



# Insider's Guide to NEW YORK CITY

**Welcome to New York**, New York (the city so nice they named it twice). Here in the Big Apple, you'll find the biggest and best of everything. The catch is, there's so much of everything, where do you start?

Well, your friends at Sonnhalter are here to help. We've put together this Insider's Guide to New York. We've cut through the clutter to let you know about where to go for a night on the town in the city that never sleeps.

We asked some of our Gotham friends for their recommendations on places native New Yorkers prefer. Those secret locales where the locals like to hang. Here, you'll find everything from fine dining to fine deli. You see, at Sonnhalter, we not only like to get our hands dirty...we like to get them good and greasy too!

You've made it here. So make sure you get out and enjoy the sights and sounds of Uptown, Downtown, all around the town. See why more than 50 million people visit New York, New York every year!

## Harlem

### Dinosaur Bar-B-Que

BBQ  
(212) 694-1777  
[www.dinosaurbarbque.com](http://www.dinosaurbarbque.com)

This "biker-approved" West Harlem BBQ barn (and its long-awaited Gowanus offshoot) slings heaping plates of glorious, five- napkin 'cue backed by an amazing beer selection in a "Deep South" roadhouse setting.

## Upper West Side

### Bar Boulud

French, Wine Bar  
(212) 595-0303  
[www.barboulud.com/nyc](http://www.barboulud.com/nyc)

Daniel Boulud's trademark quality shines through in a less formal setting at this handy French bistro-wine bar mash-up opposite Lincoln Center.

### Cesca

Italian  
(212) 787-6300  
[www.cescanyc.com](http://www.cescanyc.com)

Fine-dining fanciers frequent this UWS standout for its delectable Italian fare, stellar wine list and warm, no-rush service; payoffs include a relaxing rustic setting, acoustics perfect for normal conversation and an open kitchen that's catnip for "armchair chefs."

### Kefi

Greek  
(212) 873-0200  
[www.kefirestaurant.com](http://www.kefirestaurant.com)

One of the best Greek places in the city that isn't a street vendor – very buzzy during the week.

## Upper East Side

### Monkey Bar

American (Traditional)  
(212) 308-2950  
[www.monkeybarnewyork.com](http://www.monkeybarnewyork.com)

Jazz-age ambiance endures at Graydon Carter's Midtown canteen festooned with fun murals of 1920s-era celebs monkeying around; the "better-than-it-needs-to-be" American grub is accompanied by creative cocktails.

## Midtown West

### Carnegie Delicatessen

Deli  
(212) 757-2245  
[www.carnegiedeli.com](http://www.carnegiedeli.com)

Unhinge your jaw for a whole lot of a good thing at this Midtown landmark of "deli debauchery," home since 1937 to legendary, knock-your-socks-off sandwiches stacked taller than the Empire State Building.

### Oceana

Seafood  
(212) 759-5941  
[www.oceanarestaurant.com](http://www.oceanarestaurant.com)

Business folk flock to this cavernous Rock Center American seafooder for its pristine fish, gorgeous raw bar and classy service.

## Midtown West (cont'd)

### Patsy's

Italian  
(212) 247-3491  
www.patsys.com

It doesn't get more old-school than this 70-year-old Midtown throwback, a favorite of Sinatra's that still purveys delicious Neapolitan cooking and quality service.

### Quality Italian

Italian, Steakhouse  
(212) 390-1111  
www.qualityitalian.com

Sibling to Quality Meats around the corner, this Midtown steakhouse via Michael Stillman offers a variety of pricey chops accompanied by Italian-American favorites; the multi-room, AvroKO-designed space feels like Brooklyn with its distressed industrial look.

## Midtown East

### Grand Central Oyster Bar

Seafood  
(212) 490-6650  
www.oysterbarny.com

Serving up "history on the half shell" amid the hustle of Grand Central, this casual seafood institution has been a lively good time for more than a century; brusque service and noise levels as high as the tabs come with the territory.

### Sparks

Steak House  
(212) 687-4855  
www.sparkssteakhouse.com

Carnivores with expense accounts descend on this circa-1966 Midtown chophouse for succulent steaks and an endless wine list proffered by career waiters in clubby surrounds.

### Sushi Yasuda

Japanese, Sushi Bar  
(212) 972-1001  
www.sushiyasuda.com

This "top-of-the-line" Japanese near Grand Central is known for its succulent sushi; don't be misled by the austere decor, it's not inexpensive – though there's now a no-tipping policy.

