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# "I'LL HAVE ANOTHER STOUT"

THESE ARE MY ADVENTURES IN BAR HOPPING IN AND OUT OF PHILADELPHIA. IF I EAT SOMETHING AND IT INSPIRES ME, YOU CAN READ ABOUT IT. IF THERE'S A PUB OR PINT I CHECKED OUT, YOU'LL KNOW IF YOU SHOULD FOLLOW. AND AS I SPEND MY DAYS AND NIGHTS ENTERING AND EXITING, YOU'LL GET THE SCOOP ON WHAT WENT ON IN BETWEEN. IT ALSO REFERENCES A TOM WAITS SONG..... AND WHO DOESN'T LOVE TOM WAITS?

**TUESDAY, MAY 13, 2008**

## Antioxidants and Alcohol: the Eradication of Liver Cancer at 13th and Drury



It was quite the switch up heading from Port Richmond's bars to Midtown Village's newest loungy nightspot.

**Apothecary** is still not in full bloom as the second floor and roof deck have yet to open, but it's definitely sprouted up, green and glowing at 13th and drury.

I was there just about 4 minutes before I accidentally stole someone's seat. That someone being Adam, the nice guy behind



Ladies: Join our Pursuit of Ale...Email [ipabeerclub@hotmail.com](mailto:ipabeerclub@hotmail.com)



\*Tartes! By 2nd and Arch\*

the RUMbar at 20th and Walnut. He was happy to let me borrow his seat. The seat itself was silver and very lightweight. We had a little bit of a debate as to whether or not they were comfortable. I thought they were, but most people were actually standing.

I might attribute that to the bar area being slightly on the smaller side, that if groups of friends went they might not be able to all hang out together, so many elected to stand.



The cocktail list made me dizzy, but with all the "botanicals" and goodness via jar they could put into your drinks it made me no longer regret not taking my three vitamins that morning.

Gogi Berries, sage, beet juice, aloe vera, muddles cucumber, and on and on.

No soda gun, no commercial mixes. Welcome to the art of mixology.

Painted for you by the Tipling brothers, Paul Tanguay and Tad Carducci, whom were consultants on the project and Bruno Pouget.



I feel like each individual drinks has it's own garnish. And they were soooooooooooooooooooooo delicious. although they do have a decent beer selection I stayed on the cocktail course.



"HackSaw Marx"

**BEER BUDDIES,  
FOODIE FRIENDS,  
AND OTHER  
LINKABLE LOVES**

215 -philly's last mag

Ale Street News

Ale Street News

Appellation Beer

Bathtub Brewery- a  
homebrew blog

Beer Advocate

beer geek tv

Brew Lounge

brew.cook.pair.joy

City Paper

Dock ST!

DogFish HEAD

ELECTRIC confetti

EXTON BEVERAGE

FERGIES!

Finding Philly

FishTOWN BEER

RunNERS



A few of the fellas in my company got one of their three bottled cocktails. I believe it had a sake base...so it wasn't for me. I

always try different sakes just to make sure I still don't care for them. But have yet to find one I like.

**The drafts had five or six styles represented with the absence of local craft (intentional). The only American Craft beer on draft was Flying dog Gonzo Imperial Porter. Can't argue that.**

**Other drafts included:**

*\*Weinhesterphaner*

*\*Old Speckled Hen*

*\*Carlsberg :this is just weird*

The bartenders were dressed for the part, wearing vests with dress shirts underneath. It was dressy yet funky. The two I spoke with had bar experience at Continental and Latest Dish. For as detailed as the drinks were they were delivered at a reasonable time and placed on top of a napkin/coaster marked with the Pharmacy symbol.

Their food menu was quite simple with a few different flatbreads. We also had tuna springrolls and lettuce wraps complete with chow mein noodles at Poznu dipping sauce.



