

FIND.  
EAT. DRINK.



NEW YORK CITY  
Brooklyn



## BROOKLYN, NEW YORK

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## BROOKLYN, NEW YORK

### BAY RIDGE EAT | RESTAURANTS

#### TANOREEN

"Reminds me of the food I ate growing up."  
- Francine Stephens (Franny's)  
Bay Ridge / Middle Eastern  
7523 Third Avenue  
T: 718.748.5600  
www.tanoreen.com

#### BED/STUY

#### SARAGHINA

"Authentic Neapolitan-style pizza."  
- Chris Barnes (Chambers Street Wines)  
Bedford Stuyvesant / Italian / Pizza  
433 Halsey Street  
T: 718.574.1988

#### UMI NOM

"King Phojanakong's food is delicious. I could eat it everyday."  
- Chef Gabe Thompson, (dell'anima, L'Artusi)  
Bed-Stuy / Asian / Filipino / Thai  
433 Dekalb Avenue  
T: 718.789.8806  
www.uminom.com

### BENSONHURST EAT | RESTAURANTS

#### TOMMASO'S

"With it's old-school vibe, awesome Roman-style food, reasonable list of older wines and the real-deal owner, it's one of my favorite restaurants anywhere."  
- Winemaker Steve Matthiasson (Matthiasson)  
Bensonhurst / Italian  
1464 86th Street  
T: 718.236.9883  
www.tommasoinbrooklyn.com

#### WORLD TONG

"For dim sum."  
- Chef Joe Ng (Chinatown Brasserie / Red Farm)  
Bensonhurst / Chinese / Dim Sum / Seafood  
6202 18th Avenue  
T: 718.236.8118

### BOERUM HILL EAT | RESTAURANTS

#### BROOKLYN FARE

"Cesar Ramirez is the chef and it's a horseshoe seating arrangement with 14 seats. You go there and it puts you in a whole other state."  
- Wine / mezcal producer Richard Betts  
Boerum Hill / New American  
200 Schermerhorn Street  
T: 718.243.0050  
www.brooklynfare.com

#### MILE END DELICATESSEN

"My new favorite place. Taking real recipes and making them better."  
- Joan Nathan (Cookbook Author of Jewish Cooking)  
Boerum Hill / Montreal / Jewish Delicatessen  
97a Hoyt Street  
T: 718.852.7510  
www.mileendbrooklyn.com

### BOERUM HILL FIND | SHOPS

#### NUNU

"Nunu's salt caramels are fantastic and they're dipped in chocolate."  
- Liddabit Sweets  
Boerum Hill / Chocolates  
529 Atlantic Avenue  
T: 917.776.7102  
www.nunuchocolates.com

### BOROUGH PARK EAT | RESTAURANTS

#### LUCKY EIGHT

"Best Cantonese in the city."  
- Restaurateur Ed Schoenfeld (Red Farm)  
Borough Park / Chinese  
5204 8th Avenue  
T: 718.851.8862

#### PACIFICANA

"Very good suckling pig."  
- Chef Joe Ng (Chinatown Brasserie / Red Farm)  
Borough Park / Chinese / Dim Sum  
813 55th Street, 2nd Floor  
T: 718.871.2880

### FIND | MARKETS

#### D. COLUCCIO & SONS

"My favorite Italian market."  
- Chef Michael Ayoub (Fornino)  
Borough Park / Italian Specialty  
1214 60th Street  
T: 718.436.6700  
www.dcoluccioandsons.com

### BROOKLYN HEIGHTS DRINK | CHAMPAGNE

#### RIVER CAFE

"For champagne on the river."  
- Bartender Maxwell Britten (Maison Premiere)  
Brooklyn Heights / American  
One Water Street  
T: 718.522.5200  
www.rivercafe.com

### BUSHWICK EAT | RESTAURANTS

#### ROBERTA'S

"Great pizza, great vibe and seasonal stuff. Drink beer at Roberta's."  
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi)  
Bushwick / Italian / Pizza  
261 Moore Street  
T: 718.417.1118  
www.robertaspizza.com

### CARROLL GARDENS EAT | RESTAURANTS

#### BUTTERMILK CHANNEL

"Ryan Angulo is a very talented cook doing some really flavorful dishes that require real command of technique."  
- Chef Chris Santos (The Stanton Social, Beauty & Essex)  
Carroll Gardens / American  
524 Court Street  
T: 718.852.8490  
www.buttermilkchannelnyc.com

