



Something NU in Brooklyn



Be honest, the first thing you look for when you're checking into a hotel is the bar. It's easy to get antsy sitting around in a room, so you've got to have a spot to chill out and get the local gossip. On Tuesday night I ventured down to Smith St in Brooklyn to check out the NU Hotel. Right in downtown at Smith and Atlantic, it's ideal for someone visiting people in Brooklyn or doing business in lower Manhattan. I actually met a guest who was doing business on Wall Street...yup at least some people are still working on WS. The bar at NU Hotel is small but it's a great looking space, I love the modern look and clean lines of the design. It's open to the public and guests, 5pm til midnight daily. I enjoyed the "King's County" cocktail, which is a tasty mix of brandied cherries/juice, peychaud bitters, St. Germain and prosecco served in a champagne flute. Their specialty cocktails were designed by Milo Zica of Employees Only. If you're looking for a W-type hotel bar this isn't it, but do stop in for a chill-out drink next time you're in the area. Check out the rest of the bar menu after the jump!



Wine

White

2006 Villa Chiopris Pinot Grigio
2006 DA 'Goss Creek' Chardonnay
2006 Robin Sancerre

Sparkling

2006 Carpenne Malvolti Prosecco

Red

2006 Ramspeck Napa Valley Pinot Noir
*2004 Caladroy 'Les Shistes'
*2007 Post Stones Shiraz

*Organic

Beer

Corona
Coors Light
Samuel Adams

Specialty Cocktails - \$14 each

Created by Milos Zica of Employees Only in New York City

Nu Martini

Citrus Vodka
Midori Liqueur
Lemon Juice
Pineapple Juice
Cherry Garnish
Served in Martini Glass

Peachy Keen

Prosecco
Pisco Capel
Lemon Juice
Peach Puree
Peach Liqueur
Served in Martini Glass

Kings County

3 Brandy Cherries
Brandy Cherry Juice
Prosecco
Peychaud Bitters
St. Germain Liqueur
Served in Champagne Flute