- Flying FISH
- FooBooz
- foodaphilia
- Gary Monterosso's World of Beer
- Good Dog
- Home Sweet Homebrew
- In Pursuit of Ale's myspace
- iron hill
- Joe Six Pack
- Joel's Grain Bill
- Jose P's!
- Larry-s Blog- Iron Hill North Wales
- Liquid Diet Online-
- MEAL TICKET: City Paper's New Food and Bev Blog
- Midtown Village
- MONKS!
- Nodding Head Brewpub
- North 3rd
- Philadelphia Brewing co.
- Philadelphia exBEERiment
- Philadelphia Will do
- Philebrity- A little bit of the Onion in our own city
- Phoodie
- PHOODIE
- PW



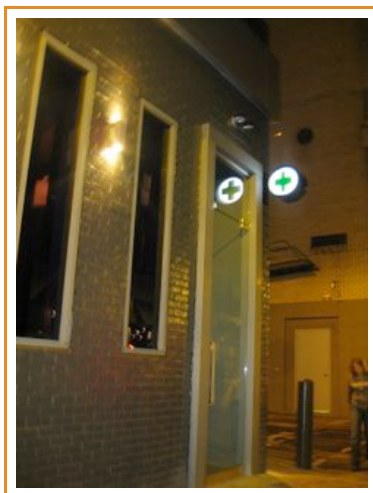
So it's got a little kitsch, okay *a lot* of kitsch, but it's done a lot cleaner and smarter than some other things I've seen around lately.

You'll see verbiage thrown around like remedy, and prescription, but it's not as bothersome I would have thought.

Bathrooms have communal sinks and unscented soaps to make sure no alien scents interfere with your tasting experience of their bontanicals.

The lounge has had Philadelphia's first cold draft ice machine installed. What that means is cubes stay colder longer...like 40% longer.

The sign outside is as understated as one would be in Amsterdam.



Seen through a Glass  
Side Car  
Sly Fox Brewing Co.  
Standard Tap's Website  
STEWART's- Bear, De  
that's Johnny Gootimes  
. Com  
The Beer Stained Letter  
The Beer Yard

**BEER BEER BEER**

▼ 2008 (309)

▼ October 2008 (55)

Porktoberfest Day  
16: the Ripley's  
edition

Caseyfest Day 5:  
the Stevie  
Wonder edition.

Look a likes!  
The "You don't  
even have to  
change y...

One to go!

Porktoberfest Day  
15: The half-  
homemade  
edition

CaseyFEST day 4:  
The borrowed  
dog edition

Casey Fest: The  
2nd place

The cocktails are as much of a statement as they are in what once called New Amsterdam, our northern neighbors of New York City.

But what's already become the cliché common conversation brings up one of my favorite spots in the city, **Southwark**.

Good Grief says Charlie Brown. It's the **apples and orange** thing.

Both great in their own way...don't compare.

Go see Kip and learn more about rye whiskey than you ever thought you might.

or go to **apothecary** where the apples are **granny smith and the oranges are burnt**.

*In a good way.*

POSTED BY IN PURSUIT OF ALE AT 10:40 AM 

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[edition](#)

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the low edition](#)

[City Paper  
Autumn Harvest  
Recipe Contest](#)

[Cheese, Beer and  
Buckets of Rain  
tomorrow](#)

[Distrito: also in  
the game](#)

[Philadelphia Blue  
Day: Giving  
Back next  
Tuesday](#)

[CASEYFEST day  
3: The prom  
edition  
.....Hallo...](#)

[Porktoberfest Day  
14: The N. 3rd  
Edition](#)

[The ultimate  
POrKTOBEFEST  
: BBQ off at  
SIDECAR ton...](#)

[CaseyFest day 2"  
the royal  
stumble edition"](#)

[The DuDe Abides  
@ Fergies this  
Halloween](#)

[Porktoberfest Day  
12: The Fancy  
Smance edition](#)

Game ON. Where  
to watch and wet  
your whistle

Fairmount goings  
on: I want my  
Aspen back,  
Rembran...

What the REST of  
the WEEK looks  
like....and its  
lo...

You, yes, you==  
could be the very  
Next FOOD  
Netwo...

Porktoberfest Day  
11: The Belgian  
Cafe Edition

porktoberfest day  
10! The Steel  
City edition

Newtown Beer  
Fest== recap

Still crazy after all  
these beers:  
episode 26==  
...

My Session: Two  
weeks and two  
days later==Beer  
Mem...

Exton Beverage  
Oktoberfest  
today!

Porktoberfest Day  
8: the Feury

Edition  
Porktoberfest day  
7: the Iron Hill  
edition  
Fava for hire.  
Porktoberfest Day  
6: the rind  
edition  
In Pursuit of Ale  
meeting  
TONIGHT  
SIDE CAR BAR vs.  
LEGACY  
BREWING CO:  
For the honor ...  
CAPONES is  
pouring Sly  
FOX's GOLD  
medal Rauchbier  
Going way BACK:  
Egyptian  
Brewing  
KHYBER tonight:  
cans on the C-h-  
e-a-p  
Porktoberest: the  
bruncherie  
edition  
The Week Ahead-  
=-  
PORKtoberfest  
Day 4: the  
scotch egg  
edition  
LANCE Lapierre

gets gold, so  
does Brian  
O'Reilly.....

