

FALL TV'S MOST WATCHABLE CHARACTERS

MALIN AKERMAN

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ITINERARY

[NIGHTLIFE]

Shake, Rock & Bowl

BROOKLYN, NEW YORK
knows how to party. ➤

BROOKLYN
BOWL

HOURS OF OPERATION
MON - THURS 6PM - 1AM
FRI - SAT 6PM - 2AM
SUN - MON 12PM - 2AM



Open to the public
FRIDAY
from 6-11 pm
SAT & SUN
from 12-6 pm
Tours at 11am, 2pm, 3pm, & 4pm



ADAM KANE MACCHIA

BROOKLYN, N.Y.

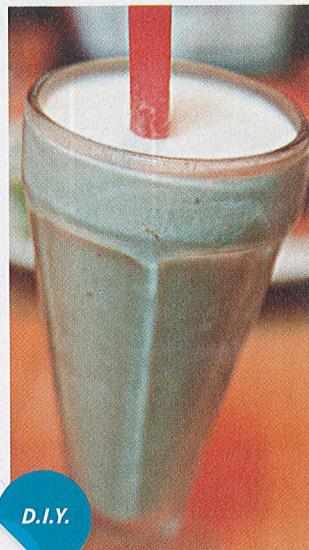


CASE IN POINT: Williamsburg's **BROOKLYN BOWL**, a combined bowling alley, night-club and entertainment venue that's been packing in crowds since its 2009 debut.

Occupying a 19th-century iron factory, the spacious, LEED-certified facility boasts 16 high-tech bowling lanes located alongside a full dance floor and a concert stage with a floor made entirely from recycled truck tires. Locals pour in to hear disc jockeys spin, catch up-and-coming musicians and big-name bands (Guns N' Roses recently performed a surprise show here), and even bowl a game or two while rockin' out. Others get comfy in the lounge or on one of the alley's chesterfield couches, munching on pork rinds and imbibing pints of Brooklyn-brewed beer. The Bowl's menu includes American favorites such as Blue Ribbon fried chicken and brisket, as well as a handful of droolworthy desserts like brownie



a la mode and chocolate-chip-bread pudding. Still, we're especially partial to the Bourbon St. Shake with Nutella, a sweet blend of ice cream, Maker's Mark and hazelnut spread. Talk about a strike! While Brooklyn Bowl is adults-only in the evenings, kids have free run of the place (with their folks, of course) on weekend afternoons. www.brooklynbowl.com —LAURA KINIRY



D.I.Y.

BROOKLYN BOWL'S BOURBON ST. SHAKE WITH NUTELLA

Prep Time: 5 minutes

Yield: 1 milkshake

- 1 cup vanilla ice cream
- 2 tablespoons whole milk
- 1 ½ ounces bourbon
- 2 tablespoons Nutella hazelnut spread
- 1 teaspoon malt powder (optional)

Measure ice cream and keep in freezer until ready to mix. Combine milk, bourbon, Nutella and malt powder (optional) in a blender or milkshake canister. Blend at medium speed until smooth and the Nutella is incorporated. Add ice cream and blend until creamy. Pour into a chilled sundae glass.

{ TRAVEL }

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