




Girls' Guide to the City

New York City Edition

ZAGAT[®]

The background features a dark silhouette of the Statue of Liberty on the left and a city skyline of New York City in the center. A single, vibrant green leaf with a brown stem is positioned in the upper center, overlapping the skyline.

More than any city in the world, *New York* is regarded as the epicenter of all things hot, hip and trendy.

This **Girls' Guide to the City**, highlighting the Big Apple's coolest places to **eat** and **drink**, is designed to put you in the middle of the action.

Whether you're looking to have brunch with the girls, mix it up beyond the velvet rope or check out the hottest new openings, our editors have you covered with top picks to suit the occasion, day or night. So ladies, get ready to paint the town burgundy with **ZAGAT** as your guide.

Enjoy!

New York



Restaurants

Brunch Spots

Cookshop
Dell'anima
Pastis
Prune

Date-worthy Dinners

Abe & Arthur's
Dressler
Lion
Locanda Verde

Hot Scenes

Abe & Arthur's
DBGB
Hurricane Club
Kenmare
La Esquina
L'Artusi
Lavo
Minetta Tavern
Momofuku Noodle

Lunch Favorites

ABC Kitchen
Balthazar
Marlow & Sons
Morandi
Peels

Meet for Drinks

Freemans
Hotel Griffou
Los Feliz
Standard Grill
Stanton Social

Open Late

Dell'anima
Kenmare
La Esquina
Minetta Tavern
Pastis

Urbk

RESTAURANTS

FOOD

DECOR

SERVICE

COST

RATINGS & SYMBOLS

Food, Decor and **Service** are rated on the Zagat 0 to 30 scale. Our surveyors' comments are shown within quotes.

Cost reflects our surveyors' estimated price of dinner with one drink and tip. Lunch is usually 25 to 30% less.

For places without ratings, the price range is shown as follows:

U \$25 and below

M \$26 to \$40

E \$41 to \$65

VE \$66 or above

☉ serves after 11 PM

▽ low response | less reliable

ABC Kitchen *American*

24 **23** **23** **\$55**

Flatiron | ABC Carpet & Home | 35 E. 18th St. (bet. B'way & Park Ave. S.) | 212-475-5829 | www.abckitchennyc.com

The "locavore concept" gets a "smart take" via Jean-Georges Vongerichten at this Flatiron newcomer in ABC Carpet; it serves a "super-fresh", "haute green" seasonal menu of "farm-to-table" New American dishes, delivered by an "informed" team and set in a "whitewashed", "country-chic" room; cheap no, worth it yes.

Abe & Arthur's *American*

22 **23** **20** **\$69**

Meatpacking | 409 W. 14th St. (bet. 9th Ave. & Washington St.) | 646-289-3930 | www.abeandarthursrestaurant.com

An "instant success" with "pretty young things" and "famous" folk, this über-"trendy" Meatpacking District debut in the former Lotus digs splices an "energetic" buzz with "well-executed" New American steaks and seafood; it's way "expensive", but no one cares given the "glitzy" setting, "hot" staffers, "high hip factor" and "impressive" food.

Balthazar **☉** *French*

23 **23** **20** **\$56**

SoHo | 80 Spring St. (bet. B'way & Crosby St.) | 212-965-1414 | www.balthazarny.com

"Unabashedly fabulous", Keith McNally's "grand pillar of SoHo" is a "like-Paris-used-to-be" brasserie whose "infectious allure" attracts everyone from "celebs" to "out-of-towners" for "scrumptious" Gallic eats served in a "big, bright, bustling" space; it's "always buzzing", even in the AM when regulars relish its "breakfast of champions."

visit www.zagat.com

RESTAURANTS

FOOD

DECOR

SERVICE

COST

Blau Gans 🍷 *Austrian/German*

22 18 20 \$47

TriBeCa | 139 Duane St. (bet. Church St. & W. B'way) | 212-571-8880 | www.kg-ny.com

The “spaetzle’s so light it almost floats” at Kurt Gutenbrunner’s “unique” TriBeCa serving “delightful” Austro-German specialties along with a “fine beer selection”; the “simple but atmospheric” setting reminds some of “Berlin”, while the “pleasant” service and relatively “gentle prices” also induce feelings of *freude*.

