



BUILDING THE PERFECT

Bar Cart

WITH BRYAN BATT & TOM CIANFICHI

BY BRYAN BATT AND KATY DANDS

It's easy to see why the bar cart trend continues to capture our imagination. Everything about it is cool. Few pieces of furniture are as functional, decorative and sexy all at the same time. Think back to classic mid century films when cocktails were an art. Marilyn Monroe sipping champagne in the *Seven Year Itch*, Grace Kelly and Ol' Blue Eyes in the boozy romp *High Society* and martini mad Auntie Mame pretty much sealed the fate of the drinks cart as the epitome of chic. With a little organization and a bit of style, you can easily create your own spot for housing the hooch while adding old school glamour to your decor.

Whether your bar cart comes from your granny's attic, an estate sale or is hot off the Ikea or West Elm shelves, the wheels, storage space and small size offer exceptional flexibility and design potential. This versatile accent piece is the perfect opportunity for rolling the vintage vibe into a room or bringing modern flair and pops of color to the mix. And the best part? Once you've stocked your cart with the essentials, you can easily change things up seasonally or for specific types of entertaining. A perfectly put together bar cart has a huge design payoff so let's get this party started—wheels up!

Bryan Batt and Tom Cianfichi, of *Hazelnut*, show us the art of styling a vintage bar cart in 5 easy steps.

1) Make a list of what you really drink or the ingredients needed for a signature cocktail. Hit the booze aisles of your favorite grocery store looking for spirits in pretty shaped

bottles, beautiful packaging and interesting colors. Keep your selections purposeful and simple. (No cramming everything you own on it—that's called a pantry!) Include a bottle of champagne or prosecco and arrange it all on a silver or lacquered tray for easy organization.

2) Presentation is everything! Gather the right shaped glassware for your libations. Feel free to mix fine crystal high balls and flea market coupes with silver julep cups and new goblets. An ice bucket or wine chiller will come in handy and a dapper decanter is always a nice touch.

3) Monogrammed cocktail napkins, unique bar tools and martini shakers bring your personality to the bar. Swizzle sticks, straws and recipe books are fun to collect and are great for a shot of color. Don't forget the basics like a really good corkscrew or strainer. The whole point is to be able to entertain effortlessly in any room without having to run back and forth to the kitchen.

4) Mixers get stored on the lower shelf. Have on hand the necessary tonics, sodas and juices and be sure to include a bottle or two of sparkling water and a citrusy non-alcoholic drink as a tasty alternative.

5) Bring the look alive with fresh flowers, a bowl of lemons or limes, a tumbler full of leafy celery or aromatic mint. Toss in a favorite treasure or something sentimental and decorative and you're ready to christen your bar cart. Cheers!

A Closer LOOK



PHOTOS BY JAMES GAFFEY