#### CALEXICO

Casual Mexican fare.  
Carroll Gardens / Mexican  
122 Union Street  
T: 718.488.8226  
www.calexicoart.com

#### COURT STREET GROCERS

"They make some damn fine sandwiches."  
- Avery & Janet Glasser (Bittermens Bitters)  
Carroll Gardens / Specialty Grocer  
485 Court Street  
T: 718.722.7229  
www.courtstreetgrocers.com

#### FERDINANDO'S FOCACCERIA

"I love this place. It's old school and it's literally been there for 100 years. It's a third generation owner still running the place. I eat Arancini and these little spleen sandwiches, Ricotta Panelle. Traditional Sicilian dishes that are just spectacular."  
- Chef Scott Conant (Scarpetta)  
Carroll Gardens / Italian  
151 Union Street  
T: 718.855.1545

#### FRANKIES 457

"For the tuna sandwich."  
- Chef Joseph Ogrodnek (Battersby)  
Carroll Gardens / Italian  
457 Court Street  
T: 718.403.0033  
www.frankiespuntino.com

#### GHANG THAI KITCHEN

"For Thai Food."  
- Avery & Janet Glasser (Bittermens Bitters)  
Carroll Gardens / Thai  
204 Smith Street, T: 718.222.5598  
229 Court Street, T: 718.875.1369  
www.ghangthai.com

#### LUCALI PIZZA

"For the pizza."  
- Chef Joseph Ogrodnek (Battersby)  
Carroll Gardens / Italian / Pizza  
575 Henry Street  
T: 718.858-.4086

#### PETITE CREVETTE

"Tiny French restaurant that, from the outside, still looks like the flower shop that used to inhabit the place. It is always quiet and delicious. We love it!"  
- Kristy Hadeka and Sean Tice (Brooklyn Slate)  
Carroll Gardens / French  
144 Union Street  
T: 718.855.2632  
\* BYOB & Cash Only

## BROOKLYN, NEW YORK

### CARROLL GARDENS EAT | RESTAURANTS

#### PRIME MEATS

"If, God forbid, we had to just drink amazing cocktails all night long in Brooklyn, it's definitely a toss-up between Clover Club and Prime Meats."  
- Bartender Maxwell Britten (Maison Premiere)  
Carroll Gardens / German / Steak  
465 Court Street  
T: 718.254.0327  
www.franksrpm.com

#### THE GROCERY

"I love The Grocery."  
- Chef Bill Telepan (Telepan)  
Carroll Gardens / New American  
288 Smith Street  
T: 718.596.3335  
thegroceryrestaurant.com

### DRINK | COCKTAILS

#### JAKEWALK

"One of our favorites for a great neighborhood bar."  
- Avery & Janet Glasser (Bittermens Bitters)  
Carroll Gardens  
282 Smith Street  
T: 347.599.0294  
www.thejakewalk.com

### DRINK | SODA

#### BROOKLYN FARMACY

"For a soda fountain experience."  
- Anton Nocita (P&H Soda)  
Carroll Gardens  
513 Henry Street  
T: 347.462.4662  
www.brooklynfarmacy.blogspot.com

### FIND | MARKETS

#### CAPUTO'S FINE FOODS

"For meat."  
- Jamie Wolff (Owner, Chambers Street Wines)  
Carroll Gardens / Butcher  
460 Court Street  
T: 718.855.8852

### CLINTON HILL EAT | RESTAURANTS

#### ROMAN'S

"Not pretentious, good and simple dishes well done, lovely atmosphere."  
- Beatrice Ughi & Martina Rossi Kenworth (Gustiamo)  
Clinton Hill / Italian  
243 Dekalb Avenue  
T: 718.622.5300  
www.romansnyc.com

### COBBLE HILL DRINK | COCKTAILS

#### CLOVER CLUB

"Julie Reiner has great respect for the classics."  
- Mixologist Tony Abou-Ganim  
Cobble Hill  
210 Smith Street  
T: 718.855.7939  
www.cloverclubnyc.com