Cookshop 🍷 *American*

22 19 20 \$53

Chelsea | 156 10th Ave. (20th St.) | 212-924-4440 | www.cookshopny.com

A “locavore’s dream”, this “farm-to-table” Chelsea American from the “Five Points family” puts out a “perfectly executed” menu in “airy” digs conveniently located “near an entrance to the High Line”; it’s a “brunch must”, provided you can stand the “din” kicked up by its “trendy” following.

DBGB 🍷 *French*

22 23 21 \$50

E Village | 299 Bowery (bet. 1st & Houston Sts.) | 212-933-5300 | www.danielnyc.com

Chef Daniel Boulud gets “hip” at this “trendy” Bowery yearling where the “meat-centric” French menu is built around burgers and sausages washed down with an “expansive” beer list; the “open kitchen” and “industrial decor” (think “copper pots” and “concrete floors”) make for “can’t-hear-yourself-chew” acoustics, but everyone’s having too much “fun” to care.

Dell’anima 🍷 *Italian*

25 19 20 \$53

W Village | 38 Eighth Ave. (Jane St.) | 212-366-6633 | www.dellanima.com

“Young, beautiful” types are dell’ighted by this “tiny”, “lively” West Villager where the “tantalizing” Italian cooking is best enjoyed “at the counter by the open kitchen”; despite “tight” seating, “pricy” tabs and “hard-to-get reservations”, it’s always “crowded”; equally “popular” is Anfora, its new next-door wine bar/holding pen.

RESTAURANTS

FOOD
DECOR
SERVICE
COST

Dressler *American*

25 23 23 \$58

Williamsburg | 149 Broadway (bet. Bedford & Driggs Aves.) | Brooklyn | 718-384-6343 | www.dresslernyc.com

For “grown-up” dining in “hipster Williamsburg”, this “stylish” New American gets it right with a “mind-blowing” seasonal menu, “charming” staffers and a “striking”, “retro-techno” setting; some dub it Brooklyn’s answer to “Gramercy Tavern”, an idea reinforced by the “Manhattan prices.”

Freemans *American*

21 22 18 \$48

LES | Freeman Alley (off Rivington St., bet. Bowery & Chrystie St.) | 212-420-0012 | www.freemansrestaurant.com

Well “hidden on a LES back alley”, this “quirky” New American draws “tragically hip” types with “hearty”, “decently priced” chow and “eye-catching”, “Addams Family”-esque decor; even though the servers don’t “know how to smile”, it’s so achingly “trendy” that “interminable waits” are a given.

Hotel Griffou *American*

19 25 21 \$61

G Village | 21 W. Ninth St., downstairs (bet. 5th & 6th Aves.) | 212-358-0228

The “stellar bar scene” nearly outshines the “expensive” New American cooking at this “cool” Village townhouse, though there’s word the “food is improving”; the subterranean “speakeasy” setting with five themed dining chambers is just as “eye-popping” as the “eye-candy” crowd.

Hurricane Club *Polynesian*

- - - E

Flatiron | 360 Park Ave. S. (26th St.) | 212-951-7111 | www.thehurricaneclub.com

Restaurateur Michael Stillman and design team AvroKO (Quality Meats) blow into the Flatiron via this new Polynesian supper club serving a self-described ‘decisively inauthentic’ menu (with a pronounced Pan-Asian accent), washed down with a slew of deadly rum cocktails; the wide-open setting features cozy, sectioned-off dining areas, in an atmosphere that’s more Angkor Wat than tacky tiki.

RESTAURANTS

FOOD

DECOR

SERVICE

COST

Kenmare *American/Mediterranean*

▽ 21 20 21 \$60

Little Italy | 98 Kenmare St. (bet. Lafayette & Mulberry Sts.) | 212-274-9898 | www.kenmarenyc.com

Little Owl chef Joey Campanaro is behind the burners at this “sceney” new Med-American in Little Italy launched amid “lots of hype” but “still working out the kinks”; look for a “good-looking” crowd sampling “simple” but “creative” fare in a dark space with a nightclubbish vibe and “deafening” acoustics.

La Esquina *Mexican*

22 20 16 \$42

Little Italy | 114 Kenmare St. (bet. Cleveland Pl. & Lafayette St.) | 646-613-7100 | www.esquinanyc.com

The “*delicioso*” eats will “cure your sorrows” at this Little Italy Mexican’s “late-night taco shack” and upstairs cafe, but the “chic crowd” slips “past the doorman” into a “Maxwell Smart” “passageway through the kitchen” to access the “awesomely” “cool, happening” cellar – it’s “quite a scene”, and reservations are a “hassle.”

