

# SPRING BARS

## ◀ Habana Outpost

757 Fulton St at S Portland Ave, Fort Greene, Brooklyn (718-858-9500, [habanaoutpost.com](http://habanaoutpost.com))

**Projected opening:** April 13

**The crowd:** A diverse but distinctly Brooklyn crowd, from singles on the prowl to artsy college kids, families and neighborhood old-timers

**The scene:** At 8pm each Sunday, Brooklynites settle in with 12-ounce drafts of Spread Love ale (a unique collaboration between owner Sean Meenan and nearby Kelso Brewery, \$3), frozen mojitos (\$8), Cubano sandwiches (\$7.75) and mayo-and-cotija-slathered corncobs (\$3) to enjoy "Movies Under the Stars." Check out *Breakfast at Tiffany's* on May 12 (find the full schedule of films on the website). Make like the regulars and get there early to stake out a spot at one of the picnic tables in the oft-crowded concrete yard.

## Bungalow Bar

377 Beach 92nd St at Jamaica Bay, Rockaway Beach, Queens (718-945-2100, [bungalowbarny.com](http://bungalowbarny.com))

**Projected opening:** April 19

**The crowd:** Casual Rockaway locals, families and the occasional tourist on a day trip from Manhattan

**The scene:** After six months of tireless post-Sandy renovation, this family-owned-and-operated pillar of Rockaway Beach will reopen its doors for a 36th season. Grab a spot in the picnic-table-peppered backyard and revel in the beach breeze as you slurp oysters (\$9 for a half-dozen) and kitschy slushed drinks such as the tropical piña colada (\$7). Sunday is the best time to go, when you can partake in a two-hour unlimited brunch (entrée price plus \$15) next to the sparkling Jamaica Bay, to the tune of steel drums. Stick around till twilight on any day and watch the sun slip behind the distant New York City skyline through the buttresses of the Cross Bay Bridge.

## Gowanus Yacht Club

323 Smith St at President St, Carroll Gardens, Brooklyn (718-246-1321)

**Projected opening:** Mid-April

**The crowd:** Hip artists and young, bargain-hunting Brooklynites

**The scene:** There's nary a yacht to be seen at this überdiv, where South Brooklyn antisocialites gather on what's more like an apartment patio than a traditional deck to swill \$3 PBRs, \$20 pitchers and mystery grab bags of booze (two for \$5) while

noshing on American eats like a fast-food-style burger (\$6). The staff isn't the friendliest, but the fully alfresco space swarms with congenial regulars and eccentric locals, making it an ideal spot to hunker down for a temperate afternoon and see where your buzz takes you.

## Brooklyn Bridge Garden Bar

Brooklyn Bridge Park, Pier 1, Old Fulton St at Furman St, Brooklyn Heights (no phone)

**Projected opening:** Weekends in April; daily starting May 1

**The crowd:** Promenade strollers, dog owners and anyone with a hankering for a breathtaking view of the Manhattan skyline

**The scene:** Formerly known as the Brooklyn Bridge Wine Bar, this flora-laden patio now boasts a casual American menu from chefs Thomas Kuusisto and Liz McLeary, who plan to integrate a Scandinavian twist. The owners have applied for a full-scale liquor license, but until that goes through, they'll be offering hyperlocal craft beers and wine. Sunset is prime imbibing time here, but don't overlook the glory of a late

night whiled away before the sparkling Manhattan skyline—the bar stays open till 1am.

## The Frying Pan

Pier 66A, W 26th St at the Hudson River (212-989-6363, [pier66maritime.com](http://pier66maritime.com))

**Projected opening:** Any day the weather is 65 degrees or higher, starting mid-March; weekends in April; daily starting May 1

**The crowd:** Corporate sun-seekers dominate weekdays, while weekends bring a microcosm of the bistate area, from peppy tourists and young Manhattanites to a mellower bridge-and-tunnel crowd

**The scene:** Take the edge off a busy work week with a glass of signature house-made melon-and-berry white sangria (glass \$7, pitcher \$35) while floating atop the shimmering Hudson in this salvaged lightship. You'll likely spot tables cluttered with buckets of Coronas (six for \$37), but we recommend throwing back the Easy Blonde (\$7) from bartender Jason Yarusi's own Alphabet City Brewing Company. Scoring a seat can be tricky, so be sure to arrive at noon on the weekends.

