

# OFF THE MRKT

Your Guide To New York Real Estate And More

May 17, 2022

## Off The MRKT Top 5 Favorite We Want This Month

Off The MRKT's favorites feature the hottest products, exclusive events, and more. If you're looking for that cool new thing to share, or try out, we've got you covered.

### **59 West 12th Street, Apartment 10BC**



Sophisticated, stunning, elegant – the perfect description of this quadruple mint, renovated and spacious three-bedroom home. This prewar condominium developed by the renowned Bing & Bing is ideally positioned in the heart of Greenwich Village.

High-end architectural details are combined with brilliant design elements that make this home warm and inviting. No detail has been overlooked and all readily felt the minute one enters the home. The generous entrance gallery has lovely Venetian plaster walls, herringbone wood floors and a gracious hallway closet. This leads to an expansive open living room/dining room facing South over quaint 12th Street. There is light and sun all day plus beautiful skyline and treetop views as you sit by the window overlooking landmarked townhouses. A stunning working fireplace with a Chesney marble mantle anchors the room. Moldings surround the space and storage has been discreetly added. The dining area is large enough to host a dinner for 10, yet cozy for intimate gatherings.

The hallway leading to the primary bedroom is completely outfitted with custom mahogany closets. The sizable primary bedroom exudes a peaceful, Zen atmosphere – incredibly quiet and private with gorgeous neutral wallpaper, a second working fireplace (also with a Chesney marble mantle), stunning built-in dressers and beautiful western views over the city. This is a perfect place to unwind at the end of a busy day. The windowed spa-like bathroom has radiant heated floors, double sinks, a large walk-in marble shower with a bench. The bathroom is marble with venetian plaster walls. The enormous walk-in mahogany closet measures 10'6" by 6'10" and has been thoughtfully outfitted. There are two additional bedrooms, allowing for complete privacy for all. Both have magnificent windowed en-suite baths and walk-in closets.

## Wonderland



Wonderland, the new nightclub and adult nightlife venue officially opened in Chelsea at 20 West 20th Street with a grand opening party hosted by Rick Ross, as well as sword swallower Le Reine The Thrill and ax juggler Sam Urdang. This exciting new venue combines a high-energy big-room NYC nightclub experience, with the very finest in after-dark entertainment. Wonderland features live stage acts of all kinds, celebrity guest hosts, bottle service and a mezzanine for guests to dine at. Wonderland is poised to set the precedent in the industry for years to come. Opening weekend will include former NFL star turned rapper Antonio Brown on April 28th and a headlining DJ set Diplo on Friday, April 29th.

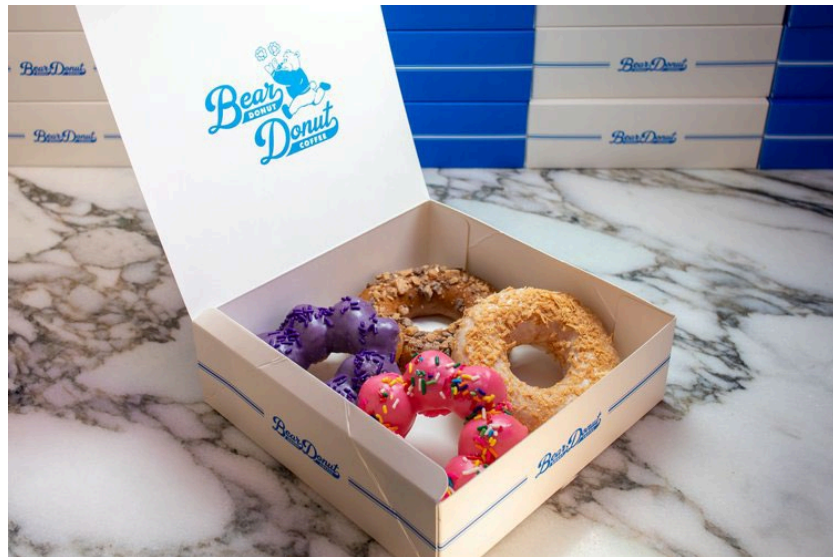
Wonderland is run by Twenty West Partners, who have over 25 years of experience in nightlife and adult entertainment in New Jersey, Las Vegas and Los Angeles. The team is led by Creative Director Richie Romero, who is one of the forces behind Nebula nightclub, Hidden Lane, Temakase, Innocent Yesterday and Zazzy's Pizza.