L'Artusi *Italian*

24 21 22 \$59

W Village | 228 W. 10th St. (bet. Bleecker & Hudson Sts.) | 212-255-5757 | www.lartusi.com

“Pretty people” flock to this West Village Italian from “the folks behind Dell’anima”, a “stylish” duplex staffed by a “l’artful” team where the “terrific” small plates (and “extensive wine list”) are “best shared”; it’s a “scene for sure”, so be ready for a “high” “buzz level.”

Lavo *Italian/Steak*

- - - E

E 50s | 41 E. 58th St. (bet. Madison & Park Aves.) | 212-750-5588 | www.lavony.com

Imported from Vegas, this new Midtown restaurant/nightclub hybrid serves pricey Italian steakhouse fare in a bistro-esque setting that takes much of its decor from the Keith McNally playbook (i.e. white subway tiles, chicken-wire glass, distressed mirrors); after dinner, party animals head downstairs to its disco-balled companion club, once the site of the long-running Au Bar.

RESTAURANTS

FOOD

DECOR

SERVICE

COST

Lion, The 🍷 *American*

- | - | - | E

G Village | 62 W. Ninth St. (bet. 5th & 6th Aves.) | 212-353-8400 | www.thelionnyc.com

The “gorgeous” old-NY setting – replete with skylight, soaring ceilings and walls lined salon-de-Paris style with crime-blotter photos and Basquiat paintings – makes a fitting backdrop for the Traditional Americana at this “buzzing” new Villager that’s been a “glitterati” magnet from day one; no surprise, prime-time rezzies (and the choice mezzanine-level table) are near-impossible to snag.

Locanda Verde 🍷 *Italian*

24 | 23 | 20 | \$61

TriBeCa | Greenwich Hotel | 377 Greenwich St. (N. Moore St.) | 212-925-3797 | www.locandaverdenyc.com

Chef Andrew Carmellini has “done it again” at this justified “hit”, where a “very TriBeCa” crowd collects for “nuanced” versions of “zesty” Italian dishes; pricing is naturally “upscale”, but its “pleasingly funky” premises are “usually packed”, and a “boisterous” “din” underscores the fact: it’s the “place to be.”

Los Feliz 🍷 *Mexican*

▽ 20 | 21 | 16 | \$38

LES | 109 Ludlow St. (bet. Delancey & Rivington Sts.) | 212-228-8383 | www.losfeliznyc.com

This new LES Mexican from the Spitzer’s Corner folks dispenses “awesome tacos” and other midpriced fare from chef Julieta Ballesteros (Crema), washed down with “excellent” libations; its “La Esquina lite” tri-level setting with a cantina, catacomb-like dining room and banquette-lined lounge is already a “raucous” “scene.”

Macao Trading Co. 🍷 *Chinese/Portuguese*

18 | 24 | 18 | \$54

TriBeCa | 311 Church St. (bet. Lispenard & Walker Sts.) | 212-431-8750 | www.macaonyc.com

Boasting a “fabulous”, “exotic” setting (think “1940s” “Macao port”), this “intriguing” TriBeCan is out to “tease the palate” with small plates “mixing Chinese and Portuguese” flavors; too bad some say the “sexy” digs and “stellar” drinks upstage the “lackluster cuisine.”

RESTAURANTS

FOOD

DECOR

SERVICE

COST

Marlow & Sons 🍷 *American*

24 17 18 \$45

Williamsburg | 81 Broadway (bet. Berry St. & Wythe Ave.) | Brooklyn | 718-384-1441 | www.marlowandsons.com

"Quirky" but "cool", this Williamsburg American salutes "local cuisine" with "toothsome" small plates served in "casual", rough-hewn digs that feature a tiny market up front; "get there early", as the "cozy" space gets "crowded" at prime times with "neighborhoodies" sporting "plastic eyeglasses and lopsided haircuts."

Minetta Tavern 🍷 *French*

24 21 21 \$64

G Village | 113 MacDougal St. (bet. Bleecker & W. 3rd Sts.) | 212-475-3850 | www.minettatavernny.com

Keith McNally's "got it goin' on" at this "sensational", "sceney" "remake" of an "old Village favorite", from its "über-cool", "classic NY" ambiance to the "first-rate" French bistro fare (its Food score is up four points since the last Survey), including a "decadent" \$26 burger and "don't-miss" côte de boeuf (don't ask the price) that actually "live up to the hype"; in sum, "you'll eat like a star" and probably see a few - but "good luck getting a reservation."

