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Inside out



Slide bartender Anna Meller brings an order of bunless seared tuna sliders to diners in the Village spot's outdoor patio.





Here's the dish on the city's newest open-air dining & drinking destinations. And you're guaranteed to enjoy the view

By **CLAUDINE KO**

URBAN OASIS
SLIDE
174 Bleecker St.; 2B-777-9077

PULSE

With moss-covered rocks, a cascading waterfall and a koi-filled pond, all under a canopy of old-growth trees, the Zen-like backpatio at Slide is a freak of nature along frenetic Bleecker Street in the Village.

"It's like Grand Central every night on the street," says co-owner Robert Meller, whose wife Anna helps out as the bartender. "You go in back, you feel like you're not on Bleecker Street anymore."

Meller and his partners leased the space earlier this year, inheriting the Asian-inspired landscaping from what they guess was a Japanese restaurant, and which had been suffering from neglect. "We brought it back to life, hired a landscaper, rebuilt the deck, accessorized with plants," says Meller, who, at first, had no idea

there were fish in the pond, as the 3-foot-deep pool had frozen over during the winter. "As soon as the ice melted, we were like, 'Wow. Can't believe they survived the winter.'" They have since added five more fish.

While the menu focuses on sliders, including a bunless, seared tuna sandwich with creamy wasabi aioli and iceberg lettuce (\$16) and spiked shakes, like its salted dulce de leche with Alhambra lager (\$11), the kitchen also offers aromatic and flavorful saffron-tomato russels (\$10/\$18). The American slider combo boasts three flavors: chicken-and-waffle, Manchego-cheese and pork-belly \$15.

"Everyone wants to sit back there," says Meller of his cozy 18-seat patio area. "It's the focal point of the restaurant. A lot of people stumble into it, saying that it's the nicest outdoor section they've seen. You feel like you're escaping to another place, like you're not in the city."

Try a slider — chicken-and-waffle (top) or pork belly (bottom) — under the sky at Slide, and then wash it down with a salted, spiked dulce de leche drink (middle).

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*scene*pulse

Nouveau



Breathe in the sea air from outdoor tables at the Watermark.

ON THE WATERFRONT
WATERMARK BAR AND LOUNGE
Pier 15, 78 South St.; 212-742-8200

Just as the South Street Seaport's Pier 17 prepares to be razed and redeveloped as a glass-box shopping center, the Watermark Bar and Lounge on Pier 15, a leisurely stroll away, has opened for business. At the end of the pier, the casual bar and lounge affords guests a full drinks selection, including the Bourbon Palmer (\$12 — think Arnold, only with whiskey, peach mint tea, honey and lemon), and New England eats, such as a meaty Maine



Red lights at night, a partygoer's delight — at the Watermark, right by the East River.



Feast on Watermark's Maine lobster roll.

The Watermark Bar and Lounge offers a sweet twist on the traditional lemonade-ice tea combo with its Bourbon Palmer (right) — a smooth mix of whiskey, peach mint tea, honey and a lemon.



Diana Zak/NY Post (4)



With its Salvation Margarita, guacamole and chips, terra-cotta columns and a great view, the Pod39 roof is the place to be.

UP ON THE ROOF
POD39
145 E. 39th St.; 212-603-5700

The hippest of happy hours is currently located high above Midtown East, on the 17th-floor rooftop lounge of the Allerton House. Originally built circa 1918 as a "gentleman's" hotel for "refined" single men, the Northern Italian Renaissance-style landmark building now houses Pod39, a modern hotel aimed at the traveling backpack set. Guests can sip finely curated cocktails, such as the refreshing and fizzy Chilean 75, concocted from pisco, peaches, yuzu, Prosecco and lemon (\$12), or the Salvation Margarita (\$13), while enjoying a spectacular view framed by arched openings, terra-cotta columns and ivy-covered brickwork. If you lean in at just the right place on the southwest corner, you'll catch both the Empire State and Chrysler buildings.

Restaurateur Ken Friedman, of the Spotted Pig and the Breslin, helped launch the international-themed Salvation Taco on the hotel's ground floor with chef April Bloomfield, as well as food and beverages for the bar up top. But Friedman, who originally also offered a limited menu of small bites upstairs, noticed



Stoke it up, baby! Pod39's rooftop bar attracts a hip crowd to the Midtown East hotel.

guests didn't really want to balance silverware and plates with cocktails — particularly when it's crowded. "People want something to go with drinks," Friedman

says, "as opposed to the other way around — food that goes with booze." So for now, the food selection has been curtailed to just guac and chips (\$10).