

Ophelia Lounge: Signature cocktails at New York's most Art Deco rooftop.

Giuseppe Ballaris 29 Aprile 2026



On the twenty-sixth floor of the historic Beekman Tower, the Ophelia NYC lounge offers the Omacocktail experience: seven seasonal mini-cocktails designed by bar director Amir Babayoff, paired with small tastings of cuisine by chef Antelmo Ambrosio.

In 1928 , the **Panhellenic Tower** in New York, built by architect John Mead Howells and real estate developer Emily Hepburn, debuted as a **women-only residence and club** , and was also the **only hotel at the time to be managed by women** . In 1934, it was renamed to its current name, **The Beekman Tower** , and opened to the public with a **Top of the Tower lounge** . In the 1940s, its clientele included Frank Sinatra, Miles Davis, and in the decades that followed, even Frank Zappa.

In its latest renovation , Berlin-based interior designer **Amy Wenden** oversaw the design and furnishings. New York upholsterer Rollhaus worked with Wenden's team to upholster the banquettes in elegant red velvet by Alessandro Bini, and the lighting design was entrusted to Bold.





High ceilings , geometric windows behind the bar, and a **checkerboard floor** with black and white tiles:

"The Beekman Tower is **full of character and history** , and it was important to us to restore every original detail, while still creating an intimate and welcoming lounge," explains **Abraham Merchant** of Merchant Hospitality. He adds: "It was an iconic and renowned structure, and we wanted to bring it back to being a destination for everyone."

Terrace overlooking New York

The rooftop opens onto a **terrace with 360-degree panoramic views of Manhattan, Brooklyn, Roosevelt Island, and the East River** . It's divided into three distinct areas: the Grand Terrace, the Outer Terrace, and a private dining room. Most of the terrace is covered, but there are also open-air sections.

Israeli mixologist **Amir Babayoff** dreamed of becoming an actor in his native Tel Aviv. In New York, he landed a job as a bartender at the Link, while also auditioning for television and film roles. Renowned mixologist and author **Julie Reiner** convinced him to create cocktails. So he abandoned acting and enrolled at the American Bartenders School in New York. After a couple of years, he moved from **Five Nine** to **Barley & Grain**, the Bryant Park Hotel, and Oceana, before becoming the **bar director** at [Ophelia NYC](#) in 2018.

Babayoff incorporates his love of theater and acting into his work, **transforming the preparation of each cocktail into a true performance** to entertain the guest.

"The legal drinking age in Israel is 18, but my experience began much earlier. For lunch, my father drank a non-alcoholic dark malt beer, almost like a root beer," he says. "The first one I bought was probably a local one, like Macabi or Goldstar. For me, La Otra in Tel Aviv had the best drinks, food, hospitality, and atmosphere."

The Omacocktail experience





The *Omacocktail* experience lasts an hour and a half : sitting at the pewter counter (more than 7 metres long) you can enjoy **7 mini cocktails paired with 4 small dishes from the kitchen** (mini lobster taco, spoonful of tuna tartare, bump of black caviar, chocolate truffle), created by chef **Antelmo Ambrosio** .

After the tasting, you can continue with the cocktail menu, ordering full-size versions of the drinks. There are only four seats available per session. Prices start at \$106, plus tax and tip, per person. There are two sessions per day, at 5:30 pm and 7:30 pm, Thursday through Sunday.

The seven mini-cocktails

The seven mini-cocktails change seasonally, but the current offering is: ***A La Española*** , a *Gin & Tonic* twist made with apricot-infused Abrojo gin, clarified mango juice, Arbol pepper, Cocchi Americano, Tuaca, Chamoy, elderflower tonic, and CO₂; ***Purple Tuxedo*** , a 1920s take on a popular *Martini* , made with Empress 1908 gin, C. Comoz de Chambéry Vermouth Blanco, Velvet Falernum, Brennivín, absinthe, plum bitters, and gold dust; ***Beekman Classic Martini*** , a seasonal take on a classic *Martini* , made with Amass Mushroom Gin, Armonico Gin, La Quintinye Extra Dry Vermouth, Italicus, Vetiver cordial, and Vetiver Mist; ***Killing Me Softly*** , a tribute to the re-emerging *Litchi Martini* , with Old Duff Genever, Chateau de Pellehaut Blanche Armagnac, Kirinzan sake, Dorothy Parker Rose Petal gin, Cointreau, coconut, Ramazzotti Rosato, and Peychaud's bitters; ***Opus 13*** , a Japanese-inspired *Sidecar* , made with Suntory Toki and Akashi Ume Japanese whiskeys, Louis Roque brandy, umeboshi, elderflower, citrus, egg white, finished with three drops of Louis XIII cognac and paired with a spoonful of black caviar; ***Ascension*** , a smoked *Old Fashioned* made with Maker's Mark, Del Maguey Vida mezcal, smoked habanero, palm syrup, bitters, smoke; ***El Paso*** , an original interpretation of the *Old Fashioned* but with a rum base, prepared with Coconut Cartel rum, Don Fulano Reposado tequila, cinnamon, banana, cocoa, coconut, aromatic bitters.

Amir Babayoff's Recipes

Ascension

Ingredients:

3 cl Del Maguey Vida Mezcal infused with smoked habanero, 3 cl Maker's Mark Bourbon, 0.75 cl palm syrup, a pinch of The BitterTruth aromatic bitters, cedar smoke.

Preparation:

Pour all ingredients into a mixing glass, add ice, and stir. Strain into a small vial, smoke the drink, and close with a cork.

Glass:

Lowball glass, previously flavored with orange and lemon essential oils.

Pain Killa

Ingredients:

6 cl Don Julio Tequila, 2.25 cl lemon juice, 2.25 ginger syrup

Preparation:

shake and strain

Glass:

rocks

Garnish:

spray of mezcal, a lemon wedge