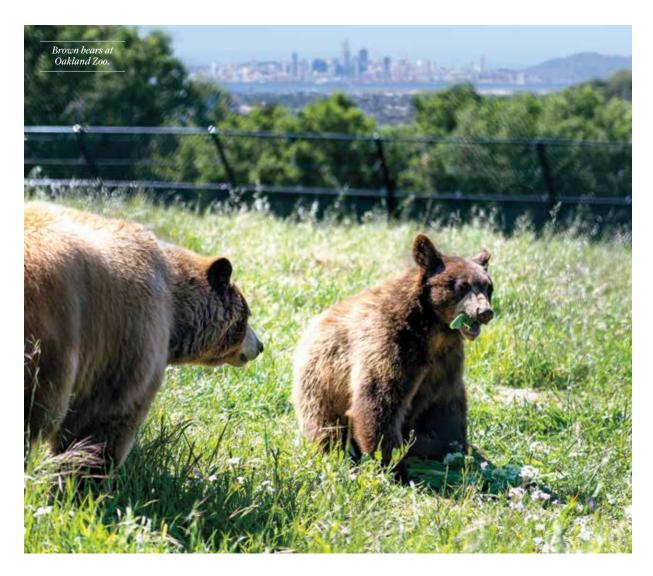
INSIDE BAY AREA

SEPTEMBER 2018 /// A GUIDE TO WHAT'S HAPPENING NOW IN YOUR AREA



DO / OAKLAND

Bear witness

What could top a bay-view gondola ride with bison frolicking below? Seeing bears and other wildlife up close, in settings that mimic their natural environments. **Oakland Zoo**'s California Trail, a recently opened 56-acre wing of the 79-year-old park, adds 8 animal habitats linked by a quarter-mile boardwalk. On view are creatures that no longer roam the Golden State, including two orphaned grizzly bears (whose parents were dumpster divers) from Alaska. The grizzlies—and a pair of brown bears—were rescued and brought to their new home, which features a viewing area that looks into a pool where they sometimes swim. As part of the expansion, there's also a California Wilds playground, designed to familiarize kids with the state's ecosystems and the role humans have played in shaping them. If your zoo visit inspires you to act, learning stations connect visitors to conservation efforts aimed at protecting species at risk within our state borders. oaklandzoo.org.



NEW

MILL VALLEY

sнор / Nesting do-gooders, rejoice! At **Boon Supply**, stocking up on household wares also means supporting a charitable cause. The Mill Valley showroom of Lily Kanter, cofounder of the home-decor line Serena & Lily, donates half of the proceeds of every purchase to a nonprofit. Shoppers can support the store's partners—such as 826 Valencia, Every Mother Counts, and Futures Without Violence-or give to another cause of their choice. The store's goods vary from ingenious laundry totes to colorful planter pouches. Need storage bins that are easy on the eyes? Kanter's lovely yet durable woven polyester designs beg to help you KonMari your life. boonsupply.com.

SAN FRANCISCO

po / The stately 8-story brick tower at 420 Mason Streetbuilt in 1911 for the Native Sons of the Golden West-has

housed a playhouse, a movie theater (which hosted the premiere of Alfred Hitchcock's Vertigo), and the dance club Ruby Skye. Now, the bottom two floors are August Hall, an ornate yet classy joint with live music, bowling, and an Italianleaning restaurant called Fifth Arrow. Named after the building's architect, August Headman, the venue is scheduled to host fall concerts by dance-pop artist Sophie (September 15) and Irish rock band The Coronas (October 2). Don't miss the Green Room, tucked behind the marquee on the second floor, which serves finely tuned cocktails amid tufted banquettes, a long brass bar, and a built-in vintage piano. augusthallsf.com.

EAT / Get some northern exposure in the South of Market neighborhood. On a gritty stretch of Mission Street in SoMa, Birdsong's dining room is done up in refreshing Scandinavian minimalism via exposed brick and blond wood with teal accents. The nod to

points north is no accident: Chef Chris Bleidorn (who's spent time in the rarefied kitchens of Benu, Saison, and Atelier Crenn) takes some latitude with ingredients like coldwater shellfish, game birds, and wild mushrooms. He also turns his favorite childhood dish-New England clam chowder—on its head using Geoduck clams from Washington along with lardo, celery, and smoked potatoes in a

clam-and-whey broth, poured tableside. A Parker House roll brushed with boar fat and pine salt is perfect for sopping up the rich broth. His 13-course tasting menu might also include 30-day-aged duck, lambstuffed morels, and caramelized bread custard. Too much for one meal? A smaller, 5-course option shows up Tuesday to Thursday, and an à la carte menu was rolled out in July. birdsongsf.com.

