

Drink The Best Bar Snacks, Ranked; Classic bar food is designed as a companion to drinking. From potato skins to mozzarella sticks, these beloved dishes succeed.

Hi, I thought you might like this article - [url]. Send It used to be so simple: There were bars and there were restaurants, and you always knew exactly where you stood. Was there a menu with appetizers, entrees and desserts? Were you being served a drink by a person behind a bar? You might be able to get something to eat, but it was bar food, plain and simple—small snacks and handheld bites engineered to be tasty yet forgettable, a pure sidekick to the night out. But the rise of craft cocktail culture has had a worrying side effect: Bar food is suffering an identity crisis. Meanwhile, every restaurant has a house cocktail list, an ambitiously stocked back bar, and a menu that poaches nuts, olives and housemade potato chips from the traditional bar snack repertoire. The black-and-white distinction has faded to a monochrome gray. For the early craft cocktail bar owner, that shift made perfect sense. After putting in so much work to restore the cocktail as an art form after years of artificiality and gimmicks, the complete bar experience should be just as refined. Hand-hewn bars began shining in lovingly restored rooms, the better to hold up that perfectly stirred Old-Fashioned. Vintage rocks glasses carry it along; rough-and-rugged, chipped-by-hand ice cubes keep it chilled. Plunking down a bowl of peanuts or Cheez Balls next to it was a needle scratch, a hangover from the bad, boring days of cocktailing that threatened to ruin the picture. They were fighting a war for respect, and food became another weapon in the arsenal. The difference is that those first-wave gastropubs were doing something revolutionary that drew on centuries of pre-existing British pub tradition. But such prescriptivism ignores the spirit of innovation and resourcefulness that has spawned some of the great bar food traditions in history. The hot dogs and processed cheese that mingle with rice cakes and kimchi in Korean anju, brought by American GIs in the s; the curry powder-seasoned ketchup on currywurst, which took a long and winding road from India via the British to become a beloved late-night snack on the streets of Berlin. Culture is fluid, and the quickest way to kill something is to prevent it from evolving. Every Dorian Gray has a painting hidden somewhere. Drinking and snacking is a perfectly symbiotic relationship—like lichen on an old-growth redwood. Drinkers need quick, satisfying sustenance to keep them coherent, while certain foods—most often the fattiest, saltiest, most indulgent—become infinitely more satisfying when enjoyed through a thin veneer of intoxication. With such a rich history, our own bar food deserves better treatment than the current Full Kitchen confusion. But such close-minded prescriptivism ignores the spirit of innovation and resourcefulness that has spawned some of the great bar food traditions in history. The hot dogs and processed cheese that mingle with rice cakes and kimchi in Korean anju drinking snacks , brought by American GIs in the s; the curry powder-seasoned ketchup on currywurst, which took a long and winding road from India via the British to become a beloved late-night snack on the streets of Berlin. A transplant New Yorker, she has lived in Queens for eight years and has no plans to leave.

2: 8 Bar Snack Recipes For Your Boozy Bash - Food Republic

These tasty, stress-free recipes make entertaining simple, so you can spend more time enjoying your guests.

The Eye-Catchers In addition to the classics, you can and should show off your unique recipes. To come up with new bar food ideas, you can develop a fresh take on the classics above or form your own new concepts. By including unique ingredients like Gouda cheese and chives, the Penrose offers an upscale, new twist on a favorite bar food. Roasted portobello with artichoke-truffle mousse and parmesan from Tap 79 in Miami. This unique item combines complementing flavors and hearty finishing touches that create a fulfilling bar snack. House-made sausage plate from Hopleaf Bar in Chicago. This plate features seasonal accompaniments to go with the sausage. Restaurants and bars can set themselves apart with more intricate or aesthetically pleasing dishes that include exotic ingredients or that combine uncommon flavors. By offering your guests something different, you can create a memorable experience for guests who will look forward to returning.

