

OUT FOR BLOODIES

You say tomato, I say add vodka. A blog dedicated to the best drink on earth- the Bloody Mary.
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POSTS TAGGED 'NEW YORK'

Happy 80th Birthday, Bloody Mary!

Posted: October 8, 2014 in [Uncategorized](#)

Tags: [80th Birthday Bloody Mary](#), [bloody Mary](#), [New York](#), [St. Regis Hotel](#)

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The St. Regis Hotel, the birthplace of the Bloody Mary), is [celebrating the drink's 80th birthday this year!](#)

You can now [buy their mix in a bottle and a Bloody Mary Book.](#)



For our review of our pilgrimage to the St. Regis in NYC, [click here](#).

New York: Lobster Joint

Posted: June 17, 2014 in [Uncategorized](#)

Tags: [bloody Mary](#), [Lobster Claw Bloody Mary](#), [Lobster Joint](#), [New York](#)

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Lobster Joint in Brooklyn is one of those places that appears on several Bloody Mary “lists” and I had been trying to make it here for quite some time.

I was very pleased to finally check it out.



What makes this Bloody Mary unique is the lobster claw as a fixin' (hence its name: "Lobster Claw Bloody Mary"). It also has celery, olives and a pickle.

Mix: Homemade

Chaser:No

Fixin's: Lemon, 2 Olives, Celery, Pickle and Lobster Claw

Price: \$11

Unlike [B&B](#), this Bloody Mary lived up to the hype. And-bonus! The food here was amazing. Very fresh and tasty. Come hungry!

New York: Oyster Bar in Grand Central Station

Posted: June 17, 2014 in [Uncategorized](#)

Tags: [bloody Mary](#), [Bloody Mary Oyster Shooter](#), [Grand Central Station](#), [New York](#), [Oyster Bar](#)

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I found myself at Grand Central Station around dinner time one night in New York.

I'd always heard about the famous Oyster Bar there (it even appeared in an episode of one of my favorite shows, *Mad Men*) but the last couple of times I was in the city, I either didn't make it there or it was closed for construction.

Thus, I was very excited to realize I could stop there for a bite.

I actually was not planning on ordering a Bloody Mary here, but when the bartender told me Bloody Mary Oyster shooters were a Happy Hour special, I couldn't turn that down.



So, not quite an actual Bloody Mary, but something new to try that was Bloody-related. The mix was tasty and homemade and went down in one smooth swig with the oyster for just \$5. Cheers!

New York: Burger & Barrel

Posted: June 17, 2014 in [Uncategorized](#)

Tags: [B&B Wine Pub](#), [bloody Mary](#), [Burger and Barrel](#), [New York](#)

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On a recent trip to New York City, I stopped at B&B Winepub, otherwise known as **Burger & Barrel**.

As you may be aware, I've visited New York and tried many Bloody Marys there in my day.

New York is one of those places where you could eat at a different establishment for every meal of every day for the rest of your life and still not get through half of them. Thus, I've been relying on "Best of" or "Top 10" lists in my research to help me seek out the best Bloodies in the city.

B&B was one of the Bloody Marys that was cross-checked (i.e. it appeared on several lists, so it must be good), so I headed there.

Most recently, it was even featured on [Zagat's 10 Essential Bloody Marys in NYC](#) list....where it said they had a Bloody Mary Menu.



I've picked up many tips in my quest to find the perfect Bloody, one of them being: When you say to the bartender, "I hear you have a good Bloody Mary here" and he or she doesn't light up like the sky on the Fourth of July, you should be wary.

In this case, I knew I was setting myself up for disappointment when I said this to my bartender and he said, "Sure." And he made me the one pictured above, which is pretty standard.

After sitting there for a bit, I struck up more of a conversation. I told him I had come to B&B specifically for the great Bloody Marys I had read about. He still seemed like he didn't know what I was talking about. Then he said something about having one that was made with Tequila... but this didn't show up on a menu anywhere, nor was it originally offered.

Anyway, needless to say even though this Bloody was perfectly fine, I was bummed because I was expecting it to be perfectly great.

Mix: Homemade

Chaser: No

Fixin's: Lemon, Lime, 2 Olives

Price: \$11

Algonquin Hotel

Posted: January 20, 2014 in Uncategorized

Tags: Algonquin Hotel, bloody Mary, Matilda, New York

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Our last Bloody Mary was had at the historic Algonquin Hotel, a New York—and literary—landmark.

From literary gatherings and cabaret singers to the creation of the New Yorker magazine, many movers and shakers have graced the halls of the hotel for over 100 years (it opened in 1902).

Douglas Fairbanks, Sr. John Barrymore. Gertrude Stein. Simone de Beauvoir. Helen Hayes. Erica Jones. Maya Angelou. Sinclair Lewis. Derek Walcott. William Faulkner. They've all added to the mystique that is the Algonquin.

Throw in a Round Table and a resident cat and you've got a spot which just radiates with creative energies.

We sat in the **Algonquin Lobby** (there is also a Blue Bar and Round Table Restaurant). Here, I indulged in my most expensive drink of the trip—a \$20 Bloody Mary.



Mix: Homemade; per the menu: Svedka, tomato juice, lemon juice, worcestershire and tobasco

Chaser: No (spoiler alert—none of the NYC bars offered a chaser)

Fixin's: Three olives, two lemons, celery

Price:\$20

This Bloody Mary had decent flavor, but definitely wasn't worth the price; however, I knew I was paying more for the atmosphere (and maybe Matilda's litter and food?) than anything else.

But that's okay, that's one of the things you do when you're in New York. Besides, the company was excellent. Next time I'm here (and there will be a next time), I'll try a signature cocktail, like the Matilda.

