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DESIGN

Find a Bar Cart to Suit Your Style

Follow our handy flowchart to find the portable liquor cabinet that dovetails with your needs and décor. Then, coordinate it with a delicious cocktail recipe

By **MATTHEW KRONBERG**

 **8 COMMENTS**

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THE COCKTAIL RENAISSANCE, focused on precisely made mixed drinks using premium ingredients, is moving beyond the downtown bar and into the home, according to Jim Meehan, author of “The PDT Cocktail Book” and one of the people responsible for the renewed interest in the craft. “If history is any guide, the home bar is poised for a massive makeover,” he said. And that makeover, if Mr. Meehan has anything to do with it, will arrive on wheels.

Once seen as an overly formal relic of Douglas Sirk-era, highball-swilling suburbanites, bar carts are being adapted to contemporary design, while still signaling that their owners take entertaining (or at least drinking) seriously. “They can serve as a side table or a console as well as provide efficient storage in a small footprint,” said Ryan Turf, head of visual merchandising for CB2. And no matter if your taste runs more to streamlined minimalism or beachy boho, there’s a bar cart out there to suit your style. Follow our flowchart here to find out if one of these is right for you, and what drink to make when you get it.



\$9,700, Espasso, 212-219-0017

A Brazilian Modernist classic, it was created in the 1950s by Polish-born designer Jorge Zalszupin. Its pair of slender but oversize brass wheels dramatically play off the triangle-sided bottom shelf; the tray on top is removable. The only difference from the original? This one comes in a variety of FSC-certified woods like Imbuia.



Moda Antigua PHOTO: F. MARTIN RAMIN/THE WALL STREET JOURNAL, STYLING BY ANNE CARDENAS

A TASTE OF BRAZIL | **Moda Antigua**

Surprise your guests with some South American flavor by using a barrel-aged cachaça in a cocktail that doesn't usually get the Brazilian treatment: an Old Fashioned. In a mixing glass, **stir 2 ounces Avua Amburana Cachaça, 2 dashes orange bitters, 7 dashes**

Angostura bitters and 1 teaspoon simple syrup with ice for 30 seconds. Strain into a rocks glass over a large ice cube and garnish with **an orange twist.**