

## HIGH TENSION

**Town Kitchen & Bar took South Miami**

SANDRA PALACIOS  
Special / El Nuevo Herald

Town Kitchen & Bar is one of those nice places to which we became regular customers: and that is that without lines at the entrance, without cover and amid an atmosphere descomplicada, lovers of night life of South Miami told yes a night of good music, tantalizing cuisine, drinks and friendly service provocative.

In a city full of bars where it is necessary to elbow, knee pads and helmet to fight for a drink, is a relief to find a few where customers can soothe their thirst without having to assemble an entire war strategy: Town Kitchen & Bar is one of them, where the *Bartender* also adds a smile.



ALVARO SANTISTEVAN / EL NUEVO HERALD

In the midst of a family atmosphere, the nights at Town have become one of the favorites in the area. Its minimalist decor is not meant to be the center of attraction, but provides the energy of the place with modern lamps hanging from the ceiling, illuminating Candles on the walls some family photos in black and white, and comfortable upholstered furniture in white.

His kitchen, which specializes in the American table, it's a good excuse to get *tempranito* to dinner, and then follow the *rumba*. His *chef* Michael Altman offers, in addition to the regular *menu*, a *bar menu* to accompany the night, with delicacies such as *Kobe Beef Sliders*, the slab of cheese or the *Town Calamari*.

Then, the plan is either to stay at the table enjoying a good drink, or take it on the bar or one of the tables outside, where you can enjoy all the energy of this hot area of the city. It's as well - throughout the fortnight on a budget - you can enjoy a wide variety of cocktails, *shots*, wines and beers at a reasonable price: martinis (\$ 13), caipirinhas (\$ 12), beer (\$ 5 - \$ 7) and *Wine by the glass* (\$ 8 - \$ 15).

The stars of the bar, which looks behind an imposing marble bar, are the *bartenders*, who each have their own *signature cocktail*, and is offering its refreshing creation *Samara*, *Samara's Summer Citrus*, with *clementine vodka* and orange juice, cranberry and grapefruit, while the "Flaco" he recommends to his clients famous *Flaco's Espressotini* mixed with vodka, Kahlua and a *shot* of espresso with sugar, and Liz shines with its *Banana Blossom*, a mix of Stoli vanilla , Frangelico, banana liqueur and pineapple juice.

Meanwhile, the DJ Wasabi, without the need for platforms or balcony, is confused with the public to encourage the evening, with mixtures ranging from *house*, minimal and *chill out* until *ochenteros* and classic rock. The most animated stop of the chairs to dance until midnight, when it takes over the tablecloths and candles are shut down.

At 9 pm the temperature of the place is up and although it is filled from the outside, not to worry, because there are tables and chairs enough for everyone.

The location also offers a private lounge for special celebrations like birthdays, with a capacity of nearly 50 people.

The *Happy Hour*, a favorite of local residents in the area, offering drinks at half price, Monday to Saturday (one point for taking into account that most of the premises is offered only on weekdays), 4: 30 to 6:30 pm Thursdays is *Ladies Night*, with champagne courtesy until 7 pm •

[spalacios@herald.com](mailto:spalacios@herald.com)

Town Kitchen & Bar, 7301 SW 57th Court, Plaza 57, South Miami, (305) 740-8118. or visit [www.townkitchendbar.com](http://www.townkitchendbar.com)

**Join the discussion!**

El Nuevo Herald is pleased to give your readers the opportunity to share experiences and exchange views on what we publish in our daily newspaper. Some of the comments that you make may be reproduced in the newspaper or on other pages of our site. We want to participate in our discussions in an open and frank, but without commenting hurtful or out of order. Thank you very much for sharing your comments. To make comments to be recorded in [elNuevoHerald.com](http://elNuevoHerald.com) the first time. What you write will be properly identified with your user name. Not yet registered? [Here to](#) do it right now.

**Los comentarios más recientes**

Sea el primero en publicar comentarios usando la forma abajo.

**Agregue sus comentarios**