SMACKDOWN

On the waterfront

Two bayside stays are as breathtaking as their unforgettable views.



HOTEL NIA

From \$180; hotelnia.com.

VIRE

A gleaming 11-story property near Facebook HQ in Menlo Park, Hotel Nia packs 250 rooms and a swanky groundlevel restaurant. Ask about the 15 percent discount for California residents before you book.

PERK

Head to the courtyard for lush gardens, a large infinity pool, and modern cabanas-perfect for relaxing after a long day of hunting venture capital.

ESCAPE

Stroll and bird-watch at the 160-acre Bedwell Bayfront Park, which is surrounded on three sides by the Don Edwards San Francisco Bay National Wildlife Refuge.



THE INN ABOVE TIDE

From \$415; innabovetide.com.

VIRE

Celebrating an anniversary? All 31 of the recently renovated rooms are poised over the bay in Sausalito, with private decks looking out at San Francisco's skyline, Alcatraz, and the Marin Headlands.

PERK

In the brand-new Founder's Suite, which comes with a kitchen and dining room, guests can gaze at the water while sipping sake selected by Yoshi Tome of Michelin-starred Sushi Ran.

ESCAPE

Walk one block north to board the ferry and cross the bay to San Francisco's Ferry Building, home base of a jam-packed Saturday farmers' market.

SIP / Inspired by cha-no-mas (the central gathering spaces in traditional Japanese homes), the gorgeous Stonemill Matcha cafe in the Mission District serves a plethora of drinks infused with powdered tea leaves from Kyoto. In addition to the classic whisked preparation, you'll find bright green lattes, iced sparkling beverages made with seltzer water, and more. Just don't expect the quick jolt of an espresso. Owner Eijiro Tsukada believes in matcha's ability to deliver a steadier buzz for a more mindful pace—an alternative to San Francisco's nonstop coffee culture. Settle in amid the calming wood surfaces and earthenware bowls and order a soufflé cheesecake or the furikake croissant developed with Tartine Manufactory. Or linger for Tsukada's modern take on a formal tea ceremony that's been the central force behind the matcha trend. stonemillmatcha.com.

STANFORD

these days, but long before it became the stuff of daily news headlines, movement and transnational identity were front and center for Korean artist Do Ho Suh. That's what makes his exhibit The Spaces in Between at the Iris & B. Gerald Cantor Center for Visual **Arts at Stanford University** feel so prescient. Known for large-scale sculptures and installations, the artist puts his personal journey on display in three complementary pieces. The wallpaper-like Who Am We? uses miniature portraits from Suh's high school yearbooks to evoke a migrant's feeling of estrangement from his

po / Migration is top of mind



peers. Cause and Effect, composed of tiny male figurines stacked atop one another and held aloft by a single individual, suggests how our pasts weigh on our present selves. And Screen, a wall built of small, multicolored human forms, merges seemingly incompatible ideas of division and connection, privacy and togetherness. Through Feb 25, 2019; museum. stanford.edu.

HIT LIST

LAFAYETTE

SHOP / When you think about pioneer life, you might imagine a guy wielding an ax and wearing stiff denim pants plus maybe a muslin button-up. And, well, you'd be right. At men's emporium **Venture Quality Goods**, such rough-and-tumble garb gets a 2018 California

update, with everything from Doublewood's selvedge denim jeans and Blade + Blue's cotton tees to staples from Patagonia and Marmot. But our favorite items on the shelves are the illustrated prints of the Lafayette Reservoir Tower, a local landmark. venturegoods.com.

LOS GATOS

EAT / The Catamount infuses Old Town Los Gatos with a touch of casual SoCal luxury: live palms, teak seating, and rattan love seats. Hungry Silicon Valley diners have their pick of spiced lamb meatballs, grilled swordfish, or the house burger with roasted onions and green goddess dressing. thecatamount.com.

OAKLAND

SIP / What should Oakland's hometown drink taste like? Hawker Fare's James Syhabout and former Linden Street brewer Adam Lamoreaux are figuring that out at **Old Kan Beer & Co.** in West Oakland. Currently they've got three main beers on tap—a light, a dark, and a fuller-bodied original—plus some taproom-only experiments. Hop fiends won't find massive IPAs here; Old Kan is about classic, all-American brews that go down easy. *old-kan.com*.

PETALUMA

EAT / One of the best brunch spots in the area, **Wishbone** serves hearty country breakfasts, like a sourdough grilled cheese featuring butter-roasted peaches, bacon, and greens. As homemade breads and jams arrive at the wooden tables, the rustic appeal is balanced by delicate drinks, such as freshfruit mimosas and shrub sodas. *wishbonepetaluma.com*.

