

JOHN PAWSON

SURFACE

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THE DESIGN ISSUE



Cocktail by Tomas Delos Reyes

INSPIRED BY HAPPIEST HOUR

The overall kitschy-cool vibe of the space inspired me to go for a take on a classic Tiki cocktail. With the bar's Hunter Thompson-meets-Diane Von Furstenberg feel, I knew it had to have complexity in character balanced with some elegance. On that note, a base of Hennessy VSOP Privilege was necessary for its blend of 60 Eau de Vie to represent the nostalgic '70s-era props throughout. The orange Curacao combined with the Orgeat and lime reference the lighting and texture of the wooden banquettes. A handful of garnish evokes the flair of palm trees. Placing it all in a Cocktail Kingdom rock glass makes for the perfectly elegant presentation.

1.5 oz.	Hennessy VSOP Privilege
½ oz.	orange Curacao
1 oz.	orgeat syrup
1 oz.	fresh lime juice
1 dash	Angostura bitters

Add all ingredients into a shaker. Add ice and shake hard. Strain over fresh ice into rocks glass. Slap a few mint sprigs across your hand lightly and garnish. Add orange wedge. Enjoy.

Tomas Delos Reyes is a mixologist and partner of the gastropub Jeepney in New York's East Village.



Palm Tale



A coastal feel brings a refined dash of kitsch to a new bar in Greenwich Village.

BY EMILY MANCHESTER

The Happiest Hour, a new restaurant and bar from Acme's Jon Neidich and bartender Jim Kearns (the latter formerly of the Pegu Club and the NoMad), looks back to the midcentury resorts of California and Florida. Designed by Neidich and Australian restaurateur Nick Mathers, the space lends a distinctive flair to New York's Greenwich Village neighborhood. "I became enchanted by the resorts of the 1950s, old woody boats, and definitely some *Dirty Dancing*," Neidich says.

The space, previously occupied by the restaurant Kingswood, was redesigned to break up the rectangular-shaped room. A strategically placed half wall separates the horseshoe-shaped bar from the dining room; wood-framed windows complete the wall the rest of the way up. "This element, which was Nick's idea, is really the key to the space," Neidich says. "It allows the bar to be full and boisterous, yet the dining area still feels separated and very much protected." The bar features a Carrara marble top, a wood bull nose, and a bendable ply front. The space fits 15 seats and has ample standing room for other bar-goers.

The dining area, which seats an additional 55 guests, features velour banquetts characteristic of

decades-old country clubs and sunbrella seating that lends an indoor/outdoor vibe. Anchoring the dining room is a large midcentury armoire. The lower perimeter of the space is reminiscent to bamboo, brought out by wooden dowels that have been cut and stained. "For the rest of the wood, we used pine, which is great because the grain shows through the paint and feels like it's been there forever," Neidich says. Tying the room together is palm tree wallpaper lining the periphery above the bamboo-like panels.

The retro feel especially comes through on the back wall, which is adorned with knick-knacks and souvenirs that include seashells, cigar boxes, bottles, a model boat, and an alligator head. Perimeter lighting alludes to late sunny afternoons spent lying on the beach; amber bulbs create a warm glow and comfortable feel. Additional lighting comes from hanging spherical lamps that emit a rosy glow, making the space feel as balmy—in a good way—as the resorts of yore it seeks to emulate.