

Ontario's Cool-Climate Chardonnay • Best New Sommeliers of 2014

Wine & Spirits

Where to
EAT & Drink in
the SF Bay Area



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Dirty Habit

For 14 years *The Fifth Floor* welcomed locals and guests of the Palomar Hotel, earning heaps of praise for its prix fixe menus and celebrated wine list. But nothing in SOMA is forever. Now the white tablecloths and marble bar top have been replaced with a steam-punk theme (think lots of exposed piping, sculptures of welded gears on the wall, dark-stained hardwood bar), and chef David Bazirgan has reimagined his menu, focusing on playful and fancy bar food such as fried lamb belly buns, charred octopus and a 40-day dry-aged rib eye. To complement the space, Brian Means has transformed the bar program, creating a 31-page spirits list as well as an always-changing array of seasonal cocktails. The highlight of the program is the whiskey selection, some 476 bottlings, including multiple vintages of George T. Stagg and several rare bottlings from Bruichladdich. There is also a page of vintage Armagnac, all available in one-ounce pours. —E.T.

Dirty Habit, 12 Fourth St. (at Market, inside the Palomar Hotel); 415-348-1555, dirtyhabitsf.com



The Interval

The Interval comes from the Long Now Foundation, a non-profit dedicated to promoting long-term thinking (founding board members include Stewart Brand and Brian Eno). Designed as a showcase for the foundation's projects, it's constructed around a model of a clock they are building into a remote mountain in Texas that will chime once a day for the next 10,000 years, the sounds designed by Brian Eno. The books that line the walls and fill the upstairs library are part of the *Manual for Civilization*, a collection of 3,500 books that the foundation has deemed "most essential to sustain or rebuild civilization." Jennifer Colliau, who's locally famous for the syrups she makes from rare ingredients at Small Hand Foods, runs the bar here, using time as the unifying concept for the drinks list. Historical notes line the list; the Martini menu, for example, explains how the drink has evolved from an 18th-century concoction of Chablis and genever (allegedly preferred by the German composer Schwartzendorf, who changed his name to Martini because Italian composers were all the rage at the time), while the Daiquiri menu remains frozen in time, stopping at the version Hemingway sipped at *La Floridita*. Located inside Fort Mason, *The Interval* is an ideal place to stop after experiencing the dizzying array of food trucks at Off the Grid. —E.T.

The Interval, 2 Marina Blvd. (in Fort Mason); 415-561-6582, theinterval.org



Oddjob + SRO

It's no secret that the Mid-Market area is the most rapidly developing sector of the city. Twitter and other tech giants are gobbling up real estate and the seedy bars are being converted into more welcoming establishments—like *Oddjob*. With its plain façade and side-alley entrance, it has the feel of a contemporary speakeasy, with a more industrial look. But the true gem of *Oddjob* is *SRO*, a bar within the bar. There's no menu for spirits or cocktails back here, just Joey Picchi and his mind-boggling ability to read people. Tell him what you like and he'll come up with something designed for you; he handles most any request, from the precise (gin, dry and spirit-forward) to the more obtuse (I want something that reminds me of my first dog). Picchi's back bar is a bartender's dream, filled with all those crazy liqueurs we love like Genepé, Bonal, Fernet Angelico, Zirbenz, Cio Ciario and such. He combines these with quality spirits that he has infused with often surprising ingredients, such as rye with chanterelle mushrooms and Tequila with Szechuan peppercorns. And if you don't like it, you don't have to fight through it. He'd rather mix you something else. —E.T.

Oddjob/SRO, 1337 Mission St. (at Washburn); 415-555-1337, oddjobsf.com