### COBBLE HILL DRINK | COFFEE

#### BROOKLYN ECOPOLIS

"They're a 100% "green building and they carry PT's coffee from Topeka, Kansas."  
- Soda producer / chef Anton Nocita (P&H Soda)  
Cobble Hill  
180 Smith Street  
T: 718.488.7401  
www.brooklynecopolis.org

### FIND | SHOPS

#### STINKY BKLYN

"A cute little shop. I love their store so much."  
- Salt expert Mark Bittermen (The Meadow)  
Cobble Hill / Cheese  
261 Smith Street  
T: 718.522.7425  
www.stinkybklyn.com

### DUMBO | VINEGAR HILL EAT | RESTAURANTS

#### VINEGAR HILL HOUSE

"Brick Chicken and Double-cut Roasted Pork Chop."  
- Cheesemonger Sergio Hernandez (Bklyn Larder)  
Vinegar Hill / American  
72 Hudson Avenue  
T: 718.522.1018  
www.vinegarhillhouse.com

### FIND | SHOPS

#### ALMONDINE BAKERY

"The best baguettes ever. Great sandwiches too."  
- Liz Gutman (Liddabit Sweets)  
Dumbo / Bakery  
85 Water Street  
T: 718.797.5026  
www.almondinebakery.com

### FT. GREEN EAT | RESTAURANTS

#### ICI

"Committed to their wine lists."  
- Wine importer Kevin McKenna (Louis Dressner Selections)  
Ft. Green / New American / French  
246 Dekalb Avenue  
T: 718.789.2778  
www.icirestaurant.com

### GREENWOOD EAT | RESTAURANTS

#### LOT 2

"Certainly off the beaten track. A solid, neighborhood restaurant."  
- Francine Stephens (Franny's)  
Greenwood / New American  
687 6th Avenue  
T: 718.499.5623  
www.lot2restaurant.com

### GREENPOINT EAT | RESTAURANTS

#### CAYLER

"Very creative Spanish and Portuguese food. Chef Moya is very talented, having worked in El Bulli and he serves fantastic food."  
- Chef Devin Gilroy (Amali)  
Greenpoint / Latin American  
92 Calyer Street  
T: 347.889.6323  
www.calyerbrooklyn.com

#### FIVE LEAVES

"The food is locally sourced and does not disappoint. Their ricotta pancakes are to die for. It's a killer spot for breakfast, lunch or dinner."  
- Liza De Guia (Food. Curated.)  
Greenpoint / American  
18 Bedford Avenue  
T: 718.383.5345  
www.fiveleavesny.com

#### PAULIE GEE'S PIZZA

"For artisan pizza."  
- Liza De Guia (Food. Curated.)  
Greenpoint / Italian / Pizza  
60 Greenpoint Avenue  
T: 347.987.3747  
www.pauliegee.com

### GREENPOINT EAT | SWEETS

#### PETER PAN BAKERY

"They make some of the best whole wheat cake donuts I've ever had."  
- Pastry Chef Micah Phillips  
Greenpoint  
727 Manhattan Avenue  
T: 718.389.3676

#### CAFE GRUMPY

"Cafe Grumpy has been devoted to highlighting the very best that each origin coffee has to give."  
- Q-grader John Moore (Dallis Bros Coffee)  
Greenpoint  
193 Meserole Avenue  
T: 718.349.7623  
www.cafegrumpy.com

### GOWANUS

### DRINK | COFFEE

#### ROOT HILL

"Root Hill has anchored the up and coming Gowanus coffee and espresso crowd for years now."  
- Q-grader John Moore (Dallis Bros Coffee)  
Gowanus / Coffee  
262 4th Avenue  
T: 718.797.0100  
www.roothillcafe.com

### FIND | MARKETS

#### S.E.A. MARKET

"They carry a variety of Asian products that I like to play around with."  
- Chef Jehangir Mehta (Graffiti, Mehtaphor)  
Gowanus / Asian Specialty Market  
52 15th Street  
T: 718.9656500



## BROOKLYN, NEW YORK

### PARK SLOPE EAT | RESTAURANTS

#### AL DI LA

"I get the Tagliatelle al Ragu with lamb and the Torta di Pere e Cioccolato, sliced pear cake with warm chocolate chips."

- Chef Amanda Freitag

Park Slope / Italian  
248 5th Avenue  
T: 718.636.8888

www.aldilatrattoria.com

#### BARK HOT DOGS

"They are completely committed to sourcing local, high-quality ingredients for everything they serve."