Brooklyn Bridge Garden Bar

A MINI GUIDE TO THE  
BEST SEASONAL BARS



Habana Outpost

## NEW SPRING BARS

If you like  
PDT

From a buzzy beer den to a cinephilic cocktail bar, here are five boozy debuts. By **Christina Izzo**

try  
ATTABOY

The libation world wept big boozy tears when the game-changing Milk and Honey shuttered last year, but the mourning didn't last long—M&H alums Michael McIlroy and Sam Ross took over the beloved bar's old LES space for their own cocktail den. A lighter, breezier affair, Attaboy boasts a market-driven drinks menu (try the pineapple-and-cinnamon Rock and Rye, \$16) and artisanal bites (charcuterie, \$16). Bonus: a refreshing no-reservations policy. 134 Eldridge St between Broome and Delancey Sts (no phone yet)



Put on your day-drinking face: Whether the coming weeks hold rainy days or sunny skies, we found the best places to booze and the top drinks to down. Edited by Sarah Bruning





Denizens of the boroughs love to argue about a variety of topics, including what constitutes a legit beer garden. We chose our favorite spots and asked Brew York ([brewyorknewyork.com](http://brewyorknewyork.com)) founder Chris O’Leary to weigh in with his assessment.

**Inwood Local Wine Bar and Beer Garden**  
**Our take:** Owner Gus Anton says it’s hard to get small distributors to the northernmost nabe in Manhattan, but the 16 craft taps and 50 bottles and cans he serves demonstrate his powers of persuasion. The industrial bar in front is the perfect place to get cozy when it’s cold, but the tented area in back was made for spring temps. Take in the rarefied uptown air as you sample a Bailey’s Blonde (\$7), a citrus ale from Massachusetts’s Cisco Brewers, or Tiger Eyes Hazelnut brown ale (\$7) from Bridge and Tunnel Brewery. If there’s still a chill, warm up with the cumin-spiced Middle Eastern meatballs (\$9), served with a sweet tomato sauce. On the first Saturday of the month, fork over \$30 for unlimited access to all of the bar’s drafts (and select wines) from

**Chris O’Leary defines a beer garden:**  
“A beer garden is a ground-level, naturally shady outdoor space with communal seating where beer and food are served, preferably at a stand and not by table service.”

If you like  
**TILLMAN’S**

try  
**WISE MEN**

Despite the moniker, there are no myrrh-proffering dudes behind this funky ’70s-inspired spot. Instead, there’s a trio of creative ladies: photographer Danielle Levitt, hospitality vet Caroleyn Ng and *S Magazine* creative director Christina Chin. Beyond the eye-popping entrance—emblazoned with a blown-up vintage photo of Chin’s groovy relatives—you’ll find graphic wallpaper, retro cocktails (all \$12) and a meat-focused small-plates menu (peppercorn-spiced pork chops, \$18; patty melt, \$14). 355 Bowery between 3rd and 4th Sts (646-590-4244)



10–11pm 25¢). The outdoor area, spanning three large decks with room for 250 people, is the biggest draw. If you can’t snag a spot immediately, spend some time at the large-screen projected TV out back or play fratty games (e.g., beer pong). Edibles here tend toward pub fare, but the wings are a solid pick; try the honey-BBQ variety (\$5.95). 3392 E Tremont Ave between Bruckner Expwy and Meyers St, Bronx (718-823-5738, [nickysbbq.com](http://nickysbbq.com))  
**O’Leary:** This is a close call, but I’m leaning toward a beer garden. Either way, there’s nothing else like it in the Bronx.

