

FIND.
EAT. DRINK.



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NEW YORK CITY
Manhattan



INDEX

Chelsea | Page 3

Chinatown | Page 4

East Village | Page 5 & 6

Gramercy / Flatiron / Murray Hill | Page 7

Greenwich Village / West Village | Page 8 & 9

Lower East Side / Noho / Nolita / Soho | Page 10 & 11

Midtown | Page 12 & 13

Tribeca | Page 14

Upper East Side / Harlem | Page 15

Upper West Side | Page 16





CHELSEA

EAT | RESTAURANTS

BOQUERIA

"The food is great and the atmosphere is wonderful."
- Chef Cesare Casella (Salumeria Rosi, NY)
Chelsea / Spanish / Tapas
53 West 19th Street
T: 212.255.4160 | boquerianyc.com

CO.

"Jim Lahey does damn good pizza."
- Chef Jonathan Waxman (Barbuto, NY)
Chelsea / Pizza
230 9th Avenue
T: 212.243.1105 | co-pan.com

COOKSHOP

"Marc Meyer is the most underrated chef in New York. He is humble to the point of pain, but he can out cook almost anyone."
- Chef Jonathan Waxman (Barbuto, NY)
Chelsea / American
156 Tenth Avenue
T: 212.924.4440 | cookshopny.com

DEL POSTO

"Chef Mark Ladner cooks Italian in a different dimension than we are used to seeing."
- Chef Cesare Casella (Salumeria Rosi, NY)
Chelsea / Meat Packing / Italian
85 10th Avenue
T: 212.497.8090 | delposto.com

EL QUINTO PINO

"Get the baguette with spicy liver porky pate, pan con tomate, and their great cheeses."
- Chef Jason Hall (Crown 81, NY)
Chelsea / Spanish / Tapas
401 West 24th Street
T: 212.206.6900 | elquintopinonyc.com

GRAND SICHUAN

For the Schezuan food and their BYOB policy.
- Chef Harold Dieterle (Kin Shop, Perilla, NY) & Sommelier Michael Madrigale (Bar Boulud, Boulud Sud, NY)
Chelsea / Chinese
229 Ninth Avenue
T: 212.620.5200 | thegrandsichuan.com

HILL COUNTRY

"For beef ribs."
- Pitmaster Chris Lilly (Big Bob Gibson Bar-B-Q, AL)
Chelsea / Texas Barbecue
30 West 26th Street
T: 212.255.454 | hillcountryny.com

IZAKAYA TEN

"I love that you can buy bottles of sake or shochu and they will save the leftovers for your next visit."
- Chef Jason Hall (Crown 81, NY)
Chelsea / Japanese
207 10th Avenue
T: 212.627.7777 | izakayaten.com

EAT | RESTAURANTS

SOCARRAT PAELLA BAR

"They serve paella and fideuà. I love Spain and it's the only place in NY that you can get that and it's perfect."
- Chef Jonathan Waxman (Barbuto, NY)
Chelsea / Spanish
259 West 19th Street
T: 212.462.1000 | socarratpaellabar.com

THE RED CAT

"A very comfortable eatery and eclectic menu are very easy on the palate."
- Chef Jonathan Waxman (Barbuto, NY)
Chelsea / New American
227 10 Avenue
T: 212.242.1122 | redcatrestaurants.com

TIA POL

"A bar where they are pouring sherry by the glass."
- Wine importer Andre Tamers (De Maison Selections)
Chelsea / Spanish / Tapas
205 10th Avenue
T: 212.675.8805 | tiapol.com

TRESTLE ON TENTH

"A wine list where it is all winners and no fluff."
- Sommelier Levi Dalton
Chelsea / New American / French / Swiss
242 Tenth Avenue
T: 212.645.5659 | trestleontenth.com

TXIKITO

"Txikito reminds me most of Spain, with a mix of traditional and modern preparations, all in a cozy atmosphere."
- Chef Marc Vidal (Boqueria, NY)
"Their wine list is Basque-focused, so drink Txakoli or Remelluri."
- Spanish wine Importer Andre Tamers
Chelsea / Spanish / Basque
240 Ninth Avenue
T: 212.242.4730 | txikitonyc.com

FIND | MARKETS

CHELSEA MARKET

"I always have Colatura di Alici on hand – Italian fish sauce. I buy mine at Buon Italia in Chelsea Market."
- Chef Michael White (Marea, Al Fiori, Osteria Morini, NY)
Also check out: The Lobster Place for fish, Lucy's Whey for artisanal American cheese, Amy's Bread, 9th Street Espresso, and Dickson's Farmstand Meats.
Chelsea / Multiple Retail Shops
75 Ninth Avenue
www.chelseamarket.com

DICKSON'S FARMSTAND MEATS

"I like Dickson's Farmstand Meats. We buy some of our meat from Jake Dickson. I like his philosophy about using the whole animal, and about sourcing meat from local farms."
- Chef Takashi Inoue (Takashi, NY)
Chelsea Market / Butcher Shop
75 Ninth Avenue
T: 212.242.2630 | dicksonsfarmstand.com

FIND | SHOPS

APPELLATION WINE & SPIRITS

"For their selection of organic and biodynamic wines."
- A F.E.D. recommendation
Chelsea / Natural Wines
156 Tenth Avenue
T: 212.741.9474 | appellationnyc.com

EATALY

"For shopping and browsing."
- Chef Michael White (Marea, Al Fiori, Osteria Morini, NY)
Chelsea / Italian Food Market
200 Fifth Avenue
T: 212.229.2560 | eatalynyc.com

LES TOILES DU SOLEIL

150 year old French Catalan company using traditional looms to manually manufacture linens.
F.E.D. Recommendation
Chelsea / French Linens Store
261 West 19th Street
T: 212.229.4730 | lestoilusdusoleilnyc.com

DRINK | COCKTAILS

RAINES LAW ROOM

"Amazing decor, excellent staff."
Bartender Maxwell Britton (Maison Premiere, NY)
Chelsea / Cocktails
48 West 17th Street
T: 212.242.0600 | raineslawroom.com

THE TIPPLER

"For their cocktail program."
Bartender Jim Meehan (PDT, NY)
Chelsea / Cocktails
425 W 15th Street
T: 212.206.0000 | thetippler.com

DRINK | COFFEE

CAFE GRUMPY

"For their sourcing and brewing process."
- Soda producer / chef Anton Nocita (P&H Soda)
Chelsea / Coffee
224 West 20th Street
T: 212.255.5511 | cafegrumpy.com

NINTH STREET ESPRESSO

"Owner Ken Nye's shops are stalwart advocates for espresso first and foremost, and they have exemplified dedication to quality in their craft for a decade now"
- Dallis Bros. Coffee
Chelsea (Chelsea Market)
75 9th Avenue
T: 212.228.2930 | ninthstreetespresso.com





CHINATOWN

EAT | RESTAURANTS

BIG WONG

"They have the best dried scallop congee and great smoked tripe. They do this poached chicken breast with peanut oil, scallions and ginger. It's like a factory with people going in and out, and the service is like, they throw it at you. But, it's f...ing amazing."

- Chef Marc Murphy (Landmarc, NY)

Chinatown / Chinese
67 Mott Street
T: 212.964.0540

CHATHAM SQUARE RESTAURANT

"A good under-the-radar Cantonese place for dinner or dim sum."

- Restaurateur Ed Schoenfeld (Red Farm, NY)

Chinatown / Chinese
6 Chatham Square
T: 212.587.8800

DIM SUM GO GO

"Something for everyone."

- Rosario Safina (Da Rosario Truffles)

Chinatown / Chinese
5 East Broadway
T: 212.732.0797

FULEEN SEAFOOD

"For BYOB."

Sommelier Michael Madrigale (Bar Boulud, Boulud Sud)

Chinatown / Chinese / Seafood
11 Division Street
T: 212.941.6888

GOLDEN UNICORN

"Traditional Chinese."

- Chef Joe Ng (Chinatown Brasserie, Red Farm, NY)

Chinatown / Chinese
18 East Broadway
T: 212.941.0911 | goldenunicornrestaurant.com

JING FONG RESTAURANT

"Classic large dim sum factory place with carts and reasonable prices."

- Restaurateur Ed Schoenfeld (Red Farm, NY)

Chinatown / Chinese / Dim Sum
20 Elizabeth Street, 2nd Floor
T: 212.964.5256

JOE'S SHANGHAI

"For their juicy soup dumplings."

- Chef Edward Lee (Magnolia 610, KY) & Chef Joe Ogrodnek (Battersby, NY)

Chinatown / Chinese
9 Pell Street
T: 212.233.8888 | joeshanghairestaurants.com

ORIENTAL GARDEN

"For Hong Kong style seafood."

- Chef Joe Ng (Chinatown Brasserie, Red Farm, NY)

Chinatown / Chinese
14 Elizabeth Street
T: 212.619.0085

EAT | RESTAURANTS

PEKING DUCK HOUSE

"For the Peking Duck."

- Chef Harold Dieterle (Kin Shop, Perilla, NY)

Chinatown / Chinese
28 Mott Street
T: 212.227.1810 | pekingduckhousenyc.com

SHANGHAI CAFE

"The soup dumplings and sticky rice are amazing."