Tequila y Comeda!  
El Mayor din din  
@ AZUL  
cantina...

Tied House--=  
opening night  
recap

Porktoberfest DAY  
3: Brigids

Porktoberfest DAY  
2: Memphis  
Taproom

My turn: Coopers  
Brick oven and  
Wine Bar BEER  
LIST...

Porktoberfest!  
Oktoberfest @ the  
Pier Shops at  
Caesars 10.17.08

Still Crazy after all  
these BEERS

TASTE in two  
weeks

Off to the BLUE  
OX this  
SATURDAY

Where in the Beer  
World #10

tied house sneak  
peak

I'M BACK or

should I say the  
Dell is  
back.....  
if you're reading  
this and you  
don't live too far  
...

- ▶ September 2008 (29)
- ▶ August 2008 (49)
- ▶ July 2008 (51)
- ▶ June 2008 (15)
- ▶ May 2008 (30)
- ▶ April 2008 (7)
- ▶ March 2008 (31)
- ▶ February 2008 (28)
- ▶ January 2008 (14)
- ▶ 2007 (72)

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[cheap] beer lad  
In Pursuit of Ale

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## THIS IS ME



this dress makes me  
look like a pea

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**WHAT'S IPA UP  
TO?**



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**MEMPHIS TAPROOM PRESENTS**



THE PHILLY ROOSTER...WHY CHOSE BETWEEN PORKROLL AND SCRAPPLE  
WHEN YOU CAN HAVE THE ULTIMATE GLUTTONOUS MEAT EXPERIENCE?

**SLY FOX'S IPA PROJECT IS THE PERFECT WAY TO EDUCATE  
YOURSELF ON THE NUANCES OF HOP VARIETALS**



**GOOD FOOD GREAT PLATEWARE**



SMITHS -19TH AND CHESTNUT



KITE AND KEY CRAB IT UP-=SLIDER STYLE

**THE CROWN JEWEL OF RADNOR- MAIA**



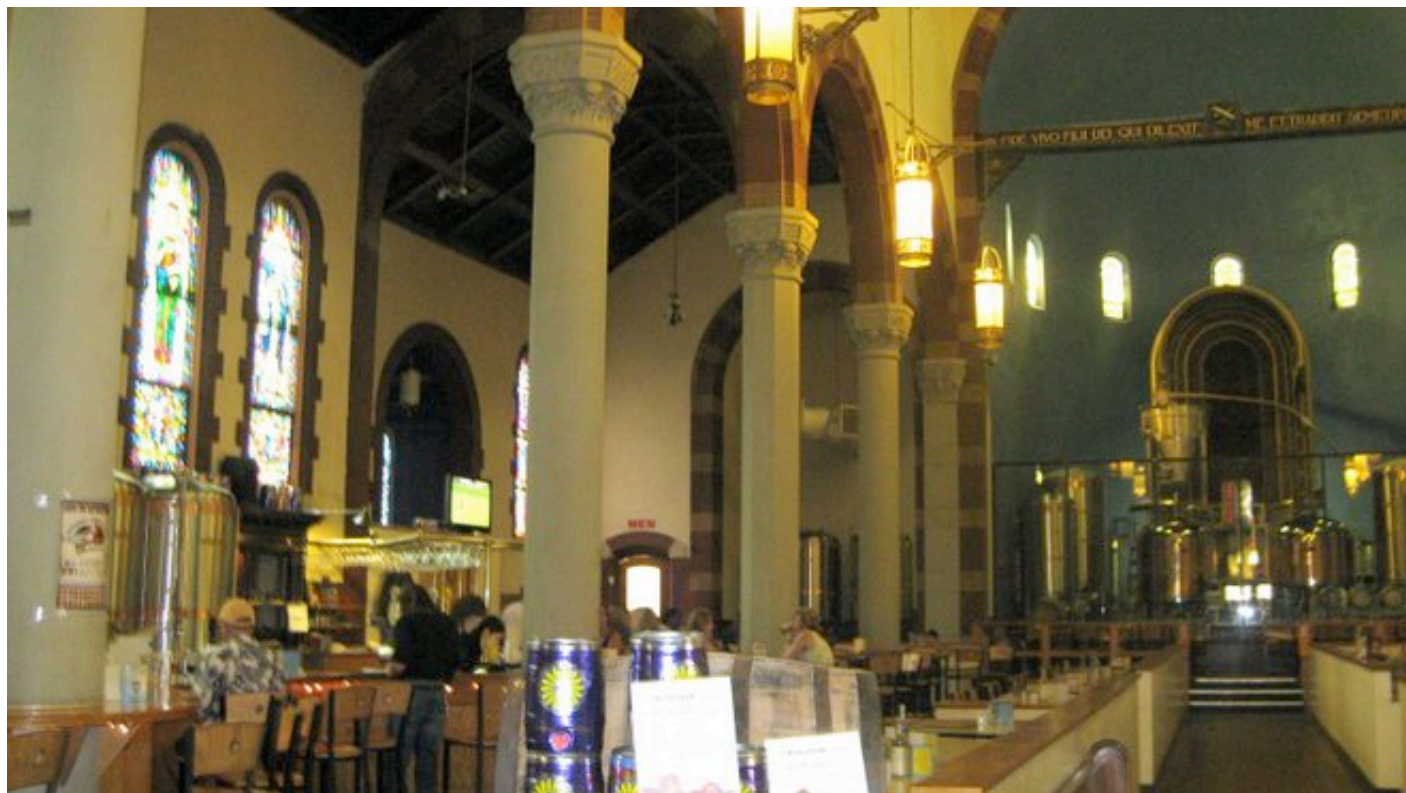
THE BEST FRENCH ONION SOUP ON THE PLANET