Pairing Food and Beverages The best bar food typically pairs well with the drinks served at your bar. Beer is a great all-around choice that pairs well with carbs, red meats, and heavier food in general, while cocktails can be tailored to specifically accent certain dishes. Wine also has common pairings, so it is wise to include bar menu options that would go well with your wine assortment. For example, many white wines go well with seafood and poultry, while red wines often complement pasta and red meat. Most of the foods that meet all of those criteria will be deliciously fatty and heavily salted, but many customers consider those items to be the best bar food, and they will cost you practically nothing to prepare. This makes your more classic bar food excellent to feature on your menu for two reasons. It lets you keep your food affordable for virtually every customer, and you can turn a handsome profit even with low prices.

Scale Your Prices Based on Labor For foods that are more complicated and require more prep work than simple batches of fries or quick burgers, you can still adjust pricing accordingly while meeting the budgets of your customer base. Although if you want to take prices even higher, nothing is really stopping you – especially when bar food is practically guaranteed to satisfy guests every time.

Keep Track of Customer Demand One innovative option for pricing your bar food menu is to gauge prices by keeping track of customer demand for certain items. You can raise the price of food and drink with high demands while lowering other items, mimicking the supply and demand mechanisms that affect the stock market. Whether you run a swanky, upscale bar or a casual pub, having a great bar food menu is essential. The best bar food ranges from your classic bar grub to unique and innovative dishes from your kitchen, so a well-rounded menu is ideal. And, by pricing your menu correctly, you will not only satisfy your guests, but your business can flourish as well.

3: Food and Drink “ Scarfes

To make the snacks in our favourite watering holes as interesting, tempting and delicious as the drinks now on offer behind the bar. We lovingly craft our snacks here in our Berkshire kitchen, following three simple rules: be delicious, be authentic, be special.

Build my own burrito, ice cream sundae, pizza—you name it” sign me up! Not only are they fun to involve your guests, but they make hosting a meal so much easier. You just have to create all the components and leave the final steps to your guests. You can accommodate all food preferences, allergies, etc. In the days when it seems like everyone is gluten-free or avoiding something, this can really help keep you sane for your next party. Post contains affiliate links. Brunch Food Bar Ideas 1. Mimosa Bar A mimosa bar is perfect for a brunch themed baby or bridal shower. How cute is this setup too with the juice carafes and polka dot backdrop? I also find that people have very distinct preferences about their Bloody Marys so this idea ensures you can make everybody happy. Waffle Bar I love the idea of serving this waffle bar or any of these food bar ideas for that matter on butcher paper. Bagel Bar While I do tend to be a bit of a traditionalist with bagels and love my classic cream cheese, my husband loves to mix up the toppings and make a breakfast bagel sandwich. Leave out a variety of options from sweet to savory for everyone to create their own bagel masterpiece. Self-Serve Yogurt Bar This is another one of the food bar ideas that would be perfect for a baby or bridal shower where you want to serve food, but just something light. A self-serve yogurt bar is great with toppings like berries, granola, honey, and nuts. It certainly has me in the mood for a summer BBQ. Simply include corn chips and then can skip the cheese and other dairy ingredients. Want to make it even easier? Buy pre-made guacamole and chopped vegetables. I personally love buying the frozen fajita vegetables at our grocery store—they are super inexpensive and already prepared for you. Think frozen vegetables are less nutritious? That is a total myth! Baked Potato Bar A loaded baked potato or sweet potato is a favorite in our house and will be a bit hit at your next casual party. You can cook your baked potatoes in the crockpot. You can prepare all your toppings ahead of time and actually enjoy your own party! Build Your Own Burger Bar I love the idea to have a build your own burger bar with slider size burgers. That way you can mix things up and try different toppings on each one instead of being limited to just one large burger. This is an even more kid friendly option that they will certainly be rushing to the front of the line for. Love her cute printable toppers seen in the photo? Forget the fancy plated wedding meals that cost way more than they should. It gets everyone mingling and having fun instead of stuck at their tables. Taco Bar This photo is basically like a blueprint for an awesome taco bar you can easily recreate! Dessert Bar Having just one massive wedding cake is another wedding tradition that I can do without. Mix things up and have a dessert bar with all your favorite treats: Pie, cupcakes, cake—nothing is off limits. But even the pickiest kid will be running for these kid-friendly food bar ideas. All their friends will be raving to their moms about them too, so be prepared to share. Hot Cocoa Bar Is anything more cozy on a cold winter night than a cup of hot cocoa. This hot chocolate bar will be the perfect addition to your holiday party next year. April 28th, by Erica.

