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Diner's Journal



Notes on Eating, Drinking and Cooking

September 16, 2011, 12:43 pm

At the Tippler: High-Concept Blender Drinks and Shot Pairings

By [ROBERT SIMONSON](#)



Oscar LinaresThe Tippler, beneath the Chelsea Market.

Tad Carducci — one of the founders of the new Chelsea bar [the Tippler](#) and half of the cocktail consulting team called [the Tippling Bros.](#) — wants his new saloon to be a local bar that appeals to all thirsts, not another haute cocktail emporium.

“The whole menu is kind of whimsical, doesn’t take itself very seriously,” Mr. Carducci said. “We take the quality of the drinks very seriously. But we don’t want the Tippler to be a serious place.”

The menu heading “Lushies” will most immediately draw a drinker’s attention. These are high-concept blender drinks. The Spazerac and the Snow Groni are basically frozen versions of the classic cocktails Sazerac and Negroni.

“I don’t know too many people who, when in the right situation, don’t like a drink that comes out of a blender,” Mr. Carducci said. “They’re just a little bit different.” The “Lushie” list was devised when it was thought the Tippler’s space at 425 West 15th Street, under [Chelsea Market](#), would open in May. But the owners — including Michael Barrett of China Club fame — decided to leave them on the menu and “see what happens,” even though summer has passed.

The menu category “Tippling Redux” includes drinks Mr. Carducci and his Tippling Bros. partner Paul Tanguay have introduced at bars they’ve consulted at, like [Mercadito](#) in Miami and [Bar Celona](#) in Brooklyn.

“Fast and Furious” is the bar’s shot menu, and is notable for being only partly liquid. The Little Neck, a sort of deconstructed Bloody Caesar, is a glass of citrus vodka, clam juice and lemon juice, accompanied by a horseradish-stuffed tomato. And the Dickelback — a goof on the ubiquitous booze-and-brine drink, the pickleback — is simply a shot of George Dickel No. 12 whiskey and a piece of [SlantShack beef jerky](#).

Other drinks include the Buzzing Black Buck, a rum drink with a shot of [Ninth Street Espresso](#) coffee that Mr. Carducci plans to offer guests “instead of vodka and Red Bull”; and the Pendennicillin, a cross between the Pendennis Cocktail, a drink named after the old [Pendennis Club](#) in Louisville, Ky., and the Penicillin, a modern classic invented by the [Milk & Honey](#) bartender Sam Ross. There are also two brands each of pear cider and mead.

Drinks run \$7 to \$13. On the more pedestrian side, there is a mix of mass market and craft brews on draft (\$6 and up), and 25 wines by the glass (\$9 and up).

Food options include many of the usual suspects found at the modern retro bars these day: oysters, local pickles, olives, soft pretzels, panini, cured meats and artisan cheeses. There are also homemade potato chips; the flavor will change daily.

Mr. Carducci has a busy schedule and travels a lot of the time. But when he’s in town, he plans to hop behind the bar. “Five years ago, I left full-time bartending” to become a consultant, he said. “But over the past couple years, all I’ve wanted to do is be a bartender again. For me, it’s catharsis.”

The Tippler, 425 West 15th Street, (212) 206-0000.

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