

THE BEST BAR IN THE WORLD SETS UP SHOP FOR A TWO-NIGHT STINT WHILE BLOOMINGDALE RESIDENTS GAIN A COZY LOCALE TO SWIRL, SNIFF, AND SIP



The Dandelyan team behind drinks like the Settling Stones (above) brought a “Modern Life of Plants” theme to their D.C. pop-up bar.

PHOTO: JAI WILLIAMS

PHOTO COURTESY OF DANDELYAN

Winter Warmth

by Kelly Magyarics, DWS

Washington, D.C., is certainly no slouch in the craft cocktail department, with top bars like Columbia Room, barmini, and Morris American Bar dotting the city’s neighborhoods. So it wasn’t all that surprising when the team behind London’s Dandelyan—awarded the title of World’s Best Cocktail Bar at this year’s World’s 50 Best Bar Awards—decided to do its only American roadshow here after founder Ryan Chetiyawardana fell in love with The District during a visit.

For the locale, Chetiyawardana (more commonly known in the industry as Mr. Lyan) selected 14th Street bar The Gibson, an unmarked speakeasy which happens to be celebrating its tenth anniversary. The collaboration culminated in a two-night pop-up in late November, with drinks inspired by a “Modern Life of Plants” theme that melded Dandelyan’s penchant for infusing botanical flavor into drinks and The Gibson’s propensity to highlight the flavors and nuances in a spirit. (The Gibson’s Creative Director, Julia Ebell, had fun infusing North American flavors

The Diamondback cocktail at Tyber Creek features locally made spirits from Republic Restoratives.



like maple, cranberry, and yaupon into the offered libations.) The D.C. gig was the London bar’s last hurrah before it shutters to reinvent its concept, and this temporary gig was quite the swan song.

Capitalizing on the region’s insatiable thirst for wine, Tyber Creek Wine Bar & Kitchen in Bloomingdale is a welcoming neighborhood spot to grab a glass



PHOTO COURTESY OF TYBER CREEK

Wood-fired halloumi with figs and honey is a standout shareable plate at Tyber Creek.

and some Mediterranean shared plates. I popped in on a chilly fall evening and immediately felt at home in the comfy space, which is run by the husband-and-wife team of Jonathan and Jordan Stahl.

General Manager Leah Glantz is equally passionate and enthusiastic about showcasing the gems on the menu, but, as usual, I wanted to start with a cocktail.

I first opted for the Diamondback, which mixed Rodham Rye (a liquid homage to Hillary Clinton) and Chapman’s Apple Brandy, both from D.C. distillery Republic Restoratives, with Green Chartreuse. Next came fun finds like a fresh and textural Kaapzicht Chenin Blanc from Stellenbosch, a rare still red from Coteaux de Champagne producer La Voie de Chanay, and a smattering of funky amber bottles from Georgia and Spain.

Tyber Creek’s menu is designed for sharing, but it was admittedly hard to refrain from smacking my dining companion’s hands to keep him from the bowls of warm Castelvetro olive with shallots, garlic, and pink peppercorns; the curry and lemongrass PEI mussels (served in a broth that really should have a place on the menu as a soup); and a plate of wood-fired halloumi and figs drizzled with honey. Forecasters are predicting a brutal winter for the D.C. area, but I’d be happy settling into a table here all season long just to sip an earthy red and watch the snowflakes pile up outside. ■■

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