

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

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

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

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

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

Jacob's Pickles

Comfort Food, American (New)
(212) 470-5566
www.jacobspickles.com

A UWS den of decadence, this "country-meets-city" tavern keeps 'em coming with fantastic fried chicken and other well-priced Southern comfort faves (including, yes, "divine pickles").

Telepan

American (New)
(212) 580-4300
www.telepan-ny.com

Greenmarket cuisine wizard Bill Telepan oversees this high-level UWS New American, where perfectionist plates are served in a soothing townhouse setting by first-rate staffers; "serious foodies" and "Lincoln Centric" types love it.

Upper East Side

Monkey Bar

American (Traditional)
(212) 308-2950
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

Betony

American (New)
(212) 465-2400
www.betony-nyc.com

Helmed by Eleven Madison Park alums, this upscale arrival puts forth playful, artfully plated New American dishes matched with a creative cocktail list; the quiet upstairs dining room is suited to intimate dinners, while a bar area with vaulted ceilings is prime for a pre-curtain tipple before heading to nearby Carnegie Hall.

Carnegie Delicatessen

Deli
(212) 757-2245
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.

Midtown West (cont'd)

Oceana

Seafood
(212) 759-5941
www.oceanarestaurant.com

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

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.oysterbar.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.

Juni

American (New)
(212) 995-8599
www.juninyc.com

Juni's simple elegance and monochromatic aesthetic allows the focus to remain on the table, and on the vibrancy of Chef Shaun Hergatt's dishes. Won *Esquire's* best new restaurant 2013.

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.

Hell's Kitchen/Times Square/Theater District

ESCA

Seafood
(212) 564-7272
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

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.

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.

The Park

American (New)
(212) 352-3313
www.theparknyc.com

Beautiful multi-tiered surroundings are the draw at this Chelsea eatery-cum-nightery near the High Line, best known for a year-round garden dressed up like Central Park.

The Red Cat

American (New)
(212) 242-1122
www.theredcat.com/redcat.php

The Chelsea art-world vibe thrives at this lively nexus near the High Line that's been dispensing top-notch Med-American fare for 15 years; solid service and a charming (if loud) ambiance keep its "gallery-hopping" clientele content.

Rocking Horse Café

Mexican
(212) 463-9511
www.rockinghorsecafe.com
Great Mexican food and cool Chelsea crowd.

Toro

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

Ken Oringer and Jamie Bissonnette'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.





Flatiron

ABC Kitchen

American (New)
(212) 475-5829
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

"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

Barbuto

Italian, American (New)
(212) 924-9700
www.barbutonyc.com

Parked in a "chic converted garage," this unpretentious West Village Italian showcases Jonathan Waxman's simple but classy cooking highlighted by a life-changing roasted chicken.

Blue Hill

American (New)
(212) 539-1776
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

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.

Perilla Restaurant

American (New)
(212) 929-6868
www.perillanyc.com

Harold Dieterle's West Village American fully delivers on its star-chef reputation with creative American standards (witness the "glory that is the spicy duck meatball") served by a polished staff; an intimate atmosphere and tabs that are well priced for the quality.

Po

Italian
(212) 645-2189
www.porestaurant.com

Pocket-size but charming, this longtime Villager remains an absolute gem furnishing first-quality Italian fare without an ounce of pretense; repeat customers confirm the tight squeeze is so worth it for amazing dining that won't break the bank.

Sushi Nakazawa

Japanese, Sushi Bar
(212) 924-2212
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).

Tertulia

Spanish, Tapas Bars
(646) 559-9909
www.tertulianyc.com

Northern Spain comes to Nuevo York via this Villager from Seamus Mullen (ex Boqueria), where fabulous tapas and Basque cider on tap are dispensed in rustic, stone-walled digs; it's no-rez policy that can make for long waits, but fans insist it's worth it.



East Village

Alder

American (New)
(212) 539-1900
www.aldernyc.com

Wylie Dufresne follows up WD-50, his famed temple of molecular gastronomy, with this relatively casual East Villager offering creative, high-end takes on American pub fare.

