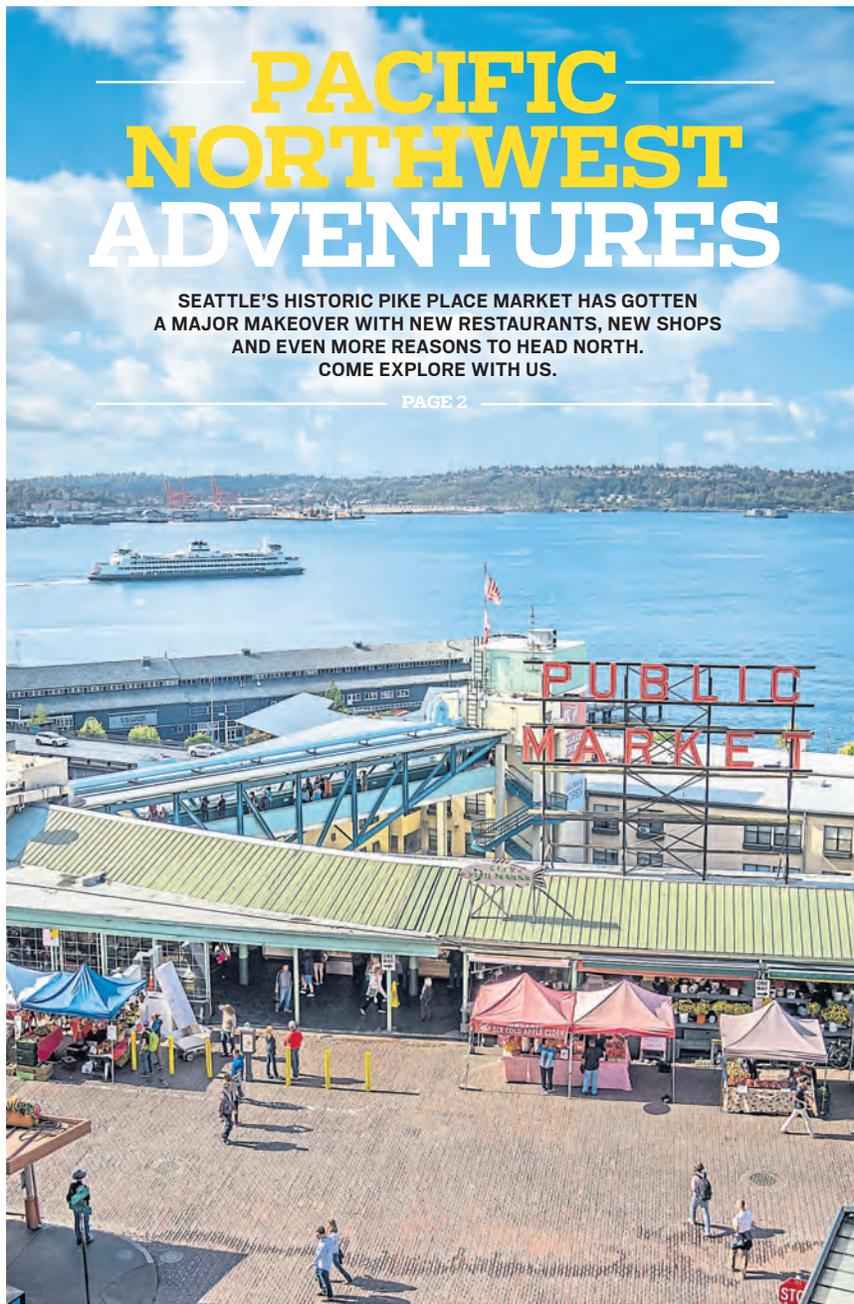


# PACIFIC NORTHWEST ADVENTURES

SEATTLE'S HISTORIC PIKE PLACE MARKET HAS GOTTEN  
A MAJOR MAKEOVER WITH NEW RESTAURANTS, NEW SHOPS  
AND EVEN MORE REASONS TO HEAD NORTH.  
COME EXPLORE WITH US.

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ALABASTRO PHOTOGRAPHY

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PACIFIC NORTHWEST ADVENTURES



OLD STOVE BREWING CO.

This view of Seattle's new MarketFront Producers Hall showcases Old Stove Brewing Co., which, upon completion in June, will offer wood-fired eats and 24 craft beers on tap.

Expansion of the iconic Seattle waterfront market includes new on-site production of beer, biscuits, chocolate and seafood

# PIKE PLACE MARKET

## and beyond

By Jessica Ydegaran

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**SEATTLE** • Open since 1907, Pike Place Market is one of the oldest continuously operating farmers markets in the United States. That historic significance — and those iconic waterfront views over Puget Sound — draw 10 million visitors a year to its dark alleys and cramped, creaky stairways.

