



From left: Amy's Bread Parisian breakfast and Chelsea Thai's pad kee mao noodles.

# FOOD COMA-CATION

## Graze at Chelsea Market

You could spend at least a week inside this maze of eateries, cooking-supply stores and grocers without noshing on the same thing twice. Kick off the day at Amy's Bread with a dense oatmeal scone studded with dried fruit and nuts (\$3.25) or a Parisian breakfast (half baguette, butter and jam, plus coffee, tea or a café au lait; \$3.75–\$5.50). While you digest, head around the corner to explore the Filling Station, where you can sample all-natural infused oils, aged vinegars, imported salts and craft products. Dickson's Farmstand stocks homemade chili-and-anise beef jerky (piece \$2–\$3, pound \$30), but if you'd rather get more spice for your buck, stop by Chelsea Thai for an affordable, heat-packed lunch. No matter what you order—we like the garlic-and-jalapeño-kissed *pad kee mao* noodles (\$11)—it'll be fiery enough to make your nose run. Wrap up at the Tippler, an expansive subterranean bar slinging creative sips like the smoky Dizzy Oaxacan (Sombra mescal, Averna *amaro*, grapefruit and lemon juices, ginger beer, chili; \$12). 75 Ninth Ave between 15th and 16th Sts ([chelseamarket.com](http://chelseamarket.com))

## Drink your way through Williamsburg

In the past few years, the artisanal food movement has truly blossomed in Brooklyn, where local purveyors offer everything from handcrafted mayonnaise to hyperspecific baked goods. Escape to Williamsburg for a day; the neighborhood is home base for four standout small-batch operations. Java fiends will appreciate roaster Blue Bottle Coffee's dedication to using only freshly prepped, mostly organic beans for its espresso and regular joe. Devotees favor the cold-drip, Kyoto-style brews (\$4.25), made using an ornate machine from Japan, and the chicory-laced New Orleans-style blend (\$4). At beer and spirits outfits Brooklyn Brewery and New York Distilling Company, tour the facilities and learn about the various products made on-site. You'll be treated to samples at the brewery, though we recommend springing for a couple of proper drinks. For a taste of the distillery's gin, pop into its adjacent



Brooklyn Brewery

bar, the Shanty. If your palate leans more toward syrah and sauvignon blanc, head straight for Brooklyn Winery, the borough's only vino producer, for tastings, hands-on classes and other events. *Blue Bottle Coffee*, 160 Berry St at North 5th St (718-387-4160, [bluebottlecoffee.net](http://bluebottlecoffee.net)) • *Brooklyn Brewery*, 79 North 11th St between Berry St and Wythe Ave (718-486-7422, [brooklynbrewery.com](http://brooklynbrewery.com)) • *New York Distilling Company*, 79 Richardson St between Leonard and Lorimer Sts (718-412-0874, [nydistilling.com](http://nydistilling.com)) • *Brooklyn Winery*, 213 North 8th St between Driggs Ave and Roebling St (347-763-1506, [bkwinery.com](http://bkwinery.com))

## Go on a Jackson Heights taco crawl

Dress in loose-fitting clothes for your amble down Roosevelt Avenue; you'll want the extra room in your pants when this minitrek is over. Your first stop is El Gallo Giro (Spanish for "the rooster turns"), a taco truck parked beneath the 7 tracks. The location isn't glamorous, but the well-charred carne asada and juicy *pollo* tacos—sprinkled with raw white onion and cilantro and wrapped in two supple corn tortillas—are worth enduring the clanging overhead. Try the tomatillo salsa (in a yellow bottle), which adds bright acidity to the cooling avocado-sauce-drenched meat. For round two, hit up Taqueria Coatzingo, a hole-in-the-wall sit-down joint decked out with colorful hanging lights and Corona paraphernalia. The best bets here are the *birria de res* (stewed beef) and unctuous ground chorizo, cradled in fresh-pressed corn tortillas and accompanied by wedges of lime and radish. Use the 20-minute walk to your third stop, Tacos Morelos, to revive your appetite. Here, ask for the *barbacoa* (steamed goat) and *al pastor* (spit-roasted pork) varieties, which get the traditional dose of zippy onion and cilantro. *El Gallo Giro*, Roosevelt Ave at 78th St (no phone) • *Taqueria Coatzingo*, 76-05 Roosevelt Ave between 76th and 77th Sts (718-424-1977) • *Tacos Morelos*, 94-13 37th Ave at 94th St (347-832-0193) • All tacos \$2.50 each. —Sarah Bruning

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