## Chelsea/Meatpacking District

### Bottino

Italian  
(212) 206-6766  
www.bottinonyc.com

Convenient to West Chelsea's gallery district and the High Line, this all-around pleasant Tuscan pioneer delivers solid meals at moderate-to-a-bit-expensive prices; the unhurried pace suits its "arty" constituents.

### Buddakan

Asian Fusion  
(212) 989-6699  
www.buddakannyc.com

Get ready for sensory overload at Stephen Starr's dynamic Chelsea bacchanal, which matches a knockout backdrop with memorable Asian dishes served in style to trendy types hell-bent on creating a scene that's deafening.

### NY Pizza Suprema

Pizza  
(212) 594-8939  
www.nypizzasuprema.com

This slice is GREAT and if you are a connoisseur of simple street pizza, it is worth going out of your way to try it out. As Joe says "...try the real New York slice... Plain cheese. Good pizza doesn't need to be disguised."

### Porteno

Argentine  
(212) 695-9694  
www.portenonyc.com

Argentine cuisine and an owner that is one of the nicest people you'll meet in NY. Small restaurant, but chic with good bar and cool crowd.

### Toro

Tapas/Small Plates  
(212) 691-2360  
www.toro-nyc.com

Ken Oringer and Jamie Bissonette's solid new battleship of a restaurant. Rows of cured Spanish hams are strung up here and there high in the gloomy rafters, and a large bull's head affixed to a brick wall looks like it has been transported directly from one of the grim castle halls of Game of Thrones.





## Hell's Kitchen/Times Square/ Theater District

### ESCA

Seafood  
(212) 564-7272  
[www.esca-nyc.com](http://www.esca-nyc.com)

The Batali-Bastianich-Pasternack gang don't disappoint at this upscale Hell's Kitchen Italian seafooder presenting a splendid repertoire of fabulous fin fare, excellent pastas and more, matched with an impressive wine list.

### John's Pizzeria

Pizza  
(212) 243-1680  
[www.johnspizzerianyc.com](http://www.johnspizzerianyc.com)

Classic thin-crust pies ("no slices") served super-hot from the coal-fired brick oven explain the perpetual crowds at this old-time institution; if the decor is nothing special, quick service and affordable tabs entice for a casual bite.

## Flatiron

### ABC Kitchen

American (New)  
(212) 475-5829  
[www.abckitchennyc.com](http://www.abckitchennyc.com)

An eco-friendly delight from Jean-Georges Vongerichten, this refreshingly whimsical American in the Flatiron's ABC Carpet & Home continues to amaze as chef Dan Kluger's organic sourcing and farm-to-table approach yield an exquisite, seasonal menu.

### Eleven Madison Park

American (New), French  
(212) 889-0905  
[www.elevenmadisonpark.com](http://www.elevenmadisonpark.com)

"Magical" is how admirers describe Daniel Humm's French knockout next to Madison Square Park, where well-choreographed, theatrical tasting menus (think "card tricks") feature exquisite dishes and memorable wine pairings.

## West Village/Greenwich Village

### Blue Hill

American (New)  
(212) 539-1776  
[www.bluehillfarm.com/food/blue-hill-new-york](http://www.bluehillfarm.com/food/blue-hill-new-york)

Dan Barber's farm-to-table temple, this top-tier Village American consistently wows with heavenly locavore cuisine that brings together the best ingredients and makes them shine.

### Lupa

Italian  
(212) 982-5089  
[www.luparestaurant.com](http://www.luparestaurant.com)

The kitchen's concept is to create dishes as traditionally Roman as possible, while skillfully substituting and supplementing local, fresh ingredients. The result is a uniquely Roman menu with a New York balance.

### Sushi Nakazawa

Japanese, Sushi Bar  
(212) 924-2212  
[www.sushinakazawa.com](http://www.sushinakazawa.com)

This instant-hit West Village Japanese – its namesake chef, Daisuke Nakazawa, is a protégé of sushi master Jiro Ono – offers omakase-only dining either at the 10-seat bar (for purists) or in the 25-seat back dining room; high-roller pricing: \$120 for the 20-course tasting menu (\$150 at the counter).

## East Village

### Gemma

Italian  
(212) 505-7300  
[www.theboweryhotel.com/dining.php](http://www.theboweryhotel.com/dining.php)  
Primo people-watching abounds at this fun, all-day Bowery Hotel Italian that lures scenesters with a romantic, country-chic setting festooned with hundreds of candles; tasty vittles, attentive service and fair prices make the "no-rez" policy (except for hotel guests) less of a drag.