- Cheesemonger Sergio Hernandez (Bklyn Larder)

Park Slope / American  
427 7th Avenue  
T: 718.965.1196

www.beertable.com

#### BEER TABLE

"The food, as well as the beer, is terrific! They serve beer snacks like butter beans on toast with braised bacon. It's rich and delicious."

- Cheesemonger Sergio Hernandez (Bklyn Larder)

Park Slope / American / Hot Dogs  
474 Berge Street  
T: 718.789.1939

www.barkhotdogs.com

#### CAFE STEINHOF

"Great wiener schnitzel and spaetzle."

- Chef Harold Dieterle (Kin Shop, Perilla)

Park Slope / Austrian  
422 Seventh Avenue  
T: 718.369.7776

www.cafesteinhof.com

#### CONVIVIAM OSTERIA

"For authentic Portuguese." - Chef Chris Santos (The Stanton Social, Beauty & Essex)

Park Slope / Portuguese  
68 5th Avenue  
T: 718.857.1833

www.convivium-osteria.com

#### FRANNY'S

"To sit in the patio in summer, drink Rosato and eat delicious food, especially the pizzas. Hell, I will go to Brooklyn!"

- Chef Jonathan Waxman (Barbuto)

Park Slope / Italian  
295 Flatbush Avenue  
T: 718.230.0221

www.frannysbrooklyn.com

#### GEIDO

"I love this place for Japanese food."

- Pickle maker Rick Field (Rick's Picks)

Park Slope / Japanese  
331 Flatbush Avenue  
T: 718.638.8866

#### PALO SANTO

Recommended by chef Sohui Kim (The Good Fork)

Park Slope / South American  
652 Union Street  
T: 718.636.6311  
www.palosanto.us

### PARK SLOPE FIND | MARKETS

#### BKLYN LARDER

"Great cheeses and all kinds of foods. We love stopping in."

- Kristy Hadeka and Sean Tice (Brooklyn Slate)

Park Slope / Gourmet Specialty  
228 Flatbush Avenue  
T: 718.783.1250

www.bklynlarder.com

### DRINK | WINE

#### BROOKVIN

"A wine bar with a great cheese program."

- Cheesemonger Sergio Hernandez (Bklyn Larder)

Park Slope  
381 7th Avenue  
T: 718.768.9463

www.brookvin.com

### DRINK | COFFEE

#### CAFE GRUMPY

"For their sourcing and brewing process."

- Soda producer Anton Nocita (P&H Soda)

Park Slope  
383 7th Avenue  
T: 718.499.4404

www.cafegrumpy.com

### PROSPECT HEIGHTS EAT | RESTAURANTS

#### CAFE LE GAMIN

"A young talented chef serving classics like Steak Frites and doing it really well."

- Cheesemonger Sergio Hernandez (Bklyn Larder)

Prospect Heights / French Bistro  
556 Vanderbilt Avenue  
T: 718.789.5171

www.legamin.com

#### MIMI'S HUMMUS

"Amazing, fresh Mediterranean food. I have brought so many friends here, who I think they're just coming along to shut me up because I wouldn't shut up about it... and they are all now believers!"

- Sergio Hernandez (Bklyn Larder)

Prospect Park / Mediterranean  
1209 Cortelyou Road  
T: 718.284.4444

www.mimishummus.com

### DRINK - WINE

#### THIRSTBARAVIN

"From the owners of Thirst Wine Merchants, one of my favorite little wine shops in the city."

- Wine writer Talia Baiocchi (Eater)

Prospect Heights  
629 Classon Avenue  
T: 718.857.9227

www.thirstbar.blogspot.com

### PROSPECT HEIGHTS DRINK | COCKTAILS

#### WEATHER UP

"They have great gin drinks."

- Chef Sisha Ortuzar (Riverpark, 'wichcraft)

Prospect Heights  
589 Vanderbilt Avenue  
T: 212.766.3202

### DRINK | COFFEE

#### JOE THE ART OF COFFEE

"They serve delicious coffees and offer a wide array of single origin coffees."

