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A New York City Institution Finally Reopens: 3 Superb Cocktail Recipes From The Campbell



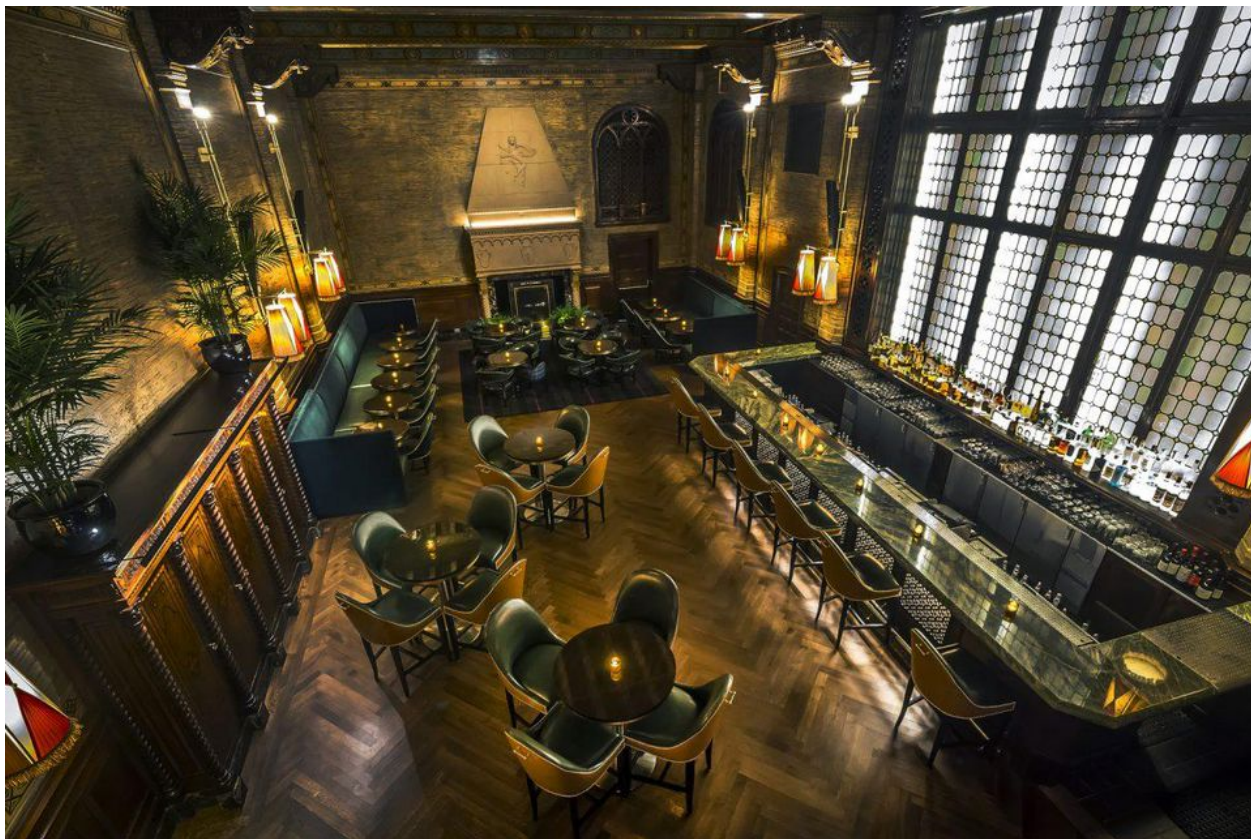
Karla Alindahao Contributor ⓘ

I write about travel and food. So I love forks in the road.

The Campbell Apartment, the much-beloved (and somewhat hidden) bar in Grand Central Station that closed in July 2016, reopened last month with a new name: [The Campbell](#).

The space, which is divided into three parts that convey three different experiences, retained its old world grandeur—and then some. First up: the Campbell Bar—a former office that belonged to railroad executive John Williams Campbell. Then there's the old taxi stand, which will be named Campbell Terrace. And of course, there's the Campbell Palm Court, a small offshoot of the main bar.

And Paris DuRante, a longtime bartender at the original Campbell Apartment, is back. Scott Gerber, the chief executive of Gerber Group, rehired DuRante—a darling character who had stayed with the original Campbell Apartment for roughly 16 years.



