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ON THE COVER

Photographer JoMando Cruz brought the supplies needed to shoot this cover—including a Ranger Creek Brewing & Distilling San Antonio Lager—home as we finished up the May issue while adhering to the city and county's COVID-19 "stay home" order.



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San Antonio

MAY 2020 / VOLUME 15 / ISSUE 7

WHAT'S THE BEST
PART OF YOUR WORK-
FROM-HOME SET UP?

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planned when this
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On a Wednesday in February, I started my day at Alamo Beer Co. As part of a fun side project, SAM's events director Macaulay Hammond and I were taste-testing beer blends along with the brewery's Zakk Shanks.

We each had small plastic cups, like you'd use for to-go condiments, filled with Alamo's signature Golden Ale. Shanks used a dropper to add various flavors to each cup for us to taste. We tried lemon, ginger, lime, strawberry, blackberry (a fave), guava, huckleberry and various combinations. We tried (and failed) to create a strawberry margarita flavored beer. The idea was to

come up with a flavor that could be added to the Golden Ale, canned and labeled with a custom design to create *San Antonio Magazine's* very own beer. We left leaning toward blackberry and began brainstorming names.

SAM's resident pun queen Abigail Stewart came up with the winner—Hops Off The Press—and art director David G. Loyola illustrated a label that gives a sneak peek into how we review the layout of an issue before we ship it to press.

As for the flavor, once Shanks saw the label with the name we'd chosen, he thought it seemed better suited to a hoppier beer—which Alamo just happened to have already brewed. They'd created an American noble dry-hopped pilsner for the Craft Brewers Conference, which was scheduled to take place in San Antonio in April until COVID-19 forced the events world to come to a halt. We happily opted to use the pilsner and a new beer was officially born. Our beer is one of many experimental brews—Hops Off The Press is made with hops only a few brewers in the country are using—that local breweries created for the conference and have since begun sharing with locals.

Give Hops Off The Press a try at Alamo Beer, and hopefully at some point in the near future, we can all gather and raise a can to the results of a fun collaboration, because drinking is more fun with a community.

We tried to celebrate that spirit of community with our guide to the area's local breweries and distilleries (page 30)—a scene that's continued to boom in recent years—and also in various pieces we pulled together after the pandemic changed everything. It was no surprise to see San Antonians coming together to try to lift up those most-impacted and honor the front-lines workers, from health care professionals to H-E-B partners. We shine a light on a few of these inspiring displays throughout the issue.

As we send this to press at the start of April, social distancing guidelines have been extended for at least another month. As fast as things changed in March, there's no telling what the state of the world will be when this reaches you. One thing I am confident of, though, is that when this all passes, the good-natured spirit of the city will emerge even stronger.

Cheers to all of you,

Rebecca

Rebecca Fontenot Cord
Publisher & Editor in Chief

BEHIND THE SCENES: MAKING HOPS OFF THE PRESS



(Above) Taste-tasting Alamo Beer Co.'s Golden Ale with drops of flavoring added.

(Below) The final product: Hops Off The Press



COMING UP NEXT MONTH

In light of the impact COVID-19 has had on local businesses, we're combining our June and July issues in an effort to give our advertising partners time to come out on the other side of the crisis. You can expect the combined issue in your mailbox at the end of June. While we hate to halt our production schedule, we'll be very active with new stories at sanantoniomag.com to remain connected and continue to deliver engaging and informative content to you. Thanks for staying with us.

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Photo by Jennifer Idol

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INSIDE / HOW TEXAS BIOMED FIGHTS INFECTIONS p.18 / NIGHT OF ARTISTS p.23 / RAINBOW BABY p.28

Hope + Helpers

When the city of San Antonio began closing down non-essential services and asking people to stay home to slow the spread of COVID-19 (coronavirus) in mid-March, first lady Erika Prosper Nirenberg knew plenty of locals were going to need a little extra help. So, she teamed up with a group of fellow AwesomeSA trustees to stock Little Free Libraries on the south, west and east sides of San Antonio with nonperishable foods, giving families the chance to select a book *and* to take home a can of soup, jar of peanut butter or other food item free of charge. “Everybody is just in limbo—we don’t know which of our neighbors have lost jobs or have kids to take care of at home,” says Claudia Duran, dean of San Antonio’s chapter of The Awesome Foundation, which provides \$1,000 monthly micro-grants to nonprofits, organizations and people working to make the city better. “Putting food in the little libraries allows for discretion while people find help.” Duran says the idea came about, in part, because AwesomeSA used several Little Free Libraries to distribute R.I.S.E workbooks created last year by the San Antonio Hispanic Chamber to teach kids entrepreneurial concepts. With San Antonio’s hospitality and tourism industries among the hardest hit during COVID-19, Duran says they know the need to serve others will remain in the months to come. AwesomeSA celebrates eight years in San Antonio this month and while they don’t have in-person events planned, they will continue to award monthly grants to help meet the community’s needs. Since the organization’s founding, it has awarded \$77,000 in grants. “We’re trying to see where our grants can be most useful,” Duran says.—KP

PHOTO BY BRENDA PIÑA



MAY 2020

15



Finding the Helpers

When the coronavirus hit San Antonio, it left many in need and many with extra time on their hands and looking for a way to help. We were heartened to see the community sharing their talents in various ways to support one another. These are just a few of the good deeds we saw in the first few weeks of the pandemic's impact on San Antonio.