Empellon Cocina

Mexican
(212) 780-0999
www.empellon.com/cocina

Chef Alex Stupak's bold detour from desserts at WD-50 to high-minded Mexicana pays off at these trendy destinations; the original West Village outlet redefines the taco, while the more upscale East Village spin-off aces super-imaginative small plates – between the killer drinks and fashionable following, both enjoy crazy buzz.

Five Points

American (New)
(212) 253-5700
www.fivepointsrestaurant.com

Simple yet sophisticated Mediterranean-New Americana draws diners to this off-the-beaten-track NoHo oasis of calm where helpful staffers and a hypnotic babbling brook supply the feng shui.

Gemma

Italian
(212) 505-7300
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

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

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.

East Village (cont'd)

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.

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, banquet-lined space, decorated with random microphones and boombox artwork, exudes effortless cool and is already a hit with happening locals.

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.

Public

American (New)
(212) 343-7011
www.public-nyc.com

Sure to impress with its genius, library-like AvroKO interior, this cool NoLita Eclectic follows through with a unique Australian/New Zealand-inspired menu ("kangaroo appetizer," anyone?).

Momofuku Noodle Bar

Asian Fusion
(212) 777-7773
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.

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.

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.

Motorino

Pizza
(212) 777-2644
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.



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 chateau-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 Salumeria's 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

Bubby's

Breakfast & Brunch
(212) 219-0666
www.bubbys.com/our-restaurants/tribeca
Wholesome breakfast fare served 24/7 in glorified diner digs sums up the scene at this unfussy TriBeCa bastion of American home cooking, best known for its weekend brunch crunch, replete with crazy lines, slow service and ill-behaved kids.

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

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

Brooklyn Stable

www.brooklynstable.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

Pearl & Ash

www.pearlandash.com

Pegu Club

www.pegclub.com

Please Don't Tell

www.pdtnyc.com

Pouring Ribbons

www.pouringribbons.com

Private Park at the Hudson Hotel

www.hudsonhotel.com

Provocateur Nightclub + Café

www.hotelgansevoort.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.zzsclambar.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



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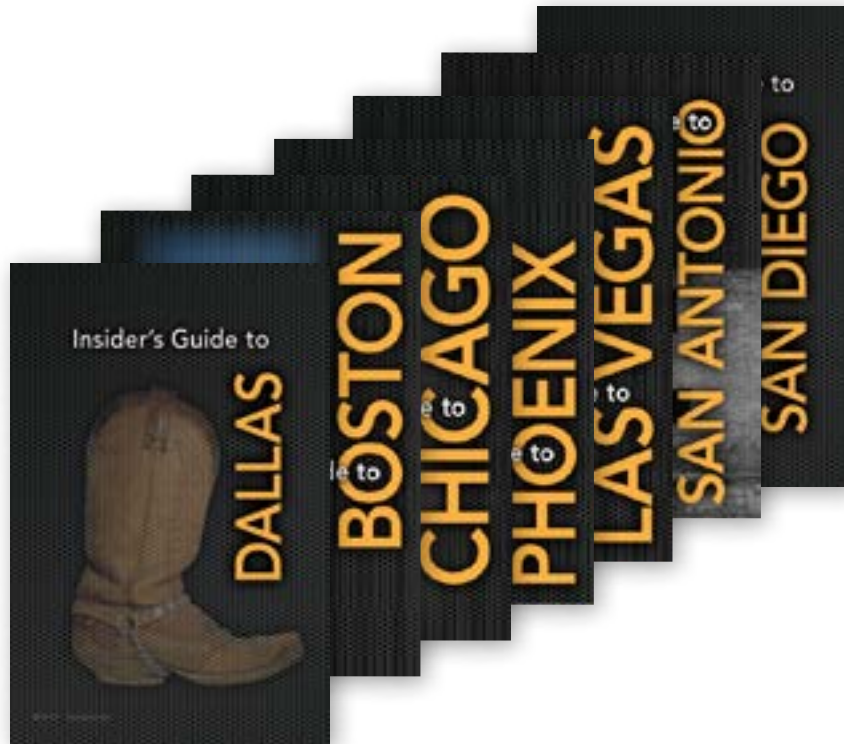
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(212) 690-4000

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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www.sonnhalter.com/insiders-guides.html