Momofuku Noodle Bar *American*

24 16 18 \$36

E Village | 171 First Ave. (bet. 10th & 11th Sts.) | 212-777-7773 | www.momofuku.com

David Chang shows what "keeping it simple" can do at his empire's "ragingly popular" ("expect to fight the crowds") East Village original, a "small", "hectic" hub whose "creative" American "homage" to Japanese cuisine includes "slurp-a-licious" ramen and "to-die-for" pork buns; in short, it "lives up to the hype" and is "affordable" too.

Morandi 🍷 *Italian*

22 20 20 \$52

W Village | 211 Waverly Pl. (Charles St.) | 212-627-7575 | www.morandiny.com

"Rustic" trattoria and "trendy hot spot" rolled into one, Keith McNally's "buzzing" (i.e. "noisy") Village hive for "the young and pretty" does "simple", "authentic" Italiana "very well" - and the "people-watching" thing "even better"; a "smart" crew and "perfect outdoor seating" batten down a "tight ship."

RESTAURANTS

FOOD

DECOR

SERVICE

COST

Pastis 🍷 *French*

21 21 18 \$50

Meatpacking | 9 Ninth Ave. (Little W. 12th St.) | 212-929-4844 | www.pastisny.com

“Still trendy” after a decade in the Meatpacking District, Keith McNally’s “theatrical Paris facsimile” dispenses “delectable” bistro classics to “celeb-spotting” customers while “too-cool” servers “try their best” to maneuver; dinner can be “deafening” and “huge lines” make brunch a “contact sport”, but breakfast is almost “subdued.”

Peels *American*

- - - M

E Village | 325 Bowery (2nd St.) | 646-602-7015

The latest from William Tigertt and Taavo Somer, the hippest restaurateurs in town, this new Bowery comer serves the same quirky Americana as their freshman effort, Freemans, this time with a slight Southern drawl; the whitewashed, bi-level space features a ground-floor cafe with a take-out counter and a long communal table, while upstairs there are booths, banquettes and a bar for more traditional dining.

Prune *American*

24 15 20 \$48

E Village | 54 E. First St. (bet. 1st & 2nd Aves.) | 212-677-6221 | www.prunerestaurant.com

Chef-owner Gabrielle Hamilton’s “magic touch” is evident in the “stellar”, “deceptively simple” New American cuisine (e.g. “interesting offal”) that changes with the season at this “tiny”, “unassuming” East Village “foodie’s paradise”; downsides are “sardine” seating and a “crazy wait” for the “superb” brunch.

Smith, The 🍷 *Pub Food*

19 16 17 \$33

E Village | 55 Third Ave. (bet. 10th & 11th Sts.) | 212-420-9800 | www.thesmithnyc.com

“Trendy” pub food “in its best form” steers “scenesters” to this “popular”, “affordable” East Village New American that’s “massive” and “always fun”; “loud doesn’t begin to describe” the decibel levels, but its “young” “late-night” crowd couldn’t care less.

RESTAURANTS

FOOD

DECOR

SERVICE

COST

Spotted Pig 🍷 *European*

23 19 18 \$48

W Village | 314 W. 11th St. (Greenwich St.) | 212-620-0393 | www.thespottedpig.com

You can count on “spotting a celeb” – as well as a “killer wait” – at this West Village “experience” where April Bloomfield’s “fantastic” Modern Euro “pub grub” (“oh, that gnudi”) inspires “A-list” “pig-outs”; it’s a “scene” “on steroids”, presided over by a “smiling” but “weary” staff – thankfully it’s “relaxing” at lunch.

Standard Grill 🍷 *American*

21 22 19 \$56

Meatpacking | Standard Hotel | 848 Washington St. (bet. Little W. 12th & 13th Sts.) | 212-645-4100 | www.thestandardgrill.com

“Anything but standard”, this “much-hyped” Meatpacking American “under the High Line” serves first-rate basics in a “scene” “extraordinaire” brimming with the “beautiful” and “famous”; whether in the sidewalk seats, the “noisy” cafe or “cool” main dining room, expect “commotion”, as well as – once you “get by the beasts at the door” – “friendly” service from “plaid getup”-clad staffers; scoring a rez is a “hassle” for mere mortals, but “keep trying.”