But “cramped and creaky” don’t do justice to what is also a bustling 9-acre neighborhood and a slice of Seattle’s soul. Now, for the first time in 40 years, Pike Place Market leaders have revived and expanded the destination to include 12,000 square feet of shops and restaurants, colorful public art installations and 300 new underground parking spaces.

The \$74 million MarketFront project, as it’s called, is part of the larger Waterfront Seattle Program, a major redevelopment that will transform Seattle’s central waterfront from Pioneer Square to Belltown. When it’s finished in 2024, locals and visitors will benefit from several changes, including a first-time waterfront bike path and promenade reminiscent of San Francisco’s Embarcadero, and a much-needed makeover of Seattle Aquarium.

No need to wait, though. The western



BARBARA HULL

Artisans display their wares inside the new, airy Pavilion, which has roll-up doors allowing year-round shopping for handmade crafts and specialty products.

expansion of Pike Place Market is complete and definitely worth a visit. Start on Western Avenue, where Seattle artist John Fleming’s “Western Tapestry” installation has revived the drab concrete thoroughfare with 1,670 bright, multicolored aluminum strips varying in length from 6 to 22 feet. It’s particu-

larly stunning at night, when LED lights illuminate the wall.

Cross the street, heading west toward the bay, and you’ll spot the MarketFront. Don’t miss the airy new Pavilion, a bright space showcasing the handmade crafts and specialty products of 47 local artists and farmers (and freeing up elbow room at the busy indoor Market). Roll-up doors keep you dry on rainy days so you can shop without getting soaked.

From there, take the Grand Staircase to Producers Hall. Under exposed wood beams reminiscent of the original Market, four artisan purveyors showcase on-site production of their culinary goods. In one corner, Honest Biscuits churns out square-shaped, Southern-style biscuits with Seattle twists, like the MacGregor, made with ingredients from the Market’s Bavarian Meats and Beecher’s Cheese.

Just behind Honest Biscuits, there’s Indi Chocolate, a tiny artisan chocolate factory and cafe, serving up small-batch bars, desserts and espresso drinks (like mole caramel latte) made with cacao sourced from around the world. Ask for a sample of whatever dark chocolate the staff is whipping up that day.

Thirsty? Head over to Old Stove Brewing

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IF YOU GO

The highlight of the new Pike Place MarketFront is the water-facing Producers Hall located at 1801 Western Ave. It opens at 8 a.m. Thursday–Sunday and 9 a.m. Tuesday and Wednesday. Here’s what’s inside:

**Old Stove Brewing Co.:** A craft brewery that moved from its former location on First Avenue, Old Stove currently serves 12 beers on tap, as well as light bites. Come June, expect a completed grain-to-glass facility and gastropub menu with more beers and locally sourced cuisine. [www.oldstove.com](http://www.oldstove.com)



BARBRIE HULL

Honest Biscuits

**Honest Biscuits:** Southern-style craggy biscuits sandwich everything from fried chicken and locally sourced Dungeness crab to Beecher’s Cheese and “chocolate gravy.” [www.honestbiscuits.com](http://www.honestbiscuits.com)



INDI CHOCOLATE

Indi Chocolate

**Indi Chocolate:** This artisan chocolate factory and cafe specializes in single-origin dark chocolate bars plus desserts and espresso drinks. The retail area features chocolate lotions, chocolate spice rubs and cacao infusion kits for spirits. [indichocolate.com](http://indichocolate.com)

**Little Fish:** A craft cannery and restaurant, with on-site canning of salted, cured and smoked seafood from Puget Sound and beyond. The menu will feature dishes from Basque, Japanese and Scandinavian cuisine. Open this summer. [www.littlefishseattle.com](http://www.littlefishseattle.com)



A close-up of “Western Tapestry,” an installation by Seattle artist John Fleming, reveals the intricate colors and patterns on the 671 4-inch-wide aluminum strips of varying lengths.



PHOTOS: PIKE PLACE MARKET

Public art, like this tile fish wall by longtime Market artist Clare Dohna, gives Pike Place much-needed pops of color in the landings of the grand staircase leading to the new MarketFront plaza.

PACIFIC NORTHWEST ADVENTURES

By Jessica Yadegaran [jyadegaran@bayareanewsgroup.com](mailto:jyadegaran@bayareanewsgroup.com)

**SEATTLE** • Pike Place Market has been a hub for epicureans since its inception in 1907. But the Pike Place Market we think we know — the historic market, with the salmon-throwing fishmongers and tourist-priced Washington apples — is going through some significant changes.

For starters, the neighborhood recently completed a \$74 million western expansion, facing the blue waters of Elliott Bay, that includes a 12,000-square-foot food pavilion home to artisan purveyors showcasing on-site production of beer, biscuits, chocolate and soon, seafood.