**Lavender Lake**  
**Our take:** The rustic interior at this resto gives way to a spacious deck and patio where a cash bar, fire pit, and projected movies and visual art entertain drinkers when the weather’s mild. Choose from the rotating selection of seven drafts—we’ve spied Tröegs HopBack (\$6), a spicy amber ale from Pennsylvania—or from a handful of bottles and cans such as warm-weather fave Porkslap (\$5). A seat inside near the open doors gives you the best of both worlds. 383 Carroll St at Bond St, Gowanus, Brooklyn (347-799-2154, [lavenderlake.com](http://lavenderlake.com))  
**O’Leary:** I love the landscaping of this place, but it’s not a beer garden. And though they’ve been upping their beer selections since they opened, it’s not quite a beer bar.

**La Birreria**  
**Our take:** During the colder months, the 4,500-square-foot drinkery is a cozy greenhouse, but as the weather warms, the panes of glass open to reveal spectacular views of the Flatiron Building. Enjoy inventive pints such as the Gina, a traditional American pale ale infused with thyme from the hills of Borogrose, Italy (\$10). All three cask and ten draft brews, as well as the 40 bottles available, are served in pints or the restaurant’s signature Teku glasses, whose shape creates the optimum flow of light and oxygen. Gather friends and toast to sunny skies around wood tables or at the marble bar while snacking on a mixed salumi plate (\$21). 200 Fifth Ave at 23rd St (212-937-8910, [eataty.com/birreria](http://eataty.com/birreria))  
**O’Leary:** They don’t even *want* to be called a beer garden; it’s a brewpub on a roof deck.

**Andaz Wall Street Biergarten**  
**Our take:** Chill out beneath the umbrellas and choose from four draft options. German suds are well represented (try the balanced, hoppy Spaten Premium lager, \$7), and the menu elevates beer-hall basics, serving both brats and Hudson Valley duck-and-fennel sausages (\$5 each). Andaz Wall Street Hotel, 75 Wall St at Water St (212-590-1234, [newyork.wallstreet.andaz.hyatt.com](http://newyork.wallstreet.andaz.hyatt.com))  
**O’Leary:** This is right on the cusp for me. It has lots of aspects of the beer garden, like outdoor vegetation and German beer. —Gloria Dawson

**Ommegang Iron Throne**  
When the characters in HBO’s *Game of Thrones* aren’t busy killing each other, they’re often drinking themselves to an early grave. It’s fitting, then, that the Cooperstown brewery has created a beer to honor the show’s third season. Flavored with grains of paradise, lemon peel and honey malt, this blond ale made with noble hops should pair nicely with Dothraki goat (though we’d stick with the usual seafood or charcuterie). Available at Whole Foods Bowery Beer Room, 95 E Houston St between Bowery and Chrystie St (212-420-1320, [wholefoodsmarket.com/stores/bowery](http://wholefoodsmarket.com/stores/bowery)). 750mL bottle \$9.99.



**Founders All Day IPA**  
True to its name, this highly sessionable new release from Michigan’s Founders Brewing Company is made for long, lazy days spent picnicking, fishing or any other outdoor activity requiring a cooler full of beer that won’t destroy your taste buds (or your liver). Pine, citrus and floral aromas make way for a crisp, light brew with lower alcohol and bitterness than your average India pale ale. Available at Good Beer, 422 E 9th St between First Ave and Ave A (212-677-4836, [goodbeernyc.com](http://goodbeernyc.com)). 12oz bottle \$2.39.



**Saranac 12 Beers a Springing**  
This pack features two new limited-release beers from Utica’s craft-brewing behemoth. The Red IPA balances the caramel malts of an amber with a bitter kick of citrus hops, while the Dry Hop lager adds a mildly hoppy nose to a more classic backbone. Available at American Beer Distribution Company, 256 Court St between Butler and Kane Sts, Cobble Hill, Brooklyn (718-875-0226, [americanbeerbuzz.com](http://americanbeerbuzz.com)). Dozen 12oz bottles \$16.99.



