



**CHEERS Nuela's New Cocktail Program** **What:** Alex Ott (one of the OGs of the mixology game) devises libations (\$12) to complement every dish on the menu. **Why:** Madre de Dios (cucumber, gin, white cranberry, Pimms, and fresh lime) for greens, pork, and fish; a Peruvian Geisha float (ginger, cherry-infused vodka, cranberry/huckleberry, and light beer) for lobster and lamb. **When:** Mon.-Thurs., 5-11 p.m.; Fri. & Sat., 5 p.m.-midnight. **Where:** 43 W. 24th St., b/t Fifth & Sixth Aves. (212-929-1200).