This modern makeover, combined with the city of Seattle's ongoing redevelopment of the central waterfront, has drawn top restaurateurs to open in and around Pike Place Market, from Bryan Jarr of JarrBar and Little Fish to Josh Henderson of Scout and The Nest.

It's happening fast, too. A few weeks ago, Michela Tartaglia and Nathan Gottlieb opened their rustic Italian eatery, Pasta Casalinga, bringing handmade pasta dishes with Pacific Northwest flair (think fusilli with wild salmon and tortiglioni with lamb ragu and juniper berries) to the market.

The recent wave of new restaurants and eateries continues to reinvigorate Pike Place Market — not just as a tourist stop but as a dining destination for locals. Here's a peek at five unique spots to try.



Matt's in the Market offers an exquisite seafood stew.



Rachel's Ginger Beer specializes in a dozen house-made flavors.



Dungeness crab salad at The Nest has cauliflower and apple.

## awesome eats at PIKE PLACE MARKET

### JarrBar

Bryan Jarr's tiny tapas bar tucked into Lower Pike Place Market combines the best of the Iberian Peninsula's pintos and libations with a Pacific Northwest vibe.

Inside the 450-square-foot bar, you'll find navy and white furnishings, mirrors framed in various shades of blue, and a menu featuring hand-packed tins of seafood (\$8-\$15), jars of marinated olives (\$3) and cured Spanish meats (\$8-\$14). Nibble on smoked king salmon fillets (\$12) or go big with thinly sliced Iberico jamon (\$18) while sipping on a Galician cider, Iberian Peninsula wine or sherry cocktail.

And, stay tuned: Jarr studied seafood preservation at canneries in Spain and plans to put that knowledge to use when he opens Little Fish, a modern canny and restaurant, in Producers Hall.

**DETAILS** • Open 4 p.m. to 2 a.m. daily at 1432 Western Ave., Seattle; [www.jarrbar.com](http://www.jarrbar.com)

### Shug's Soda Fountain & Ice Cream

A 1930s soda machine is the centerpiece of this impossibly cute retro ice cream shop. Open since 2016, Shug's features light blue walls, a marble countertop, light pink swivel stools and shelves lined with antique glassware and stacks of house-made waffle cones. In addition to serving scoops (\$4-\$8), so-

das (\$5), sundaes (\$9) and floats (\$8) made from Lopez Island Creamery ice creams and sorbets, Shug's offers dreamy ice cream cocktails (\$9-\$14) using beer, sparkling wine or liqueur. Standing in the Rain, made with St. Germain, gin, soda, phosphate, lavender bits and a cucumber-lime sorbet float, is so Seattle. Plus tasty affogatos (\$7-\$10), including new offerings made without espresso.

**DETAILS** • Open noon to 10 p.m. daily at 1525 First Ave., Seattle; [shugsodafountain.com](http://shugsodafountain.com)

### Matt's in the Market

This iconic upstairs restaurant is synonymous with the best Pacific Northwest purveyors. It's the spot locals recommend to visitors and enjoy dining at themselves. Owner Dan Buggs is a former fishmonger, and executive chef Jason McClure uses only the freshest ingredients available in the stalls downstairs.

Grab a window seat for the perfect view of the market buzz while indulging in some of the best fish sandwiches (\$12-\$22) in town, like the pan-fried, cornmeal-crust crutchee on potato bread slathered with sambal mayo (\$16). For dinner, go for spot-on versions of fish stew, including the famous seafood stew featuring king crab, scallops, mussels, clams and fin fish in roasted shellfish broth with pastis, rouille and croutons (\$38).

Shurp it down with a Columbia Valley pi-

not gris from the extensive wine list — they do beer, whiskey and dinner cocktails, too — and watch the sun set as you ponder that Candy Bar Square dessert (\$9) with house-made salted caramel mousse.

**DETAILS** • Open from 11:30 a.m. Monday-Saturday at 94 Pike St., No. 32, Seattle. Reservations recommended. [www.mattsinthemarket.com](http://www.mattsinthemarket.com)

### Rachel's Ginger Beer

Founder Rachel Marshall opened her flagship ginger beer shop in the market's historic Post Alley back in 2013, sharing with her Pacific Northwest brethren the kind of high quality, not-too-sweet ginger brew she fell in love with while traveling through England.

Marshall uses fresh lemons, strong roots, organic cane sugar and good bubbly water to craft her dozen or so flavors (like caramelized pineapple ginger beer) that can be enjoyed as a 12- or 20-ounce pour (\$5-\$6.50), soft-serve ginger beer float (\$10) or to-go growler (\$16-\$29), perfect for homemade mimosas and toddies.

In the shadow of the red market sign, with its large community tables, shiny white stools and greenery galore, Rachel's is the perfect place to sip a zippy RCB Moscow Mule (\$9.50). It also offers ginger beer cocktails on tap.