**Victory Swing Session Saison**  
Pennsylvania’s Victory Brewing Company introduces this new spring beer, which incorporates Szechuan peppercorns, lemon zest and orange peel. Light and dry enough to sip for hours while manning the grill, it also has enough spice and citrus punch to match whatever edibles you take off the barbecue. Available at Brouwerij Lane, 78 Greenpoint Ave between Franklin and West Sts, Greenpoint, Brooklyn (347-529-6133, [brouwerijlane.com](http://brouwerijlane.com)). Six-pack of 12oz bottles \$12. —Ruth Brown



**Stockholm Collins at the Beagle**  
Akin to a boozy Trojan horse, this tippie conceals caraway-based aquavit—favored by bartenders for its complexity—inside an easy-drinking pounder. When isolated, the Scandinavian liquor’s heavy rye essence can turn off some drinkers; here it serves to highlight the sweetness of muddled strawberries. Combined with tangy lemon juice, a smattering of mint leaves and a splash of bubbly soda water, it all adds up to a deceptively sophisticated back-porch sipper. 162 Ave A between 10th and 11th Sts (212-228-6900, [thebeaglenyc.com](http://thebeaglenyc.com)). \$13.



**Red Cup at the Dead Rabbit**  
Bartender Jack McGarry derived this brightly flavored, berry-stuffed cocktail from a 19th-century pamphlet detailing drink recipes culled from Oxford University residence halls. Calvados and port form the dark, apple-tinged base, which anchors a summery mélange of lemon (both fresh juice and sherbet), cucumber (employed as a soda and extract) and jammy, house-made red-currant preserves. Whole blackberries, strawberries and grapes, which steep as the drink sits, recall vernal abundance. 30 Water St at Broad St (646-422-7906). \$13.



**Passing Notes at Pouring Ribbons**  
Sporting the hue of a freshly sprouted bud, this concoction could be mistaken for one of those wholesome, cold-pressed “green drinks.” But one sip of this potion—enlivened with overproof Perry’s Tot Navy-Strength gin and a powerful hit of absinthe—is enough to remind you that it ain’t for breakfast. Cucumber and honeydew juice bestow the emerald color and rich, fruit-salad lushness, which gets tempered by acidic lime and a savory pinch of salt. 225 Ave B at 14th St (917-656-6788, [pouringribbons.com](http://pouringribbons.com)). \$14.



**Buzzword at Middle Branch**  
Built around the newly launched hooch Pavan—a low-alcohol, muscat-based liqueur—this light, floral aperitif brings the south of France to midtown Manhattan. A dram of Starr rum ups the proof, while lime and grapefruit juice amplify the booze’s citrusy profile, and muddled black cherries spotlight its stone-fruit notes. The addition of bubbly makes for a sharp, dry frisson and whets your appetite as any good aperitif should, but chances are, you’ll want another round first. 154 E 33rd St between Lexington and Third Aves (212-213-1350). \$12. —Christopher Ross



If you like  
**THE WAYLAND**

try  
**THE THIRD MAN**

From name to decor, this cocktail haven nods to Orson Welles’s 1949 film-noir masterpiece. Michelin-starred toques Eduard Frauneder and Wolfgang Ban (Seasonal) have woven cotton plants through the chandelier, alluding to star Joseph Cotten, and named tipples after the movie’s characters, such as the Harry Lime (mescl, green Chartreuse, maraschino and the juice of the namesake fruit, \$12). There’s no zither music, but there are bar bites from the crew’s nearby Edi & the Wolf, including house-cured speck (\$12). 116 Ave C at 8th St (212-598-1040)



## BARS FOR ANY WEATHER



## Cold and rainy

**Cienfuegos**

This whimsical punch bar brightens dreary days with its Havana-style teal walls, regal white armchairs and plentiful selection of rum-based tipples. It's hard to go wrong when ordering, but try the ti' punch, a classic island drink made simply with rum agricole, cane syrup and lime (\$14). 95 Ave A at 6th St (212-614-6818, [cienfuegosny.com](http://cienfuegosny.com))

