



Seasoned Pros Start Pouring Cocktails at Seamstress on the UES February 12

by [Devra Ferst](#) Feb 4 2015, 4:22p @devraferst



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The menu, created by a handful of drink pros, includes 50 classic cocktails, plus some originals.

Now that the [Illegal Mezcal pop-up](#) is over, the team behind [Seamstress](#) is [preparing for its debut on February 12](#). The bar, which is taking over the [old JBird space](#) is a joint effort from ex-Dead Rabbit [bartender Pam Wiznitzer](#), Josh Mazza, Francis Verrall, and Steve Laycock of The Gilroy, and chef Will Horowitz of Duck's Eatery. Wiznitzer is planning a twofold cocktail list with some help from cocktail history nerd [David Wondrich](#). Seamstress will offer 50 classic cocktails, all from the U.S., along with some more modern creations like the Wiz Fizz made with gin, Cynar,

lemon, cream, egg white, and root beer; and the Tabletop with Roca Reposado, thyme elixer, lime, celery soda, and salt. Food menus are still being finalized, but it looks like there will be some **braised pork shank** and a **griddle cake of some sort** to have with those cocktails.

The team sent along an early look at eight cocktails they will test out at a private friends and family event tomorrow night.

Mortimer & Mauve

Whistle pig, Chai infused sweet vermouth, Barrows intense ginger liqueur

The Tabletop

Roca Reposado, Thyme Elixcer, Lime, Celery Soda, Salt

Wiz Fizz

Aviation Gin, Cynar, Lemon, Cream, Egg White, Root Beer,

Gerwin

Bols Genever, Lillet Rose, St George Spiced Pear, Rose Hip Syrup, Lemon Bitters

Promised Land

Pisco Porton, Sandemans Port, Lemon, Fig Preserve, Pama, Burlesque Bitters

Provence

Noilly Ambre, Benedictine, Amontillado Sherry, Jäger Spice, Cynar

Cold in the Shadows

Campari, St George Raspberry, Lime, Honey, IPA

Early Bird

Remy Martin 1738, Cold Brew, Cherry Preserve, Averna

The team's up to some shenanigans — in cocktail aprons of course.