- Q-grader John Moore (Dallis Bros Coffee)

Prospect Heights / Coffee  
DeKalb Market  
332 Flatbush Avenue  
www.joetheartofcoffee.com

### FIND | MARKETS

#### GRAND ARMY PLAZA

Chefs' favorite purveyors include: Blue Moon Seafood, Cato Corner Farm for cheese, Maxwell's Farms and Evolutionary Organics for produce.

Prospect Heights  
Prospect Park West & Flatbush Avenue  
www.grownyc.org/node/272

### RED HOOK EAT | RESTAURANTS

#### FORT DEFIANCE

"Fort Defiance is one of our regular lunch spots."

- Avery and Janet Glasser (Bittermens Bitters)

Red Hook / Cafe / Bar  
365 Van Brunt Street  
T: 347.453.6672

www.fortdefiancebrooklyn.com

#### THE GOOD FORK

Recommended by pastry chef Matt Lewis (Baked)

Red Hook / American Nouveau / Korean  
391 Van Brunt Street  
T: 718.643.6636  
www.goodfork.com

#### HOME / MADE

"For brunch."

F.E.D. recommendation

Red Hook / American / Wine Bar / Brunch  
293 Van Brunt Street  
T: 347.223.4135

www.homemadebklyn.com

#### KEVIN'S

"For brunch."

- Susan Povich (Red Hook Lobster Pound)

Red Hook / American / Brunch  
277A Van Brunt Street  
T: 718.596.8335  
www.mooreparties.com

#### ROCKY SULLIVAN'S

Recommended by Susan Povich (Red Hook Lobster Pound)

Red Hook / American  
34 Van Dyke Street  
T: 718.246.8050  
www.rockysullivans.com

## BROOKLYN, NEW YORK

### RED HOOK EAT | FOOD TRUCKS

#### RED HOOK BALLFIELDS

"You can spend a whole day there and eat the best inexpensive/traditional Latin food this city has to offer."

- Liza De Guia (Food.Curated.)  
Latin American Food Stands

#### EL OMEGA

Pupusas

#### PEREZ TRUCK

Carne Asada & Goat Tacos

#### FERNANDO MARTINEZ

Huaraches

#### EVERARDO VAQUERO

Elotes preparados (grilled corn)

#### COUNTRY BOYS/ MARTINEZ TACO TRUCK

Traditional Mexican/Puebla  
2009 Vendy Award Winner

Clinton & Bay Streets  
T: 718.667.4663

Seasonal (May-Oct)

Weekends: 9am - 9pm

www.redhookfoodvendors.com

### FIND | PURVEYORS

#### BAKED NYC

"For the chocolate cloud cookie."

F.E.D. recommendation

Red Hook / American Bakery / Cafe

359 Van Brunt Street

T: 718.222.0345

www.bakednyc.com

#### FAIRWAY

"Just so much product. It always sparks ideas in my head."

- Chef Hadley Schmitt (Northern Spy Food Co.)

Red Hook / Grocery Store

480 Van Brunt Street

T: 718.694.6868

www.fairwaymarket.com

#### FREEBIRD BOOKS & GOODS

"Focused on NY. Good culinary selection."

F.E.D. recommendation.

Red Hook / Used Book Shop

123 Columbia Street

T: 718.643.8484

www.freebirdbooks.com

#### RED HOOK LOBSTER POUND

"For fresh lobsters from Maine."

F.E.D. recommendation

Red Hook / Maine Lobster

284 Van Brunt Street

T: 646.326.7650

www.redhooklobsterpound.com

#### STEVE'S AUTHENTIC KEY LIME PIES

"For the chocolate-dipped swingle."

F.E.D. recommendation

Red Hook / Pie Company

Pier 41, 204 Van Dyke Street

T: 718.858.5333

www.stevesauthentic.com

### RED HOOK DRINK | COCKTAILS

#### BOTANICA

"Great selection of interesting spirits."

F.E.D. recommendation.

Red Hook / Cocktail Lounge

220 Conover Street

T: 718.797.2297

www.brooklynbotanica.com

### DRINK | BAR

#### BROOKLYN ICE HOUSE

"I'm jealous of the people who get to call this their local spot... great bartenders, great cheap food and an awesome backyard... and Buck Hunter!"

- Bar owner Zeb Stewart (Cafe Colette, Hotel Delmano, Union Pool)

Red Hook / Bar

318 Van Brunt Street

T: 718.222.1865

#### SUNNY'S

"For just a great bar with an amazing atmosphere and cold beer."