- Chef Gabe Thompson (dell'anima, L'Artusi, NY)

"Awesome dumplings."
- Chef Bill Telepan (Telepan, NY)
Chinatown / Chinese / Dim Sum
100 Mott Street
T: 212.966.3988

SHENG WANG

"For pulled noodles."

- Restaurateur Ed Schoenfeld (Red Farm, NY)

Chinatown / Chinese
27 Eldridge Street
T: 212.925.0805

SUNRISE 27

"Best traditional dim sum in Manhattan."

- Restaurateur Ed Schoenfeld (Red Farm, NY)

Chinatown / Chinese / Dim Sum
27 Division Street
T: 212.219.8498

XI'AN FAMOUS FOODS

"Preserved veggies with noodles is my usual."

Greasy, but so good!"

- Pastry chef Victoria Howe

Chinatown / Chinese
88 East Broadway, #106
T: 212.786.2068

EAT | SANDWICHES

BANH MI SAIGON BAKERY

"Nothing compares to a #1 Extra Spicy Banh Mi with pork, pate, and extra pickled vegetables."

- Chef Michael White (Marea, Ai Fiori, NY)

Chinatown / Vietnamese / Sandwiches
198 Grand Street
T: 212.941.1541 | banhmisaigonny.com

EAT | LATE NIGHT

WO HOP

"Favorite late night place, downstairs on Mott Street."

- Chef King Phojanakong (Kuma Inn, Umi Nom, NY)

Chinatown / Chinese
17 Mott Street
T: 212.566.3841

DRINK | COCKTAILS

APOTHEKE BAR

"They have beakers on the wall with clamps for lights, 7 bartenders with mustaches and lab coats, and a back bar that is not even lit, with a bunch of bugs bunny looking bottles. But the cocktails are amazing!!"

- Bartender Ryan Goodspeed (Michael's Genuine Food & Drink, FL)

Chinatown / Cocktails
9 Doyers Street
T: 212.406.0400 | apothekebar.com

FIND | MARKETS

ASIAN MARKET

"I go in for things like fermented duck eggs, which Thai people serve over rice."

- Chef Harold Dieterle (Kin Shop, Perilla, NY)

Chinatown / Asian Market
71 1/2 Mulberry Street
T: 212.962.2020

BANGKOK CENTER GROCERY

"I can pretty much go there and pick up everything I need to make a nice Thai meal."

- Chef Harold Dieterle (Kin Shop, Perilla, NY)

Also recommended by Pastry chef Michael Laskonis (Le Bernardin, NY)
Chinatown / Thai Grocery
104 Mosco Street
T: 212.349.1979 | bangkokcentergrocery.com

DI PALO SELECTS

"For cheeses."

- Chef Michael Ayoub (Fornino, NY)

"For meats and cheeses."

- Chef Iacopo Falai (Cafe Falai, NY)

Chinatown / Little Italy / Italian Grocery
200 Grand Street
T: 212.226.1033 | dipaloselects.com

HONG KONG MARKET

"They have many Japanese foodstuffs like vegetables, ingredients, processed products. So I can get everything I need there."

- Chef Koji Hagihara (Hakata Tonton)

Chinatown / Little Italy / Asian Market
157 Hester Street
T: 212.966.4943

NEW YORK SUPERMARKET EAST BROADWAY

"They sell Japanese products and are cheaper than the Japanese markets."

- Chef Koji Hagihara (Hakata Tonton)

Chinatown / Little Italy / Asian Market
75 East Broadway
T: 212.374.4088





EAST VILLAGE

EAT | RESTAURANTS

BAOQUETTE

"For the pork chop and egg sandwich."
- Chef Anita Lo (annisa, NY)
East Village / Vietnamese / Sandwiches
37 Saint Marks Place
T: 347.892.2614 | baoquette.com

CAFE MOGADOR

"A lot of different experiences in the same place. You can have falafel or get a three-course meal with no judgements."
- Restaurateur Chris Ronis (Northern Spy Food Co., NY)
East Village / Moroccan
101 Saint Marks Place
T: 212.677.2226 | cafemogador.com

CARACAS AREPAS BAR

"Delicious, inexpensive food from an under-represented cuisine."
- Chef Anita Lo (annisa, NY)
East Village / Latin American
93 1/2 East 7th Street
T: 212.529.2314 | caracasarepar.com

CRIF DOGS

"For the bacon-wrapped, deep-fried dog."
- Chef Edward Lee (Magnolia 610, KY)
East Village / Hot Dogs
113 Saint Marks Place
T: 212.614.2728 | crifdogs.com

DIRT CANDY

"Chef Amanda Cohen is doing amazing things with vegetables."
- Chef Amanda Freitag
East Village / Vegetarian
430 East 9th Street
T: 212.228.7732 | dirtcandynyc.com

GRAND SICHUAN

"For the Schezuan food and their BYOB policy."
- Chef Harold Dieterle (Kin Shop, Perilla NY) & Sommelier Michael Madrigale (Bar Boulud, Boulud Sud, NY)
East Village / Chinese
19-23 St. Marks Place
T: 212.529.4800 | thegrandsichuan.com
* BYOB

IPPUDO

"Ramen at its best."
- Chef Michael Anthony (Gramercy Tavern, NY)
East Village / Japanese / Ramen
65 4th Avenue
T: 212.388.0088 | ippudo.com

EAT | RESTAURANTS

JEWEL BAKO

"For sushi."
- Chef Anita Lo (annisa, NY)
East Village / Japanese / Sushi
239 East 5th Street
T: 212.979.1012

KAJITSU

"For the kaiseki."
- Restaurateur Reika Yo Alexander (EN Japanese Brasserie, NY)
East Village / Japanese / Vegetarian
414 East 9th Street
T: 212.228.4873 | kajitsunyc.com

KANOYAMA

"The guy opened it and went back to Japan and left it to his students and they do a really nice job."
- Chef Harold Dieterle (Kin Shop, Perilla, NY)
East Village / Japanese / Sushi
175 2nd Avenue
T: 212.777.5266 | kanoyama.com

KYO YA

"For Japanese that will blow you away."
- Chef Anita Lo (annisa, NY)
"Kyo Ya is a great traditional Japanese restaurant. When I dine there, I start with the sashimi, then have their lightly fried tempura, and always order the Uni Kani Ikura Don (sea urchin, king crab and salmon roe over rice)."
- Chef Takashi Inoue (Takashi, NY)
East Village / Japanese / Kaiseki
94 East 7th Street
T: 212.982.4140

LUZZO'S RESTAURANT

"The pies are tasty."
- Chef James McDuffee (Joseph Leonard, NY)
East Village / Italian / Pizza
211 1st Avenue
T: 212.473.7447 | luzzos.com

MINCA

"Best ramen in NYC!"
- Chef King Phojanakong (Kuma Inn, Umi Nom, NY)
East Village / Japanese / Ramen
536 East 5th Street
T: 212.505.8001

MOMOFUKU SSAM BAR

"Fuji apple salad with kimchi and bacon is worth multiple visits."
- Chef Gabe Thompson (dell'anima, L'Artusi, NY)
East Village / Korean / Asian Fusion
207 2nd Avenue
T: 212.254.3500 | momofuku.com

MOTORINO

"Definitely deserves the love they've been getting, their pizza is fantastic."
- Liddabit Sweets
East Village / Pizza
349 East 12th Street
T: 212.777.2644 | motorinopizza.com

EAT | RESTAURANTS

NORTHERN SPY FOOD CO.

"Inexpensive, seasonal, fresh, comfortable."
- Sommelier John Slover (Ciano, NY)
East Village / American
511 East 12th Street
T: 212.228.5100 | northernspyfoodco.com

PORCHETTA

"The porchetta sandwich is the best that pork has to offer."
- Chef Sisha Ortúzar (Riverpark, 'wichcraft, NY)
East Village / Italian / Porchetta
110 East 7th Street
T: 212.777.2151 | porchettanyc.com

PRUNE

"A nice neighborhood feeling."
- Restaurateur Chris Ronis (Northern Spy Food Co., NY)
East Village / New American
54 East 1st Street
T: 212.677.6221 | prunerestaurant.com

RAI RAI KEN

"For lunch and inexpensive eating. Shoyu ramen, extra pork and a Kirin. Out the door for \$20."
- Chef Josh DeChellis
East Village / Japanese / Ramen
214 East 10th Street
T: 212.477.7030

ROBATAYA

"Very good sake list, owned by the people from Sakagura."
- Sake Specialists Rick Smith and Hiroko Furukawa (Sakaya, NY)
East Village / Japanese / Robatayaki
231 East 9th Street
T: 212.979.9674 | robotaya-ny.com

SOBAKOH

"I get Inaka Soba (made with whole wheat buckwheat)."
- Chef Chikara Sono (Kyo Ya, NY)
East Village / Japanese / House-made Soba Noodles
309 East 5th Street
T: 212.254.2244