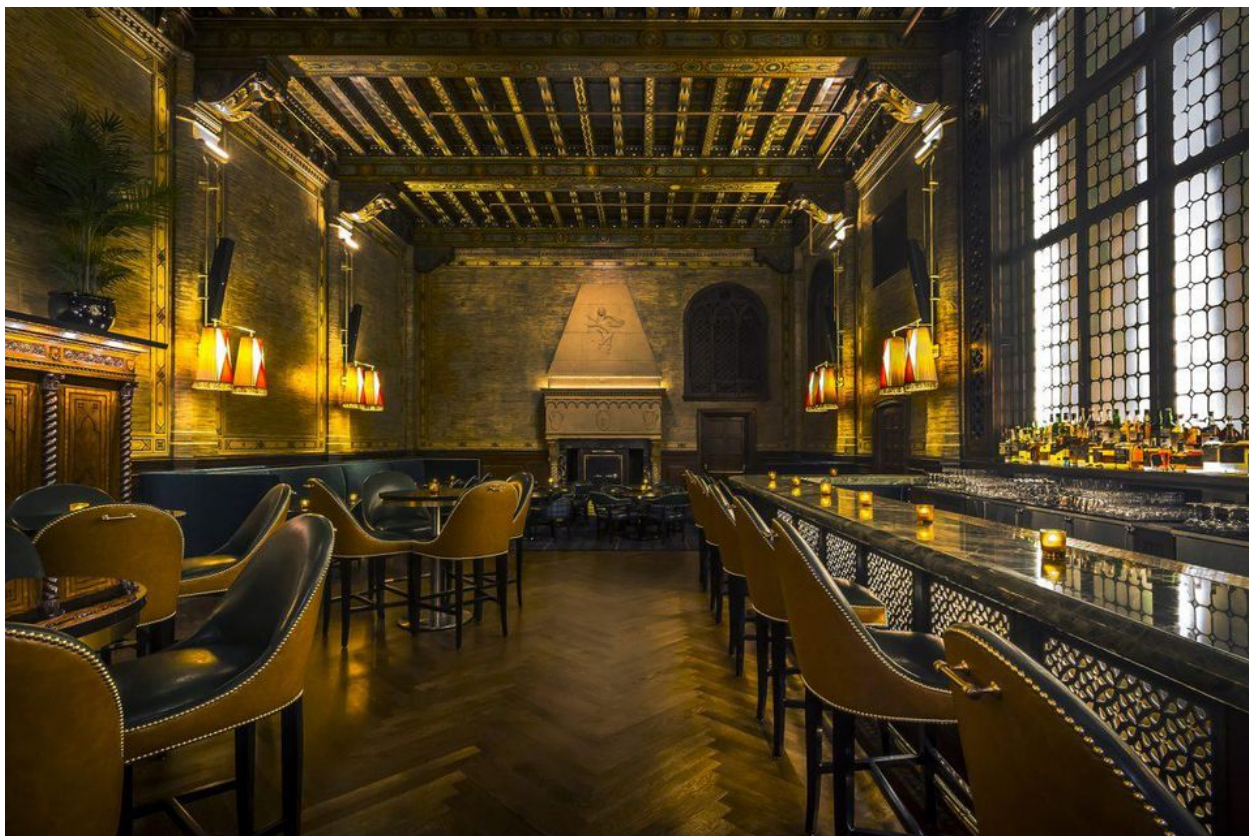
The Campbell has retained much of its old world charm. PHOTO: THE CAMPBELL / GERBER GROUP

But expect more refreshing changes: There will no longer be a strict dress code, drinks will be easier to order, and there's an awning on Vanderbilt Avenue that proudly announces the existence of The Campbell. Meaning, it will no longer be that hard-to-find secret spot. It's no longer meant to be exclusive. (Gerber wants it to be approachable to all guests.) And yes, reservations will finally be accepted for parties of two or more persons.

Beyond that, there's the elevated bar fare: butcher's block, with charcuterie and country pâté, crispy tuna tartare tacos (with smoked chipotle mayonnaise), and meatball sliders (with pecorino and basil). The Campbell's lunch menu will include the kale and endive salad (toasted pistachio, pecorino and mint), French dip (with caramelized onions and red wine au jus), grilled cheese (with aged gruyere and smoked mozzarella on sourdough), and herb roasted chicken

sandwich (with provolone, roasted peppers and caramelized onions on rosemary ciabatta).

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The interiors, which were once dimly-lit before Campbell Apartment closed, will be just a tad brighter—to illuminate the landmark-protected space. PHOTO: THE CAMPBELL / GERBER GROUP

And if you're not able to make it to New York City, rest assured that you can create The Campbell's classic cocktails (some of them with a twist) in your own home. Here are three standouts favorites from Vinny Mauriello, managing partner and director of operations for Gerber Group—who also happens to manage inventory and bar programming across all properties.

VIEUX CARRÉ

“This cocktail doesn't scream ‘summer’ at first sight, but it's surprisingly refreshing with the Cognac and Benedictine really smoothing the edges off this New Orleans classic. Sip one of these outside on the terrace during a hot summer

night, and you'll be delighted at how cool you will actually feel." — *Vinny Mauriello, managing partner and director of operations for Gerber Group*



PHOTO: THE CAMPBELL

Ingredients:

.75 oz. Knob Creek rye

.75 oz. Hennessy VSOP

.75 oz. Dolin Rouge vermouth

2 dashes Angostura bitters

2 dashes Peychaud bitters

1 barspoon Benedictine

Method: Add all contents into mixing glass. Stir and strain into Nick and Nora glass. Garnish with a bourbon-soaked cherry

BLONDE NEGRONI

“Think of this cocktail as switching from red to white Wine for the summer months. This lighter play on the classic is the perfect warm weather option for the negroni drinker.” —*Vinny Mauriello, managing partner and director of operations for Gerber Group*



PHOTO: THE CAMPBELL

Ingredients:

1.5 oz. Hendrick's gin

1 oz. Cocchi Americano

.75 oz. Suze

Method: Add all contents into mixing glass. Stir and strain into Nick and Nora glass. Garnish with an orange peel.

AVIATION

“The floral notes from the crème de violette along with the fresh lemon juice make this one a no brainer for the summertime. Plus, the color makes this cocktail the picture perfect Instagram for summer.” —*Vinny Mauriello, managing partner and director of operations for Gerber Group*



PHOTO: THE CAMPBELL

Ingredients:

1.5 oz. Nolet's Gin

.5 oz. Luxardo Maraschino

.75 oz. Fresh lemon juice

bar spoon crème de violette

Method: Add all contents into a mixing glass. Shake and strain into a coupe. Garnish with 3 skewered brandied cherries.

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I cover all things luxury lifestyle—with a focus on food, spirits, and travel. I'm the former digital director of the Haute Media Group (hautetime.com, hauteliving.com, and hauteresidence.com). Beyond that, I've also done time at Metropolis magazine, Tatler Philippines, and... **Read More**