- Mixologist Maxwell Britten (Maison Premiere)

Red Hook / Bar

253 Conover Street

T: 718.625.8211

### PUBLIC TRANSPORTATION

The best options are using the transportation IKEA has set up.

Water Taxi to IKEA

From Manhattan To Ikea Red Hook:

Pier 11

11 East River Piers

New York, NY 10005

Free on weekends

Complimentary IKEA Shuttle

A complimentary shuttle runs to Smith & 9th, 4th & 9th and Borough Hall subway stations from 3pm to 9pm, daily Monday through Friday, every half hour and Saturday and Sunday from 11am to 9pm, every 20 minutes.

Subway & IKEA Shuttle

Take the F, D, M, or R train to the 4th Ave/9th St station. From there, jump on the free shuttle bus that will take you right to IKEA Brooklyn.

### SHEEPSHEAD BAY FIND | MARKETS

#### SEA BAY SEAFOOD & MEAT MARKET

"Best Asian market in the city, food is labeled well."

- Restaurateur Ed Schoenfeld (Red Farm)

Sheepshead Bay / Asian Specialty Market

1237 Ave U

T: 718.382.8889

### SUNSET PARK

### EAT | RESTAURANTS

#### TACOS MATAMOROS

"Chorizo and carne asada."

- Cheesemonger Sergio Hernandez (Bklyn Larder)

Sunset Park / Mexican

4508 5th Avenue

T: 718.871.7627

### WILLIAMSBURG

### EAT | RESTAURANTS

#### IOR8

"For sushi, and I would recommend the Chef's Omakase tasting menu."

- Sushi master Masa Miyake (Miyake)

Williamsburg / Japanese

66 South 2nd Street

T: 718.384.2152

www.oneoreightbk.com

#### BOZU

"Cool, hip vibe with creative food, like liver sashimi." - Sakaya Sake Specialists

Williamsburg / Japanese

296 Grand Street

T: 718.384.7770

#### CAFE MOTO

"It's a beautiful room. My favorite place to sit is the left side of the bar as you walk in."

- Bar owner Zeb Stewart (Cafe Colette, Hotel Delmano, Union Pool)

Williamsburg / French / New American

394 Broadway

718.599.6895

www.cafe-moto.com

#### DRESSLER

"The do really nice work."

- Liddabit Sweets

Williamsburg / American

376 Bedford Avenue

T: 718.384.6343

www.dresslernyc.com

#### DINER

"I like what they stand for - their principled approach to food. I order the rib eye with fries - it's grassy, funky. What more could you want?"  
- Chef Devin Gilroy (Amali)

"The traditional diner interior makes you feel like you have gone back in time and are in a Edward Hopper painting."

- Houseware designer Dan Black (Black & Blum)

Williamsburg / American

85 Broadway

T: 718.486.3077

www.dinernyc.com

## BROOKLYN, NEW YORK

### WILLIAMSBURG EAT | RESTAURANTS

#### FATTY 'CUE

"If I want to get really crazy and get a barbecue with infusion of other flavors."  
- Pitmaster Chris Lily  
Williamsburg / BBQ / Southeast Asian  
91 South 6th Street  
T: 718.599.3090  
www.fattycue.com

#### FETTE SAU

"For pork BBQ, tasty!"  
- Chef James McDuffee (Joseph Leonard)  
Williamsburg / BBQ  
354 Metropolitan Avenue  
T: 718.963.3404  
www.fettesaubbq.com

#### LA SUPERIOR

"The best Mexican food."  
- Tyler Gray (Mikuni Wild Harvest)  
Williamsburg / Mexican / Tacos  
295 Berry Street  
T: 718.388.5988  
www.lasuperiornyc.com

#### MARLOW & SONS

"Beautiful seasonal food that's very honest, real, and unfussy."  
- Francine Stephens (Franny's)  
Williamsburg / American  
81 Broadway  
T: 718.384.1441  
www.marlowandsons.com

#### PETER LUGER STEAK HOUSE

"For the dry aged steak."  
- Butcher Jake Dickson (Dickson's Farmstand Meats)  
Williamsburg / Steakhouse  
178 Broadway  
T: 718.387.7400  
www.peterluger.com