EAST VILLAGE

EAT | LATE NIGHT

DRINK | COCKTAILS

DRINK | WINE BARS

UMI NO IE

"They have about 60 different kinds of shochu by the glass, so you can experiment. Food is excellent, homey and soul satisfying."
- Sake Specialists Rick Smith and Hiroko Furukawa (Sakaya, NY)
East Village / Japanese Home-style
86 East 3rd Street
T: 646.654.1122 | downtownuminoie.com

VESELKA

"I go to this Ukrainian diner for pierogies."
- Chef Dave Pasternack (Esca, NY)
East Village / Ukrainian Diner
144 2nd Avenue
T: 212.228.9682 | veselka.com

VILLAGE YOKOCHO

"Because pork kimchee with a cold Asahi is heavenly."
- Chef Joe Dobias (JoeDoe, NY)
East Village / Japanese
8 Stuyvesant Street
T: 212.598.3041

ZARAGOZA DELI

"A little taco stand. A young man runs the place and he and his mom cook amazing tostadas and tortillas and things like stewed goat, chorizo and potatoes."
- Chef Nick Curtin
East Village / Mexican / Latin American
215 Avenue A
T: 212.780.9204

ZUM SCHNEIDER

"Best schnitzel in New York City and my favorite beer on draft, Jever, from Northern Germany."
- Sommelier Michael Madrigale (Bar Boulud, Boulud Sud, NY)
East Village / Bavarian
107 Avenue C
T: 212.598.1098 | zumschneider.com

DRINK | TEA HOUSE

CHA-AN TEA HOUSE

"Ms. Tomoko Kato is a wonderful chef and her Green Tea Roll Cake with Sake Ice Cream is the best."
- Chef Chikara Sono (Kyo Ya, NY)
East Village / Japanese / Tea House
230 East 9th Street, 2nd Floor
T: 212.228.8030 | chaanteahouse.com

DRINK | SAKE

SAKE BAR DECIBEL

Gritty, subterranean sake bar.
F.E.D. recommendation
East Village / Sake Bar
240 East 9th Street
T: 212.979.2733 | sakebardecibel.com

AMOR Y AMARGO

"Sensational. They are kind of nerdy the way they make their drinks. They are obsessed with what they do. They make their own vermouth. For a chef, it's fascinating to see all the different flavor profiles."
- Chef David Kinch (Manresa, CA)
East Village / Cocktails
443 East 6th Street
www.amoryamargo.com

ANGEL'S SHARE

It's worth going for the cocktails and for Johnny's Tofu."
- Master Sommelier Richard Betts
East Village/ Japanese / Cocktails
8 Stuyvesant Street
T: 212.777.5415

DEATH AND COMPANY

"When it comes to ambiance, drink menus and hospitality, this is one of my favorite places."
- Mixologist Jamie Boudreau (Canon, WA)
East Village / Craft Cocktails
433 East 6th Street
T: 212.388.0882 | deathandcompany.com

LOUIS 649

"A great little cocktail bar doing classic stuff in a cozy space."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
East Village / Cocktails
649 East 9th Street
T: 212.673.1190 | louis649.com

MAYAHUEL

"The tequila and mezcal cocktails at Mayahuel are fantastic."
- Chef Ivy Stark (Dos Caminos, NY)
East Village / Mexican / Tequila
304 East 6th Street
T: 212.253.5888 | mayahuelny.com

PDT (PLEASE DON'T TELL)

"They make spectacular cocktails, but they also have great hot dogs that are great late at night with a Manhattan."
- Chef Daniel Humm (Eleven Madison Park, NoMad Hotel, NY)
East Village / Speakeasy / Cocktails
113 Saint Marks Place
T: 212.614.0386 | pdtnyc.com

DRINK | CLASSIC BARS

MCSORELY'S OLD ALE HOUSE

"Divey, with raw onion and cheese platters, but it also can get a little frat-boyish, so I have to take a few points away."
- Sommelier Michael Madrigale (Bar Boulud, Boulud Sud, NY)
East Village / Classic Bar
15 East 7th Street
T: 212.474.9148 | mcsorleysnewyork.com

BAR VELOCE

"One captain, one bartender, one panini maker."
- Chef John Fraser (Dovetail, NY)
East Village / Italian Wine Bar
175 Second Avenue
T: 212.260.3200 | barveloce.com

TERROIR

"It is easily my favorite wine bar."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY) and Sommelier Levi Dalton
East Village / Wine Bar
413 East 12th Street
T: 646.602.1300 | wineisterroir.com

DRINK | COFFEE

ABRACO

"Great coffee and little snacks."
- Northern Spy Food Co.
Also recommended by Dallis Bros. Coffee
East Village/ Coffee
86 East 7th Street
T: 212.388.9731 | abraconyc.com

NINTH STREET ESPRESSO

"They are stalwart advocates for espresso first and foremost."
- Dallis Bros. Coffee
East Village / Coffee
700 East 9th Street
T: 212.385.9225 | ninthstreetespresso.com

FIND | MARKETS

SUNRISE MART

"It's a treasure box for Japanese ingredients."
- Chef Chikara Sono (Kyo Ya, NY)
East Village / Japanese Market
29 3rd Avenue
T: 212.598.3040

FIND | WINE STORES

SAKAYA

A temple to sake, with over 100 bottles of premium sake.
F.E.D. recommendation
East Village / Sake Specialty Store
324 East 9th Street
T: 212.505.7253 | sakayanyc.com

TINTO FINO

"Great place to buy sherry."
- Spanish wine importer Andre Tamers
East Village / Spanish Wine Store
85 1st Avenue
T: 212.254.0850 | tintofino.com





GRAMERCY | FLATIRON | MURRAY HILL

EAT | RESTAURANTS

15 EAST

"For Sushi. I love to sit at the chef's counter."
- Chef Chikara Sono (Kyo Ya, NY)
"It's my favorite sushi restaurant in the city. I could eat their omakase menu every day. It's probably the highest quality sushi I've found in the city."
- Chef Takashi Inoue (Takashi, NY)
Union Square / Japanese / Sushi
15 East 15th Street # B
T: 212.647.0015 | 15eastrestaurant.com

ALDEA

"George Mendes is using some avant-garde technique, but it's approachable and he never sacrifices flavor."
- Chef Scott Conant (Scarpetta, NY)
Flatiron / Mediterranean / Portuguese
31 West 17th Street
T: 212.675.7223 | aldearestaurant.com

BLUE SMOKE

"For a beef brisket sandwich."
- Pitmaster Chris Lilly (Big Bob Gibson Bar-B-Q, AL)
Gramercy / Flatiron / American / Barbecue
116 East 27th Street
T: 212.447.7733 | bluesmoke.com

BRESLIN

"For the char-grilled lamb burger with feta, cumin mayo & thrice cooked chips; Herbed caesar salad with anchovy croutons; and crispy sweetbreads with curried lentils."
- Chef Marc Vidal (Boqueria, NY)
Also recommended by Chef Marcus Samuelsson (Red Rooster Harlem, NY) and Chef Jonathan Waxman, Barbuto, NY)
Flatiron / British
Ace Hotel, 16 West 29th Street
T: 212.679.1939 | thebreslin.com

CASA MONO

"The food is some of my favorite and the best Spanish wine list, by far, in the city."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Gramercy / Spanish
52 Irving Place
T: 212.253.2773 | casamononyc.com

CIANO

"John Slover takes his brilliantly humanitarian idea to offer more than half of the list, by the half bottle."
- Wine Writer Talia Baiocchi (Eater)
Flatiron / Italian
45 East 22nd Street
T: 212.982.8422 | cianonyc.com

EAT | RESTAURANTS

ELEVEN MADISON PARK

"It's just one of my favorite restaurants."
- Chef Scott Conant (Scarpetta, NY)
"Like everything else here, the cocktails are thoughtful, delicious and stunning."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Flatiron / New American
11 Madison Avenue
T: 212.889.0905 | elevenmadisonpark.com

GRAMERCY TAVERN

"The wine program is incredible. I just let sommelier Juliet Pope choose and she never fails to pick something amazing."
- Sommelier Joe Campanale (Anfora, dell'anima, NY)
Gramercy / New American
42 East 20th Street
T: 212.477.0777 | gramercytavern.com

HAKUBAI

"Mr. Yukihiko Sato at Hakubai is one of the greatest Japanese chefs, serving high quality traditional Japanese cuisine."
- Chef Chikara Sono (Kyo Ya, NY)
Murray Hill / Japanese
Kitano Hotel
66 Park Avenue
T: 212.885.7111 | kitano.com/520/Hakubai

JOHN DORY

"Chef April Bloomfield is the real deal."
- Chef David McMillan (Joe Beef, Liverpool House, QC)
Flatiron / Seafood
Ace Hotel
1196 Broadway
T: 212.792.9000 | thejohndory.com

LAUT

"I think Kathy Wong is doing a great job!"
- Chef Zak Pelaccio (Fatty Crab, Fatty 'Cue, NY)
Flatiron / Malaysian / Thai
15 East 17th Street
T: 212.206.8989 | lautnyc.com

MAIALINO

"For real-deal Italian food."
- Chef Michael Anthony (Gramercy Tavern, NY)
Gramercy Park / Italian / Roman
2 Lexington Avenue
T: 212.777.2410 | maialinonyc.com

