



Eli's Night Shift expands the Zabar empire into craft beers

Eli Zabar is a known wine man, but his son's first project, Eli's Night Shift, focuses on craft beers.

By Eva Kis



Apples may not fall from trees, but maybe that's not true for grapes from the same vine.

In contrast to his wine and upscale dining mogul father Eli, Oliver Zabar's first collaboration with him is a nostalgic beer-focused bar called **Eli's Night Shift** on the Upper East Side, with a menu of casual bites (\$4-\$12) like like pigs in a blanket, mac 'n' cheese cups and hot sandwiches made with house-cured pastrami.

On the bar side, Nathan Gurr ([The Handy Liquor Bar](#)) has curated a selection of fall shandies, making cocktails like the Tilt to Table Shandy of sparkling cider, sour beer, lemonade and a calvados float. If you like what he's doing on the menu, there's also a Bartender's Choice (\$13) to have him choose "what you should be drinking."

There are also 10 local craft brews from in-town breweries including Gun Hill and Big Alice on taps that will rotate regularly, and of course the keys to pop's wine cellar are still under the mat. It's open during the day for breakfast and lunch, too.

189 E. 79th St.