Stanton Social 🍷 *Eclectic*

23 22 20 \$52

LES | 99 Stanton St. (bet. Ludlow & Orchard Sts.) | 212-995-0099 | www.thestantonsocial.com

“Awesome” “tapas-style” plates and “cool” “loungy” decor attract “hip” things to this “high-energy” LES Eclectic; those nibbles “add up”, but “charming” service and “delicious drinks” help the tabs go down easier.



Nightlife

Cocktail Specialists

Angel's Share
Apothéke
Madam Geneva
Milk and Honey
PDT
Raines Law Room

Covert Affairs

Apothéke
Baddies
Little Branch
Milk and Honey
PDT
Raines Law Room

Girls' Night Out

Ace Hotel Lobby Bar
Barbès
City Winery
Santos Party House
Standard Biergarten

Hot Scenes

Baddies
1 Oak
Provocateur
Santos Party House
SL

Rooftop Venues

Plunge
Press Lounge
Salon de Ning

Wine Bars

Aria Wine Bar
City Winery
Terroir

Urbk

RATINGS & SYMBOLS


Appeal, Decor and **Service** are rated on the Zagat 0 to 30 scale. Our surveyors' comments are shown within quotes. **Cost** reflects our surveyors' estimated price of a typical single drink.

I below \$7

M \$7 to \$10

E \$11 to \$14

VE \$15 or above

 no credit cards accepted

Ace Hotel Lobby Bar

25 24 17 E

Chelsea | Ace Hotel | 20 W. 29th St. (bet. B'way & 5th Ave.) | 212-679-2222 | www.acehotel.com

Simultaneously “old-school” and too cool for school, this “spacious” new bar/lounge in the lobby of the “urban hipster”-friendly Ace Hotel features a coffered-ceilinged, faux college-study-hall setting equipped with “comfy couches”, “laptops in the middle of the room” and even a “cute photo booth”; although “service is less than could be desired”, the place sure “beats anything else” in its “no-man’s-land” North Chelsea neighborhood; P.S. if you “can’t find a seat”, try Liberty Hall, the basement adjunct.

Angel’s Share

26 22 24 E

E Village | 8 Stuyvesant St., 2nd fl. (3rd Ave. & 9th St.) | 212-777-5415

A “pioneer of the cocktail resurgence”, this “Prohibition-esque” East Villager is a “great date spot” thanks to its “meticulous” mixology; the “strictly enforced” rules against standing, noise and groups larger than four can be “annoying”, but otherwise this “tucked-away gem” – “hidden behind a Japanese restaurant” – is simply “perfection.”

NIGHTLIFE

APPEAL

DECOR

SERVICE

COST

Apothéke

25 24 21 VE

Chinatown | 9 Doyers St. (Bowery) | 212-406-0400 | www.apothekebar.com

"Spiffy" barkeeps in "white lab coats" shake cocktails in pharmaceutical "beakers" at this apothecary-themed barroom set in a "hard-to-find" former "opium den" in "forgotten Chinatown"; the mood's "mysteriously romantic", the "obscure" address "adds to the appeal" and the "magical" drinks are rumored to have "healing powers", but regulars warn that the "lofty" pricing means you'll be "coughing up" lots of dough.

Aria Wine Bar

- - - E

W Village | 117 Perry St. (bet. Greenwich & Hudson Sts.) | 212-242-4233

Nestled on a quiet West Village side street, this cozy new wine bar goes the rustic route with warmly lit, wood-and-tile decor; all the vino comes from lady vintners, backed up by a long list of classic cocktails scrawled on a floor-to-ceiling chalkboard.

Baddies

21 20 17 E

W Village | 121 W. 10th St., downstairs (bet. Greenwich & 6th Aves.) | 212-645-0018 | www.kingswoodnyc.com

An unmarked metal door leads to this "fun" West Village basement beneath the restaurant Kingwood, a "dark", low-ceilinged lounge with a heavy-duty "see-and-be-seen" scene in progress; its Australian bartenders are "cute", the "twentysomething" crowd equally "good-looking" and, no surprise, the gatekeepers outside are on the "surlly" side.