PHOENIX GARDEN

"It's not about the decor. It's BYOB and it's fun. Their salt and pepper shrimp is good."
- Chef Harold Dieterle (Perilla, Kin Shop, NY)
Murray Hill
Chinese
242 East 40th Street
T: 212.983.6666 | thephoenixgarden.com

DRINK | WINE BARS

BAR JAMON

"Best Spanish wine list in the city."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Gramercy / Spanish / Wine Bar
125 East 17th Street
T: 212.253.2773 | casamononyc.com

DRINK | COCKTAILS

FLATIRON LOUNGE

"Julie Reiner of the Flatiron Lounge was at the genesis of the cocktail movement in New York."
- Master Sommelier Fred Dexheimer
Also recommended by mixologist Tony Abou-Ganim
Flatiron / Cocktails
37 West 19th Street
T: 212.727.7741 | flatironlounge.com

THE HURRICANE CLUB

Recommended by Jesus Nunez (Gastroarte, NY)
Flatiron / Tiki Cocktails
360 Park Avenue South
T: 212.951.7111 | thehurricaneclub.com

FIND | SHOPS

JB PRINCE

"The ultimate toy store, stocking everything from tiny sauce spoons to high-tech immersion circulators."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
Murray Hill / Chefs equipment and tools
36 East 31st Street
T: 212.683.3553 | jbprince.com

KALUSTYAN'S

"It's a great store for exploration. It seems no matter how often I visit, there's always something new that I never noticed before."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
Murray Hill / Spice Market
123 Lexington Avenue
T: 212.685.3451 | kalustyans.com

FIND | MARKETS

UNION SQUARE

"The Union Square Market is New York City's most precious resource when it comes to cooking."
- Chef Michael Anthony (Gramercy Tavern, NY)
Union Square / Farmers Market
Union Square West, from 15th to 17th Streets
Mondays, Wednesdays, Fridays, and Saturdays
www.cenyc.org/greenmarket





GREENWICH VILLAGE | WEST VILLAGE

EAT | RESTAURANTS

BABBO

"Babbo is always a great place to grab a something to eat."
- Chef Traci Des Jardins (Jardiniere, CA)
Greenwich Village / Italian
110 Waverly Place
T: 212.777.0303 | babbonyc.com

JOE'S PIZZA

"Though not as old as some places or as trendy as the slew of new-comers - it is as 'New York' a slice of pizza as you can find."
- Chef Joe Dobias (JoeDoe, NY)
Greenwich Village / Italian
7 Carmine Street
T: 212.255.3946 | joespizza.com

LUPA

"For Italian, I really enjoy Lupa."
- Chef Harold Dieterle (Kin Shop, Perilla, NY)
Greenwich Village / Italian
170 Thompson Street
T: 212.982.5089 | luparestaurant.com

MAMOUN'S

"For fantastic falafels."
- Chef Marcus Samuelsson (Red Rooster Harlem, NY)
Greenwich Village / Falafel
119 MacDougal Street
T: 212.674.8685 | mamouns.com

NUM PANG

"For their sandwiches"
- Liza De Guia (Food. Curated.)
Greenwich Village / Cambodian
21 East 12th Street
T: 212.255.3271 | numpanynyc.com

OTTO ENOTECA AND PIZZERIA

"I just love drinking wine and eating cheese at that beautiful marble bar. And the olive oil gelato, wow!"
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Greenwich Village / Italian
One 5th Avenue
T: 212.995.9559 | ottopizzeria.com

USHIWAKAMARU

"It's my favorite for sushi."
- Chef Marc Forgione (Forgione), NY)
Also recommended by Japanese cooks Mika & Matsumi (Umi No Ie NY)
Greenwich Village / Japanese / Sushi
136 West Houston Street
T: 212.228.418

EAT | RESTAURANTS

ANNISA

"The food is executed perfectly."
- Chef Harold Dieterle (Kin Shop, Perilla, NY)
West Village / New American
13 Barrow Street
T: 212.741.6699 | annisarestaurant.com

BARBUTO

Recommended by chef Fergus Henderson (St. John, UK)
West Village / Italian
775 Washington Street
T: 212.924.9700 | barbutonyc.com

BAR PITTI

"I have the penne with sausage and broccoli rabe. I love it!"
- Chef Jacopo Falai (Caffe Falai, NY)
West Village / Italian
268 Avenue of the Americas
T: 212.982.3300

BLUE HILL

"I love the philosophy of local/seasonal food and they coax the flavors out so well."
- Sommelier John Slover (Ciano, NY)
West Village / New American
75 Washington Place
T: 212.539.1776 | bluehillfarm.com

DELL'ANIMA

"For their pastas."
- Chef Alfred Portale (Gotham Bar & Grill, NY)
West Village / Italian
38 8th Avenue
T: 212.366.6633 | dellanima.com

DO HWA

"For Korean BBQ, it's killer. Great to take kids."
- Restaurateur Jason Denton (Betto, Corsino, 'ino, 'inoteca, NY)
West Village / Korean
55 Carmine Street, New York, NY 10014
T: 212.414.1224 | dohwanyc.com

EN JAPANESE BRASSERIE

"It's Japanese food with a modern take."
- Chef Kerry Simon
West Village / Japanese
435 Hudson Street
T: 212.647.9196 | enj.com

FATTY CRAB

"When I'm in the mood for something savory and full of umami flavor. I really enjoy their Lo Si Fun pasta dish."
- Chef Jesus Nunez (Gastroarte, NY)
West Village / Southeast Asian
643 Hudson Street
T: 212.352.3590 | fattycrab.com

EAT | RESTAURANTS

HAKATA TON TON

"For pig's feet dumplings."
- Chef Edward Lee (Magnolia 610, KY)
West Village / Japanese
61 Grove Street
T: 212.242.3699 | tontonny.com

KIN SHOP

"Great vegetarian Thai dishes, very robust."
- Chef John Fraser (Dovetail, NY)
"The goat curry is amazing."
- Chef Hadley Schmitt (Northern Spy Food Co., NY)
West Village / Thai
469 6th Avenue
T: 212.675.4295 | kinshopnyc.com

MARKET TABLE

For New American fare.
F.E.D. Recommendation
West Village / American
54 Carmine Street
T: 212.255.2100 | markettablenyc.com

MINETTA TAVERN

"For Pied di Borec Pane and Pommes Anna."
- Chef Michael White (Marea, Ai Fiori, NY)
West Village / Italian
113 MacDougal Street
T: 212.475.3850 | minettatavernny.com

PERILLA

"Harold Dieterle is an extremely talented chef."
- Chef Joey Campanaro (The Little Owl, NY)
West Village / Asian / New American
9 Jones Street
T: 212.929.6868 | perillanyc.com

ROCKMEISHA

"For ramen noodle, Rockmeisha's Tonkotsu Ramen Noodle is a must."
- Chef Chikara Sono (Kyo Ya, NY)
West Village / Japanese / Izakaya
11 Barrow St, New York NY 10014
T: 212.675.7775

SOTO

Recommended by sushi Chef Tyson Cole (Uchi, Uchiko, TX)
West Village / Japanese / Sushi
357 6th Avenue
T: 212.414.3088





GREENWICH VILLAGE | WEST VILLAGE

EAT | RESTAURANTS

TAIM

"For green falafel on whole wheat with pickles and hot sauce."
- Chef Anita Lo (annisa, NY)
West Village / Middle Eastern / Vegetarian
222 Waverly Place
T: 212.691.1287

TAKASHI

"For Kobe sashimi with shiso and uni, Korean tripe salad."
- Chef Anita Lo (annisa, NY)
West Village / Japanese
456 Hudson Street
T: 212.414.2929
www.takashinyc.com

THE LITTLE OWL

Joey Campanaro is a quiet, strong cook. Tiny, but worth the wait.
- Chef Jonathan Waxman (Barbuto, NY)
West Village / Italian
90 Bedford Street
T: 212.741.4695
www.thelittleowlnyc.com

THE SPOTTED PIG

Recommended by chef Fergus Henderson (St. John, UK)
West Village / Gastropub
314 West 11th Street
T: 212.620.0393
www.thespottedpig.com

ZAMPA

Wine bar with small plate Italian food.
F.E.D. recommendation
West Village / Italian / Wine Bar
306 West 13th Street
T: 212.206.0601
www.zampanyc.com

EAT | LATE NIGHT

CORNER BISTRO

"For the Bistro Burger."
- Chef Joe Ogrodnek (Battersby, NY)
West Village / American / Burgers / Late Night
331 West 4th Street
T: 212.242.9502

DADDY-O

"Killer drinks and a GREAT burger!"
- Chef Joe Dobias (JoeDoe, NY)
West Village / American / Bar Food
44 Bedford Street
T: 212.414.8884
www.daddyonyc.com

DRINK | WINE BARS

ANFORA

"Joe Campanale is choosing the producers that mean the most to him and showcasing their wines."
- Wine Writer Talia Baiocchi (Eater)
West Village / Wine and Cocktails
34 8th Avenue
T: 212.518.2722 | anforanyc.com

BLUE RIBBON DOWNING STREET BAR

"If I am going late night, I am going straight to Blue Ribbon. They always have flights of sherry."
- Wine Importer Andre Tamers
West Village / Wine Bar
34 Downing Street
T: 212.691.0404 | blueribbonrestaurants.com

