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SEATTLE

METROPOLITAN

Best Bars



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Drinks Lab

You go to **CANLIS** when Grandma turns 90, when Cousin Fred makes partner, when the divorce papers are final. You do not go to Canlis for experimental cocktails. But you should. Because back in the lounge, bartender James MacWilliams is quietly leeching phenolphthalein from fruit skins, steeping botanicals in special stills to create potent oils, cooking garnishes *sous vide* on his induction burner. The results—drinks that change color, consistency, and taste as you sip them—are simply not to be missed. **CANLIS**, 2576 AURORA AVE. N, QUEEN ANNE, 204-262-3313, WWW.CANLIS.COM



The New Eastside Story

In the beginning there was Bellevue, a little city with a ragged skyline of towers anchored by eateries splashed with neon and conceived by men in corporate boardrooms. Then came Seattle hospitality vet Mikel Rogers and chef Bradley Dickinson to rescue the people from menus and floor plans and servers that looked the same in Bellevue as they did in Bakersfield or Dallas. They opened **PEARL BAR AND DINING** in November 2008. In back, Dickinson dished



Northwest fare. Up front, Rogers lorded over the bar. Concoctions like the Perfect Pearl Martini (with Spokane-distilled Dry Fly vodka) and the Shiso Wild Drop (shiso leaves ground with huckleberry sugar and wild berry vodka) lured patrons, who beheld the silvery, spangled scene—the shimmering glass sculpture, the speckled bar top

reflecting galaxies of light. All this gave the impression that one was not just a warm body with a credit card, but special, a *pearl* sitting inside an oyster shell. And these patrons, these acolytes of this new oyster cult, drained the spirits from their glasses and thanked the heavens for Pearl. **PEARL BAR AND DINING**, 700 BELLEVUE WAY NE, BELLEVUE, 425-455-0101; WWW.PEARLBELLEVUE.COM



Take the Linda's Quiz

Legendary watering hole **LINDA'S TAVERN** celebrated its 15th anniversary this year. But you knew that. What else do you know about one of the city's most beloved bars? **LINDA'S TAVERN**, 707 E PINE ST, CAPITOL HILL, 204-325-1220

1. What famous actress was booted from Linda's for underage drinking?
2. Which one of these bands does not have a member who worked at Linda's?
 - a) The Shins
 - b) Murder City Devils
 - c) Modest Mouse
 - d) Pretty Girls Make Graves
3. How many tattoos do the current Linda's employees have combined?
4. Where did Kurt Cobain sit during his last visit?
5. Which of the following items have been stolen from Linda's?
 - a) Bobcat
 - b) Men's room toilet
 - c) Pay phone
 - d) All of the above



ANSWERS

1. Drew Barrymore; 2. c; 3. 163; 4. The booth at the top of the stairs; 5. d



The Best Drinks Menu in Town

And by that we mean actual menu, as in the physical 16-page menu **VESSEL** keeps at its tables. The lounge itself is a sort of shrine to 1862's *The Bar-Tender's Guide* author Jerry Thomas, for whom it held a party this past Presidents Day. The menu, meanwhile, traces the history of American cocktails ("The Sazerac dates back to 1838 and is credited with being the first American cocktail"). So you can order a Morning Glory ("At the Occidental Hotel in San Francisco, Thomas was earning \$100 a week, more than the Vice President of the United States") and sip it while poring over the stories behind each drink. And if that isn't enough time to boost your cocktail comprehension, just ask. The bar will gladly print you a copy. **VESSEL**, 1312 FIFTH AVE, DOWNTOWN, 204-652-0521, WWW.VESSELSEATTLE.COM



Growing Up Gainsbourg

"It's our baby," says Hannah Levin, a KEXP DJ and *Seattle Weekly* rock journalist. "It's a chain-smoking, alcoholic baby, but it's still our baby." She's talking about **GAINSBOURG**, the Greenwood "French tapas" bar she recently opened with longtime Seattle bartender J. J. Wandler. To get this baby and crawling, the couple called upon friends. Jake Nelson,

props guy at Teatro Zinzanni, sewed the brocade curtain toppers lining the front windows. Antique chrome bar stools—the sort you simply must spin around on—were a gift from Max Geneaux, owner of Sunset Tavern. Scott Kannberg, erstwhile Pavement guitarist, became the cafe's third partner, forking over much-needed funds. Musicians traveling through town quietly performing unannounced secret shows, lending Gainsbourg a certain cool-kid cachet. But, says Levin, Gainsbourg is not just "some hipster bar." "She comes in every day," she says, waving toward a gray-haired neighborhood woman who sits perched at the bar reading a novel, a glass of riesling resting on the counter beside her. **GAINSBOURG**, 8550 GREENWOOD AVE. N, GREENWOOD, 206-781-2224; WWW.MYSPACE.COM/GAINSBOURGLOUNGE