### Hearth

American (New)  
(646) 602-1300  
[www.restauranthearth.com](http://www.restauranthearth.com)  
An East Village mecca for foodies, chef Marco Canora's Tuscan-American old faithful promises delectable fare from a farm-based menu, complemented by a fantastic, amazingly eclectic wine list.

### Ippudo

Noodle House  
(212) 388-0088  
[www.ippudony.com](http://www.ippudony.com)  
The East Village Japanese "ramen king" has been joined by a Hell's Kitchen outpost, and both ladle out serious noodles in the richest, most complex broth along with spectacular, succulent pork buns.

### Kura

Japanese, Sushi Bar  
(212) 228-1010  
130 St Mark's Pl (between Avenue A & 1st Ave)  
With only 16 seats, this is a tiny spot. It can be a little hard to find too, because of the lack of large signage outside. But if you like good sushi and good value, this is the place to go.

### Momofuku Noodle Bar

Asian Fusion  
(212) 777-7773  
[www.momofuku.com/new-york/noodle-bar](http://www.momofuku.com/new-york/noodle-bar)  
The original David Chang establishment, this 10-year-old East Village American is renowned for its juicy pork buns and gold-standard ramen; the setting's nothing fancy with bench seating and in-and-out service, but excellent value makes for the crazy crowds and long lines.

### Motorino

Pizza  
(212) 777-2644  
[www.motorinopizza.com](http://www.motorinopizza.com)  
The gold standard for "artsy pizza," this delicious duo builds Neapolitan-style pies with superb ingredients on sublime thin crusts that may haunt your dreams.

## SOHO

### Balthazar

French  
(212) 965-1414  
www.balthazarnyc.com

There's never a dull moment at Keith McNally's high-profile SoHo brasserie, where the "belle époque" decor, heady Parisian atmosphere and memorable French fare are a magnet for a SoHo microcosm of locals, moneyed tourists and stray celebrities.



### Charlie Bird

Italian  
(212) 235-7133  
www.charliebirdnyc.com

Something hip comes to SoHo via this newcomer whose Italian-accented American cuisine is backed by a wine list from a former Cru sommelier; the bi-level, banquette-lined space, decorated with random microphones and boombox artwork, exudes effortless cool and is already a hit with happening locals.

### Dominique Ansel Bakery

Bakery  
(212) 219-2773  
www.dominiqueansel.com

The Cronut™ - which many have described to be half croissant and half doughnut and may cause idiocy in people who refer to themselves as foodies. Symptoms include waiting in line for four hours starting at 6:00am!

### Mercer Kitchen

American (New), Asian Fusion  
(212) 966-5454  
www.themercerkitchen.com

Ever chic, Jean-Georges Vongerichten's still buzzy SoHo vet in the Mercer Hotel is touted for enjoyable Franco-American cooking offered in dimly lit subterranean digs; given the social atmospherics and servers who don't rush you, it's easy to talk and linger here.

## Little Italy/Nolita

### Angelo's of Mulberry Street

Italian  
(212) 966-1277  
www.angelosofmulberryst.com

It doesn't get more "old-school" than this circa-1902 Little Italy favorite that stays popular thanks to good, old-fashioned Italian cooking and top-notch service.

### Ferrara

Bakery & Cafe  
(212) 226-6150  
www.ferraracafe.com

Open 121 years and counting, this Little Italy bakery is a legend famed for its heaven-on-a-plate cannoli and pick-me-up espresso; most agree this NYC relic still has charm.

### Lombardi's

Pizza  
(212) 941-7994  
www.firstpizza.com

This NoLita pizza shrine (which claims to be America's first pizzeria) still draws throngs with its ultra-authentic coal-fired, thin-crust goods; it doesn't take plastic or reservations, and you may have to tussle with the tourists to get a table, but for many it's a real "slice of NY" – even though it doesn't do slices.

### Peasant

Italian  
(212) 965-9511  
www.peasantnyc.com

From the warm, inviting space to the fabulous, wood-fired cuisine and professional service, this unforgettable Italian outshines many of its NoLita neighbors; it's not cheap, but romeos bent on romance head for the cellar wine bar for after-dinner drinks.