DRINK | COCKTAILS

HUDSON BAR AND BOOKS

"Before cocktails were 'all the rage,' Hudson Bar and Books was making superior cocktails with excellent service in an understated and old school way."
- Restaurateur Jason Denton (Betto, Corsino, 'ino, 'inoteca, NY)
West Village / Cocktails
636 Hudson Street
T: 212.229.2642 | barandbooks.cz/hudson

LITTLE BRANCH

"Tiny, downstairs, dark. Almost makes me feel like I'm in the Old West. Amazing drinks."
- Mixologist Ryan Goodspeed (Michael's Genuine Food & Drink, FL)
West Village / Cocktails
20 Seventh Avenue South
T: 212.929.4360

DRINK | CLASSIC BARS

KETTLE OF FISH

"This is a bar where the common man can feel at home, there's always a lifer sipping vodka on ice in a corner, and the beer won't break the bank."
- Bartender Brian Bartels (Fedora, NY)
West Village / Classic Bar
59 Christopher Street
T: 212.414.2278 | kettleoffishnyc.com

DRINK | COFFEE

JOE THE ART OF COFFEE

"They serve delicious coffee with minimal attitude and offer a wide array of single origin coffees."
- Dallis Bros. Coffee
West Village / Coffee
141 Waverly Place
T: 212.924.6750 | joetheartofcoffee.com

THIRD RAIL COFFEE

"Third Rail serves up some of the best coffee and espresso beverages in the city."
- Dallis Bros. Coffee
Greenwich Village / Coffee
240 Sullivan Street | thirddrailcoffee.com

FIND | MARKETS

ABINGTON SQUARE

"It is one of the many reasons 12th Street is a treasure."
- Chef Jonathan Waxman (Barbuto, NY)
Hudson Street and West 12th Street
Schedule: Open year-round, Saturdays, 8am - 2pm
www.grownyc.org/abingdongreenmarket

FIND | SHOPS

FRANCOIS PAYARD BAKERY

"For pastries, hands-down, it has to be Francois Payard Bakery. Francois was a huge early inspiration to me."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
Greenwich Village / French Bakery
116 West Houston Street
T: 212.995.0888 | fpbnyc.com

MURRAY'S CHEESE

"For a Bleecker Street Classic panini."
- Chef Anita Lo (annisa, NY)
West Village / Cheese
254 Bleecker Street
T: 212.243.3289 | murrayscheese.com

MYERS OF KESWICK

For all your British needs from Branston Pickle to homemade Cornish pastries, pies and sausages.
F.E.D. Recommendation
West Village / British Grocery
634 Hudson Street
T: 212.691.4194 | myersofkeswick.com

THE MEADOW

"They have a Murray Darling Finishing Salt that I love to use, a Iburi Jio Cherry Smoked Salt, which adds a really nice delicate salinity and beautiful smoke. The Kelp Salt, where they dehydrate kelp and blend it way down, is like an ocean snap."
- Chef Nick Curtin
West Village / Salt / Chocolate / Bitters
523 Hudson Street
T: 212.645.4633 | atthemeadow.com





LOWER EAST SIDE | NOHO | NOLITA | SOHO

EAT | RESTAURANTS

AQUAGRILL

"For their delicious oysters."
- Chef Didier Elena (Ducasse, NY)
Soho / Seafood
210 Spring Street
T: 212.2740505 | aquagrill.com

BOHEMIAN

"Great to go to drink sake and shochu."
- Chef Chikara Sono (Kyo Ya, NY)
Noho / Japanese / Izakaya
57 Great Jones Street
www.playearth.jp

EMILIO BALLATO'S

"The food is always good - pasta, meatballs and a glass of red wine."
- Chef Amanda Freitag
Nolita / Italian
55 East Houston Street
T: 212.274.8881

FAT RADISH

"Jamie Oliver style-great food. Try the celery root pot pie with black garlic. Once in a while it actually seems feasible to become vegetarian."
- Salt expert Mark Bitterman (The Meadow)
Lower East Side / British
17 Orchard Street
T: 212.300.4053 | thefatradishnyc.com

IL BUCO

"Out of town chefs will be tantalized."
- Chef Jonathan Waxman (Barbuto, NY)
Noho / Italian
47 Bond Street, New York, NY 10012
T: 212.533.1932
www.ilbucocom

IL BUCO ALIMENTARI AND VINERIA

Recommended by Chef Jonathan Waxman (Barbuto)
Noho / Italian
53 Great Jones Street
T: 212.837.2622 | ilbucocom

KATZ'S DELI

"For their pastrami sandwich."
- Sommelier Levi Dalton
Lower East Side / Classic New York Deli
205 East Houston Street
T: 212.254.2246 | katzdeli.com

KUMA INN

"King Phojanakong's food is delicious and I could eat it everyday."
- Chef Gabe Thompson (dell'anima, L'Artusi, NY)
Lower East Side / Asian / Filipino / BYOB
113 Ludlow Street
T: 212.353.8866 | kumainn.com

LOMBARDI'S

"For their pizza."
- Chef Jimmy Bradley (Red Cat, The Harrison, NY)
Nolita / Italian / Pizza
32 Spring Street
T: 212.941.7994 | firstpizza.com

EAT | RESTAURANTS

PAO

"For authentic Portuguese."
- Chef Chris Santos (The Stanton Social, Beauty & Essex)
West Soho / Portuguese
322 Spring Street
T: 212.334.5465

PEASANT

"You know when you order those sardines out of that oven, that it's going to be delicious. The baby octopus with the chilies - I just love it!"
- Chef Marc Forgione (Restaurant Marc Forgione, NY)
Nolita / Italian
194 Elizabeth Street
T: 212.965.9511 | peasantnyc.com

TORRISI ITALIAN SPECIALTIES

"They do a spectacular tasting menu that combines the charm of classic Italian American dishes with the polish of modern New York food. Simple but inventive, classic but new."
- Chef Daniel Humm (Eleven Madison Park, NoMad Hotel, NY)
Nolita / Italian
250 Mulberry Street
T: 212.965.0955 | piginahat.com

WD-50

"Pastry chef Alex Stupak is one of the most talented pastry chefs in New York."
- Pastry chef Johnny Iuzzini (Jean Georges, NY)
Lower East Side / New American
50 Clinton Street
T: 212.477.2900 | wd-50.com

EAT | LATE NIGHT

BLUE RIBBON

"Consistent food and flawless service until 4 am, 7 nights a week."
- Chef Gabe Thompson (dell'anima, L'Artusi, NY)
Soho / New American / Eclectic
97 Sullivan Street
T: 212.274.0404 | blueribbonrestaurants.com

'INOTECA

"For late night wine, cheese and salumi."
- Chef Ivy Stark (Dos Caminos, NY)
Lower East Side / Italian
98 Rivington Street
T: 212.614.0473 | inotecanyc.com

MACONDO

"Very good Latin fusion and great cocktails."
- Chef Jesus Nunez (Gastroarte, NY)
Lower East Side / Latin Street Food
157 East Houston Street
T: 212.473.9900 | macondonyc.com

FIND | SHOPS

BALTHAZAR BAKERY

"For killer brioche."
- Liddabit Sweets
Soho / Bakery
80 Spring Street
T: 212.965.1414 | balthazarnyc.com

DESPANNA

"For authentic Spanish products."
- Chef Marc Vidal (Boqueria, NY)
"I eat my breakfast at Despanna almost once a week. I get a tortilla Serrano."
- Chef Marc Forgione (Restaurant Marc Forgione, NY)
Soho / Spanish Speciality Foods
408 Broome Street
T: 212.219.5050 | despannanc.com

ESSEX STREET MARKET

"A bit of old-world market shopping."
- Maître Fromager Max McCalman (Artisanal, NY)
Lower East Side
120 Essex Street
www.essexstreetmarket.com

JOANNE HENDRICKS COOKBOOKS

Bookstore with rare, out-of-print and unusual books on food and wine. Plus a quirky selection of interesting culinary odds and ends.
F.E.D. Recommendation
West Soho / Vintage Cookbooks
488 Greenwich Street
T: 212.226.5731
joannehendrickscookbooks.com

KEE'S CHOCOLATE

Recommended by candy makers Papabubble.
Soho / Chocolate
80 Thompson Street
T: 212.334.3284 | keeschocolates.com

MATTER

"We love popping in here."
- Houseware designers Andrew & Anna Hellman (Teroforma)
Soho / Design Store
405 Broome Street
T: 212.343.2600 | mattermatters.com

PAPABUBBLE

Visit the store to watch the candy makers sculpting colorful, glasslike candies.
F.E.D. Recommendation
Soho / Candy
380 Broome Street
T: 212.966.2599 | papabubble.com

RUSS & DAUGHTERS

"For a Super Hebe sandwich."
- Sommelier Levi Dalton
"I love Russ & Daughters for their smoked fish."
- Chef Daniel Humm (Eleven Madison Park, NoMad Hotel, NY)
Lower East Side / Deli Foods
179 East Houston Street
T: 212.475.4880 | russandaught





