The hot hotels! The chic eats! The cool cocktails! We know what's new in...

NEW YORK CITY

Winter sun
Jamaica, Goa, Costa Rica and the Canaries — all balmy right now

Feel good!
Get healthy, get happy, get helping — with our 34 empower trips

+ Amsterdam + Tokyo + Val d'Isère + Florence + Bath + The Maldives

'You've just saved £214!'
10 flight hacks to make you hundreds

New Zealand
All sorted: 12-page planner inside
How to do...

COCKTAIL HOUR

Sips in the city
Four drinks trends to watch

1. URBAN WINERIES Drink wine made right here in Gotham! Book a tour or tasting at Rooftop Reds (rooftopreds.com; £26) or City Winery (citywinery.com; £30) — or at Brooklyn Winery (brooklynwinery.com; £30), which also has a Happy Hour 5pm–8pm weekdays. And look out for their quirky events: Rooftop Reds does farm-to-table brunches, while City Winery loves a film screening or a country-music session.

2. BOX ROOMS Speakeasies are still a trend, but back-room storage space is the new basement bar: as well as Blue Quarter (see Bars opposite), find the cocktail nook behind innocent-looking ice cream UES shop (theuesnyc.com) — just ask to ‘see their storage space’. Or slip through the old freezer door at a Mexican dell in Williamsburg to find mezcal bar La Milagrosa (149 Havemeyer St; reservations required).

3. WATER TOWERS Locals have been drinking around them at impromptu alfresco parties for years, but NYC’s rooftop tanks are now part of its bar scene, too. At the Water Tower Bar, in Brooklyn, you’ll loaf on velvet sofas surrounded by retro posters (thewilliamsburghotel.com) at NoMad’s Good Behaviour, the polished, cylindrical room is panelled with water-tower wood (madehotels.com).

4. BOOZE-FREE BARS Off the sauce? NYC’s first non-alcoholic bar, Listen, opened in Williamsburg last May, on a mission to create a fun, sociable atmosphere with zero temptation (or peer pressure) for non-drinkers. It’s a pop-up (check listenbar for details of its next appearance), but its popularity suggests it has a future. In the meantime, glug your way through the booze-free cocktail menu at the East Village’s Saxon + Parole (saxonandparole.com) or the Carlyle hotel’s legendary Bemelman’s Bar (rosewoodhotels.com).

...or try a ‘new’ classic

Legendary cocktail bar Dead Rabbit, in the surprisingly hip Financial District, is doubling in size this spring to keep up with demand, expanding into the venue next door — look out for news at deadrabbitnyc.com (cocktails £14).

Cool shakers: alcohol-free Listen bar, left, cocktail at Bemelman’s bar, above, the UES ice cream shop, home to a storage room speakeasy.
How to do... THE STREET FOOD

Five fresh bars

Where to make that aperitif ultra-chic

1 Midtown POMONA
Tangerine banquets, leafy ferns and colour-pop artworks give this cocktail bar, wedged between the Plaza hotel and the luxury department store Bergdorf Goodman, a retro, Mad Men vibe. Think oysters with strong Negronis (pomonanyc.com; cocktails £13).

2 East Village BLUE QUARTER
Walk straight through chilled Middle Eastern café Local 92 — no disrespect to its hummus, but the petite watering hole behind the blue door is what you’ve come for. It’s mellow, lit with Moroccan lanterns, and sweet, with tea- and chilli-infused cocktails (bluequarter nyc.com; cocktails £12).

3 SoHo DEVON
Son of the owners of the famous Upper West Side deli Zabar’s, Oliver Zabar has opened his own hangout on Broome Street, shaking up quirky turmeric and seaweed infusions to sip with bar snacks such as grilled artichokes (252 Broome St; cocktails £11).

4 Financial District R17
A new sultry cocktail lounge on top of the Seaport District’s so-now Pier 17, R17 has been decked out by the team behind hyper-luxe Asian restaurants Nobu and Tao, but serves classic all-American cocktails more at home in NYC — such as a Manhattan with lavender honey (pier17nyc.com).

5 NoMad UNDERCOT
The cool Korean steakhouse Cote sent the foodbloggers into a frenzy when it opened last year. Now it gets a boost with a plant-draped basement bar and thudding DJ beats. Try the soju-based Lovin’ Spoonful (under coteonyc.com; cocktails £12).

THE BURGER

Making the veggie burger a must-have, former food truck Cinnamon Snail delivers a burst of plant-based flavour in this dish: smoked sage, crisp coconut, roasted garlic aioli. If this is ‘rabbit food’, we’re hopping on it.

Find it at: The hip Midtown Penneys food court (the penneys.nyc).

SANDOZ
The junk food du jour is a katsu sando, a deep-fried meat cutlet sandwich usually served with sticky sauces — and the stickiest and sauciest can be found in Brooklyn at this vendor from the Japanese restaurant, Izakaya.

Find it at: The new Smorgasburg Night Market (fridaysnightmarket.smorgasburg.com).

BEEF SALTENA
The summer hit of 2018, this Bolivian pie has made the full New York culinary journey, all the way from the snug stand (Bolivian Llamas Party) to restaurant, to food market.

Find it at: Columbus Circle’s Turn Style foodhall (turn-style.com).