Wonderland was created and designed by SBS Slammer by SBS Designs. The Hybrid SBS Slammer for Wonderland combines today's state-of-the-art Class AB Amplification that is completely hand-made to spec by SBS Designs with no off the shelf parts, and offers High end Analog Processing by SBS Slammer & SBS Designs offering the widest frequency response on the market, with the best vintage front end preamp to add full control and unique texture in the voicing of playback, so it provides the sweetest and most musical offering that's also easy on the ears. The DJ booth offers high end state-of-the-art Denon hardware with 2 SC6000 media players and x1850 mixer with SBS Modified Italian RCF 2 way monitors powered by a SBS Designs S4 Class A + AB amplifier with 950 watts of pure power to offer the DJs a reference of how the floor sounds to never miss a beat.

The venue was formerly owned by singer and songwriter husband and wife duo Ashford & Simpson and was called 20/20 before morphing into the VIP Room in the mid-90's and now Wonderland in 2022. The main stage is the focal point at Wonderland with two 12-foot video LED video walls with mirrored pillars throughout, trace lighting above and a mezzanine to catch the action from any angle. Just under 10,000 square feet, with a capacity for 300 guests over two floors. There will also be a private members-only speakeasy opening later in 2022.

The venue features small plates like Truffle Butter Popcorn, Guacamole & Chips, Baja Quesadillas, a Charcuterie Board showcasing imported meat, cheese, olives and seasonal fruits, Smoked Brisket Empanadas, a Freshly Baked Jumbo Pretzel, Chicken Fingers & Fries, Philly Cheesesteak Egg Rolls and Wagyu Cheeseburger Sliders with cheddar cheese on a brioche bun. That's in addition to a full bar and bottle service menu.

## Bear Donut



Bear Donut is a new brand from Suhum Jang, Owner of the Michelin-recognized modern Asian restaurant Hortus NYC and Marketing Director Honey Kim founder of ARTIPS, a beauty brand currently stocked at such stores as Anthropologie and Free People. Bear Donut is a reimagined retro American donut shop with South Korean flair. The new shop in NoMad will be baking fresh donuts twice daily, the first batch arriving at the counter at 10am and the next, 2pm, in three varieties of signature donuts developed by Jang: Bear Donuts, chewy and crispy donuts made with sweet rice flour in a bubble-ring shape dressed with powdered or glazed toppings like Powdered Sugar or Cheddar and Lavender or Pink Chocolate Glaze; Glazed Donuts, classic ring-shaped donuts also made with sweet rice flour in flavors ranging from Classic glaze to a sour Grapefruit Poppy; and specialty light and airy brioche Cream Puff Donuts, perfectly round and double the height of the other donut varieties filled with such options as Double Milk Tea and Matcha Custard, each topped with powdered sugar and Dirty Choco, filled with Nutella and glazed with semi-sweet chocolate.

The shop will also feature house-made soft serve ice cream, in milk and Thai Iced Tea flavors, as well as specialty drinks Bear Draft Milk and Draft Oat Milk in such flavors as Cheddar Cheese, Black Sesame, and Lavender, all developed by Jang. Bear Donut also features coffee from La Colombe in the forms of fresh brew, cold brew, draft latte, and Bear Donut Coffee, a coffee float made of iced or hot coffee with milk soft serve.

Branding and Design: Bear Donut's logo was designed by South Korean graphic designer Jo In Hyuk, who is known for his "newtro" artwork, a combination of "new" and "retro", referring to the trend of "modernized retro". Hyuk's past projects include Fritz Coffee Company's Café in Seoul, which revolutionized a new style of Korean vintage.

## About t:me coffee



about t:me is a new, tech-forward café concept originating from one simple belief - specialty coffee shouldn't slow you down.

about:time is utilizing advanced technology and introducing modern sensibilities to reinvent the on-the-go coffee experience in the city that never sleeps. Both the service and offering has been reimagined for the next generation with an emphasis on convenience; intuitive mobile ordering systems and two state of the art espresso machines per store are meticulously tuned and capable of brewing 200 perfect cups of coffee per hour.

On the menu, you'll find a premium selection of innovative craft coffee offerings; all made with specialty arabica beans and sourced sustainably from around the world. The brand's in-house brew master tested over 30 beans and 100+ roasts variations and conducted blind consumer taste tests against blends from some of the world's leading coffee brands to create a flavor profile that is unmatched, and can be brewed in record time.

Along with health-conscious twists on fan-favorites like sugar free mocha and matcha lattes, about t:me also offers unexpected flavor combinations such as the Summer Breeze - an espresso based drink infused with orange juice and coke. A fresh selection of pastries, danishes and wellness snacks are also available at all locations daily. Current offerings include; peach & apple apricot danishes, cheese pockets, almond croissants, and more.

## Shiseido Power Infusing Serum



The culmination of 150 years of Japanese skincare innovation, NEW Ultimune face serum delivers 2x skin's defense\*\* with ImuGenerationRED Technology™. Vital flowing nutrients are fed to the skin, visibly reducing signs of aging, amplifying hydration, and boosting radiance in 3 days\*. Now available in a refill size.