

# Secret Bars

An Insider's Guide to Speakeasies

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**T**HE PROHIBITION-era speakeasy evokes romance and mystery—the thrill of entering a hidden room and imbibing with others who share the secret. Happily, the tradition lives on in New York City. Neo-speakeasies blend a dash of nostalgia with modern trendiness, though crafted cocktails have replaced bootlegged whiskey and the once-criminal clientele has given way to more civilized patrons. Here are four of the best modern speakeasies New York City has to offer:



## ATTABOY

A rundown tenement building on the Lower East Side houses a dusty window labeled Tailors M&H Alterations alongside a plain door with sloppily pasted words that read, “Please knock slowly.” Follow these instructions to access Attaboy, an industrial-style speakeasy with no menu but with mixologists so skilled that every drink is made to order; just tell them your preferred liquors or flavors and they’ll mix a custom concoction for you. You might even be served by Milk & Honey veteran Sam Ross, a co-owner and bona fide cocktail royalty (he’s credited with inventing the spicy, Scotch-based Penicillin cocktail).  
134 Eldridge St., 855.877.9900

## THE MANHATTAN CRICKET CLUB

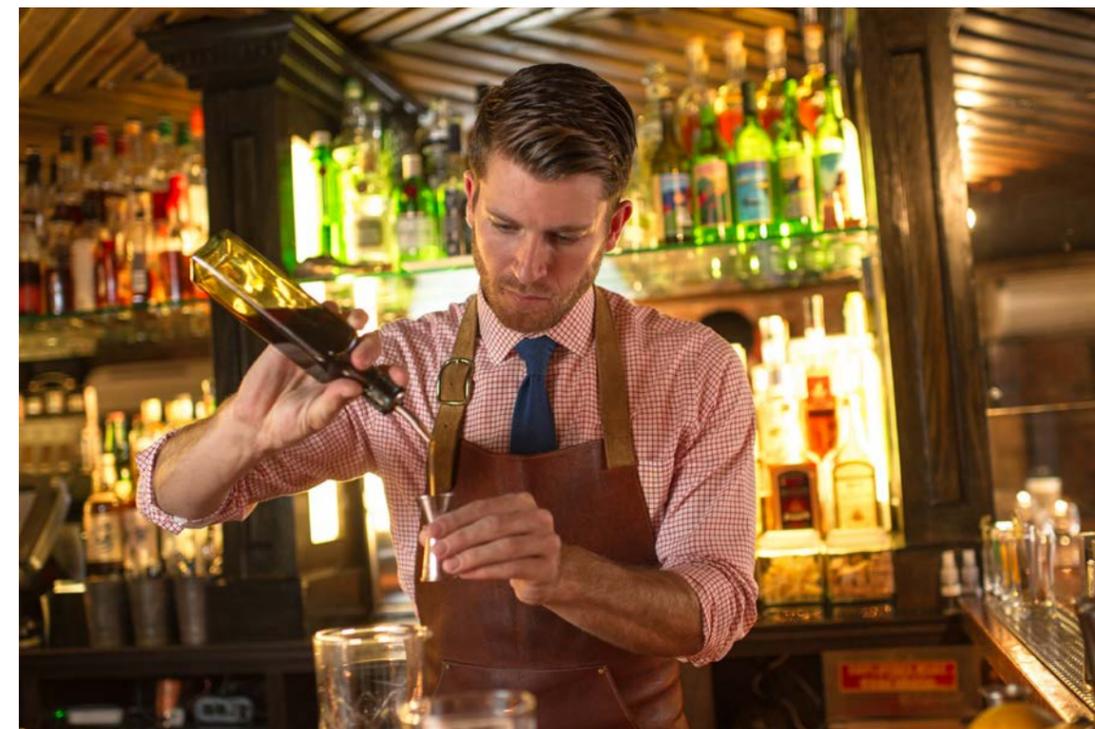
Like 20th-century gentlemen’s clubs of the late British Empire, The Manhattan Cricket Club thrives on class, culture, cocktails, and, of course, cricket. Located behind a green leather door in the back of Burke & Wills bistro on the Upper West Side, the posh lounge caters to a mature crowd. You can browse the club’s library as you savor one of the complex cocktails, including a Salt and Pepper, a vodka-based libation with Garden Tomato Essence and White Truffle Mist, and The Rhum Around, a rum blend with lime and Pistachio Tincture. Etiquette rules state that “Fisticuffs, wrestling, slapping, or aggressive posturing is poor form and won’t be allowed.” So stay on your best behavior.  
226 W. 79th St., 646.823.9252

CREDITS: XXXXXVNT MODIO. NAM QUATE REPUDIAMIUS DEBIS  
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IST. NUS ACCULLAMUSCI CUS ULLUPTIAS NIMILICIT LATENIS



## ANGEL'S SHARE

On a side street near Saint Marks Place, discreet stairs lead up to Village Yokochō, an Izakaya restaurant with cheap street food. Inside, an unassuming door leads to Angel’s Share, a gorgeous cocktail bar with intimate seating, Japanese liquors, and hand-painted angelic imagery that recalls the Sistine Chapel. The atmosphere is ideal for date nights, and the drinks are superb. Popular choices include the Corpse Reviver 212, made with cold brew coffee; a modern spin on a John Collins, featuring Japanese whiskey and koji jam; and Smoke Gets in Your Eyes served in a smoking glass. The club draws a young crowd, but a recently opened second location down the street (14 Stuyvesant Street, second floor) caters to an over-40 audience.  
8 Stuyvesant St., 212.777.5415



## PDT (PLEASE DON'T TELL)

Should you “make a call” using the phone booth inside Crif Dogs, a greasy East Village hot dog shop, you’ll discover a hidden entrance to one of New York’s swankiest speakeasies. Please Don’t Tell’s rustic vibe evokes an upscale hunting lodge: exposed brick walls, leather seats, and taxidermy animals including a black bear in a hat. Among the standout drinks are a Benton’s Old Fashioned, a haute barnyard twist on the classic cocktail, featuring bacon-infused bourbon and maple syrup. There’s also a Henry Hudson, a potable homage to the famous explorer made with the Dutch spirit Bols Genever, Batavia Arrack rum, and Chardonnay from a local winery.  
113 St. Marks Place, 212.614.0386