LOWER EAST SIDE | NOHO | NOLITA | SOHO

DRINK | COCKTAILS

FIND | WINE SHOPS

CASA MEZCAL

"Owned by creator of Los Amantes (The Lovers) Mezcal, Willie Guillermo Olguin - he's great."
- Mezcal producer Richard Betts (Sombra)
Lower East Side / Mexican
86 Orchard Street
T: 212.777.2600 | casamezcal.blogspot.com

ASTOR WINES & SPIRITS

"The buyers are passionate, motivated, and love what they do."
- Winemaker Jean-François Bourdy
Noho / Wine Shop
399 Lafayette Street
T: 212.674.7500 | astorwines.com

CO-OP FOOD AND DRINK AT HOTEL RIVINGTON

"I go to drink sake and shochu."
- Chef Koji Hagihara
Lower East Side / Cocktails
www.hotelonrivington.com
107 Rivington Street
T: 212.475.2600

DE-VINO WINE BOUTIQUE

Italian-focused, but with a passion for unique wines from all parts of the world. Ask Gabrio, the owner, for his recommendations.
F.E.D. Recommendation
Lower East Side / Wine Shop
30 Clinton Street
www.de-vino.com

LANI KAI

"I really like Julie Reiner's cocktails. She has great respect for the classics, but she also puts contemporary twists on things and at the end of the day, you want to drink at her bars, they are fun."
- Mixologist Tony Abou-Ganim
West Soho
Cocktails / Hawaiian
525 Broome Street
T: 646.596.8778 | lanikainy.com

PEGU CLUB

"Get the 'Red Pepper, Red Pepper.' It's insane. They cut the red peppers to order and muddle them fresh red pepper to make the cocktail."
- Pastry chef Johnny Iuzzini (Jean Georges, NY)
Also recommended by mixologist Tony Abou-Ganim
Soho / Cocktails
77 West Houston Street
T: 212.473.7348 | peguclub.com

DRINK | DIVE BARS

MILANO'S

"Bartenders with spunk and a welcoming spirit, old New York photos on the wall, cheap beer that's cold, late serving hours, and classic black and white talkies on the TVs add up to my go-to."
- Sommelier Levi Dalton
Soho / Nolita / Bar
51 East Houston Street
T: 212.226.8844

DRINK | WINE BARS

THE TEN BELLS

"Fifi, the owner does a great job."
- Jura winemaker Jean-François Bourdy
"Ten Bells is very cool and super authentic. The whole scene can get a little gritty... there's no pretense."
- Master Sommelier Richard Betts
Lower East Side / Wine Bar
247 Broome Street
T: 212.228.4450 | thetenbells.com





MIDTOWN

EAT | RESTAURANTS

ABURIYA KINNOBUKE

"Very authentic Japanese."
- Japanese cooks Mika & Matsumi (Umi No Ie, NY)
Japanese / Midtown East
213 East 45th Street
T: 212.867.5454 | aburiyakinnosuke.com

BECCO

"For Italian food."
- Chef David Pasternack (Esca, NY)
Midtown West / Italian
355 West 46th Street
T: 212.397.7597 | becco-nyc.com

BON CHON CHICKEN

"They fry the chicken twice at two different temperatures, so it stays super crispy and the meat is tender and moist."
- Pastry chef Johnny Luzzini (Jean Georges, NY)
Koreatown / Korean Chicken
325 Fifth Avenue
T: 212.686.8282 | bonchon.com

BURGER JOINT

"I love the whole burger experience."
- Chef Chris Santos (The Stanton Social, Beauty & Essex, NY)
Midtown West / American / Burgers
Parker Meridien Hotel
119 West 56th Street
T: 212.708.7414

CAFE CHINA

"For Chungking Braised Fish and Mouth Watering Chicken."
- Chef Koji Hagihara (Hakata Tonton)
Midtown / Chinese
13 East 37th Street
T: 212.213.2810 | cafechinanyc.com

CASELLULA

"They have a very aggressive cheese list for a small place."
- Cheesemonger Sergio Hernandez (Brklyn Larder, NY)
Hell's Kitchen / Cheese / Wine Bar
401 West 52nd Street
T: 212.247.8137 | casellula.com

DAISY MAY'S BBQ

"Straightforward, delicious barbeque that when paired with a great beer, there's nothing better."
- Chef Michael Anthony (Gramercy Tavern, NY)
Midtown West / Hell's Kitchen / BBQ
623 11th Avenue
T: 212.977.1500 | daisymaysbbq.com

DON'S BOGAM

For grill-at-your-table Korean barbecue.
F.E.D. recommendation
Koreatown / Korean BBQ
17 East 32nd Street
T: 212.683.2200 | donsbogam.com

ESCA

"It's so special."
- Seafood purveyors Browne Trading Company
Midtown West / Hell's Kitchen / Italian / Seafood
402 West 43rd Street
T: 212.564.7272 | esca-nyc.com

EAT | RESTAURANTS

ESTIATORIO MILOS

Recommended by Greek winemaker Yiannis Tselepos (Domaine Tselepos)
Midtown West / Greek / Seafood
125 West 55th Street
T: 212.245.7400 | milos.ca

HAANDI

"For a great Biryani."
- Chef Jehangir Mehta (Graffiti, Mehtaphor, NY)
Murray Hill / Indian/Pakistani
113 Lexington Avenue
T: 212.685.5200

HAN BAT

"For homestyle Korean."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Koreatown / Korean
3 West 35th Street
T: 212.629.5588

KEEN'S STEAKHOUSE

"For their steak, atmosphere and history."
- Butcher Jake Dickson (Dickson Farmstead Meats, NY)
Herald Square / Steakhouse
72 West 36th Street
T: 212.269.3497 | keens.com

LE BERNARDIN

"Le Bernardin is so elegant."
- Chef Marcus Samuelsson (Red Rooster Harlem)
"Pastry chef Michael Laiskonis has a tremendous hold on balance, on technique, on refinement."
- Pastry chef Johnny Luzzini (Jean Georges, NY)
Midtown West / Seafood
155 West 51st Street
T: 212.554.1515 | le-bernardin.com

LEÑA LATIN GRILL

"They cook all of their meats on a wood-fired grill and it has full-on flavor that really good Latin food has."
- Chef Sisha Ortúzar (Wichcraft, Riverpark, NY)
Midtown West / Latin American
34 W 35th Street
T: 646.274.1995 | lenanyc.com

MAREA

"I like to sit at the bar. The shellfish is fantastic. I also like the pastas, and the octopus."
- Chef Alfred Portale (Gotham Bar and Grill, NY)
Midtown West / Italian
240 Central Park South
T: 212.582.5100 | marea-nyc.com

MONKEY BAR

"With Tom Colicchio's ex-chef Damon Wise, this a must-see in midtown. And I hear they are somewhat more libertarian with reservations."
- Chef Jonathan Waxman (Barbuto, NY)
Midtown East / American
60 East 54th Street
T: 212.308.1010 | monkeybarnewyork.com

EAT | RESTAURANTS

SHUN LEE PALACE

"It's high-end Chinese and they do a nice job."
- Chef Harold Dieterle (Kin Shop, Perilla, NY)
Midtown East / Chinese
155 East 55th Street
T: 212.371.8844 | shunleepalace.com

SOLERA

Recommended by chef Lolo Manso (La Nacional, Socarrat Wine Bar, Socarrat Paella Bar, NY)
Midtown West / Spanish
216 East 53rd Street
T: 212.644.1166 | solerany.com

SUSHIDEN

Recommended by Reika Yo Alexander (En Japanese Brasserie, NY)
Midtown East & West / Japanese / Sushi
19 East 49th Street, T: 212.758.2700
123 West 49th Street, T: 212.398.2800

SUSHI YASUDA

"For insanely fresh sushi."
- Chef Jose Garces (Garces Group)
Midtown East / Japanese / Sushi
204 East 43rd Street
T: 212.972.1001 | sushiyasuda.com

TEHUITZINGO DELI & GROCERY

"It's in the back of an unassuming Mexican grocery store. They have a funky taco stand eating area. I'm a sucker for the braised tongue, the heart, and the goat meat tacos."
- Chef Hadley Schmitt (Northern Spy Food Co)
Midtown West / Hell's Kitchen / Mexican
2695 10th Avenue
T: 212.397.5956

TIFFIN WALLAH

"For a rava dosa. This place is delicious."
- Chef Jehangir Mehta (Graffiti, Mehtaphor, NY)
Murray Hill / South Indian
127 East 28th Street
T: 212.685.7301 | tiffinwallah.us

TOLOACHE

"I like Julian Medina's Mexican food."
- Cookbook author Joan Nathan
Midtown West / Mexican
251 West 50th Street
T: 212.581.1818 | toloachenyc.com

WONDEE SIAM

"For #1 Duck Kra Prow (spicy crisp duck, garlic, onion)."
- Chef Michael White (Marea, Ai Fiori, NY)
Midtown West / Thai
792 9th Avenue
T: 212.582.0355





MIDTOWN

EAT | LATE NIGHT

PHO 32

"It's so bare bones. I always get the number 6, the raw beef pho."
- Pastry chef Johnny Iuzzini (Jean Georges, NY)
Koreatown / Vietnamese
2 West 32nd Street
T: 212.695.0888

