

June 27, 2018

"All the News That's Fit to Print"

The New York Times

Late Edition

Today, sunshine, then increasing clouds, high 77. Tonight, cloudy, humid, showers or thunderstorms, low 69. Tomorrow, a few showers, thunder, high 82. Weather map, Page C8.

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NEW YORK, WEDNESDAY, JUNE 27, 2018

\$3.00

JUSTICES BACK TRAVEL BAN, YIELDING TO TRUMP



5-4 Ruling Says Power Over Borders Outweighs Remarks on Muslims

2 A GOOD APPETITE

Popcorn to make moviegoers jealous. BY MELISSA CLARK



5 RESTAURANTS

Where Jamaican food has beaten the odds. BY PETE WELLS



4 THE POUR

A red grape from Spain in the right hands. BY ERIC ASIMOV

6 AGAINST THE GRAIN

Turning brewery leftovers into flour. BY LARISSA ZIMBEROFF

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Food

The New York Times

WEDNESDAY, JUNE 27, 2018 D1

OFF THE MENU | FLORENCE FABRICANT

HEADLINER Kings Co Imperial

Kings Co Imperial, the intimate Chinese restaurant in Williamsburg, Brooklyn, that's notable for its fresh-from-the-garden touches, has opened an offshoot just over the bridge, in Manhattan. No garden here. But like the original, this branch combines traditional and modern approaches to Chinese food. The chef and partner, Josh Grinker, oversees both locations. In Manhattan, he's offering crisp whole mandarin fish with either Sichuan or sweet and pungent sauces, and salt-and-pepper veal ribs, in addition to favorites like wok-seared long dumplings, Sichuan cucumbers and kung pao chicken. "We're also reviving the pupu platter, assuming the younger generation knows what it is," said Tr...



not just into the roasted beans, but also the sweet, gluey pulp that surrounds them and the unprocessed beans for drinks and sweets. Pastries, a frothy mousse-like confection and cakes paired with milkshakes are also on the menu. (Opens Wednesday): 28 East 13th Street, 917-265-8737, bluestripes.com.

borrowed facilities for the past five years. Now they are opening their own brewery and taproom with an expanded selection of their brews. The airy industrial space is fitted with a bar and tables. Middle Eastern food is provided by Eli and Max Sussman of Samesa. (Saturday): 990 Metropolitan Avenue (Morgan Avenue), Williamsburg, Brooklyn, grimmales.com.

Taco Electrico The Gerber Group's latest is a taqueria and bar, splashed with neon and offering a drink-friendly Mexican menu. The chef, Fernando Navas, shops at Union Square Greenmarket to prepare small plates, snacks and the signature tacos. (Wednesday): 201 Park Avenue South (17th Street), 917-534-5958, tacoelctrico.com.

Millie's of Staten Island To satisfy the brothers, Vince and Brandon Carrabba, who own the original restaurant in New Jersey, this branch offers two styles of pizza: coal-oven and wood-fired: Bricktown Center at Charleston, 185 Bricktown Way (Tyrellan Avenue), Charleston, Staten Island, 929-284-4004, milliesoldworld.com.

Grimm Artisanal Ales Lauren and Joe Grimm have been brewing Grimm Artisanal Ales at

More restaurant news is online at nytimes.com/food.

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OPENING

Rosemary the own