### Rubirosa

Italian, Pizza  
(212) 965-0500  
www.rubirosanyc.com

Perfecto pizzas and soulful pastas offered at a fair price keep this tolerably trendy NoLita Italian on solid footing with its funky downtown crowd; it's friendly enough and rocks with energy at prime times, so expect a wait for entree into its cramped quarters.

### Uncle Boons

Thai  
(646) 370-6650  
www.uncleboons.com

Forward-thinking Thai food via Per Se vets has folks flocking to this NoLita entry fielding a menu that includes both casual and elaborate dishes, chased with beer slushies; Bangkok flea-market finds on the walls and Thai takes on American pop on the stereo lend a festive feel.

## Lower East Side

### Cata

Tapas/Small Plates  
(212) 505-2282  
www.catarestaurant.com

A catalogic menu of mid-priced Spanish tapas and tipples – the bar offers 27 types of gin and tonics alone – befits the château-meets-industrial warehouse vibe at this Bowery Spaniard from the Alta folks; ceramic tile, copper tables and a case displaying seafood on ice add to the authentic experience.

### Katz's Delicatessen

Deli  
(212) 254-2246  
www.katzsdelicatessen.com

Slinging "piled-high" pastrami sandwiches and other old-time Jewish deli staples since 1888, this cash-only LES legend is generally packed with tourists and locals alike; the cafeteria-style digs evoke a bygone period while the surly-but-lovable staff is a slice of "real NY," but for the ultimate experience, movie buffs suggest sit at the "When Harry Met Sally" table.

## Multiple Locations

### Patsy's Pizza-UWS, Chelsea, TriBeCa

www.patsyspizzeria.us  
In the early 1900s, working in the Salumerias of Little Italy, Patsy's Lancieri perfected "New York Style Pizza." In 1933, he opens the city's first Pizzeria Restaurant on 118th Street and First Avenue, establishing himself as New York's foremost pizza baker and inspiring scores of imitators.

## TriBeCa

### Locanda Verde

Italian  
(212) 925-3797  
www.locandaverdenyc.com

Andrew Carmellini's happening TriBeCa Italian draws a star-studded, masters-of-the-universe crowd with an irresistible mix of heavenly cooking and hip vibrations.

### Odeon

American (New), French, Italian  
(212) 233-0507  
www.theodeonrestaurant.com  
Historical hipness clings to this iconic '80s-era bistro, once a happening scene and now a favorite mainstay for TriBeCa locals seeking well-prepared Franco-American meals; the relaxed vibe and great people-watching make it still fun for everything from brunch to late-night snacking.