SAKE BAR HAGI

"Good izakaya with reasonable prices."
- Chefs Miika & Matsumi (Umi No Ie, NY)
"They are open late and always packed. Try the eel tempura with plum salt."
- Chef Joe Ogrodnek (Battersby, NY)
Midtown West / Japanese / Sake and Sports Bar
152 West 49th Street, Lower Level
T: 212.764.8549

YAKITORI TOTTO

"For my late night cravings."
- Chef Michael Anthony (Gramercy Tavern, NY)
"It's so good. I eat everything there."
- Chef Traci Des Jardins (Jardiniere, CA)
Midtown West / Japanese / Yakitori
251 West 55th Street
T: 212.245.4555 | tottonyc.com

EAT | BAGELS

ESS-A-BAGEL

"I am New York boy, there is nothing I love like a great bagel and these are my favorites."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Midtown East / Bagels
831 3rd Avenue
T: 212.980.1010 | ess-a-bagel.com

FIND | SHOPS

LA BOÎTE À EPICE

"It's a great shop on the far west end of Hell's Kitchen, run by Lior Lev Sercarz, who also supplies bulk spices and blends to the restaurant."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
Hell's Kitchen / Spices / Biscuits
724 11th Avenue
T: 212.247.4407 | laboiteny.com

MINAMOTO KITCHOAN

"For soy crackers."
- Master spice blender Lior Lev Sercarz (La Boîte À Epice, NY)
Midtown / Japanese Bakery
608 5th Avenue
T: 212.489.3747 | kitchoan.com

MURRAY'S CHEESE

"They do a great job. I would love to some day be as established as they are."
- Cheesemonger Sergio Hernandez (Brklyn Larder, NY)
Grand Central Market
43rd Street & Lexington
T: 212.922.1540 | murrayscheese.com

SULLIVAN STREET BAKERY

"Sullivan Street is tops, those people just know how to bake."
- Pastry Chef Julian Plyter (Melt, NY)
Hell's Kitchen / Bakery / Bread
533 West 47th Street
T: 212.265.5580 | sullivanstreetbakery.com

SUNRISE MART

"Sunrise Mart is a treasure box for me to buy Japanese ingredients."
- Chef Chikara Sono (Kyo Ya, NY)
Midtown East / Japanese Market
12 E 41st Street
T: 646.380.9280

FIND | WINE SHOPS

CRUSH WINE & SPIRITS

"There is a lot to love."
- Sommelier Levi Dalton
Midtown / Wine / Liquor Retailer
153 East 57th Street
T: 212.980.9463 | crushwineco.com

DRINK | COCKTAILS

CAMPBELL APARTMENT

"For a Manhattan."
- Chef Jonathan Waxman (Barbuto, NY)
Midtown / Grand Central Station
Grand Central Station, 15 Vanderbilt Avenue,
T: 212.953.0409 | hospitalityholdings.com

FOUR SEASONS BAR

"For a glass of expensive white wine."
- Chef Jonathan Waxman (Barbuto, NY)
Midtown / Four Seasons Hotel
57 East 57th Street, New
T: 212.758.5700 | fourseasons.com/newyork

SAKAGURA

"Best place in the city for sake, nothing comes close."
- Sake Specialists Rick Smith and Hiroko Furukawa (Sakaya, NY)
"It is, hands down, the best sake bar I've been to."
- Sushi chef Masa Miyake (Miyake, ME)
Midtown East / Sake Bar
211 East 43rd Street
T: 212.953.7253 | sakagura.com

THE KING COLE BAR

"For a Side Car."
- Chef Jonathan Waxman (Barbuto, NY)
Midtown / St. Regis Hotel
2 East 55th Street
T: 212.339.6857 | kingcolebar.com

DRINK | COFFEE

STUMPTOWN COFFEE

Recommended by Dallis Bros. Coffee
Midtown / Murray Hill
The Ace Hotel, 18 West 29th Street
T: 212.679.2222

ZIBETTO

Owner and barista Anastasios Nougos learned the trade at the famed espresso bar Sosta in Stockholm before moving to New York.
F.E.D. Recommendation
Midtown West / Espresso Bar
1385 Sixth Avenue
zibetto.com





TRIBECA

EAT | RESTAURANTS

CORTON

"I love Paul Liebrandt's cooking because it always teaches me things I do not know and he has a very sophisticated sensibility."

- Chef Josh DeChellis

Tribeca / New American
239 West Broadway

T: 212.219.277 | cortonny.com

GREENWICH GRILL / SUSHI AZABU

"Italian first floor, sushi in the basement."

- Japanese cooks Mika & Matsumi (Umi No Ie NY)

"For sushi."

- Chef Anita Lo (annisa NY)

Tribeca / Italian / Japanese
428 Greenwich Street

T: 212.274.0428 | greenwichgrill.com

LOCANDA VERDE

"For rustic, relaxed atmosphere and food. Pastas, porchetta, sheep's milk ricotta truffle honey, and burnt orange toast."

- Chef Alfred Portale (Gotham Bar & Grill, NY)

Tribeca / Italian
377 Greenwich Street

T: 212.925.3797 | locandaverdenyc.com

ODEON

"A great place to bring your own wine."

- Chambers Street Wines, NY

Tribeca / French Bistro
145 West Broadway

T: 212.233.0507 | theodeonrestaurant.com

* Corkage Fees

RESTAURANT MARC FORGIONE

"I think his food is really interesting. I like to recommend places that I can 98% be sure they can have a good meal."

- Chef Amanda Freitag

Tribeca / New American
134 Reade Street

T: 212.941.9401 | marcforgione.com

FIND | SHOPS

FRANCOIS PAYARD BAKERY

"For pastries, hands-down, it has to be Francois Payard Bakery. Francois was a huge early inspiration to me."

- Pastry Chef Michael Laiskonis (Le Bernadin NY)

Tribeca / French Bakery
200 West Street

T: 212.566.8300 | fpbnyc.com

KORIN

"It's where I get my favorite tool - metal chopsticks called Sae Bashi, which are like an extension of my hand. I use them for just about everything."

- Sushi Chef Masa Miyake (Miyake, ME)

Tribeca / Japanese Store
57 Warren Street

T: 800.626.2172 / 212.587.7021 | korin.com

TRIBECA GREENMARKET

"For Blue Moon Seafood."

- Northern Spy Food Co.

Tribeca / Farmers Market
Greenwich Street (Chambers and Duane)

Wednesdays 4/6 to 12/21 & Saturdays, year-round
8am - 3pm

www.grownnyc.org/tribecagreenmarket

FIND | WINE SHOPS

CHAMBERS STREET WINES

"David Lillie at Chambers Street is a tremendously inspiring figure in the wine world. He has great integrity and a genuine love for the small growers and their wines."

- Sommelier Levi Dalton

Tribeca / Wine Store
148 Chambers Street

T: 212.227.1434 | chambersst wines.com

DRINK | COFFEE

KAFFE 1668

An industrially-styled coffee shop owned by two Swedes. Serving espresso based drinks, brewed coffee from a Clover machine, a variety of teas, as well as snacks and lunch.

F.E.D. recommendation

Tribeca / Coffee

275 Greenwich Street # 4

T: 212.693.3750 | kaffe1668.com

DRINK | COCKTAILS

WEATHER UP

"I go to the TriBeCa location for a night on the town."

- Bartender Maxwell Britten (Maison Premiere NY)

Tribeca / Cocktails

159 Duane Street

T: 212-766-3202 | weatherupnyc.com

DRINK | WINE BARS

TERROIR

"It is easily my favorite wine bar."

- Sommelier Joe Campanale (Anfora, dell'anima)

"Get the meatball sandwich and the veal and peppers sandwich."

- Sisha Ortúzar (Wichcraft, Riverpark NY)

Tribeca / Wine Bar

24 Harrison Street

T: 212.625.WINE | wineisterroir.com





UPPER EAST SIDE | HARLEM

EAT | RESTAURANTS

CAFE BOULUD

"Chef Gavin Kaysen at Café Boulud has made an amazing impact on our industry."
- Chef Michael Anthony (Gramercy Tavern, NY)
Upper East Side / French
20 East 76 Street
T: 212.772.2600 | danielnyc.com

CANDLE 79

Recommended by chocolate maker Daniel Sklaar (Fine & Raw, NY)
Upper East Side / Vegetarian
154 East 79th Street
T: 212.472.0970 | candle79.com

DANIEL

"For breadth and depth of their wine list."
- Sommelier John Slover (Ciano, NY)
"For great French food."
- Chef Michael Anthony (Gramercy Tavern, NY)
Upper East Side / French
60 East 65th Street
T: 212.288.0033 | danielnyc.com

DONGURI

"The most respectable person for me is Mr. Hitoshi Kagawa at Donguri, who has great skills and techniques of the traditional way of cooking."
- Chef Chef Chikara Sono (Kyo Ya, NY)
Upper East Side / Japanese
309 East 83rd Street
T: 212.737.565