Barbès

23 17 19 M

Park Slope | 376 Ninth St. (6th Ave.) | Brooklyn | 347-422-0248 | www.barbesbrooklyn.com

"Varied live acts" from all over the globe draw a "diverse" audience to this "cool little" South Sloper with a "bustling" front bar and a "kickin'" rear performance space; a well-curated list of beers, tequilas and single malts accounts for the "great energy" and "camaraderie" in the air.

NIGHTLIFE

APPEAL
DECOR
SERVICE
COST

City Winery

25 23 20 E

SoHo | 155 Varick St. (Vandam St.) | 212-608-0555 | www.citywinery.com

"Vast" SoHo complex (the "snazzy" brainchild of Knitting Factory founder Michael Dorf) that's a combination wine bar, music venue and working winery, all rolled up into one "highly recommended" package; fans tout its "diverse", "baby-boomer's-dream" talent roster, and add that even though the place can be "overwhelming", it's a "young vintage that promises to mature wonderfully."

Little Branch

24 20 23 E

W Village | 20 Seventh Ave. S., downstairs (Leroy St.) | 212-929-4360

"Sophisticated drinkers" bough to this "perfect little" Village speakeasy via mixology whiz Sasha Petraske, a "cavelike" underground den where "talented bartenders" whip up "insanely good throwback" cocktails; true, the '20s "time-warp" setting gets "cramped" and your cash "disappears quickly", but big "crowds waiting outside" suggest a "winning formula"; P.S. "getting up the stairs at the end of the night is a de facto sobriety test."

Madam Geneva

28 25 22 E

NoHo | 4 Bleeker St. (Bowery) | 212-254-0350 | www.madamgeneva-nyc.com

"Gin is their expertise" at this NoHo back-room bar that salutes its signature tippie with both its name (Victorian jargon for 'gin') and its "pricy" specialty drinks, finished with the "old-school English twist" of a spoonful of jam; a "chic" but "subdued" clientele makes the AvroKO-designed space an "elegant" retreat, and despite the "hidden aspect", it's "always crowded."

Milk and Honey

25 22 25 VE

LES | 134 Eldridge St. (bet. Broome & Delancey Sts.) | www.mlkhny.com

A "bastion of trendy mixology" with a "twist of mystery", this "dark", secretive LES den, now in its 10th year, "takes making drinks to an art form" as "serious" barkeeps create "spectacular" cocktails from the "freshest ingredients"; reservations can now be made two or three days in advance via e-mail: milkandhoneyreservations@gmail.com; P.S. five people is the largest party it can accommodate.

NIGHTLIFE

APPEAL

DECOR

SERVICE

COST

1 Oak

24 22 18 VE

Chelsea | 453 W. 17th St. (bet. 9th & 10th Aves.) | 212-242-1111 | www.1oaknyc.com

Near the “top of the nightlife eco-system”, this “hip” but “elitist” Chelsea lounge is a magnet for “Victoria’s Secret” models, “A-list” celebs (“Leo”, “Giselle”, “A-Rod”) and “Euro playboys” “spewing cash like an ATM”; no surprise, “bottle service is king”, the doormen are “pompous” and the velvet rope is so “tight” that “even Ben Franklin can’t get in”; P.S. the “later it gets, the better it is.”

PDT

27 23 23 E

E Village | 113 St. Marks Pl. (bet. Ave. A & 1st Ave.) | 212-614-0386 | www.pdtnyc.com

Exuding a “clandestine feel” from the “secret entryway through a phone booth” in Crif Dogs to its “dark interior”, this East Village “pseudo speakeasy” serves “incredible potions” made by “bartenders who know their stuff”; the name stands for ‘Please Don’t Tell’, but since “everybody knows”, reservations are “recommended” – and “so worth the trouble.”

Plunge

26 25 17 VE

Meatpacking | Gansevoort Hotel | 18 Ninth Ave. (bet. Little W. 12th & 13th Sts.) | 212-206-6700 | www.chinagrillmgt.com

Known as the “place that *made* the Meatpacking”, this indoor/outdoor rooftop lounge atop the Gansevoort Hotel should be “way past its prime”, but remains perennially “cool” thanks to its “sweeping views of the city and the Hudson” and “gorgeous”, swimming pool-equipped interior; so even though the throngs can be as “aggravating” as the drink prices, it’s still a destination for “trendy” things “trolling” for company.

