Southern cities are abuzz with new digs and their watering holes. Our editors pick the ones worth sidling up to.

BY MARGARET LOFTUS + EMILY STORROW

**A Rake’s Bar at the LINE DC**

Proof on Main’s Shadow of a Saint: mezcal meets blood orange with an undertone of warm spice.

The Hermitage’s Oak Bar, the Williard’s Round Robin, Hotel Monteleone’s Carousel: Southerners love a good hotel bar. Whether it bookmarks a big night out – the place to meet for a drink beforehand and grab a nightcap afterwards – or is a destination unto itself, swanky hotel bars occupy a special space in our social lives. Bonus points for well-crafted cocktails, a nice wine list, and welcoming bartenders. The best ones make us feel like we’re on our own turf, even when we’re miles from home.

Now, an urban building boom has spawned a whole new category of hotel hangouts that go beyond who has the fanciest cocktails: the concept bar. From local ingredients only to epic whiskey lists, these establishments are intent on carving out niches that will attract the next generation and land them on Instagram feeds. But can the young bucks hold a candle to the icons? We report on thirteen newcomers that are well worth posting up at next time you’re in town.

**The South’s BEST NEW Hotel Bars**

Photos from left to right: Courtesy of A Rake’s Progress; Courtesy of 21C Museum Hotels
WHISKEY THIEF
The Edwin Hotel
Chattanooga, Tennessee

Standout hotel bars in Miami and New Orleans are practically a given, but in Chattanooga? Thanks to Whiskey Thief, absolutely. Positioned atop the year-old Edwin Hotel, it affords patrons a sweeping vista of downtown and the Tennessee River through near floor-to-ceiling windows. Its name: a reference to the tool distillers use to retrieve samples of booze straight from the barrel. To no one’s surprise, the bar offers much in the way of brown water, from cocktails to a dizzying catalog of 2-ounce pours. Such devotion encourages a deep exploration of the spirit in all its iterations for both novices and enthusiasts; turn the bar into your own whiskey thief for tastes of rare and intriguing bottles like the Tottori Ex-Bourbon, a Japanese whisky that’s aged in bourbon barrels. It’s served neat and also stars in the Paper Plane alongside Aperol, Amaro Nonino, and lemon. Other cocktails employ a bit of whimsy—the Queen Anne with Copper & Kings brandy, Crème de Noyaux, Goodman coffee, and a crescent chocolate garnish could double as dessert.

THE LIVING ROOM
The Dewberry
Charleston, South Carolina

The brass bar emerges from the wall like a gleaming stage, the white-jacketed bartenders behind it the players; they entertain an eager audience not with memorized lines but elegant elixirs. Downtown Charleston’s the Dewberry is an unabashed ode to midcentury modern design and all its cherry wood-paneled, nostalgic glory. Designers leaned in hard to the theme when it came to planning the Living Room, the lobby bar-lounge that lives up to its name. Clusters of plush Poul Kjærholm sofas and wingback chairs encourage conversation and etagere bookshelves are stocked with copies for casual browsing. The result is a place that lures Charlestonians and hotel guests alike to gather over well-built cocktails. A leather-bound menu spans cocktails light and bright—the Golden Hour with reposado tequila, Aperol, and orange bitters is a fitting order for the time of day it’s named for—to rich and bittersweet. Of course, around these parts you can never go wrong with a classic old fashioned. This one comes with a built-in stirrer: a skewered cherry cleverly nestled into a hand-cut ice cube emblazoned with the Dewberry’s logo.

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