SAN FRANCISCO

EAT / You can enjoy street tacos some other time. Sons & Daughters vet Val M. Cantu's Californios approaches Mexican food as a thrilling adventure in 16 or so inventive courses. For example, he smokes and cures gem avocado before pairing it with green tomato vinaigrette, seaweed, and trout roe. Save room for dessert: He spins pecan butterwith nuts sourced from his hometown of San Saba, Texasin a melanger for 20 hours and serves it with chocolate-pecan ice cream and dried Brooks cherries rehydrated in bourbon. californiossf.com.

SIP / Before you sit down for dinner at the 30,000-square-foot **China Live** in Chinatown,

take a detour upstairs to Cold Drinks, a Scotch-centric bar and lounge decked out with plush velvet couches and cognac leather benches meant to evoke old Shanghai. Bartenders in tuxedos mix up complex cocktails, such as the Sword Swallower, a smooth but strong blend of Speyburn 10-year single malt, mezcal, and Gewürztraminer served in a tiki mug. chinalivesf.com.

EAT / Calling all noodle lovers! Mensho Tokyo's first U.S. outpost, in the Tendernob, invites you to sit at one of two long tables for communal slurping. The menu is a crash course in Japan's ramen styles: tori paitan (a chicken broth), shoyu (a soy sauce tare), and shio (salt).

There's even a vegan take. A few oysters or a small plate of tempura-battered enoki mushrooms get things started off right. *mensho.tokyo*.

SIP / The Douglas Room, located on the ground floor of the Tenderloin's Tilden Hotel. is more than a hotel bar-it's a destination in its own right. Here, Benjamin Cooper ownersbartenders Mo Hodges and Brian Felley concoct witty drinks like the Tenderloin Tuxedo (gin, dry vermouth, Salers Gentiane liqueur, maraschino liqueur, absinthe, and celery bitters) and serve them with playful bar bites like a cheesesteak of rib-eye, caramelized onions, and Cheez Whiz. tildenhotel.com.

Tempe Tourism Office / VisitTempe.com / 800.283.6734

sнор / If Pinterest is any indication, artisanal clay dinnerware is having a serious moment. Many point to **Heath Ceramics**' earth-toned plates and mugs as the ultimate tastemaker: Their creations can be seen on dining tables seemingly everywhere, from Chez Panisse to a friend's private Stinson Beach bungalow. The 15,000-square-foot Sausalito factory has been its home base since 1959, and that's where you can watch the whole creative process, from clay to plate, on a free weekend tour (reservations needed). For an off-the-cuff visit, check out its Mission district showroom, gallery, and newsstand. The store stocks all things Heath as well as coffee table-worthy publications-from local

newspapers to international magazines. *heathceramics.com*.

WATSONVILLE

SIP / Take a break from winetasting on the Central Coast to sample a refreshing, locally made beverage that's steeped in history. S. Martinelli & Company, which has been making apple cider for 150 years, offers complimentary tastings at the Company Store in its hometown—plus the chance to try out limited releases and its summerlaunched hard cider. While you're there, peruse the collection of archival photos and machinery to appreciate the full Martinelli story. martinellis.com.

-EDITED BY ALLISON MCCARTHY





DAY TRIP

East Bay chill

Just north of Berkeley, the tight-knit community of Albany cultivates cool yet approachable neighborhood shops and refueling stations.

- 11 A.M. / For a casual brunch, head to Sam's Log Cabin, which brings cozy mountain-town style to its sealevel cafe. Try the corned beef hash with eggs, and swap your toast for a housemade scone. samslogcabin.net.
- 12 P.M. / Let indie designers help shape your fall look by shopping at Morningtide, which sells apparel by makers like Ace & Jig of Oregon and New York and trendy Slantt brass earrings hand-forged in Texas. morningtideshop.com.
- 1 P.M. / Source hard-to-find seasonings like urfa biber (a Turkish purple chile) and single-origin cured sumac from one of Oaktown Spice Shop's two stores. oaktownspiceshop.com.

- 2 P.M. / Order an afternoon pick-meup at Hal's Office, a realtor's office turned coffee shop serving Counter Culture pour-overs. (510) 527-2326.
- 3 P.M. / Get lost for a moment amid the California natives and unusual blooms at Flowerland Nursery, an Albany mainstay for more than 70 years. flowerlandshop.com.
- 5 P.M. / Have an early dinner at Juanita & Maude, a nearly year-old restaurant serving Italian and Eastern European comfort food by chef Scott Eastman, who left Berkeley's beloved Corso to open this place. The menu changes daily, but cross your fingers for the veal and prosciutto meatballs. juanitaandmaude.com.



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