**Henry Public**

Whitewashed walls and upbeat music keep the vestiges of winter at bay. Kill time in the shabby-chic back room or one of the high-backed front booths and sample the Kings County Sour (\$11), which riffs on the classic whiskey sour by incorporating an egg white and a port float. 329 Henry St between Atlantic Ave and Pacific St, Cobble Hill, Brooklyn (718-852-8630, [henrypublic.com](http://henrypublic.com))



## Crisp and overcast

**Spuyten Duyvil**

The leafy backyard might be tempting, but when the forecast is iffy, it's best to remain inside. Think of it this way: You'll have a better view of the chalkboard menus listing European beers and hard-to-find bottles, which the passionate barkeeps can expound upon for hours. 359 Metropolitan Ave at Havemeyer St, Williamsburg, Brooklyn (718-963-4140, [spuytenduyvilnyc.com](http://spuytenduyvilnyc.com))

**Black Rabbit**

With a crowded backyard porch and a warm fire inside, this spot has you and your drinking companions covered for all types of vernal weather. Drinks here are cheap and strong but go down easy, especially the sloe gin fizz (\$8). 91 Greenpoint Ave between Franklin St and Manhattan Ave, Greenpoint, Brooklyn (718-349-1595, [blackrabbitbar.com](http://blackrabbitbar.com))



## Warm and breezy

**Hot Bird**

Grab one of the 12 seasonally rotating craft beers on tap, such as Greenport Spring saison (\$6) or the eminently sessionable Full Sail IPA (\$7), and retire outside to take full advantage of the high-walled fence. The garage-like interior gives imbibers a cozy place to persevere even if the evening air turns chilly. 546 Clinton Ave at Atlantic Ave, Clinton Hill, Brooklyn (718-230-5800)

**The Ides**

Unobstructed sunsets over Manhattan are especially captivating when viewed with an expertly crafted cocktail on the roof of the ultrahip Wythe Hotel. The Last Word (\$14), a gin-based drink, is adorned simply, with green Chartreuse and a lime wedge. Wythe Hotel, 80 Wythe Ave at North 11th St, Williamsburg, Brooklyn (718-460-8004, [wythehotel.com](http://wythehotel.com))



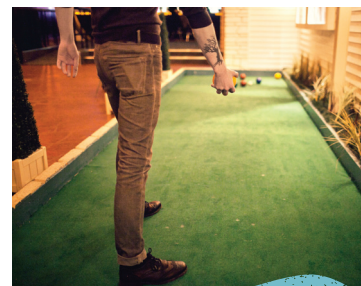
## Sun's a-blazin'

**Tavern 29**

The rooftop beer garden, tented to shield winter-white skin from harsh rays, has communal tables and a bar. Cocktails tend to be lightly poured, so stick with the draft beer options, which include local (Ommegang, Victory) and farther-flung brews (Corsendonk, Bear Republic). 47 E 29th St between Madison Ave and Park Ave South (212-685-4422, [tavern29.com](http://tavern29.com))

**Bohemian Hall and Beer Garden**

Head outside immediately to take advantage of the large, gravel-lined yard punctuated by picnic tables, a movie screen and a stage for bands. Opt for the Czech Staropramen dark lager (\$6) and German grub. 29-19 24th Ave between 29th and 31st Sts, Astoria, Queens (718-274-4925, [bohemianhall.com](http://bohemianhall.com))—Caitlin Griffith



## ADDED-VALUE BARS

A multitude of activities negate dodgy weather.  
By **Hannah Doolin**

**Greenwich Village Country Club**

Formerly a 1930s bowling alley, this airy space now houses a massive indoor playground, complete with nine holes of putt-putt, pool tables, Ping-Pong and shuffleboard. After a round on the green (\$9.95 per person per game), gather your crew at the fully stocked bar and share the 2.5-gallon Dunk Tank (\$65), a boozy concoction of Absolut vodka, Malibu rum, Beefeater gin and fruit juice. Duck into the Clubhouse to tear up the dance floor when the DJ comes on around 10pm. 110 University Pl between 12th and 13th Sts (212-255-8188, [gvccnyc.com](http://gvccnyc.com))

