

# The New York Times

DINING & WINE

## New Bars Offer Barrels, Beer and Boilermakers Bars Opening Soon in New York

By **ROBERT SIMONSON** SEPT. 2, 2014

Photo



Bar Hugo is a rooftop duplex bar and lounge atop Hotel Hugo. Credit Sally Ryan for The New York Times

The demise of one of last fall's splashiest new bars, the 1970s-themed Golden Cadillac, has created a sort of downtown drinking diaspora. Most of its partners are back in the same space with a new venture, Boilermaker; one, Greg Boehm, is also opening an East Village saloon, Mace, while the former Cadillac barman

Giuseppe Gonzalez will unveil Suffolk Arms just blocks away. Three live bars for one dead one? Pretty good bargain, I'm thinking.

Elsewhere, the new Yours Sincerely in Bushwick, Brooklyn, will take the barrel-aged cocktail trend to its furthest extreme to date, while hotels — which continue to up their cocktail game — are making certain you can drink well both on the roof (Bar Hugo) or in the basement (Bar Below Kitchen & Bank Vault). And beer gardens continue to proliferate; Bierocracy, in Long Island City, Queens, will join recent arrivals like Berg'n in Crown Heights, Brooklyn, and Belgian Beer Cafe NoMad in Midtown.

### **Below 14th Street**

**BAR CYRK** The histrionic barman Albert Trummer, famous for his flaming drinks at Apotheke, hopes to evoke bygone New York glamour and classic cocktails. The opulent interior features long banquettes, chandeliers and gilt ceiling. Food will include a spin on the classic New York pizza slice. (Mid-September): 88 *Thomas Street (Hudson Street)*.

**BAR HUGO** This two-floor aerie, with great views, will sit atop the Hotel Hugo. The cocktail list served at the S-shaped bar was put together by Ben Scolah of Bill's Food & Drink, while the menu of Italian-flavored small plates is by Carlo Bigi. (Early September): 525 *Greenwich Street (Vandam Street)*.

**BOILERMAKER** Another watering hole named after a drink will be taking over the space formerly occupied by Golden Cadillac. The crew behind both bars is largely the same: Greg Boehm, who runs the online barware purveyor Cocktail Kingdom; the bartender Don Lee; the general manager, James Tune; and the executive chef, Miguel Trinidad — with the significant addition of Erick Castro, a noted West Coast mixologist (Polite Provisions, in San Diego). The team aims to create “the ultimate neighborhood venue,” with beer and cocktails on tap, craft cocktails and, true to the name, an array of beer-and-shot pairings. (September): 13 *First Avenue (First Street)*.

**THE HAPPIEST HOUR** This two-story project combines the talents of the restaurateur Jon Neidich (Acme) and the bartender Jim Kearns (Play, NoMad). The casual main floor space will evoke the 1960s and '70s, while the basement will be a '50s-style cocktail lounge. (September): 121 *West 10th Street (Greenwich Avenue)*.

**THE LUDLOW INN** This subterranean cocktail lounge will be staffed by bartenders from Angel's Share, a Japanese-style cocktail lounge in the East Village. Upstairs, in a space accessible by a different entrance, the owners will open Three Points, a Neapolitan pizza bar with a wood-burning oven. (October): *1 Ludlow Street (Canal Street)*.

**MACE** Greg Boehm (part of the Boilermaker team) and Zach Sharaga will open this intimate cocktail bar in the East Village space that was long home to Louis 649. Nicolas de Soto, the Paris-born former barman at the Experimental Cocktail Club (both the London and New York locations), will run the bar. Each cocktail will be named after a critical spice in its recipe. (Late October): *649 East Ninth Street (Avenue C)*.

**SUFFOLK ARMS** Giuseppe Gonzalez, whose bartending credits include Golden Cadillac, PKNY and Dutch Kills, will anchor this Lower East Side corner bar, offering customized cocktails, tailored on the spot to each customer's specifications. Expect an English pub exterior but a New York feel inside. (September): *269 East Houston Street (Suffolk Street)*.



Bar Cyrk hopes to evoke bygone New York glamour and classic cocktails. Credit Nancy Borowick  
**Up to 60th Street**

**BAR BELOW KITCHEN & COCKTAIL VAULT** In the basement of the old New Yorker Hotel, Prohibition-era cocktails, rare Scotches and high-end brandies will be served alongside food by the chef Scott Campbell. A few lucky, and unclaustrophobic, patrons can drink inside an intact bank vault. (Early November): *481 Eighth Avenue (34th Street)*.

**LEXINGTON'S** Classic cocktails, house-made sodas and small plates will be served at this “bar-hybrid-salon experience” — there’s a billiard room with a working fireplace — inside the Court hotel. Jonathan Pogash is in charge of the drinks list at this new project from the night-life impresario Mark Grossich. (September): *130 East 39th Street (Lexington Avenue)*.

### **Brooklyn**

**CASABLANCA** Charles von Herrlich, owner of East Village standby Von, and Jonn Carlson are renovating the Casablanca Cocktail Lounge, a longtime corner night spot in Bedford-Stuyvesant. Their aim is a local bar (with elaborate, original tin ceilings) that caters to the neighborhood, with wine, beer and cocktails. (October): *300 Malcolm X Boulevard (MacDonough Street), Bedford-Stuyvesant*.

**ERV'S** This will be a cafe by day and a bar by night, with a rotating seasonal cocktail list of six to 10 drinks. (Early September): *2122 Beekman Place (Flatbush Avenue), Lefferts Gardens*.

**YOURS SINCERELY** From the crew that opened the salutary-sounding Dear Bushwick (in guess what neighborhood) comes the valedictory Yours Sincerely, right next door. It calls itself a “cocktail laboratory,” but pretensions are few. A full 95 percent of the cocktail menu will be barrel-aged. You can even get “barrel service” at your table, with half-liter barrels holding six or seven cocktails. (November): *41 Wilson Avenue (Melrose Street), Bushwick*.

### **Queens**

**BIEROCRACY** This aims to be the first of what the owners, who include the Prague-based businessman Marek Chatrny, hope will be a chain of sophisticated, Central European-style beer halls. The number of brews will be limited to ensure freshness. Food will include traditional fare like pretzels and sausage but also unexpected international dishes. (December): *12-23 Jackson Avenue (47th Road), Long Island City*.

**SEKEND SUN** Jay Zimmerman and Derrek Vernon, the owners of Basik, a low-key cocktail joint in Williamsburg, Brooklyn, will open their second bar in Astoria. The idea is to create a quality local haunt, with simple décor and a short list of cocktails. There will be more food options, however, than at Basik. And the atmosphere? Imagine, Mr. Zimmerman said, that “the American Bar at the Savoy and your favorite dive bar had a baby.” (October): *31-11 Broadway, (33rd Street), Astoria.*