

The

Summer

Double Issue

JUNE 27-JULY 4, 2011

NEW YORK



Beer! Ice Cream! Voyeurism!

The Stinkiest Block in New York

My Misspent Summer Youth

MAKING UP WITH MIRANDA JULY / WIFE-SWAPPING YANKEES

Is It Okay to Gas a Goose?

TRIPPING THROUGH THE TIMOTHY LEARY ARCHIVES

+ Beyoncé, *Girl Talk*, Elijah Wood,

Ryan Gosling's Torso

THE BEER DRINKER'S DILEMMA

So many brews, so few afternoons! What to toss in the cooler, guzzle in the garden, pour in a cocktail, and pair with your fish tacos.



BREWER'S DOZEN

The twelve sunniest—and most selective—beer bars in town.

By Joshua M. Bernstein

BeerParc

845 Sixth Ave., nr. 30th St.
646-600-7140

JEFFREY CHODOROW's foray into outdoor drinking is as outsize as the man himself: A 12,000-square-foot plaza behind FoodParc, Chodorow's futuristic food hall, has become a beer garden serving a quintet of crafts on draft (crisp Radeberger Pilsner, lemony Tucher Helles Hefe Weizen), plus fare from Edi & the Wolf, Fatty Cue, and Harold Dieterle.

t.b.d.

224 Franklin St., at Green St.,
Greenpoint; 718-349-6727

THERE'S RARELY a battle for seating at this underrated Greenpoint beer specialist's 5,000-square-foot

outdoor expanse, which is landscaped with gravel, grass, and more than two dozen picnic tables. Beneath sunlight or string lights, enjoy locally focused crafts (Captain Lawrence, Blue Point), which cost \$3 from 4 to 7 P.M. weekdays. Food-wise, find creative burgers such as the 'bama (\$8), topped with barbecue sauce and pimento cheese.

The Lot on Tap

30th St. at Tenth Ave.
no phone

TOM COLICCHIO finally hopped aboard the beer-garden bandwagon with this parking lot that just popped up beneath the High Line's new northerly stretch. The 350-seat seasonal bar stocks domestic wines and local beers from Sixpoint and Brooklyn Brewery, which created a Brooklyn High

Line Elevated Wheat (\$7 for sixteen ounces) just for the occasion. For sustenance, food trucks such as Red Hook Lobster Pound and Taim Mobile line the adjoining block.

Killmeyer's Old Bavaria Inn

4254 Arthur Kill Rd.,
nr. Sharrots Rd., Staten Island
718-984-1202

OVERSHADOWED BY the better-known Bohemian Hall & Beer Garden in Astoria, Killmeyer's is a pilgrimage every beer-loving New Yorker must take. The dark-wood, taxidermied digs date back to the nineteenth century, with voyagers to Staten Island's southern tip being rewarded with schnitzel, wursts, and a dozen drafts of German and Belgian beer (plus oompah bands on the weekend).

Aluminum Beauties Five craft beers, newly available by the can and begging for the beach.



\$8.99 for 6

Avery Joe's Premium American Pilsner at American Beer Distributing, 256 Court St., nr. Kane St., Cobble Hill; 718-875-0226 Unlike mainstream pilsners such as Miller Lite, this Boulder brewery's pale-gold beer drinks prickly and crisp and, thanks to the German hop Hersbrucker, has a nice, herbaceous nose.



\$9.99 for 4

Sixpoint the Crisp at Whole Foods, 95 E. Houston St., nr. Chrystie St.; 212-420-1320 The Red Hook brewery's first pilsner—unveiled in cans in May—pairs a Moravian malt with German and American hops; the result is a briskly refreshing all-day drinker.



\$12.99 for 6

21st Amendment Hell or High Watermelon Wheat Beer at Good Beer, 422 E. 9th St., nr. Ave. A; 212-677-4836 The San Francisco brewery ferments its dry, crisp brew with ripe chunks of watermelon, lending a strawberry-blond hue and a restrained fruity bouquet.



\$12.25 for 6

Narragansett Summer Ale at Bierkraft, 191 Fifth Ave., nr. Berkeley Pl., Park Slope; 718-230-7600 The Rhode Island brewery turned to a novel new hop called Citra, which imparts aromas of passion fruit and citrus, creating a lightly tropical sipper. J.M.B.