

Bank & Bourbon: House aged and distilled spirits

Experience house made bourbon throughout the aging process

Marla Cimini | May 20, 2014



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An innovative new restaurant and bar just emerged on the dining scene in Philadelphia, called [Bank and Bourbon](#). This eatery has commandeered the corner of 12th and Market streets in downtown Philly – and is already stirring things up. Situated on the first floor of the iconic [Loews Hotel](#) in Center City, Philadelphia (the famous site of the old PSFS bank building), Bank and Bourbon is a sprawling space that looks out onto Market street and features an new barrel-aging spirit program for house-made liquors and craft cocktails. The new restaurant has some very cool elements, too, with an enhanced focus on bourbon, whiskey and rye.

All of the spirits are crafted carefully – under the watchful eye of experienced Bourbon Master, Brian Bevilacqua. With a strong culinary background, he is dedicated to educating guests about fine spirits – as well as drink and food pairings. Bevilacqua helps guests navigate the whiskey and rye menu that features rare items – and some of those are barrel-aged on site. He offers tastings and classes regularly.

Bank & Bourbon offers guests the unique opportunity to experience house made bourbon throughout the aging process. From neophytes to bourbon aficionados – to the casual imbiber, Bank & Bourbon welcomes guests to taste the extensive varieties of cocktails available. The restaurant is full of surprises, and even features a “secret” intimate bourbon tasting room, with an entrance that can only be accessed through a bookcase – ala “prohibition” style.



Some bourbon varieties offered are: Batch one and Batch two Hudson (New York state corn whiskey); Batch one and batch two Monkey Shoulder (blended scotch whiskey); and XXX (triple x) Shine (a Pennsylvania white rye). Of course, the bartenders at Bank and Bourbon are happy to assemble a flight from any of the whiskeys. Several house made cocktails feature whiskey as well, and include: the Secret knock, a whiskey punch with lemon and clarified milk and the Northeast regional featuring absinthe. The breakfast julep cocktail includes blueberries, maple syrup and mint.

Guests also have the opportunity to purchase a barrel of their own favorite bourbon (aged in charred American oak wood barrels). The barrels are available when those guests visit the restaurant, or owners can call ahead to authorize a barrel to be opened for friends as well.



For the accompanying culinary offerings, Executive Chef Thomas Harkins offers [American fare](#), served up as creative, seasonal interpretations of classic plates – all in a relaxed, intimate, yet casually chic atmosphere.

Bank & Bourbon

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