



7 New Cocktail Bars You Should Be Drinking At

The cocktail craze shows no signs of slowing down anytime soon, if the volume of new mixology spots that opened in the last four months is any indication. While a can of Coors suits for casual drinking, sometimes you just want a thoughtfully blended glass of spirits to give you that special buzz. Below, some new additions to the cocktail scene for just those occasions.



(Herminio Torres)

SEAMSTRESS With a Dead Rabbit alum behind the pine, this Upper East Side newcomer's sure to score high in the cocktail department, especially in a neighborhood still fighting a bro'd up reputation. Pamela Wiznitzer fuses Campari, St. George Raspberry, lime, honey and an IPA for the tart Cold in the Shadows (\$13) and shakes up Aviation gin, Cynar, lemon, cream, egg whites and root beer for the Wiz Fizz (\$13). While you're tippling, have a nosh on some of their food, like the Smoked & Fried Yardbird (\$18), which was a bit hit [for their opening](#).
339 East 75th Street, (212) 288-8033; [website](#)

(Clay Williams/Gothamist)

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