f667a7108d859a99f07%7Cc64a4fa65c9344ee83651e8c8c86f41a%7C0%7C0%7C637357932355349136&sdata=GWuYqi0PleUBlZrV2BIU8DKiG9cHQOsSlnrQMYAi8Fc%3D&reserved=0) and [Instagram](https://nam11.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.instagram.com%2Fmgmresortsintl&data=02%7C01%7C%7Cc0dc1390d0904f667a7108d859a99f07%7Cc64a4fa65c9344ee83651e8c8c86f41a%7C0%7C0%7C637357932355349136&sdata=aCKNsXspnc3RYL5spHtEs0tuL92OPB4ndD4Ij7MR4Fw%3D&reserved=0).

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