



hen it first opened in 1932. Monkey Bar was originally just that-a bar, and one that occupied a whopping 1,100 square feet of space contiguous to the Elysée Hotel in midtown Manhattan. During its heyday throughout the '40s and '50s, Monkey Bar reveled in its reputation as a central stomping ground for New York's drinking-hours elite. With its kickily cartoonish, big city style, the bar attracted convivial crowds of celebrities (Tallulah Bankhead, Tennessee Williams, etc.), society figures, and assorted Manhattan dwellers with time enough and more to linger in its smoky shadows over a few wellconstructed drinks. Colorful personalities were the norm, such as resident music maker Johnny Pane, who would hurl his empty glass across the piano to draw attention to a need for a refill.

Now Monkey Bar is also a restaurant. After its closure in 1992, Peter and Penny Glazier, in partnership with Burt and Judy Resnick, took over and renovated the space. Through the strategic removal of one wall, they have smoothly linked the bar area to the former dining room of the Elysée Hotel. And while intent upon bringing the restaurant to life with chef John Schenk's eclectic American fare, as part of their commitment to restore the bar to its original splendid vigor, they have provided it with its own full bar menu. How committed were they? Enough to plow over \$250,000 into the restoration of the bar area alone.

## SOMETHING OLD,

Architect David Rockwell, of The Rockwell Group, created the new interior design, retaining much of the old decor while carefully blending in some snazzy improvements. Now one can enter either from the street, through monkey-etched glass doors, or from the Elysée lobby, through glass doors painted with more colorful monkeys to echo the original Charles Vella barroom murals, now brightly restored. Streaks of red, yellow, and green dance across the cobalt blue linoleum floor in visual syncopation with the crayon-colors wall paintings. Barstools shaped like cocktail olives, complete with red pimiento stuffing scats, line up before the restored mahogany bar that sweeps the length of the room; a baby grand piano oosts nearby. Facing the bar, black

## MONKEY BAR

60 East 54 Street, New York, NY 10022 (212) 838-2600

OWNERS Peter and Penny Glazier (who also own Symphony Café, Gianni's, and Bridgewaters, all in NYC) with Burt and Judy Resnick

GENERAL MANAGER Tony Fortuna, formerly of Lespinasse, Lafayette, and Mad.61, all NYC

MANAGER Amy Sacco, formerly of Vong and Bouley, NYC

HEAD BARTENDER Kelly Ryan, formerly of Vong

CHEF John Schenk, formerly of Mad.61 and West Broadway, NYC

PASTRY CHEF Stacie Pierce

ARCHITECT David Rockwell, The Rockwell Group, NYC

DATE OF OPENING September 19, 1994

HOURS OF OPERATION Seven days; bar: noon to 1 a.m.; restaurant: noon to 3 p.m. (lunch) and 5 to 11 p.m. (dinner)

STYLE OF CUISINE American, with an Asian touch

SIZE Bar: 1,400 square feet; dining room: 2,500 square feet

SEATING CAPACITY Bar: 40 at barside tables and 13 on barstools; dining room: 130

FOOD/BEVERAGE RATIO 50/50

LIVE ENTERTAINMENT Singing pianist in the bar, Tuesday through Friday, 9 p.m. to 1 a.m.

BEER LIST Amstel Light; Heineken; Sierra Nevada Pale Ale; Pilsner Urquel; Bass Ale; Samuel Adams; Clausthaler (nonalcoholic) WINES BY THE GLASS Sparkling: Perrier Jouet Brut, Iron Horse Brut; White: Estancia Chardonnay, Ojai Sauvignon Blanc, Domaine Montigny Sancerre; Red: Chalk Hill Cabernet Sauvignon, Château Cazalis Bordeaux, Calera Pinot Noir

PORT AND DESSERT WINES Bonny Doon Vin de Glacière Orange Muscat 1993, Domaine Coyeux N.V. Muscat Beaumes de Venise, Château La Tour Blanche Sauternes 1986, Antinori Vin Santo 1988, Taylor Fladgate L.B.V. 1987, Dow Vintage 1977, Colheita 1983

COGNAC, ARMAGNAC, AND CALVADOS Courvoisier V.S., Rémy Martin V.S.O.P., Rémy Martin X.O., Hine Antique, Larresingle Armagnac X.O., Busnel Hors D'Age 15 Years

GRAPPAS Jacopo Poli, Antinori Tignanello, Di Sebastiani Barbera California

TOP SELLERS

Cocktail: Martini
Beer: Amstel Light
Single malt Scotch: Glenfiddich
Blended Scotch: Dewar's
Vodka: Absolut
Gin: Tanqueray
Tequila: Jose Cuervo Gold

American straight whiskey: Jack Daniel's Blended whiskey: Canadian Club

Rum: Bacardi Light

ESSENTIALS

Sound system: R.D.A. Systems Ice machine: Ice-O-Matic Glassware: Schott Zweisel and Bormioli Rocco Flatware: Sambonet China: Woodmere

For manufacturers' info, see page 99.

diner-style tables with ridged stainless steel borders are pulled up to comfortable red and tan patterned banquettes. For added joviality overhead, monkey sconces illuminate the scene.

Only accessible through the hotel lobby in the past, the dining room now sprawls just a few steps down from the bar, each presenting an inviting view of the other. The wide curvy staircase also encourages slow, conversation-stopping entrances to be made by long legs and stilettos. Two dining levels are separated by golden metal railings with sculpted monkeys clambering here and there among vining leaves; monkeys hang from the light fixtures, too. Huge, plush, upholstered russet columns add vertical



Monkey Bar's barroom (opposite) draws a constant crowd of the fun, sophisticated hungry. In the dining room (above), Monkeys swing on vined railings that separate upper and lower levels. Photos by Paul Warchol.