**DETAILS** • Open from 10 a.m. daily at 1530 Post Alley, Seattle; [rachelsgingerbeer.com](http://rachelsgingerbeer.com)

### The Nest

The bar. That view. Those drinks. Since it opened at the top of the Thompson Hotel in 2016, The Nest has been one of the hottest spots in town to grab a drink and a nosh. Even getting up there has an exclusive feel: You enter the chic hotel and are escorted into the elevator and sent straight to the rooftop. When the doors part, you'll see a large living wall and rainbow skies over Elliott Bay and the Olympic Mountains.

If you're lucky enough to score a plush leather sofa or a seat on the patio in a fire-lit corner, linger over handcrafted cocktails (\$12-\$17) and executive chef Derek Sincik's seasonal, farm-focused bar snacks (\$8-\$23). Our current favorites are the beet carpaccio (\$9) with juicy citrus and tangy yogurt dressing and the Dungeness crab salad (\$14) with bits of cauliflower, apple, silver and almonds.

The beet dish is generous — and perfect for sharing with the new friends you've chatted up. It's that kind of place.

**DETAILS** • Open from 5 p.m. Sunday-Thursday, and from 3 p.m. Friday and Saturday, inside the Thompson Hotel at 110 Stewart St., Seattle. Reservations available via the Resy reservations app; [www.thompsonhotel.com/theneast](http://www.thompsonhotel.com/theneast)

## Inn-Escapable » Seattle's sleek Thompson Hotel at Pike Place



Since opening in 2016, The Nest, a rooftop bar at Seattle's Thompson Hotel, has been one of the best spots in the city to enjoy a cocktail and the waterfront view.

Seattle's award-winning architects Olson Kundig are behind the Thompson Hotel, a luxury boutique hotel with a stunning glass facade that sits at the edge of downtown's Pike Place Market. The hotel, and particularly its rooftop bar, The Nest, have become a bit of a landmark since it opened in 2016 — a place, dare we say, to see and be seen.

**A few reasons why:** impossibly chic and refined mid-century furnishings, stellar Pacific Northwest cuisine at Josh Henderson's Scout, located at street level, and panoramic views of Puget Sound and the Olympic Mountains from The Nest. If you're lucky enough to stay, take advantage of the personable concierge and staff. They know the city very well and can steer you to locals-only spots for the best cocktails and cuisine in town. **Zzz's:** Our Deluxe Queen Water View

room featured two cozy queen beds with custom 400-thread count sheets and melt-worthy pillows. The floor-to-ceiling window will make you feel like you're perched right over the Ferris wheel at Pike Place Market, because, well, you practically are.

**Splashes:** Chic bathroom with rain shower, black-and-white subway tiles and bath products by Brooklyn's D.S. & Durga. The lighting was a bit dim for us, so we did our makeup at the desk, where the light is plentiful.

**Extras:** Honestly, food and beverages this good can feel like a hotel bonus. Plan on drinks and appetizers at The Nest and brunch or dinner at the upscale farm-to-table restaurant, Scout.

**Details:** Rooms start at \$219. 110 Stewart St., Seattle; [www.thompsonhotels.com/seattle](http://www.thompsonhotels.com/seattle)

## Pike Place

FROM PAGE 2

Co., a light-filled brew house with an 80-foot window wall perfect for catching marine traffic in and out of Elliott Bay. The brewery currently has 12 rotating beers on tap and a small pub menu. Once construction of the 15-barrel, grain-to-glass brewery is complete in June, expect a full gastropub menu with a wood-fired oven — dressed as a giant beer can — and 24 beers. For now, ask to watch as they seal your 32-ounce to-go can with a nifty stain-

less steel Crowler machine.

The buzziest food experience will be at Little Fish when it opens this summer.

A new venture from restaurateur Bryan Jarr and award-winning former San Francisco chef Zoi Antonitsas, the 3,000-square-foot restaurant will also serve as a modern craft cannery, where patrons can watch chefs house-curing and canning salted and smoked seafood from Puget Sound waters and beyond. Dishes like Penn Cove mussels in apple cider vinegar and smoked paprika or albacore tuna belly in olive oil will be featured on a menu celebrating Basque,

Scandinavian and Japanese cuisine.

Prefer to let the sea breezes sharpen your appetite? Head to the plaza and viewing deck for panoramic views of Mount Rainier to the Olympic Mountains. Stop at the landings of the Grand Staircase to snap selfies in front of Washou Island artist Clare Dolna's large, colorful mosaic murals with tiles of fish, flowers, fruits and vegetables.

Particularly on gray days, the tiles provide just the pop of color to remind you of the overwhelming bounty of the Pacific Northwest, captured in one historic public market.



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