4: 15 Creative Food Bars Ideas

Bar food has become a cuisine category all its own, evolving way beyond its humble origins of being a way to get patrons to order more drinks. From seasoned nuts and snack mix to heartier recipes.

First We Feast Which came first, the meal or the drink? Today, booze and food seem to play on equal fields in the restaurant world, especially in NYC—many small plate favorites are essentially just glorified bar snacks, made trendy in either presentation or with a flourish of upscale ingredients. Sometimes, we miss the real thing. Classic bar food is designed as a companion to drinking. From potato skins to mozzarella sticks, these beloved dishes succeed in fortifying a night hoisting pints or sipping Pinot—they are rarely the draw themselves, but that complete the picture perfectly. Got a favorite that got dissed? Let us know in the comments. Which came first, the meal or the drink? When it comes to wings, the magic is in the sauce. An excellent wing sauce has just the right amount of kick, and achieving that money zone is all about pepper combo: The wing itself should be meaty, deep-fried to a golden crisp so that the skin stays strong, then gushes with juices once you bite into the tender interior. Size-wise, you want a good three to five bites of meat on it. The worst is when you pick that sorry little bone up and all you see are those weird crunchy fat clumps of breading and no meat to work with. Diluted, runny sauce is a red-flag of unpedigreed wings. Peel-n-eat shrimp are sort of like the chicken wings of the sea, and are perfect when spiced judiciously with Old Bay and served by the pound. For those uninterested in bar games, why not go simple? Slowly peel a pound or so of shrimp while downing some ice cold brews. Simply the best summer bar snack. This is not shrimp cocktail. Popcorn at the bar and everywhere, really should be all about simplicity, and it should always be free. Give us a simple salting and maybe a little just a little butter. Truffle flavoring is a no-go—we just want a little crunch and a touch of salt to hold off hunger pains and complement a hoppy brew. Any bar where it is free. It must be served hot with a layer of browned and melted cheese on top that has bubbled over the edge of the ramekin—the ideal serving vessel. Contrary to what Mayor Bloomberg might tell you, there is such a thing as too much mayo. This dish especially is not often found on menus at more high-brow places. They serve it in a ramekin with thin tortilla chips that tend to have folded over on themselves while frying, creating an extra layer of crunch. Pretty much the epitome of all junk food, these sticks of breaded and deep-fried cheese are best served with a chunky marinara or a little plastic container of ranch dressing. Panko mixed with a pinch of dried Italian herbs is superior breading choice compared to heavy bread crumbs because it results in a lighter, crispier, and less oily stick. If the melty cheese keeps on becoming stringier as you pull it apart with two hands and no puddles of scalding oil splash out, rejoice, for you have encountered the ultimate mozzarella stick. As with all simple recipes, the basic ingredients will make or break the dish. Perhaps the most common mistake is over-salting the breading mixture. The cheese itself should already be quite salty, so there is no need for a heavy hand. Another amateur move—letting the sticks sit too long. There is nothing worse than a cold mozzarella stick. The result is a chewy log of squeaky cheese that tastes of rancid oil—why they keep showing up on grocery store hot bars is beyond us. Parm Mulberry St; , parmnyc. It keeps things simple but ups the flavor ante with a dusting of freshly chopped parsley and a side of well balanced marinara. Past that, the filling for this retro snack can be amped up with ingredients like paprika, champagne vinegar, shrimp, or lobster, and the entire bite can be topped with anything from bacon bits to caviar or squid tentacles, like in the pictured version from Do or Dine in Bed Stuy. Deviling an egg is taking an already simple, immaculate ingredient and making it just a bit more indulgent and divine. By all means, get inventive with ingredients when choosing what to mix in with the egg yolk. But do not—we repeat, do not—go crazy. Guacamole, balsamic vinegar, and ranch dressing have no place near a deviled egg. Also, egg cookery is an art—an over-boiled, rubbery egg will make for a depressing bar bite. The snack is finished with crystals of sea salt, sliced chives, and red pepper flakes. Devils on Horseback are the paradigm of the sweet-salty-savory trifecta that all snack foods hope to achieve. Alternative stuffings include mango chutney, almonds, and liver. If you swap the prune-stuffing combination for an oyster, then you have Angels on Horseback—another great snack to pair with booze. Lesser versions of this sticky, gooey bar snack use inferior, thin-cut bacon that becomes

