

thirsty.

Jersey City Craft Beer Festival, Barrel-Aged Cocktails and Bar Gonzo

By Alana Tielmann | Posted November 15, 2017

SaltBrick Tavern



Craveable Hospitality Group (David Burke Kitchen) unveils its latest concept in Downtown Brooklyn. SaltBrick Tavern brings an inventive and engaging dining experience to the contemporary pub theme. Executive Chef Michael Franey powers the kitchen with reimagined tavern classics, featuring uniquely flavorful steaks and meats delivered through CHG's patented SaltBrick dry-aging process.

The beverage program includes carefully curated wine and beer lists, plus updates on classic cocktails using locally distilled and craft spirits. Highlights included: Torn and Frayed with popcorn-infused Bumbu rum, genmaicha tea syrup, and lime; and Loving Cup with beef love fat-washed Dorothy Parker gin, Luxardo Bitter Bianco, dry vermouth, and grapefruit bitters.

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