Joe Allen

Posted: January 20, 2014 in [Uncategorized](#)

Tags: [bloody Mary](#), [Broadway](#), [Joe Allen](#), [New York](#), [Once Musical](#)

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Before taking in an amazing performance of [Once the Musical](#) we dined at [Joe Allen](#), a Broadway staple since 1965.

I had a Bloody Mary with dinner (shocker, I know). Pictured below is the drink, along with the front of the restaurant's menu, a map of the theatre district.



Joe Allen is very cool place with (again) a great vibe, and great food. Their Bloody Mary, however, left something to be desired:

Mix: Homemade.

Chaser: No (spoiler alert—none of the NYC bars offered a chaser)

Fixin's: Two olives, one lime

Price:\$unknown

This is a great place to go before or after a show, but choose another drink and you won't be disappointed!

Tony Di Napoli

Posted: January 20, 2014 in [Uncategorized](#)

Tags: [bloody Mary](#), [New York](#), [Tony Di Napoli](#)

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Looking for good late night dining, we headed to **Tony Di Napoli** in Times Square, a great family-style Italian restaurant.

The portions were humongous— I shared a pasta dish with a friend and when we both could not stomach another bite, it looked like we hadn't even touched the platter.

Of course, I ordered a Bloody Mary. (When in Rome! I mean, Times Square!)



The stats:

Mix: Homemade.

Chaser: No (spoiler alert—none of the NYC bars offered a chaser)

Fixin's: One olive, one lemon

Price:\$10

This Bloody wasn't anything special, pretty standard, even compared to some other New York Bloodies. Go here with a group for some great food, but order wine with your meal instead.

Commerce Restaurant

Posted: January 20, 2014 in [Uncategorized](#)

Tags: [50 Commerce](#), [bloody Mary](#), [Commerce Restaurant](#), [Greenwich Village](#), [New York](#)

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While in Greenwich Village, we enjoyed an amazing dinner at **Commerce Restaurant**.

As with many places in New York, the building at 50 Commerce Street was once a beloved speakeasy during Prohibition. The historic site is now an upscale, contemporary restaurant. It's beautifully appointed and has been renovated to include several murals, a 1941 Brunswick bar, and black walnut tables and chestnut booths.

The contemporary American menu has Italian, French and Asian accents.

I ordered the brussels sprouts salad to start, followed by the short rib ravioli and birthday cake for dessert.

Of course, I had to inquire about their Bloody Mary. Our waiter, Ben (who was awesome, by the way—Happy Birthday!), seemed a little hesitant as he informed me that it was “a little like gazpacho” since it was made from scratch.

This may have turned off some folks, but for me, this made me more anxious to try it.

And it. Was. Fabulous!



Many of the other establishments I visited on this East Coast swing were based on recommendations for a great Bloody. Our visit to Commerce was based on a recommendation for a great dining experience—my favorite Bloody Mary (so far) in New York was discovered where I least expected it.

Mix: Made from scratch, like down to the tomatoes scratch.

Chaser: No (spoiler alert—none of the NYC bars offered a chaser)

Fixin's: One olive, one lime.

Price:\$13

I highly recommend visiting Commerce when you're in New York. Beautiful restaurant, fantastic food and a terrific experience all around. And yes, give the Bloody a try!

Kettle of Fish

Posted: January 20, 2014 in [Uncategorized](#)

Tags: [bloody Mary](#), [Kettle of Fish](#), [New York](#), [Packer Bar New York](#), [Packers](#), [Patrick Daley](#)

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We headed over to renowned Packers bar, [Kettle of Fish](#), in Greenwich Village.

I couldn't help thinking that a Packers bar might have a Bloody Mary up to Wisconsin standards... no such luck.



Mix: Made from scratch.

Chaser: No (spoiler alert—none of the NYC bars offered a chaser)

Fixin's: One lonely lime.

Price:\$Unknown

This Bloody Mary was flavorful, but severely lacking in “fixin’s”-no olives were harmed in the making of this beverage!

The bar itself was very cool, a very relaxed, homey feel (it even had a little “den” set up with couches/TVs for football watching) and the staff was the friendliest of any place we visited on our trip (what else would you expect from a bar with a Wisconsinite owner?).

And not just a Wisconsinite owner... [Patrick Daley](#) was working at the bar the day we stopped in; we got to talking and I found out he used to live less than 6 blocks from where I currently reside. Small world!

We also discussed Bloody Marys. I tried convincing him that he ought to bring Wisconsin-style Bloodies to the Kettle, that there would be a market for it, that he would stand out even more. He said he had tried that in the past, hosting a build your own type of bar as a special in the past, but there really wasn't a market for it. Hmm... I'm not sure. I'd give it another go if I was him, but maybe that's just me. ;)

Thanks so much to the staff for their kindness on a rainy Tuesday evening. We'll be back!

The Tippy Parson

Posted: January 20, 2014 in [Uncategorized](#)

Tags: [bloody Mary](#), [Chelsea](#), [New York](#), [Tippy Parson](#)

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We also heard good things about [Tippy Parson](#) in Chelsea.

We love, love, loved the decor in this tiny establishment that you'd almost miss walking by it on the street. So quaint and charming.



This Bloody Mary was served in a cute mason jar and was very tasty. However, we must warn you—garlic was the predominant spice used here, for sure!

Mix: Made from scratch.

Chaser: No (spoiler alert—none of the NYC bars offered a chaser)

Fixin's: Two olives, one lime

Price:\$13

We recognize New York prices are in effect for all beverages (no \$4 [Steny's specials](#) here!), but this one was on the higher side for the amount included in the glass.

<http://outforbloodies.com/tag/new-york/>