

Places to Go When Your Client Wants to **LINGER OVER THE LAGER**

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As a busy attorney, you could probably name the restaurants in the Financial District with the best wine lists, but what do you recommend when an upscale client suggests going out for a beer? Not too many years ago most places only served American, mass-produced beers like Budweiser and Miller, with an occasional European bottled beer like Heineken or Guinness.

Now the choices are more numerous. Upscale restaurants and bars now try to have a representative sampling of the types of beer on tap, for example, a pale ale, a lager, a stout, an India pale ale (IPA), a hefewei-

zen, and a mix of domestics and imports as well as an assortment of bottled beers. And many restaurants have beers that complement their menus, employing skilled individuals who have been trained like a sommelier to pair their beers with food. Beer distributors are even creating cheat sheets that list their beers and the foods they complement. Beer advertisements are touting how their beers complement food.

Restaurants are using more and more thought in their beer selections. Beer is as varied and complex as wine, so I expect in a few years, upscale restaurants will offer the same variety of beer as wine, with common pair-



ings of food and beer. There are already adequate options in San Francisco to entertain a client and have an interesting beer in a nice location, and the following are ten of my favorites.

Wayfare Tavern (558 Sacramento Street)

Wayfare Tavern is a newly opened establishment in the same building that housed the restaurant Rubicon. Wayfare has a speakeasy quality, with booth seating and some table seating around the bar on the bottom floor. The U-shaped bar is wood and has wood and leather bar stools. There are tile floors and high ceilings with dark gray beams. The walls are brick. A wood staircase leads to the second floor, where there is another small bar and more tables. Wayfare Tavern appeals to an eclectic group of people, with its easy, relaxed, and upscale mood. I expect that the literati, as well as the movers and shakers of San Francisco, may congregate here. It is a great bar with an enticing environment and an easy place to carry on a conversation. You can even talk about the two deer heads hanging from the wall or the Dutch masters–like paintings. Be sure to try the Devil's Canyon Brewing Company's Full Boar Scotch Ale. Wayfare Tavern also offers Trumer Pils (a great beer), Lost Coast Brewery's Great White, Anchor Steam, Speakeasy Ales and Lagers' Prohibition Ale, Bear Republic Brewing Company's Racer 5 IPA, and Anderson Valley Brewing Company's Barney Flats Oatmeal Stout, an excellent variety of superb beers.



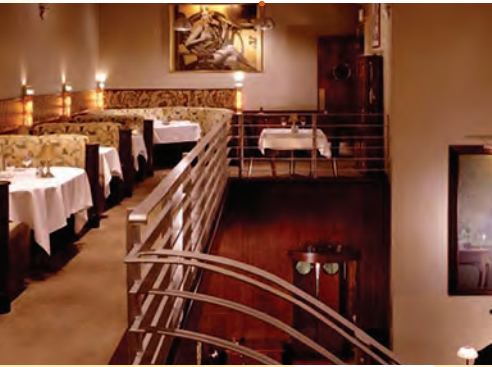
Anchor & Hope (83 Minna Street)

More casual than upscale, Anchor & Hope has a comfortable and appealing ambiance, and the most interesting beer selection of any of the bars I visited. The bar is made of metal, with a raw wood base that matches the raw wood in the ceiling and support beams. Many of the walls are brick, and the pillars are metal girders. The floors are painted wood. Thick ropes hang from the rafters. The impression is one of being in a small fishing village's local bar and restaurant. Above the bar are eyeball-like lights sticking out of the wall on metal structures. High-back wood bar stools and tables afford plentiful seating. Anchor & Hope has lots of skylights and a glass entryway. It has a very large selection of interesting beers, including one selection that is in a cask and hand-pulled to pour, like you would see in England. When I was there in July 2010 they served Dogfish Head Craft Brewery's Festina Pêche Berliner Weisse, Magnolia Pub & Brewery's Kalifornia Kolsch, Trumer Pilsner, Lost Coast Downtown Brown, Drake's Brewing Company's 1500 Nitrogen Pale Ale (very tasty), Firestone Walker Brewing Company's Solace Unfiltered Wheat Ale, Speakeasy Prohibition Ale, Sierra Nevada Brewing Co.'s Southern Hemisphere Harvest Pale Ale, Lost Abbey's Red Barn Ale, Moylan's Kilt Lifter Scottish Ale (be careful), Bear Republic Brewing Company's Hop Rod Rye IPA, Port Brewing Company's Midnight Sessions Schwartzbier, Sierra Nevada's Fritz & Ken's Stout, Russian River Brewing Company's Consecration Ale, and Allagash Brewing Company's Curieux Bourbon-Barrel-Aged Triple (very smooth).



MarketBar (One Ferry Building)

MarketBar has a European character. Whenever I am drinking there I always feel like I am on vacation. The bar is curved, built with rough wood, and has leather and wood bar stools with metal studs. The ceilings are high and covered with tin ceiling tiles. The floors are tile. The bar space is very airy and open, with outside café seating looking out onto The Embarcadero. Inside there is plenty of table seating. The natural lighting coming through the yellow awnings over the windows casts a slight yellowish hue. This is a great, fun place to spend a sunny afternoon or a foggy day. You can watch the trolleys pass and listen to the chimes of the ferry tower. MarketBar serves Stiegl Pilsner and Drake's Amber Ale on tap, both great beers.



