



## Beer pour femmes

Women are the new face of the beer consumer. This is evident at every liquor store. Beer companies are listening and creating flavoured beers with women in mind.

In addition, women are demanding more knowledge about the products they consume. They flock to beer festivals and educational seminars.

Men, we should not feel threatened. It is our turn to open the fridge and grab the ladies a beer.

**RASPBERRY WHEAT ALE - GRANVILLE ISLAND BREWING**, 5%, \$5.30 for 1-650 ml bottle

Like other limited release GIB beers, this one will fly off the shelves when it hits the stores next week. Made with valley raspberries, this ale is pink in the glass with a well-balanced tart finish. Very refreshing.

**FRÜLI STRAWBERRY BEER - BELGIUM**, 4.1%, \$2.44 for 1-250 ml bottle

Früli is a combination of a wheat beer (or white beer) and strawberry juice. Früli will appeal to the sweet tooth. It is light in alcohol but full of berry flavour. Extremely strawberry!

COLIN JACK IS AN OFFICIAL BEER AFICIANADO. CHECK OUT HIS WEBSITE JUSTHEREFOR THEBEER.COM. SEND QUESTIONS TO COLIN@JUSTHEREFOR THEBEER.COM

## APPETIZERS

Things will get mysterious at the **Vancouver Club** tonight. The Mystery Chef Feast, a fundraiser for the 2010 Canadian Chef's Congress, is offering seven courses perfectly paired with fine wine, but the identity of the chefs and what's on the menu are secret. Go to [canadianchefscongress.com](http://canadianchefscongress.com)

**Red Card Sports Bar and Eatery** is going international next week. The new lounge on Seymour Street will feature specialty beers from across the globe every Friday from Aug. 6 to Sept. 10. The first brew on the menu is the Kronenbourg 1644 Blanc, a Belgian white fruit beer.



Shangri-La Hotel's Justin Tisdall beat out 11 other bartenders to take top prize at The Tahona Society Margarita Cocktail Competition hosted by Olmeca Tequila in Gastown.

DHARM MAKWANA

# top 5

places to score a rockin' Caesar!

The Caesar cocktail – there's something about the unique combination of clam and tomato juices that just seems to tickle Canadian taste buds. Here are the top five places around town that serve up the most flavourful versions of our nation's unofficial drink:

### HELL'S KITCHEN

2041 W. Fourth Ave. For those who like things spicy, the Hell's Caesar here packs one heck of a punch.

### THE MILL MARINE BISTRO

1199 W. Cordova St. Their signature Caesars are truly one-of-a-kind. Sample the Haida Waii with fresh dill and smoked salmon or the Julius Caesar with balsamic vinegar and basil.

### COAST'S O LOUNGE

1054 Alberni St. The Southern Caesar is one serious drink. Mixed with Bull's Eye barbecue sauce and smoked chipolte Tabasco, it's even garnished with a bacon strip!

### LOCAL PUBLIC EATERY

2210 Cornwall Ave. In addition to having a gorgeous patio overlooking Kits Beach, this eatery serves up its flavourful Caesars in a boot! That's right, a boot!

### KINGSTON TAPHOUSE & GRILL

755 Richards St. Instead of the usual garnish, these folks throw in a kabob of yummy vegetables. A great way to get your daily serving of veggies and cure a hangover in one hit.

- KRISTEN MCKENZIE

## 'Super' Sexy Eats - L'Abattoir

**SARAH ROWLAND** - I'm "super" sexing my column this week because plain old "sexy" doesn't cut it for L'Abattoir (217 Carrall St.).

This place is just too hot – and not in an obvious numoney, boob-job, Ed Hardy kind of way. It's got this understated Euro chic vibe that doesn't come at the cost of West Coast sensibilities.

Situated in the Irish Heather's old location, the fully refurbished Abattoir is doing everything right – from Chef Lee Cooper's unpretentious French-inspired

menu (vegetarians must try the crispy mushroom turnovers) to head bartender Shaun Layton's refreshing drink list (they make a mean Alfonso champagne cocktail there). And then there's casual, but elegant, urban decor (recycled jar chandeliers – genius!).

Very inviting. Plus, there's a space for every kind of occasion. You can head to the back-room atrium for an airy summer's eve dining experience, or head upstairs for a cozier intimate setting or just take



a seat at the modest bar for some people-watching and unassuming mingling.

It's restaurants like L'Abattoir that are slowly, but surly, turning Vancouver into a cosmopolitan culinary hub. Just the fact that Gastown is hip again speaks

## Edgy summer cocktails at Conviction Kitchen

Summer is upon us. Vancouver, much like our mayor, is two-faced. One week, we feel like we're in bone-chilling November when nobody's on the bike lanes and the next, it's frickin' summer! It's time to enjoy a refreshing cocktail and relax in the sun.

**Raj:** So what about a bunch of sweaty ex-convicts in a kitchen?

**Fury:** Yes folks, they're filming the second season of *Conviction Kitchen* at a West End icon, Delilah's. Reality shows irk me, but I've really warmed up to these boys.

**Raj:** Well, that's because you fed them a bunch of vodka shots and bonded with them in the kitchen! But Simon and Stephen, the management, are here to handle any drama. Imagine a group that's mired in tardiness, lacking in attention to detail, and are overall nonchalant about work.

**Fury:** You mean they perfected their hustle in jail. So back to Simon, the head-bartender. He started off in Australia, found a job at the Earl's on Alberni.

**Fury:** After six cocktails, we agreed that the Cherry



Simon concocts cool cocktails under the hot film lights.

Caiprinha is the money shot. For one, he utilized the best of B.C. to concoct the signature drink, including sunny ranier cherries and organic Okanagan honey.

**Raj:** As a well-travelled bloke, he's experienced both goodness and grit. Take, for

example, his contribution of African teas to the beverage, add the complexity of his work environment and the possibility that the wrong cocktail might leave him with a shank in the back.

**Fury:** No mis-steps on Simon's part yet. The team's unique characters and the restaurant's historic charm, combined with that Caiprinha made for an entertaining start in our search for the ultimate summer cocktail.

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