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PLACES TO DRINK

## Barstool Review: Bo's Kitchen and Bar Room

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I've come across many a Bo's in my short lifetime. Some can pull off cornrows, some scored Nike endorsements, some are just plain handsome – only one is a master pickler. Meet **Bo's Kitchen & Bar Room**.

Less than six months old, Bo's brings that classic, Creole flavor to Flatiron with their Southern fare and potent cocktails. In their words, Bo's is "part New Orleans, part New York" and "sophisticated yet casual." From the dining room marquee to the downstairs lounge to the owner's father-in-law's collection of mini bottles behind the bar, I can't think of better words to describe the experience and ambiance at Bo's.

**Jeremy Strawn**, of *Mulberry Project*, has put together a masterful cocktail menu that is broken down into three categories: Classics, Specialties, and Martinis, as though that somehow makes it easier to decide. It doesn't. Prepare to have a minimum of three drinks when you visit Bo's; you'll want *at least* one from each menu, if not three from just the Martini menu.

Here's how the Martini menu works: pick your poison, pick your pickle, try not to eat your garnish immediately, and enjoy! Seemingly simple, yet one of the most difficult decisions you'll make at a bar. The first step is pretty straightforward; most people will walk into Bo's knowing whether they're a vodka or gin martini drinker. If you're a martini newbie, might I suggest a quick conversation with barman **Alex Villanueva**, who makes the most delicious **Sazerac** I've tasted outside of New Orleans.

Once you've selected your spirit, you have the choice of six different pickles, which change nightly. The Fresno Pepper, Cucumber, and Onion are the most popular and, thus, available each evening, but the other three jars are filled with experimental pickles that may have been the brainchild of the chef, a bartender, or even the **General Manager Ben Cramer**. At Bo's, everyone has a pickle voice and, thanks to their quick-pickling method, Bo's is a spectacular listener. Though, Ben and the rest of the Bo's team will gladly tell you about some of their less successful pickles, such as the smoked olives.

If you're venturing off the martini menu, Ben suggests his personal favorite the **Sbagliato Negroni** paired with **Hamachi Crudo** or **Los Islenos** with a side of **Crispy Alligator**. A tip of the hat to their sister restaurant South Edison in Montauk, Bo's offers Montauk Pearl Oysters, which Ben says pair swimmingly with whatever sort of pickled martini you concoct.

To further complicate your social drinking habit, Bo's now offers brunch on Sundays from 11am-3pm, including a Pickled Bloody Mary menu. See you there?

Bo's Kitchen & Bar Room  
6 West 24<sup>th</sup> Street between 5<sup>th</sup> and 6<sup>th</sup> Avenues  
212.234.2373  
www.bosrestaurant.com  
Twitter and Instagram: @bos\_nyc  
Monday through Thursday : 5:30 p.m. – 11:00 p.m.  
Friday & Saturday : 5:30 p.m. – 12:00 a.m.  
Sunday: Open for Brunch : 11:00 a.m. – 3:00 p.m.

