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**FOR IMMEDIATE RELEASE**

**Bathtub Gin, Beloved Chelsea Speakeasy Bar Now Celebrating**

**9th Anniversary, Opens for Indoor Dining and Libations with**

**Its First-Ever Timed Seatings to Maintain Social Distance**

*New Cocktail Menu Explores Salted Plum-Infused Junmai Sake, Ladyfinger Butter,*

*Rhubarb & Apple Syrup and Pepita Seed Brittle, with New Bar Bites*

**NEW YORK, November 9, 2020**—Bathtub Gin, the beloved Chelsea speakeasy bar hidden behind a coffee shop, today announces its opening for limited indoor dining and cocktails at 25% capacity, initially Thursday to Saturday, 5pm to 11pm. Now celebrating its 9th anniversary, Bathtub Gin is the brainchild of bar visionary Dave Oz, who brought craft cocktails to Chelsea in a high-energy, free-spirited way that pays homage to the Prohibition era. Since launching in 2011, the bar has served 2.5 million craft cocktails to 1 million guests and staged 17,000 live performances.

**The Debut of Timed Seatings**

In a departure from its usual practice, Bathtub Gin is implementing timed seatings at 5pm, 7pm and 9pm, with each slot limited to 1.5 hours to maintain social distancing. While walk-ins are accommodated, reservations on Resy (<https://bit.ly/3697LMd>) are highly recommended.

**Exceeding Health & Safety Regulations**

The popular bar is complying with and exceeding all health and safety regulations and includes the installation of a new air circulation system equipped with a HEPA filter. The bar’s highly popular outdoor service remains in high gear. It continues its successful bottled and canned cocktail program featuring shelf-stable drinks and unveils an enclosure for outdoor dining, complete with high-powered heat lamps.

**A New Cocktail Menu, Along with New Bar Bites**

Bathtub Gin also unveils a new cocktail menu that explores new ingredients, like salted plum-infused junmai sake, ladyfinger butter, rhubarb & apple syrup and pepita seed brittle. The menu also includes an extensive selection of 10 sophisticated *Gin & Tonics* as the bar pursues its stated goal of becoming a top gin bar in New York City. The bar also unveils a new menu of bar bites.

“We are excited to open our indoor space and have our bar team fully in action again,” says Dave Oz, Creator & Owner, Bathtub Gin. “Our Head Bartender Brendan Bartley and Chef Jyoti Bindu have really outdone themselves with their new menus. Our banquettes are ideal for social distancing. Coupled with timed seatings and a robust air filtration system, it ensures that everyone stays safe and cozy.”

“Our new cocktails explore new ingredients, like salted plum-infused junmai sake, ladyfinger butter, rhubarb & apple syrup and pepita seed brittle,” says Bartley. “Our *Gin & Tonics* break new ground with eclectic global gins and exceptional mixers. We push the envelope with unexpected garnishes, such as pine needles, star anise and dried tamarind orange.”

**Cocktail Menu** ($17)

* ***Prohibition Espresso Martini*** -Coffee-filtered Grey Goose Vodka, chai & cacao liqueur, espresso, ground cacao nib sprinkling
* ***21 Club Punch*** -House-made Glyph-infused​ ​pumpkin punch, spiced coconut foam, pepita seed brittle
* ***The Redhead Cosmo*** -Ketel One Peach & Orange Blossom Botanical, pomegranate, cranberry, lime citric acid
* ***Wayne Wheeler Highball*** -Maker’s Mark 46, salted plum-infused junmai sake, soda
* ***Clara Bow Fizz*** -Pisco brandy, manzanilla sherry, thai ginger syrup, pear & rhubarb soba, lime malic acid
* ***James Cagney Old Fashion*** -Coffee-infused Maker’s Mark 46 Bourbon, cacao, bitters
* ***Juan Guerra Margarita*** -Aldez Tequila, mezcal, ginger & chili agave, lime citric acid
* ***Pauline Sabin Sour*** -Aviation Gin, rhubarb & apple syrup, lime citric acid, rhubarb salt
* ***Bath Club Sidecar*** -House-made roasted bell pepper-infused Tanqueray 10 Gin, Cointreau, chamomile syrup, lemon citric acid
* ***Hot Buttered Rum Runner*** -Banks 5 Island Rum, ladyfinger butter, cinnamon, vanilla, cloves, nutmeg, allspice

