

Dancing With Chopsticks

A new dinner show proves there's some truth to that old adage that every waiter in New York is really an aspiring performer. At Sushi Roxx, servers drop off surprisingly delicious sushi and other Japanese dishes in between spontaneously breaking out into song and dance. The flash-mob-style performances are manifestations of what a waiter must dream of doing during a lull in dinner service. The space itself wows with lit-up Godzilla pinball-inspired art, pillars made of trippy LCD screens, an entire wall of waving lucky cats and a sumo wrestler gazing from the ceiling.

| **Sushi Roxx**, 120 E. 39th St., 212.726.9500



Spice Spot

The same spices contained in jars lining the walls of Mace, a recently opened bar in Alphabet City, inspire every cocktail on the menu. As pretty as they are tasty, cocktails like Cinnamon (above; cinnamon-infused pisco, Merlet crème de pêche, oat orgeat, lemon juice, egg white) incorporate specialty ingredients you won't find anywhere else, including Thai bird's-eye-chili tincture, seaweed-infused Scotch whisky, Batavia ar-rack infused with pandan leaves and tobacco essence.

| **Mace**, 649 E. 9th St., 212.673.1190

Focus on Gin

Author Aaron Knoll covers gin in its entirety in his new book, *GIN: The Art and Craft of the Artisan Revival in 300 Distillations* (Jacqui Small, LLP). It includes history, tasting notes of the best gins and where to find the top cocktails. Here are Knoll's NYC picks:

For a gin & tonic: Oceana, 120 W. 49th St., 212.759.5941

Why? "Its gin collection is among the best in the city, but it sets itself apart with its line of house-made tonic syrups, each defined only by flavor profile like citrus or bitter."

For a martini: Bathtub Gin, 132 Ninth Ave., 646.559.1671

Why? "The best drink is their house martini: Fords gin and Dolin vermouth served up with olive and lemon."

For a negroni: Amor y Amargo, 443 E. 6th St., 212.614.6818

Why? "House-crafted vermouth comes directly from the tap, and for the adventurous, swap out Campari for any of their numerous amaros."

For a good gin cocktail: Pouring Ribbons, 225 Ave. B, 917.656.6788

Why? "It begins with an approach to graphing their cocktails to allow patrons to discover new drinks or old favorites by how similar they are to other drinks they know. But their seasonal, rotating menu can always be counted on for a few fantastic gin quaffs."

Amazon.com will offer the book starting Sept. 17.

PHOTOS: WILD HORSE TAVERN, LIZ CLAYMAN; SUSHI ROXX, ANDREW WIENER; MACE, SCOTT GORDON BLEICHER; LE SOUK, JOO FU

Rebellious Bar

Take one look at the massive black-and-white photos of horses running with windblown manes and classic rock stars, like The Rolling Stones and Jim Morrison, in all their concert glory on the walls of Wild Horse Tavern, and you'll understand how the restaurant and bar rebels against its straitlaced setting on the Upper East Side. Guests can loosen up with cocktails from a rock 'n' roll-themed menu, an ample selection of draft beers and live music. | **Wild Horse Tavern**, 1629 Second Ave., 212.300.4132



Moroccan Trance

You don't have to hop on a plane to party in Marrakech. Instead, head to Greenwich Village's Moroccan restaurant and lounge Le Souk, where you can puff on a hookah, sip craft cocktails and snack on North African nosh under floating Oriental lamps. Go for live DJs every night, belly dancers on Fridays and Saturdays, and occasional performances from traditional singers, snake charmers, fire twirlers and exotic entertainers. | **Le Souk**, 510 LaGuardia Pl., 212.777.5454