LAND THAI KITCHEN

"Great food at great prices. It's a place where you can eat at more than once a week."
- Chef King Phojanakong (Kuma Inn, Umi Nom, NY)
Upper East Side / Thai
1565 2nd Avenue
T: 212.439.1616 | landthaikitchen.com

PAOLA'S RESTAURANT

"Wonderful Italian food, done very well."
- Chef Michael Ayoub (Fornino, NY)
Upper East Side / Italian
1295 Madison Avenue
T: 212.794.1890 | paolasrestaurant.com

ROUGE TOMATE

"Pascaline Lepeliter is easily one of the most charming and hard-working sommeliers in the city. Her cocktail program with infusions and fresh pressed juices is extraordinary."
- Sommelier Michael Madrigale (Bar Boulud, NY)
Upper East Side / New American
10 East 60th Street
T: 646.237.8977 | rougetomatenyc.com

EAT | RESTAURANTS

TORI SHIN

"I like Tori Shin, which is a yakitori, or the "chicken version" of what we do at Takashi—all the chicken cuts you can imagine, since they butcher the chickens themselves."
- Chef Takashi Inoue (Takashi, NY)
Upper East Side / Japanese / Yakitori
1193 1st Avenue
T: 212.988.8408 | torishinny.com

WA JEAL SICHUAN CHILI HOUSE

"Shaved beef and tripe with peanuts and Szechuan peppercorns...OUT OF CONTROL good."
- Chef Josh DeChellis
Upper East Side / Chinese / Sichuan
1588 2nd Avenue
T: 212.396.3339 | wajealrestaurant.com

EAT | LATE NIGHT

SUSHI SEKI

"For sushi and it's open late at night."
- Chef Dave Pasternack (Esca, NY)
Upper East Side / Japanese / Sushi
1143 1st Avenue
T: 212.371.0238

FIND | SHOPS

AGATA AND VALENTINA

"I'm extremely lucky that this is my local neighborhood market."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
Upper East Side / Specialty Market
1505 First Avenue
T: 212.452.0690
www.agatavalentina.com

KITCHEN ARTS & LETTERS

"It's the esteemed Upper East Side book store; whether in or out-of-print, if it's about food they have it or know where to get it."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
"Great resource. It has an extensive, international library."
- Chef George Mendes (Aldea, NY)
Upper East Side
1435 Lexington Avenue
T: 212.876.5550
www.kitchenartsandletters.com

DRINK | COCKTAILS

BEMELMAN'S BAR

"For a classic New York City experience. They have maintained great level of service and integrity over time."
- Bar Owner Zeb Stewart (Cafe Colette, Hotel Delmano, Union Pool, NY)
Upper East Side / Cocktails
Carlyle Hotel
35 East 76th Street
T: 212.744.1600
www.thecarlyle.com/dining/bemelmans_bar

EAT | HARLEM

EL AGUILA

Recommended by Abraham Fuentes (Tehuitzingo, NY)
Harlem / Mexican
137 E 116th Street
www.elaguilamex.com

TACO MIX

"I love the Taco al Pastor -- pork shoulder with a pineapple on the top. It's 75 cents a taco."
- Chef Jason Hall (Crown 81, NY)
Harlem / Mexican / Tacos
234 East 116 Street
T: 212.831.8147





UPPER WEST SIDE

EAT | RESTAURANTS

BAR BOULUD

"Sommelier Michael Madrigale is amazing. He is so passionate about wine, that's the key."
- Master Sommelier Richard Betts
Upper West Side / French
1900 Broadway
T: 212.595.0303 | danielnyc.com/barboulud.html

BETTOLA

"One of my favorites. I really like their thin crust pizza."
- Chef John Fraser (Dovetail, NY)
Upper West Side / Italian / Pizza
412 Amsterdam Avenue
T: 212.787.1660

BOUCHON BAKERY

"I love the coffee cakes and their pain au chocolat."
- Pastry chef Johnny Iuzzini (Jean Georges, NY)
Upper West Side / Pastry
Ten Columbus Circle
Time Warner Center / 3rd Floor
T: 212.823.9366 | bouchonbakery.com

CELESTE

"For their pastas."
Chef Bill Telepan (Telepan, NY)
Upper West Side / Italian
502 Amsterdam Avenue
T: 212.874.4559
*Cash Only

DINOSAUR BBQ

"Love Dinosaur...the atmosphere, the sauce, it is real, real good."
Pitmaster Rodney Scott (Scott's Bar-B-Que, SC)
"Order everything!"
- Chef Tom Valenti (Owest, NY)
Upper West Side / BBQ
700 West 125th Street
T: 212.694.1777 | dinosaurbarbque.com

DOVETAIL

"Chef John Fraser runs his restaurant in one of the most thoughtful styles I've ever seen."
- Chef Michael Anthony (Gramercy Tavern, NY)
"The Beef Cheek Lasagna that accompanies the sirloin is genius."
- Chef Hadley Schmitt (Northern Spy Food Co., NY)
Upper West Side / New American
103 West 77 Street
T: 212.362.3800 | dovetailnyc.com

GASTROARTE

"I really respect what Chef Jesus Nunez is doing. The muscatel gelee dessert and the meatballs are really delicious."
- Chef John Fraser (Dovetail, NY)
Upper West Side / Modern Spanish
141 West 69th Street
T: 646.692.8762 | graffitirestaurant.com

LAND THAI KITCHEN

"I really like the Spicy Beef Salad, the Grilled Skirt Steak, and the Drunken Noodle with Chicken, spicy but good."
- Chef Hadley Schmitt (Northern Spy Food Co., NY)
Upper West Side / Thai
450 Amsterdam Avenue
T: 212.501.8121 | landthaikitchen.com

PATTY'S TACOS

Recommended by Chef Tom Valenti (Owest, NY)
Upper West Side / Taco Truck
West 86th Street and Broadway

PER SE

"The best meal of my life."
Chef Gabe Thompson (dell'anima, L'Artusi, NY)
Upper West Side / French / American
10 Columbus Circle
Time Warner Center / 4th Floor
T: 212.823.9335 | perseny.com

RESTAURANT JEAN GEORGES

"My favorite restaurant."
- Chef John Fraser (Dovetail, NY)
Upper West Side / French
1 Central Park West
T: 212.299.3900 | jean-georges.com

SALUMERIA ROSI

"I eat salami or Bucatini all'Amatriciana."
- Chef Dave Pasternack (Esca, NY)
Upper West Side / New American
283 Amsterdam Avenue
T: 212.877.4800 | salumeriarosi.com

TELEPAN

"Bill Telepan cooks with this crazy passion. His seasonality makes for beautiful food; it's not easy to do that."
- Chef Amanda Freitag
Upper West Side / New American
72 West 69th Street
T: 212.580.4300 | telepan-ny.com

FIND | SHOPS

LEVIN BAKERY

Recommended by Baker Matt Lewis (Baked, NY)
Upper West Side / Bakery
167 West 74th Street
T: 212.874.6080 | levinbakery.com

FAIRWAY

"I love Fairway, it's hopping as a contact sport!! No just kidding, but they have a great variety of cheese, fresh produce all the time. They got it all."
- Chef Tom Valenti (Owest, NY)
Upper West Side / Grocery
2127 Broadway
T: 212.595.1888 | fairwaymarket.com

MURRAY'S STURGEON SHOP

"A throwback to the 40s and 50s. Tiny, with the best chopped liver and real bialys!"
- Chef Jonathan Waxman (Barbuto, NY)
Upper West Side / Deli
2429 Broadway
T: 212.724.2650 | murrayssturgeon.com

FIND | SHOPS

ZABAR'S

"I love shopping the upstairs area."
- Chef John Fraser (Dovetail, NY)
Upper West Side / Food & Housewares Market
2245 Broadway
T: 212.496.1234/800.697.6301 | zabars.com

FIND | WINE SHOPS

ACKER MERRALL & CONDIT

"A classic wine shop."
- Winemaker Steve Matthiasson (Matthiasson Wines)
Upper West Side / Wine Shop
160 West 72nd Street
T: 212.787.1700
ackerstore.com

DRINK | BARS

DUBLIN HOUSE

"One of the best pints of Guinness in New York,"
The silver-haired Irish bartenders bring the Blarney."
- Bartender Brian Bartels (Fedora, NY)
Upper West Side / Classic Bar
225 West 79th Street
T: 212.874.9528

GEORGE KEELEY

"They have about 20 different taps, which they rotate. It has a good vibe, just avoid the weekends."
- Chef Hadley Schmitt (Northern Spy Food Co., NY)
Upper West Side / Beer Pub
485 Amsterdam Avenue
T: 212.873.0251 | georgekeeley.com

DRINK | COCKTAILS

MOBAR

"For sake or a cold beer."
- Chef Jonathan Waxman (Barbuto, NY)
Upper West Side / Mandarin Oriental Hotel
80 Columbus Circle, New York, NY 10023
T: 212.805.8800
mandarinoriental.com/newyork/dining/mobar

DRINK | COFFEE

JOE THE ART OF COFFEE

"They serve delicious coffees with minimal attitude and offer a wide array of single origin coffees to choose from."
- Dallis Bros. Coffee
Upper West Side / Coffee
514 Columbus Avenue
T: 212.875.0100 | joetheartofcoffee.com

