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Beauty & Essex Readies Cocktail Program

Visitors to the always crowded [Stanton Social](#) know that it's about more than just the food.

With two bars in the gigantic space, many folks head there just for the cocktails.

Expect Beauty & Essex (146 Essex St.; 212-614-0146), the Social's sister restaurant opening next week, to be no different.

Beverage director Peter Kane promises a list of classic drinks (many made with darker spirits like bourbon) updated with a "more feminine slant." The bartenders are working

with the kitchen to make libations that complement menu, like a "Cranberry Flower" inspired by the pastry chef's compote. According to Kane, you can expect a lot of this kind of crossover: "We really like to utilize the pantry, and you'll see tea, marmalade, nectar and other ingredients in the drinks."



The bar at Stanton Social

Take a look at a few offerings below the jump. Maybe you should do some pantry raiding on your own.

Sapphire Seventy-Five: blueberry brown sugar, Bombay Sapphire, Bisson prosecco, Thomaso's sour mix

Golden Peacock: cucumber Hangar One and Junmai sake, granny smith apple, pineapple & mint

Essex Sour Blush: Woodford Reserve bourbon, Thomaso's sour mix, Barolo Chinato

B & E Pink Lady: Oxley gin, housemade pomegranate grenadine, lemon, applejack