Bix (56 Gold Street)

Located in the historic Jackson Square district, Bix is my favorite-looking bar in the city. It is set in an alley (Gold) with a cool neo Bix sign above the enameled black doors that are the entrance to this stunning restaurant and bar. Bix has a beautiful mural above a dark wood, slightly curved bar, with leather and wood stools. It has intricate, high, molded ceilings, and a gorgeous wide staircase that leads up to the balcony seating area. There are dark wood floors and paneling, large round gold columns, modern ceiling lighting, with old-fashioned table lighting and tasteful paintings throughout the restaurant. It is easy to imagine Humphrey Bogart or Miles Davis at the bar drinking an Anchor Steam. Bix serves Erdinger Hefewiezen (a great summer beer), Trumer Pils, New Belgium Brewing Company's Fat Tire, and Anchor Steam.



Epic Roasthouse (369 The Embarcadero)

This upstairs bar is an explosion of Pat Kuleto's brilliant and dramatic vision. Reached by walking up a wood and metal staircase, Epic has a copper-sheet-covered bartop with metal woven handrails. The bottom of the bar is made up of wood and leather. The bar stools are low backed and made of wood and leather. There is plenty of table seating in this small, intimate, but visually alluring bar. The walls are white brick with textured ceilings and orange long-tube lighting. There are wood floors with metal-studded support beams. Plenty of windows look out on The Embarcadero and the bay. Spoke structures hang from the ceiling, next to an interesting, long lighting fixture above a long wood table. There are exposed brown pipes that complete this striking design. Epic serves Trumer Pils, Speakeasy Prohibition Ale, and Lost Coast Tangerine Wheat (very tasty).

Bob's Steak and Chop House

(500 California Street)

Bob's is a stylish bar, with wood paneling, and reminds me of the Olympic Club bar, with a private club atmosphere. Bob's has leather chairs and a small C-shaped bar with large windows looking out onto California and Montgomery Streets. The bar is separated from the main restaurant and, though not large, is roomy and elegant. They serve Chimay (Red), Blue Moon Wit, Bud Light, Sierra Nevada Pale Ale, and Stella Artois.

Grand Café (501 Geary)

The Grand Café has the character of a French brasserie, with a small bar, but a large area for table seating above and to the side of the bar. The bar is made of wood and metal. Wood and cloth stools front the bar. The ceilings are ornate, with Art Nouveau–like lighting. The floors are wood, mixed with tile mosaics. Large windows provide natural light and a view out onto Geary and Taylor. The Grand Café has wood paneling on the walls, frosted glass dividers between the upstairs seating and the bar, and curved elaborate brass hand railings. It is a wonderful venue serving Stella Artois, Anchor Steam, Sierra Nevada Pale Ale, New Belgium Brewing’s Ranger IPA and Mothership Wit, and Speakeasy Prohibition Ale.



Farallon (450 Post Street)

The design of the bar, and the restaurant, make it appear that you are under water. The bar is small, marble, with black-metal and gold-leather-covered bar stools. The bar creates the illusion that you are in the mouth of a clam. The lights are shell and jelly fish–shaped. The floor is concrete with fish mosaics. The pillars are opaque orange and have seaweed designs in both glass and brass. A brass reproduction of an octopus tentacle hangs behind the bar. Beautiful brass railings line the opposing oyster bar. Portholes, with various sea themes inside, hang from the walls. Black fishnets hang from the walls to complete the nautical theme. Though the bar is small and there are few tables, it is a great place to have a beer in the evening. Farallon serves Guinness Stout, Anchor Steam, Reissdorf Kölsch (a wonderful beer), and North Coast Brewing Company’s PranQster Belgium Style Golden Ale.



One Market (One Market Street)

This is a modern, beautiful, and narrow, but fairly long, bar space that is often crowded, creating an invigorating milieu. One Market has an excellent variety of draft beers that work well with the restaurant’s food. The long bar has a marble top and a wood base, with leather and wood bar stools. The floors are dark tile, the lighting fixtures are modern, the pillars are wood and plaster, and the wall at the back of the bar is adorned with three large photographs. Tables opposite the bar look out the large picture windows along Market Street. One Market serves Anchor Steam, Racer 5 IPA, Leffe Blonde Ale (a Belgian beer with good flavor), Boont Amber, Stella Artois, Guinness, Samuel Adams Summer Ale, and Sierra Nevada Pale Ale.



Waterbar (399 The Embarcadero)

Waterbar is a spectacular room that has a high, red-brick ceiling, metal support beams, and two large, floor-to-ceiling, tube-shaped aquariums. There is also ample table seating at the bar, which serves alcohol and oysters and is a perfect place to take someone who loves fish. The bar has a curved metal top and a square-tiled and wood bottom. Through the large windows you can see the Bay Bridge and Yerba Buena Island. A metal staircase leads to the upstairs bar. Unusual multicolored frosted-glass panels, on swivels that allow them to open and close, line the far wall of the restaurant. Near the entrance, large glass windows offer views of the outdoor seating area. The tone of Waterbar is sophisticated and engaging. Waterbar serves Lagunitas Brewing Company’s Pils and Speakeasy Big Daddy IPA.

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