



NYC Lifestyle

Ice Cream in the City

As a global food capital, the possibilities are endless when looking for an ice cream parlor in New York City. Whether you're dairy-free, plant based or looking for something unordinary, we've collected unique spots around the city for you to visit on a hot summer day. There's even an option for your dog to enjoy!

Chloe's Soft Serve Fruit

[Chloe's](#) in Union Square is best known for their creamy and delicious soft serve fruit. The soft serve can be enjoyed on its own, with a topping, or on top of waffle bites with fresh fruit and chocolate sauce. A treat from Chloe's satisfies dessert cravings, while also fulfilling some of your daily nutrient intake!

New York Icery

Looking for a cool treat, but not in the mood for ice cream? Head over to [New York Icery's](#) flagship store in Brooklyn Heights for Italian ices made without high fructose corn syrup, artificial flavors, coloring or preservatives. They also have a quick-serve window location on the Upper West Side.

Taiyaki NYC

[Taiyaki NYC](#) is one of the best destinations for traditional Japanese taiyaki, a fish shaped waffle cone filled with ice cream, then topped with your choice of sprinkles, cookie crumbs, mini mochi rice cakes and more. Their two locations in Chinatown and Williamsburg are equally wonderful.

Ice Cream for You & Your Dog

[Ollie's Ice Cream + Stuff](#) in Bushwick is the perfect date destination for you and your dog! Their specialty pup cup includes peanut butter, apples, bananas and crushed milk bone treats. For humans, there's a wide variety of ice cream sandwiches, sundaes, cookies and finger skateboards.



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Whipped Urban Dessert Lab

[Whipped Urban Dessert Lab](#) on Manhattan's Lower East Side is the first ever, exclusively oat milk-based ice cream shop. In fact, all of their ice cream is free of dairy, egg, nuts, soy and gluten. Chocolate and sweet crème are the signature bases and can be paired with a variety of sauces and crumb coats. We also suggest checking out their stylish merch line.

Tipsy Scoop

[Tipsy Scoop](#), a self-proclaimed “barlour,” is not your average ice cream parlor. With locations in Kips Bay and Williamsburg, the barlour has made a name for itself crafting alcohol-infused ice cream cocktails and cones. Among the popular flavors is Spiked Hazelnut Coffee, featuring coffee ice cream infused with hazelnut liqueur and Cafe Patron tequila.

Kosher Gelato

[Screme Gelato Bar](#) on the Upper West Side is often called the best kosher gelato shop in New York City. The Israeli-owned shop is also known for its “left of center” flavors that are frequently rotated to create a different experience each time you go. They also sell crispy burekas that are perfect for a quick snack.

OddFellows

How many times can you order vanilla or chocolate ice cream before it gets old? If you're feeling adventurous, try [OddFellows](#), a small-batch creamery founded by a James Beard Award finalist that offers the most creative rotation of flavors around town. From Extra Virgin Olive Oil and Passionberry Love Potion to Sour Cherry Miso and Vanilla Candied Bacon, their list never fails to impress.