## Nightlife and Bars

### 124 Old Rabbit Club

rabbitclubnyc.com/

### Avenue

www.avenue-newyork.com

### Black Mountain Wine House

www.blackmountainwinehouse.com

### Blue Note

www.bluenotejazz.com/newyork

### Booker & Dax

www.momofuku.com/new-york/booker-and-dax

### Burp Castle

burpcastlenyc.wordpress.com/

### Daddy-O

www.daddyonyc.com

### Employees Only

www.employeesonlynyc.com

### Jimmy's Corner Bar in Times Square

140 W 44th St (between Broadway & 7th Ave)

### La Biblioteca

www.richardsandoval.com/labiblioteca

### Maysville

www.maysvillenyc.com

### McFadden's Saloon

www.mcfaddens42.com

### Pegu Club

www.peguclub.com

### Please Don't Tell

www.pdtnyc.com

### Pouring Ribbons

www.pouringribbons.com

### STK

www.togrp.com/togrp-stk

### The Dead Rabbit Grocery and Grog

www.deadrabbitnyc.com

### The Spotted Pig

www.thespottedpig.com

### The Trailer Park Lounge

www.trailerparklounge.com

### Tooker Alley

www.tookeralley.com

### Top of the Strand

www.topofthestrand.com

### ZZ's Clam Bar

www.zzslambar.com

## New York Sightseeing

### Barclay Center

www.barclayscenter.com

### Carnegie Hall

www.carnegiehall.org

### Central Park

www.centralpark.com/

### Chinatown

www.explorechinatown.com/

### Coney Island

www.coneyisland.com/

### Ellis Island Immigration Museum

www.nps.gov/ellis/index.htm

### Empire State Building

www.esbnyc.com/

### Grand Central Terminal

www.grandcentralterminal.com/

### New York Aquarium

www.nyaquarium.com

### New York Ghost Tours

www.ghostsofny.com

### New York Tours

www.newyorksightseeing.com/

### 9/11 Memorial and Museum

www.911memorial.org/

### Radio City Music Hall

www.radiocity.com

### Rockefeller Center

www.rockefellercenter.com

### Staten Island Ferry

www.siferry.com/

### Statue of Liberty

www.nps.gov/stli/index.htm

### The Metropolitan Museum of Art (The Met)

www.metmuseum.org/

### Times Square

www.timessquarenyc.org/index.aspx

## Taxis & Ground Transportation

### City Coach Limo

(212) 922-9044

### Future Cab

(212) 796-5858

### Go Green Ride

(212) 364-2000

### Hoyt Limo & Service

(718) 204-5861

### Malcom Limo Express

(212) 690-4000

### NYC Signature Limo

(212) 577-1171

### Quick Ride Corp

(212) 233-0005

### SuperShuttle, ExecuCar, or Golden

Touch (Javits Center recommended)

(718) 888-6300

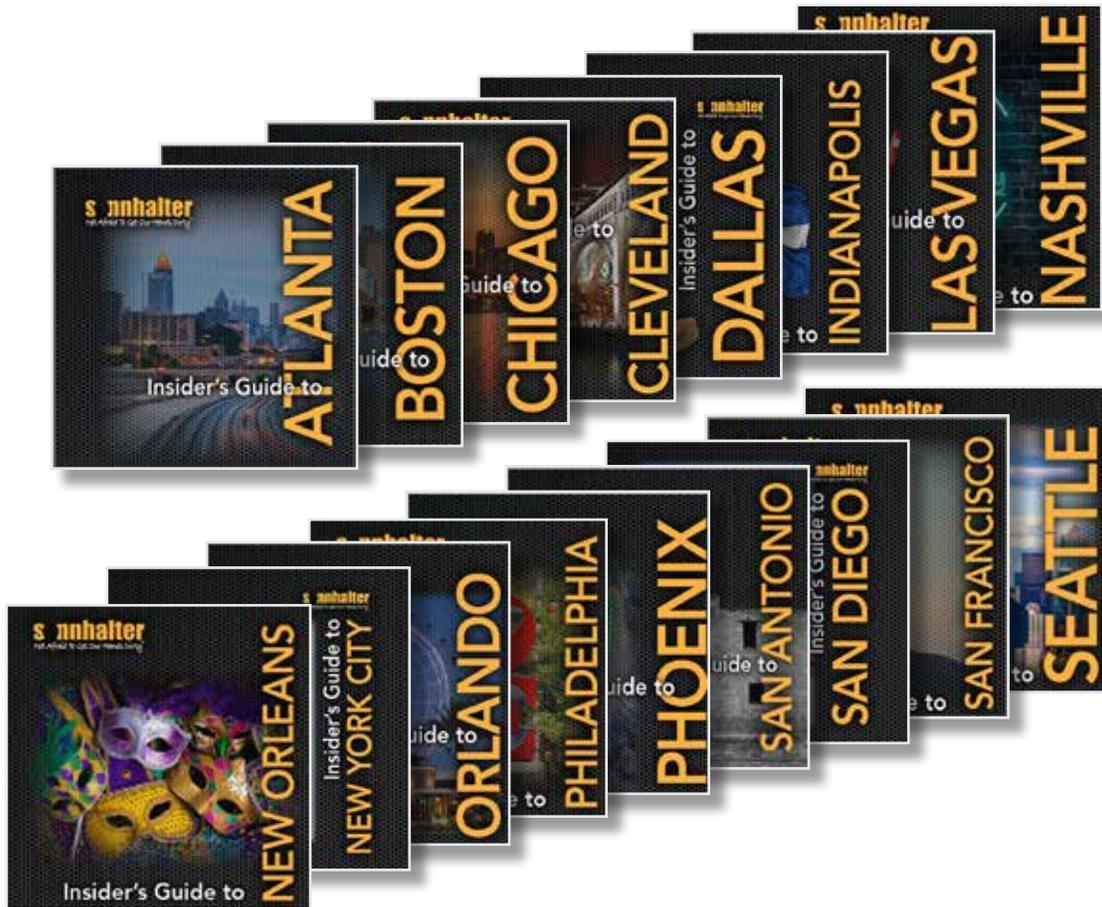
### Uber

www.uber.com



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[sonnhalter.com/insiders-guides](http://sonnhalter.com/insiders-guides)



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