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RESTAURANTS / BARS

Iconic Texas Restaurant Comes Back From the Dead — Only Now It's a Ritzy Champagne Bar

Multi-Million Dollar Dallas Hotel Renovation Sets the Stage



Time to raise a glass — one of Uptown's original haunts is making a major comeback. Beau Nash first made its entrée to Dallas with the opening of the iconic Hotel Crescent Court in 1986. The restaurant remained a pillar of the hotel, serving upscale American eats to travelers and swanky Dallasites until 2004.

Now, as part of the Crescent's multi-million dollar renovation, Beau Nash has been reincarnated as a champagne bar and cocktail lounge in the freshly remodeled lobby.

"We're pleased to revive the vision and spirit of Beau Nash, a true Dallas staple, and we're proud to welcome guests, members and locals alike to the centerpiece of The Crescent," Andrew Davidson, general manager of Hotel Crescent Court said in a statement.

The new bar offers more than 30 world-class champagnes and sparkling wines, making it a perfect place to get your fix of bubbly. Champagne also plays a leading role in Beau Nash's cocktail menu. Sparkly libations include the Dallas Kiss (Tito's Vodka, PAMA Pomegranate Liqueur, Grand Marnier, agave nectar and prosecco), Texas Fizz (Deep Eddy's Grapefruit Vodka, St. Germain, lemon, mint and brut sparkling wine), and, my personal favorite, Uptown '86 (Absolut Elyx Vodka, Grand Marnier, peach purée and G.H. Mumm Brut Champagne).

The bar offers a handful of non-bubbly beverages as well, like the Crescent Caliente Rita and Maple Old Fashioned. The Smoke & Rosemary stood out as one of the more unique cocktails on offer – a mixture of Aviión Silver Tequila, Campari, lime and rosemary which is briefly placed in a bar top smoker. Cocktails range in price from \$15 to \$18.

As far as food, you'll find an array of light bites, like truffled caviar eggs and tuna poke, as well as a few large plates, like the Crescent burger and braised short rib tagliatelle.

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