

Driftwood finds its course

Driftwood Brewing in Victoria has only been in operations since July 2008.

Since then, they have made their presence felt in both the Victoria and Vancouver markets.

The brewery itself is located in an old industrial building in the Rock Bay area. It was a little hard to find on my trip, but well worth the venture.

Currently, the beer is only available on tap in a few high-end establishments in Vancouver, including the Alibi Room in Gastown.

The four varieties brewed by Driftwood also come in 650 ml bottles that are available at finer government and private liquor stores.



MY PICKS:

CROOKED COAST AMBER ALE - the roasted malts are nicely balanced, creating a slightly sweet beer with citrus notes in the finish. Great pairing with BBQ sauce and smoked cheeses.

FARMHAND ALE - this Belgian style beer is faintly sour with a hint of black pepper. The yeast strain gives the beer a nice fruit fragrance and flavour.

COLIN JACK IS AN OFFICIAL BEER AFICIANADO. CHECK OUT HIS WEBSITE JUSTHEREFORTHEBEER.COM

Le Gavroche is l'amazing

SARAH ROWLAND - It doesn't matter how old or young they are, guys who still got game know that one of the best restaurants in town to woo a lady is Le Gavroche (1616 Alberni).

Established in 1978, this Vancouver fine-dining institution just has something about it that appeals to hopeless romantics of all ages.

When we were there, for example, there was an octogenarian stud in a gold chain treating his longtime lady to a romantic dinner inside.

Meanwhile on the modest patio, there was a young bridge-and-tunnel dude who was clearly crazy about the PYT he was wining and dining on what looked like their first proper date. And you just know that after dessert, both of these love-struck fellas were treated to a little something sweet by their respective dates.

The two-level, converted Victorian house, complete with a fireplace, has a super



cozy and classic old-school vibe to it. But it's not pretentious - just intimate.

And oh yeah, the food is freaking amazing. Let owner Manuel Ferreira be your guide.

The man knows how to make dinner for two a complete experience. Every wine pairing he suggested was right on the money.

And every five-star French dish he brought out was better than the last.

I recommend all things lamb and seafood. I also recommend the next guy I date to take me there. But until that day comes, I'll just have to savour the sweet memory.



Tasty dishes are served up in an intimate environment at Le Gavroche.

PHOTO SUBMITTED

top 5

food joints at PNE

The PNE isn't only about rides and games - it's also about the food. From deep-fried Oreos to juicy burgers, the fair offers some truly unique (and indulgent) culinary experiences. Here are the top five exhibition eats:

HUNKY BILL'S

This Ukrainian food stall has been serving fabulous sausage and cabbage rolls at the PNE for over 40 years. The perogies - fried and smothered in sour cream - are little bites of heaven.

JIMMY'S LUNCH

Owned and operated since the 1920s, this legendary eatery is the place to go with a burger craving. Topped with oodles of fried onions, the succulent beef patties are guaranteed to satisfy.

PENNSYLVANIA FUNNEL CAKES

Got a bit of a sweet tooth? The funnel cakes, deep-fried Oreos and deep-fried Jelly Bellies here pack one heck of a sugar rush.

GUIDO'S PIZZERIA

This joint is definitely worth a visit, and not just for the yummy pizza slices. The poutine - drenched in rich gravy and warm, gooey cheese curds - is pure perfection.

WHALES TAILS

New to the PNE this year, Whales Tails - a large, flat pastry similar to a Beaver Tail - have been taking the carnival by storm. Try the apple pie version with extra whipped cream and chocolate drizzle.

- KRISTEN MCKENZIE

Cocktail Revolution at The Di6mond in Gastown

It's 1933. Cuba is in revolution and the Hotel Nacional in Havana is under heavy artillery fire. The expats, huddled around Wil P Taylor's bar, ask the barkeep to invent a new drink - something special - after all, this might be their last.

Fury: Going out in style like it's my last night is how I usually roll. So after hopping through a few Gastown cocktail joints, the Hotel Nacional Special at The Di6mond stopped me in my tracks.

Raj: You mean those three Hotel Nacional Spe-

cial stopped you in your tracks. Great choice of venue though. It's located at the epicentre of Gastown's summertime hoopla.

Fury: As a rum-aficionado, Wil P Taylor fired back under pressure and concocted this sophisticated summer drink with a jigger of rum, dry apricot brandy, some fresh pineapple juice for sweetness and a touch of lime. This blend goes down so smoothly - can you blame me for slinging back three?

Raj: Plenty of credit has to go to barman Ron Oliver.



Ron Oliver tells a story to each classic cocktail he shakes up.

He's so knowledgeable when I need info about Scotch, he's my go-to guy. But now he's shifted and become equally successful behind the bar. In Wil P Taylor style, he didn't miss a beat.

Fury: They didn't even see us coming. We totally

blindsided them exactly like that artillery fire in 1933.

Raj: And somehow, Ron just nailed it. If anything is a perfect summer cocktail, it's the Hotel Nacional Special, a daiquiri tasting like a dry fruit punch with pineapple and apricot flavours, it's sooo smooth.

Fury: If it takes a surprise or uprising to push bartenders, I say viva la revolution!

RAJ TANEJA RUNS URBANMIXER.COM. MELODY FURY ROCKS VANCOUVERFOODTOUR.COM. TWEET THEM @TINHEAD & @GOURMETFURY. THEY TALK BACK!

Starting in September, you could win **VACATION packages to Mexico** and other great prizes!

STAY TUNED

Living

>Living Well Food

Read it every Friday.



All your news essentials