

DETAILS

BE YOUR OWN BARTENDER

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As helpful as a good bartender might be, sometimes you'd rather skip the lesson on terroir and just have a drink. In an era when gratification equals instant service, a new generation of watering holes has sprung up to offer on-table taps, liquor-stocked fridges, and wine-dispensing systems that give imbibers almost complete control of their consumption.

CHICAGO

Bull & Bear



At this upscale sports bar, patrons choose a domestic and an imported beer before filling—and refilling—their steins from a two-spout table tap. An electronic system keeps track of the

ounces poured; the servers keep tabs on you. *431 N. Wells St., 312-527-5973; bullbearbar.com*

[Read More on Details.com: [Really Excellent Canned Beer](#)]

AMSTERDAM

MiNiBAR



A one-of-a-kind discovery, this sleek hot spot has 45 mini-fridges stocked with everything you'd hope to find in a bar: Heineken, Ketel One, Prosecco, and plenty of mixers. Grab a key and help yourself to

glasses, ice, and garnishes. *Prinsengracht 478, 31-20-4221935; minibaronline.com*

[Read More on Details.com: [The Language of Beer](#)]

NEW YORK CITY

Clo Wine Bar + Shop



This cozy wine bar makes you feel like you're sitting inside a very entertaining iPhone app. Before heading to the vino-serving machines, research the 100 bottles on tap on a computerized menu that's projected onto the communal bar. *10 Columbus Circle, 212-823-9898; clowines.com*

[Read More on Details.com: [Five Impressive Wines Under \\$25](#)]

Photographs, from top: Courtesy of Bull & Bear; courtesy of MINiBar; by Matthew Monteith.

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