

The Tippler in the Basement of the Chelsea Market

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Lauren Lancaster for The Wall Street

Journal Bartender Tad Carducci

The Tippler, a recently opened bar in the basement of the Chelsea Market, specializes in food and drink that might best be described as a little bit of everything. Luckily, there's a lot to like.



Lauren Lancaster for The Wall Street Journal The Stool Pigeon cocktail

The drinks menu is all encompassing with more than 100 items, including cocktails, wine, beer, shots and frozen, blended drinks called "Lushies." There's even mead. Go for the Stool Pigeon (\$13), a pretty Cognac-based cocktail with blackberries, or the standout Pendennicillin, a peaty, smoky, gin-based cocktail (\$12).

The food menu is equally diverse, but very savory. (Order carefully to avoid food and cocktail clashes.) Owner Michael Barrett says that the wine and beer are meant to pair with the food and the overall menu is designed so people can “drink well and eat cheaply.” Items range from \$3 for nuts to \$18 for a charcuterie tray. Start with the soft pretzel (\$5) or deviled-egg toast (\$7).



Lauren Lancaster for The Wall Street Journal Bquerones on toast

The bar’s décor is vaguely library-like or, as Mr. Barrett put it, “ungapatchka,” Yiddish for ornate. The sprawling space is large enough for big groups.

—*Melanie Grayce West*

The Tippler, 425 W. 15 St. in the basement of the Chelsea Market, is open Sundays through Wednesdays from 5 p.m. to 2 a.m. and Thursdays through Saturdays from 5 p.m. to 4 a.m.; 212-206-0000.

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