**N. 3RD DUMPLINGS**



DDDDDDDDDDDELICIOUS

**CHURCH BREW WORKS -PITTSBURGH**

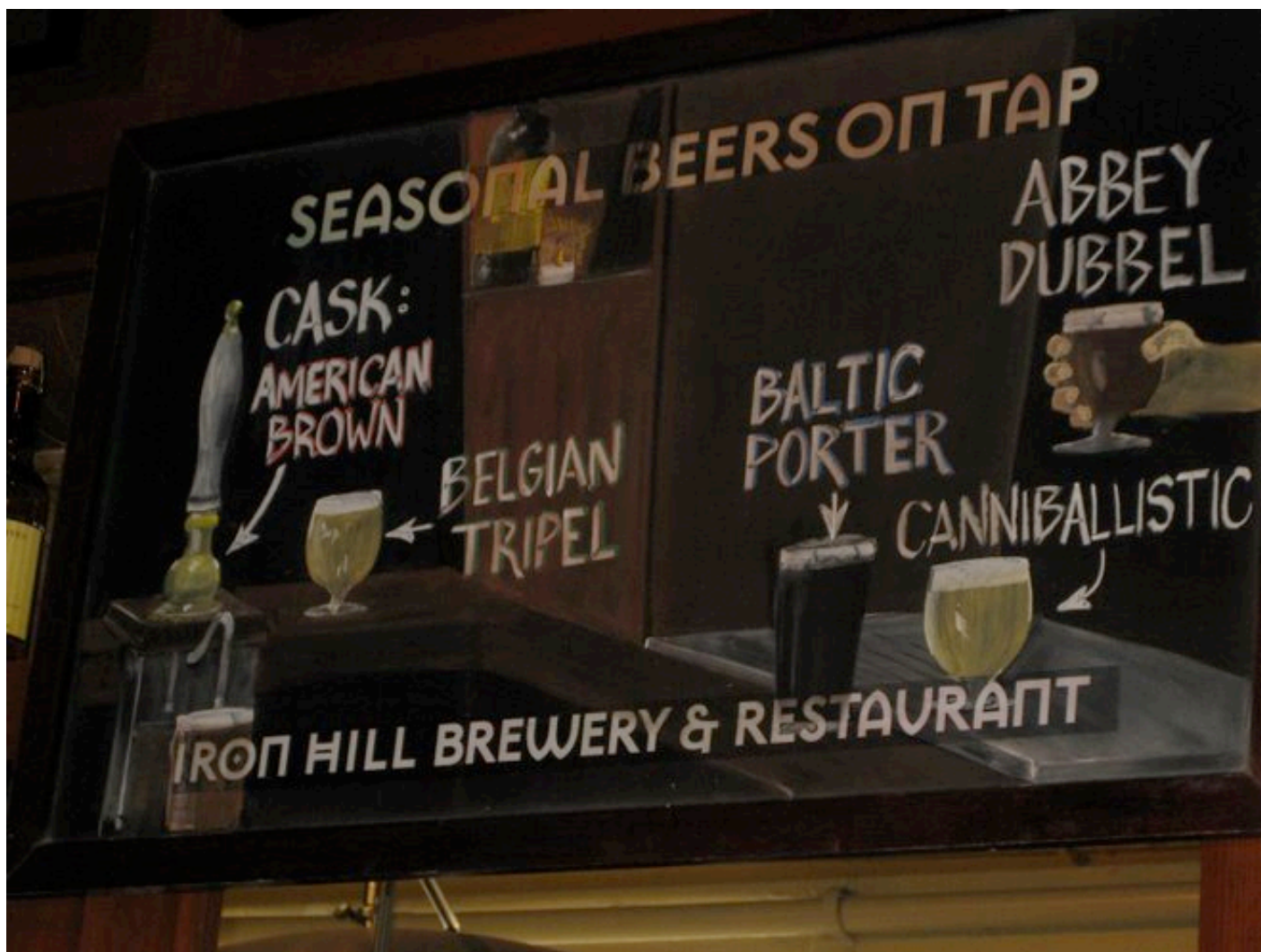


### LANCE GETS CRAFTY



COASTER SUPERHEROES (OF SORTS)

### WHAT'S ON TAP AT IRON HILL





BEER WEEK- PUB CRAWL GANG



TARTES! BLACKBERRY BROWN BUTTER TART- BY 2ND AND ARCH

**STICKY!**



LOVE ME SOME LANCASTER

**KHYBER NOW SERVING BURGERS AND SUCH**



**NEXT TIME YOU'RE IN BALTIMORE**



GO TO ONE EYED MIKES

**FIG BRUSCHETTA @ TRIA**



VISIT TRIA'S FERMENTATION WONDERLAND AT 12TH AND SPRUCE

**WHO'S FIRKIN WILL KICK FIRST?**



O'REILLY BARTENDING AT THE GOOD DOG



## DRUNKEN NOODLES



SMILE CAFE- ON 22ND ST. JUST SOUTH OF CHESTNUT LUNCH \$7.95

*VIEW MY PAGE ON DEMOCRACY'S DRINK*