brittle and crumbly when cooked. Also, the cheese selection is of utmost importance—the best choices are parmesan or Stilton. The Stilton is just stinky enough and the bacon just salty enough to render this bar snack insanely addictive. A great slider is ultimately a great burger, reduced in size by a factor of three to cut down on the mess and transform a full meal into finger food. By that logic, all of the components of a great burger make for a great slider: The best sliders are griddled, with thin patties and a healthy dose of onions. Sliders that have been sitting on the griddle for ages are a disgrace; they should always be made to order. If you do go for a plumper mini-burger, good toppings are key. If you can stand the crowd, the sliders are worth the trip uptown. Too much breading, too little cream cheese, way-too-thick peppers—all these issues threaten to ruin the joys of the perfect bar bite. The single-chip method—wherein each chip is individually topped with the optimal amount of ingredients—is certainly ingenious, but it tends to suck all the communal fun out of the table. Give us a stacked pile, but make sure the layers have to be attended to properly to ensure that no dry chips are left behind. Bar nachos are too often sullied with perfunctory shredded lettuce, stale chips, and a plastic container of cold, lifeless guacamole dropped into the middle of the pile of chips. Impossible to name just one platter in the country, but in NYC, no one comes close to the venison-chili nachos at Waterfront Ale House 2nd Ave; , waterfrontalehouse. The potato skin is one of the forgotten bar snacks of America, swept away in the tide of mini kobe burgers, truffle fries, and other haute bar snacks. But a great potato skin is really everything you want out of bar food: The meat of the potato should be al dente, and toppings should include fresh bacon chunks, sour cream, chives, and cheddar, or a combination of cheddar and Monterey Jack. Overcooked, dry potato and burnt skin are common pitfalls, as are crappy ingredients: As noted, finding potato skins these days is tough, so just seeing them on a menu is cause for celebration. You can get a classic rendition at Phebes Bowery; , phebesnyc. Pigs in a blanket are a cocktail-hour classic: The trick is achieving a golden-brown shell and a snappy wiener within. Poorly cooked P-in-Bs are dry, wrinkly, and utterly unsatisfying. The bun has to be light and flaky or you just have a tiny, pathetic excuse for a hotdog in your fingers. They craft a crisp, airy pastry to gently support the little sausage, which is served with housemade brown mustard and spicy ketchup. There is even a chicken sausage option as well, but

5: Consent Form | SAVEUR

Food & Drink. A selection of appetizing Bar Snacks and Drinks are available Monday to Sunday, from 4pm till late. If you have a food allergy or intolerance, please inform your server upon placing your order.

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6: The Best Bar Snacks, Ranked | First We Feast

From fried pickles to apricot glazed chicken wings, here are satisfying bar snacks.

7: Bar Snacks: Shareable Foods to Increase Customer Spend | Nightclub & Bar Digital

Your guests likely crave a range of tastes when enjoying drinks at your bar, so what is the best bar food to serve? Creating a bar food menu can be challenging, since some customers just want your standard basket of fries, while others want a unique experience.

8: Bar snack brand launches first vegan product

Your bar staff and kitchen staff should also be working closely together when developing and finalizing both the food and drink menus. Disconnects between both menus should and can be avoided by having the chef or cook sit down with the head bartender or mixologist.

9: Bar Snacks | Martha Stewart

This is another one of the food bar ideas that would be perfect for a baby or bridal shower where you want to serve food, but just something light. A self-serve yogurt bar is great with toppings like berries, granola, honey, and nuts.

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