Press Lounge

- - - VE

W 40s | ink48 Hotel | 653 11th Ave., 16th fl. (48th St.) | 212-757-2224

The latest in swanky rooftop lounges, this sprawling new Hell’s Kitchen aerie atop the ink48 Hotel features drop-dead, 360-degree views of Midtown and the Hudson from its 16th-floor perch; a far-flung address on an avenue better known for car dealerships than lounges may help keep crowding to a minimum.

NIGHTLIFE

APPEAL

DECOR

SERVICE

COST

Provocateur

- - - VE

Meatpacking | Gansevoort Hotel | 18 Ninth Ave. (bet. Little W. 12th & 13th Sts.) | 212-206-6700 | www.provocateurny.com

The Meatpacking keeps on keeping on with the launch of this new Gansevoort Hotel venue divided into two parts: a hiply mellow lounge with a fur swing, live trees, trompe l'oeil drapery and a retractable roof, and a dark, state-of-the-art nightclub with black chandeliers and giant angel wings; the target audience is Euro playboys, the door's tight as can be and though the pricing is wildly expensive, the attitude's free.

Raines Law Room

27 26 26 E

Flatiron | 48 W. 17th St., downstairs (bet. 5th & 6th Aves.) | www.raineslawroom.com

"Intimate and civilized", this "lesser known" Flatiron "speakeasy" is a "class act all the way" with a semi-"secret" entrance, "plush" "Orient-Express" decor, "chains on the wall" to summon the staff and "masterful cocktails" concocted by "true mixologists"; maybe the "prices aren't for the faint of heart", but it "doesn't disappoint" for a "sexy date."

Salon de Ning

25 25 20 VE

W 50s | Peninsula Hotel | 700 Fifth Ave., 23rd fl. (55th St.) | 212-903-3097 | www.salondening.com

Boasting a "gorgeous" view from its "prime Midtown" address "high above Fifth Avenue", this fancy-schmancy Peninsula Hotel rooftop is done up in '30s Shanghai style, with a "lovely" indoor bar and daybed-equipped deck; some call it a "gold-diggers' gold mine" given its "wealthy", "well-dressed" following unfazed by the "insane" pricing.

Santos Party House

25 15 20 M

Chinatown | 96 Lafayette St. (bet. Walker & White Sts.) | 212-584-5492 | www.santospartyhouse.com

You'll "party hard" at this bi-level Chinatown "dance den", the kind of place that "welcomes everybody" whether you're "fresh off the turnip truck" or a "seasoned" nightlife vet; true, the setup is spartan, but for an "incredible" sound system, "appropriate prices" and absolutely "no attitude", this is "where you need to be."

NIGHTLIFE

APPEAL

DECOR

SERVICE

COST

SL (aka Simyone Lounge)

23 | 23 | 22 | VE

Meatpacking | 409 W. 14th St., downstairs (bet. 9th Ave. & Washington St.) | 646-289-3940 | www.simyonelounge.com

"One of the hottest" Meatpacking scenes is this new "subterranean" lounge from the Tenjune team, drawing "chic" peeps to an intimate setting festooned with beveled mirrors, a reflective ceiling and random "x-rays of bones"; beside being "ridiculously priced" and beyond "tough" at the door, it has a lot to live up to - it's set on the former dance floor of the "old Lotus space."

Standard Biergarten

24 | 20 | 17 | E

Meatpacking | Standard Hotel | 848 Washington St. (bet. Little W. 12th & 13th Sts.) | 212-645-4646 | www.standardhotels.com

Credited with "bringing the Meatpacking back", this "happening" alfresco beer garden "under the High Line" lures "beautiful people aplenty" with "tasty" suds, "good-looking waitresses", "larger-than-life pretzels" and "Ping-Pong too"; expect "lots of folks" having "lots of fun", though claustrophobes groan "all that's missing is a sardine-can opener."

Terroir

26 | 22 | 25 | E

E Village | 413 E. 12th St. (bet. Ave. A & 1st Ave.)

TriBeCa | 24 Harrison St. (bet. Greenwich & Hudson Sts.) | 212-625-9463

www.wineisterroir.com

Oenophiles are all over this "fantastic" East Village wine bar (sibling of nearby Hearth) where an "extensive" list of "interesting" international vinos and "tasty" small bites are dispensed by an "eager", "personable" team; the "cozy" setting is "small, small, small", however, so regulars regularly plead "don't tell"; N.B. a new, bigger TriBeCa spin-off opened post-Survey.



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