**4th Down**

If you're going to spend a rainy day indoors fixated on a TV, at least do it with some kindred spirits at this garage turned bar. Sports fans can hunker down to watch pro and college games playing on 16 flatscreens and two hi-def projectors, most of which are visible no matter where you sit. The less ESPN-inclined can grab buckets of Sixpoint Bengali Tiger (six cans for \$30) and take refuge in the back. Face off at the foosball and air-hockey tables or try your

hand at Skee-Ball. There's no kitchen here, but you can order delivery right to your perch at the bar. 170 North 4th St between Bedford and Driggs Aves, Williamsburg, Brooklyn (917-744-6522, [4thdownbrooklyn.com](http://4thdownbrooklyn.com))

**GET A GAME PLAN!**

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If you like  
**61 LOCAL**

try  
**TØRST**

The elusive Evil Twin—breweryhopping ale giant Jeppe Jamit-Bjergsø—has finally settled down. The Danish brewer debuts this highly anticipated beer den, curating a list of elite suds. Post up at the reclaimed-wood bar for a pint of the fruity De Molen Rhythm & Blues (8oz \$7, 14oz \$9) or malt-heavy Beachwood Hop Ninja (8oz \$6, 14oz \$9). Come summer, head to the semisecret 26-seat restaurant at the back, where Noma toque Daniel Burns will launch a Scandinavian tasting menu. 615 Manhattan Ave between Driggs and Nassau Aves, Greenpoint, Brooklyn (718-389-6034)



# GREAT NEIGHBORHOOD BARS



LIC Bar

## WILLIAMSBURG: The Exley

On an unassuming block a stone's throw from the BQE, this former garage houses a space that feels both fresh and familiar, with a bright, citrus-hued mural splashed behind the bar and big windows opening out to the street. Named for writer Frederick Exley, a notorious drinker and onetime New Yorker, the bar sports a come-one-come-all spirit reflected in the offerings, which include a weekly-rotating selection of craft beers (most \$5–\$8), wines by the glass (\$7–\$11), and house cocktails (\$8–\$11) like El Ojo Rojo, which melds tequila, *joven* mescal, grapefruit and fennel (\$10). *1 Jackson St between Meeker and Union Aves, Williamsburg, Brooklyn (347-599-2430, theexley.com)*

## EAST VILLAGE: Elsa

Despite its bar-saturated zip code, this spot has established itself as a go-to local. The minimally adorned interior has an ability to suit the mood: sultry and candlelit at night, bright and airy on a Sunday afternoon—especially if you nab a booth under the massive skylight. Approachably priced beers



Elsa

5,000-square-foot space has been reoutfitted with exposed brick walls and crisscrossing wood rafters. Bring your crew and post up at one of the long communal tables, then sample the locally brewed drafts by Greenpoint Beer Works—the citrusy Marco's American Wheat and the smoky Scotch ale are among the choices. In beer-hall fashion, all brews come in a range of sizes, from 12 ounces (\$5–\$6.25) to a liter (\$13–\$17). Offset the booze with bar fare, including grilled-cheese sandwiches from roving vendor Milk Truck; try the Gruyère-cheddar-blue variety with Granny Smith apples on rosemary pullman bread (\$9). *222 W Houston St between Bedford and Varick Sts (212-675-9323, houstonhallny.com)*

## BUSHWICK: Tradesman

L-train locals need not venture far for a low-key hangout; this neighborhood tavern has steadily gained popularity since opening last year. Salvaged-wood paneling lends a warm, rustic vibe, while 12 taps dispense mostly local craft brews, including Bronx pale ale (\$5) and Single Cut Olympic Wheat (\$6). If the weather's cooperating, head to the

and wines are available, but you'll want to opt for one of 18 signature cocktails, including the breezy S.M. Jenkins (gin, cucumber, Pimm's, lime, velvet Falernum and ginger ale; \$12) and the herbaceous Self Portrait (cilantro-infused tequila, habanero, agave and lemon; \$12). *217 E 3rd St between Aves B and C (917-882-7395, elsabar.com)*

