

TASTING TABLE

TASTING TABLE NYC

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Lush Life

Frozen drinks go highbrow



The Screaming Greenie

It is often forgotten that Chelsea Market was once a Nabisco factory.

It also seems as though everyone also forgot that there is an equally vast basement below it. This once-dormant space is now the [Tippling Brothers'](#) (that's Paul Tanguay and Tad Carducci) new spot, the Tippler.

And while these boys may have highfalutin cocktail careers, they realize there's something about a blended drink that makes drinkers smile instantly.

Make no mistake, the menu's frozen "Lushies" have the dump-and-whirl mentality of Slurpees, but the thoughtful ingredients reveal hours spent behind the bar.

The Wise Cold Sage (\$11) brings together a heady mix of J.M. white rum agricole, Creole shrubb, grapefruit, sage and *sirop de canne*. The spirits-forward Spazerac (\$13) is rich in bitters, Redemption rye whiskey and cocktail-geek sacrilege.

The simplest of the bunch, the Snow Groni (\$10), marches a Negroni on an Artic expedition with Beefeater gin, Campari and sweet vermouth.

Outside weather be damned, the bar's high-powered Hamilton Beach Tempest blenders are still whirring. Come winter, look for mezcal-laced frozen Mexican hot chocolate.

In the meantime, you can give smart blended drinks a spin at home with a vodka-and-absinthe-loaded Screaming Greenie (\$12) ([click here for the recipe](#)).

The Tippler, 425 W. 15th St. (between Ninth and Tenth aves.); 212-206-0000 or thetippler.com

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