

BLAZING THE BOURBON TRAIL | THE DIRT ON NATURAL WINE | DIY APPLE CIDER

imbibe

LIQUID CULTURE

**100 BEST
PLACES TO
DRINK BEER
IN AMERICA**

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GRAMERCY TAVERN

42 E. 20th St., New York, NY 10003

212-477-0777 | gramercytavern.com

One of New York's most beloved eateries, Gramercy Tavern literally serves the best of everything. Seasonal entrées—lovingly prepared with many local ingredients—pair beautifully with a fantastic beer list, including a wide array of international and vintage ales.

GRANVILLE MOORE'S

1238 H St. NE, Washington, DC 20002

202-399-2546 | granvillemoores.com

This Atlas District gastropub cooks up traditional Belgian fare, including mussels (prepared six ways) and hand-cut, double-fried pomme frites, all ready to pair with the 40-plus Belgian ales available by the bottle and on draught.

THE HAPPY GNOME

498 Selby Ave., St. Paul, MN 55102

651-287-2018 | thehappygnome.com

More than 100 bottled beers and 40 on tap complement a belly-warming menu of comfort food, including mussels steamed with Woodchuck hard cider and Burgundy-braised venison osso bucco.

HOLEMAN & FINCH PUBLIC HOUSE

2277 Peachtree Rd., Suite B, Atlanta, GA 30309

404-948-1175 | holeman-finch.com

From the brilliant minds behind the venerable Restaurant Eugene, Holeman & Finch is a welcome addition to Atlanta's food and drink scene. Southern-inspired eats, including pork belly on creamy grits or fried bologna with mustard, go down perfectly with a glass of Victory Prima Pils.

QUINN'S

1001 E. Pike St., Seattle, WA 98122

206-325-7711 | quinnspubseattle.com

With offerings like braised-meatball sliders and wild-boar sloppy joes, as well as a well-rounded selection of 14 beers on tap, this Capitol Hill tavern fits the bill from plate to pint.

**THE LINKERY**3794 30th St., San Diego, CA 92104 | 619-255-8778 | thelinkery.com

Farm-to-table is The Linkery's modus operandi, and fittingly, the "link plates" of house-made sausages are not to be missed. If you're lucky, you might even stop by when the bison corn dog (pictured above) is gracing the menu. Yep, that's right, a housemade bison corn dog wrapped in jalapeño cornbread and served with pinquito beans seasoned with house-cured pepperoni. Pair it with a Lightning Old Tempest Ale (just one of the many excellent craft brews on the top-notch beer menu) and you'll be heading home happy from this cozy neighborhood eatery.

THE RED DRUM GASTROPUB

803 Coleman Blvd., Mount Pleasant, SC 29464

843-849-0313 | reddrumpub.com

Charleston hops on the gastropub bandwagon with The Red Drum, serving up steak frites or wood-grilled quail and venison sausage alongside an eclectic mix of international and domestic bottles and taps. Beer and cheese pairings are a house specialty.

SALT HOUSE

545 Mission St., San Francisco, CA 94105

415-543-8900 | salthousesf.com

Trumer Pils on tap and an ever-satisfying international bottle selection back up a mouth-watering menu of seasonal American fare, including fantastic house-cured meats and a rotating shellfish list.

THE SPOTTED PIG

314 W. 11th St., New York, NY 10014

212-620-0393 | thespottedpig.com

Home of perhaps New York City's best burger, along with addictive bar snacks like deviled eggs and chicken-liver toast, the Spotted Pig also boasts an impressive beer list, including a couple of always-delicious, cask-conditioned ales.

THE YORK

5018 York Blvd., Los Angeles, CA 90042

323-255-9675 | theyorkonyork.com

With draught offerings like Woodchuck Pear Cider and Bear Republic Racer 5 IPA complemented by a straightforward menu of reliable options like beer-battered fish and chips and a pulled pork sandwich, The York hits just the right spot for a gastropub.

Gramercy Tavern,
New York City**BEST GASTROPUBS**

Admit it: You love a good burger and beer—we all do. And with the ever-growing crop of gastropubs popping up around the country, there are more places than ever to help you fulfill that craving. Of course, our favorite gastropubs take their beer as seriously as their food, and this list of eateries is teeming with great examples, from a steak sandwich with a brown ale at Granville Moore's in Washington, D.C., to bison corn dogs with a West Coast lager at San Diego's The Linkery.