#### RYE

"Has one of the best meatloaf sandwiches."  
- Avery and Janet Glasser (Bittermens Bitters)  
Williamsburg / American  
247 S. 1st Street  
T: 718.218.8047  
www.ryerestaurant.com

#### SALTIE

"A small restaurant where the pastries, sandwiches and salads are made by real chefs."  
- Bar owner Zeb Stewart (Cafe Colette, Hotel Delmano, Union Pool)  
Williamsburg / American  
378 Metropolitan Avenue  
T: 718.387.4777  
www.saltieny.com

### WILLIAMSBURG EAT | RESTAURANTS

#### SNACKY

"They have fantastic, unpretentious Japanese/Korean bar food and cheap beer."  
- Candy Makers Liddabit Sweets  
Williamsburg / Asian Fusion  
187 Grand Street  
T: 718.486.4848

#### TRAIFF

"For small plates."  
- Avery & Janet Glasser (Bittermens Bitters)  
Williamsburg / American  
229 South 4th Street  
T: 347.844.9578  
www.traifny.com

#### ZENKICHI

"They get very unique and limited sakes."  
- Sake specialists Sakaya  
Williamsburg / Japanese  
77 North 6th Street  
T: 718.388.8985  
www.zenkichi.com

### FIND | SHOPS

#### THE MEAT HOOK

"For their Meat Hook sausages."  
- Liza De Guia (Food. Curated.)  
Williamsburg / Butcher  
100 Frost Street  
T: 718.349.5033  
www.the-meathook.com

### DRINK | COFFEE

#### BLUE BOTTLE COFFEE

"The best Snickerdoodles in the city. All of their pastries are spot on."  
- Pastry Chef Micah Phillips  
Williamsburg  
160 Berry Street  
T: 718.387.4160  
www.bluebottlecoffee.net

#### EL BEIT

Recommended by Q-grader John Moore (Dallis Bros Coffee)  
Williamsburg / Coffee  
158 Bedford Avenue  
T: 718.302.1810

#### OSLO

Recommended by Q-grader John Moore (Dallis Bros Coffee)  
Williamsburg / Coffee  
133 Roebling Street  
328 Bedford Avenue

#### VARIETY CAFE

F.E.D. recommendation  
Williamsburg  
368 Graham Avenue  
T: 718.387.0034

### WILLIAMSBURG DRINK | COCKTAILS

#### BA'SIK

"Neighborhood bar with great cocktails."  
- Bartender Tom Richter (The Beagle/ Tomr's Tonic)  
Williamsburg / North Side  
323 Graham Avenue  
T: 347.889.7597  
www.basikbrooklyn.com

#### DRAM

"One of my favorite newcomers to the scene. Look for Nicholas Jarrett - mad vagabond on a constant vision quest."  
- Bartender Cieran Wiese (Scott & Co.)  
Williamsburg  
177 S. 4th Street  
T: 718.486.3726  
www.drambar.com

#### HOTEL DELMANO

"For any of their tequila-based drinks."  
- Chef Sisha Ortuzar (Riverpark, 'wichcraft)  
Williamsburg  
82 Berry Street  
T: 718.387.1945

#### LADY JAY'S

"Sam Mason's bar is everything I'd want... a simple, not-too-hip aesthetic, great music, no frills (and no TV)."  
- Pastry chef Michael Laiskonis (formerly of Le Bernardin)  
Williamsburg / Bar  
633 Grand Street  
T: 718.387.1029

#### MAISON PREMIERE

"For oysters and Absinthe cocktails."  
- Bartender Tom Richter (The Beagle/ Tomr's Tonic)  
Williamsburg / Oysters / Cocktails / Absinthe  
298 Bedford Avenue  
T: 347.335.0446  
www.maisonpremiere.com

#### THE COUNTING ROOM

"For the wine geek."  
- Sommelier John Slover (Ciano, Bar Henry)  
Williamsburg  
44 Berry Street  
T: 718.599.1860  
www.thecountingroombk.com

#### THE POST OFFICE

"It's really exceptional. The aesthetic on the inside is all natural wood. They have a small little kitchen and the selection of bourbon and whiskey is unreal."  
- Pastry Chef Micah Phillips  
Williamsburg  
188 Havemeyer Street  
T: 718.963.2574  
www.postofficecbk.com