**Gin & Tonic List** ($16, served with 2 garnishes and 3 juniper berries)

* ***Dorothy Parker Rose Petal-Infused Gin & Fever Tree Aromatic Tonic***, lemongrass, dried lime wheel
* ***Gunpowder Gin & Fever Tree Citrus Tonic***, star anise, dried pear
* ***Nolet’s Gin & Fever-Tree Elderflower Tonic***, raspberries, dried peach
* ***Oxley Gin &******Jack Rudy Tonic***, coriander, dried lemon wheel
* ***Brooklyn Gin & Tru Tonic***,cassia bark, dried orange wheel
* ***Spring 44 Mountain Gin & Source Tonic***,pine needles, pink peppercorns
* ***Roku Gin & London Essence Rosemary Tonic***, rosemary sprig, dried mandarin
* ***Barr Hill Gin & Jack Rudy Tonic***, lemon zest, dried tamarind orange slice
* ***O.R.E. 118 Gin & Tru Tonic***, dried apple, dried lemon
* ***Nautical Gin & Q Tonic***, dill, dried lemon wheel

“It is great to be back behind the stove and serving our guests soulful and delicious fare,” says Chef Jyoti. “We balance indulgent dishes with numerous healthful options, as well as fare for vegans, vegetarians and those avoiding gluten, which truly anyone can enjoy. And our desserts are positively sinful.”

**Bathtub Gin Food Menu**

* ***Seasonal Dip & House-Made Flat Bread***, roasted carrots, cumin, maple, $8
* ***Seasonal Soup***, mixed vegetable soup, country toast, $8
* ***Kale Salad***, shredded vegetables, miso dressing, marcona almonds, sunflower seeds, lemon, $12
* ***Sandwiches*** (on brioche buns)
  + ***Slow-Roasted Baby Back Ribs***, pickles, house-made mustard, $14
  + ***Portobello Mushroom***, pickle butter, onion jam, spicy mayo, $12
  + ***Chicken Schnitzel***, wasabi mayo, slaw & cilantro, $13
* ***Mixed Mushroom Bruschetta***, mushroom pâté, sunflower seed pesto, $12
* ***House-Made Pasta***, butternut squash, house-made ricotta, sage, $14
* ***Wild Hake Fish Cakes***, tahini yogurt, tomato sauce, $16
* ***Cheese Board*** (available from 5pm), cheeses, jamón, olives, capers, marcona almonds, $16
* ***French Fries***, with sauce choices: wasabi mayo, spicy mayo, ketchup, $5

**Bathtub Gin Desserts**

* ***Lemon Curd Spoons,*** $2 per spoon
* ***Crѐme Brulée,*** stewed fall plums, thyme, $12
* ***Cacao Pudding,*** hazelnut & popcorn praline, $8
* ***Toast Your Own S’Mores*** (serves two), $10

**About Bathtub Gin**

Located at 132 Ninth Avenue in Manhattan’s Chelsea neighborhood, Bathtub Gin is a beloved Prohibition-inspired speakeasy hidden behind Stone Street Coffee Company. A Third Wave coffee shop by day, it becomes a portal to the glamorous and rebellious 1920s at night, with the bar celebrating gin-focused craft cocktails, indulgent bar bites and live entertainment from jazz to burlesque. Since opening in 2011, Bathtub Gin has served 2.5 million craft cocktails to 1 million guests and staged 17,000 live performances. It has become an iconic New York City institution drawing celebrities, artists, models, musicians, business moguls and travelers alike, who leave their inhibitions at the secret door. For more information, please visit <https://bathtubginnyc.com/>, like us on Facebook at <https://www.facebook.com/bathtubginnyc/> and follow us on Instagram at @bathtubginnyc.

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