**POTTERY FROM "COLOR ME MINE"**



BIKE FOR LANCE!

**JAKES STEAKS @ LIBERTY PLACE MALL**



GARLIC SPINACH, FRIED ONIONS AND CHEDDAR CHEESE, AND A DRIZZLE OF BBQ

**DELIRIUM @ THE BELGIAN CAFE**



TRY ALL THREE, AND A CHOCOLATE HAZLENUT TART WHILE YOU'RE AT IT

**MONKS CHRISTMAS DINNER**



DUCK RAGOUT FOR THE MAIN COURSE

**ST. STEPHENS GREEN FISH AND CHIPS**



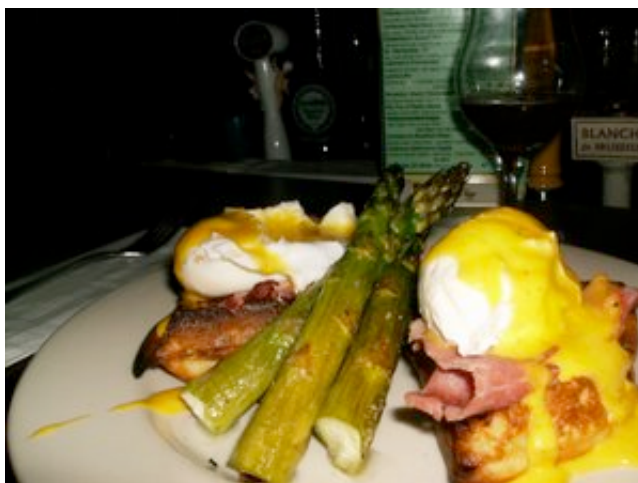
WITH THE ADDITION OF BEN MCNAMARA, ST. STEPHEN'S KITCHEN IS IN SHIPSHAPE

### YELL O"BAR CHILI



DELICIOUS...ALMOST INSPIRING

**EGGS BENEDICT AT THE BELGIAN CAFE- THEY DO SATURDAY BRUNCH TOO!**



HAVE YOU EVER HAD EGGS BENEDICT ON WAFFLES BEFORE?

**MY ALL TIME FAVORITE TREAT**



CANNELE'S A LA METROPOLITAN....THE BEST \$1.50 YOU CAN SPEND IN THIS CITY