

2010 ULTIMATE SUMMER DRINKS GUIDE

imbibe

LIQUID CULTURE

Summer
Wines

Hoppy
IPAs

Destination
Los Angeles

Cocktails
from the
Garden



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\$4.95 US/\$5.95 CAN



Noble Experiment

San Diego, Calif.

Buzz: Push through the seemingly impenetrable wall of stacked kegs at the back of Neighborhood, San Diego's newest gastropub, and there you'll find Noble Experiment, the Gas Lamp district's foray into the modern speakeasy. Taking a cue from its East Coast counterparts, Noble Experiment enlisted Milk & Honey's Sam Ross to put together their inaugural cocktail list and ice program, which features carved-to-order cubes for re-imagined classics. Text ahead for reservations and join the experiment yourself.

Modus Operandi: San Diego goes speakeasy.

Signature Offering: Expertly executed classics like the Old Fashioned and Queen's Park Swizzle (both pictured).

Coordinates: 777 G St., San Diego
619-888-4713 // nobleexperimentsd.com



Also check out:

Dry Dock Wine & Spirits
Brooklyn, N.Y.

Modus Operandi: Named in homage to both Red Hook's shipping roots and the dearth of wine and liquor stores in this section of Brooklyn, Dry Dock is anything but with a bustling selection of small-production, organic and biodynamic wines and craft-distilled spirits, all of which are housed in its 1,000-square-foot corner storefront.

Coordinates: 424 Van Brunt St., Brooklyn // 718-852-3625
drydockny.com

Comstock Saloon
San Francisco

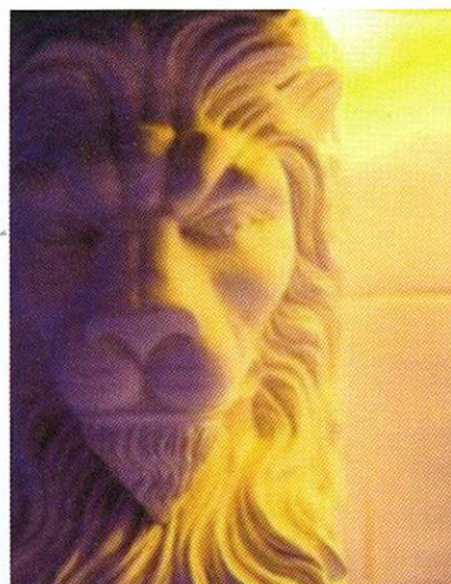
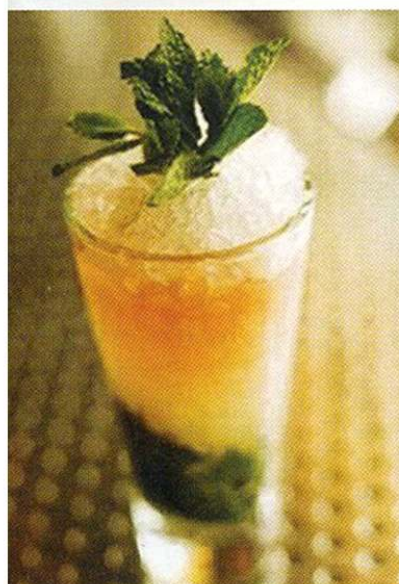
Modus Operandi: From Absinthe Brasserie & Bar alums Jeff Hollinger and Jonny Raglin comes this Gold Rush era-inspired bar and restaurant complete with live music from the refurbished upright piano, pre-Prohibition tipples from the building's original 20-foot mahogany bar and dishes like grilled quail and marrow pot pie from the kitchen.

Coordinates: 155 Columbus Ave., San Francisco // 415-617-0071
comstocksaloon.com

Russell House Tavern
Cambridge, Mass.

Modus Operandi: Deliciously crafted classic cocktails and creative new concoctions share menu space with small plates, a full raw bar and wood-fired pizzas at Harvard Square's newest gastropub.

Coordinates: 14 JFK St., Cambridge // 617-500-3055
russellhousecambridge.com



Cheese Bar Portland, Ore.

Modus Operandi: Cheesemonger Steve Jones recently relocated his popular dairy-filled retail operation to Portland's Belmont neighborhood and expanded the offerings to include local craft brews, wine, charcuterie and artisanal chocolate.

Coordinates: 6031 SE Belmont Ave., Portland // 503-222-6014
cheese-bar.com

Floriolen Café & Bakery Chicago

Modus Operandi: Master baker Sandra Holl and her French husband, Mathieu, recently opened the much-anticipated bricks-and-mortar location of their Green City Market food stand, adding Intelligentsia espresso drinks and tea from Rare Tea Cellars to their lineup of pastries and sweets. Stop by frequently, as future plans call for a rotating selection of local brews, craft wines and bubbly.

Coordinates: 1220 W. Webster Ave., Chicago // 773-883-1313
floriolen.com