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# On the Double

*Serious craft cocktails lurk below Mercadito*



Dimly lit, bass-thumping clubs and craft cocktails have never had much in common. Until Double A came along.

The tiny subterranean lounge, which opened beneath Mercadito in November, has a brazenly clubby vibe, from the doormen to the decibels. But the drinks program--curated by the same NYC-based cocktail duo behind the [tipples upstairs](#)--turns typical club service on its head, showering it with citrus, herbs and serious spirits.

The bar--the room's centerpiece--is cluttered with kumquats, juicers, Thai basil, muddlers, fresh fruit purées and bottles of house-made syrups.

And the newly added winter drinks are stellar, balancing fresh ingredients with hints of the season. Try the A.F. Capone (\$13), with fresh-squeezed blood orange (in peak season now) stirred with Maraschino liqueur, gin, soda and lime. Or try the cachaça-based Caipisutra (\$13), thick with chunks of pulverized pineapple and heady with garam masala spice.

The bartenders are happy to take off-menu orders--and a request for a bespoke bourbon-and-ginger concoction may yield a lively and bright combination of muddled ginger, green apple and pear shaken with winter spice syrup and Booker's, finished with a splash of soda.

That club requisite, bottle service, is present in fine form: Choose a spirit (including 25 tequilas) and a handful of mixers, and your bartender will muddle and mix tableside.

*Double A, 108 W. Kinzie St. (enter through Mercadito); 312-329-2444 or email [victor@doubleachicago.com](mailto:victor@doubleachicago.com) for reservations*

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