## WEST VILLAGE:

### Houston Hall

The nabe's bars aren't usually known for ample elbow room, but this supersized suds mecca boasts outer-borough breadth. Once a parking garage, the

patio and kick back at one of the umbrella-shaded picnic tables. An extended happy hour—\$4 drafts and \$3 cans—lasts until 9pm, giving you all the more reason to enjoy the increasingly long days. *222 Bushwick Ave between Meserole St and Montrose Ave, Bushwick, Brooklyn (718-386-5300, bushwicktradesman.com)*

## LOWER EAST SIDE: Subject

Highbrow cocktails may go hand in hand with upscale surroundings (and appropriately civilized behavior), but this casual haunt serves them alongside beer-and-shot specials and a good-times attitude. A few strands of Christmas lights brighten the modest digs, though atmosphere is secondary to the real draw: an old-fashioned soda fountain that churns out house-made elixirs with whimsical ingredients. These enliven classic drinks, resulting in a whiskey-and-Coke riff with George Dickel and pistachio cola (\$12) or a gin and lavender-hibiscus tonic (\$13). Rounding out the ever-changing cocktail menu are concoctions such as the Way of the Gun (Scotch, Chartreuse, Cuarenta y Tres, lemon, almond and orange bitters; \$13). *188 Suffolk St at E Houston St (646-422-7898, subject-les.com)*

## HARLEM: Ginny's Supper Club

Though it's the downstairs counterpart to Red Rooster, Ginny's has had no trouble staying out of its sister restaurant's shadow, quickly becoming a vivacious uptown fixture. Ornate backlit screens and retro glass chandeliers help set a luxe, Jazz Age backdrop for nightly musical acts crooning from a central stage, but drinks are no afterthought. Sample one of the house cocktails, such as the Powell (peach and pecan bourbon, sloe gin, lemon; \$14) and the Diablo (tequila, ginger beer, cassis; \$13), both of which pair well with easy-to-share, eclectic plates like the fried yard bird and waffle with bourbon maple syrup (\$16). *310 Lenox Ave at 125th St (212-421-3821, ginnysupperclub.com)*

## LONG ISLAND CITY: LIC Bar

As welcoming and old-school as the bright-pink neon sign out front, this bar finds a way to fill three distinct roles: day-drinking locale, live-music venue and group-friendly hangout. A warm, dusky interior—retaining many original details from its 100-year-old history—holds a few dozen tables and serves as the floor for local bands four nights a week, while a spacious back garden offers a quieter roost for warm nights. Beers range from the cheap (Miller High Life, \$3) to the craft (Anchor Steam, \$5), with drafts available by the pitcher (\$11–\$17). *45-58 Vernon Blvd at 46th Ave, Long Island City, Queens (718-786-5400, licbar.com)—Carolyn Stanley*



## FIND MORE ONLINE

Find even more ideas for vernal imbibing—from breezy sips to bars near you—at [timeout.com/newyork](http://timeout.com/newyork).

## If you like CLOVER CLUB

## try TOOKER ALLEY

This '20s-inspired haunt may take its cues from Chicago hideaway the Dil Pickle Club, but it lacks the hush-hush pretension that befalls other neospeakeasies. Instead, it's a personable joint, all crooning jazz, exposed Edison bulbs and a cocktail menu littered with Chekhov references. Zippy quaffs from Pegu Club drinkmaster Del Pedro include a rye-spiked pineapple Crusta (\$11) and the Hobo Julep (\$11), a cheeky concoction of cane syrup, mint bitters and club soda. *793 Washington Ave between Lincoln Pl and St. Johns Pl, Prospect Heights, Brooklyn (347-955-4743)*