Calligrapher **Charlotte Rosales**, owner of **CalliRosa**, launched a "Letter to a Stranger" campaign to get notes of encouragement and love to those who were isolated or living in nursing homes when COVID-19 first began to spread in Bexar County. / **Magaly Chocano** was so overwhelmed with support from the community after she lost her **Swab Development** headquarters to a fire at the end of February that weeks later when businesses were forced to shut down in the face of the public health crisis, she wanted to give back. She and her team designed "In This Together" T-shirts and stickers and used 100 percent of the proceeds to purchase gift cards from small businesses that were then donated to people in need. / Many crafty locals broke out their sewing machines to **sew face masks**. **The Mitchell Chang Foundation** provided materials for volunteers and organized sanitization and drop off of more than 2,000 masks in a week's time. With flag sales down, **Dixie Flag & Banner Co.** converted some of its flag production lines into surgical mask production lines. **Vida Bonita Amor's Jenna Kingman** used fabric she'd purchased for the pop-up shop's spring sale to make face masks after a nurse at **Brooke Army Medical Center** told her about a need. After that first request, she shared a tutorial on her Instagram and made dozens more for various people reaching out—her children's pediatrician, an immunocompromised friend, a woman wanting some for her elderly neighbors. "There's just a need, and it's been really, really neat to see how many people are wanting to help," Kingman says. / **Anastasia McKenna**, known as Miss Anastasia during story time at **The Twig Book Shop** and elsewhere, kept her weekly story hours going by reading children's books live on social media each Friday. / **Agarita San Antonio** didn't want to let the closure of concert halls stop the ability to hear live music locally so they came together online to stream collaborative concerts featuring their musicians and other local artists. / San Antonio author **Shea Serrano** brought together his 365,000 Twitter followers (known as the FOH Army) to raise money that Serrano gave to individuals in need of help to purchase groceries. / After a **New Braunfels** couple was forced to cancel their **Spring Branch** wedding planned in March, they donated the around 100 bouquets that had been prepared for the wedding party and reception to nursing homes in **Schertz**, leaving them outside since they weren't allowed in. / **Handimade Studio's Thuy Dinh** used her **3D printer** to create protective face shields after seeing an open-source design shared by European company Prusa. She encouraged others with 3D printers to join her efforts, and the movement was later expanded and organized by **CANopener Labs** and **Councilman Robert Treviño**. / **George Gaytan**, a local musician who teaches guitar lessons at **Saint Mary's Hall**, stationed himself at the front of an **H-E-B** during the start of the COVID-19 crisis to bring a little sense of calm as shoppers hurriedly stocked up on essentials. / Many area distilleries halted whiskey and other spirit production to make **hand sanitizer** for those in need. With guidelines from the World Health Organization and the example of large distilleries nationwide, **Ranger Creek Brewing & Distilling**, **Rebecca Creek Distillery**, **Artisan Distillery**, **Azar Family Brands**, **Maverick Whiskey**, **Dorcol Distilling & Brewing Company** and others converted some of their distilling equipment into hand sanitizer production lines. Some distilleries provided the sanitizer free of charge to first responders, healthcare workers, nursing home staff and others while some passed it out at cost or took bulk orders from hospitals and doctors' offices. "It just felt like a natural way of giving back," says **Dennis Rylander**, co-owner at **Ranger Creek**. "Obviously our company has been impacted by this, as have most other people's, so this was just an easy way for us to make a difference." ★

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Dr. Larry Schlesinger

Texas Biomedical Research Institute president and CEO says country was not prepared like it should have been for COVID-19

INTERVIEW BY KATHLEEN PETTY

Regardless of whether or not you've contracted COVID-19 (coronavirus), Dr. Larry Schlesinger says you will be impacted by an infectious disease at some point in your life. "Infection is the one disease from which no one is spared," says Schlesinger, Texas Biomedical Research Institute president and CEO. "One hundred percent of us will encounter an infection during the course of our lifetime and it can impact us in many ways." But, he adds, that doesn't mean society should live in a state of fear. Instead, Schlesinger argues that as San Antonio and the world emerge from the COVID-19 pandemic, its citizens can become more aware of the need to prepare for infection by investing in medical

FACT FILE

Years in SA:
3

Education:
bachelor's in biology, Cornell University; MD, Rutgers Medical School; internal medicine residency, University of Michigan; clinical and research fellowships in infectious diseases, UCLA

Research focus:
Pathogenesis of tuberculosis and other airborne infections that impact the lungs

supplies plus research toward diagnostic tests and vaccines—in much the same way communities already support research for things like cancer or Alzheimer's disease. "Perhaps, this pandemic will personalize that so that individuals can become our partners in solving these great challenges," he says, adding that Texas Biomedical Institute was among the organizations worldwide to step up and begin researching for solutions to COVID-19 when it began spreading around the globe.

Texas Biomedical Research Institute is often in the news when things like Ebola, SARS or COVID-19 occur. What does the institute work on in other times?

We have been in the community for 80 years next year and have a staff that includes more than 75 Ph.D. scientists. Our focus for the institute long before this pandemic is to be the global leader in eradicating infectious diseases from the world.

That is really how we have redefined our structure and our institution, our talent, our facilities and our business model—to optimize our ability to do cutting edge science that results in new diagnostic tests, cures and vaccines for infectious diseases. Infectious diseases span a number of different types of infections that are at play in our communities as well as globally.

We are also very collaborative and work with local partners, including the Southwest Research Institute, UT Health San Antonio and the University of Texas at San Antonio.

What should people know about infectious diseases, whether COVID-19 or something else?

Infectious disease threats are increasing, including the development of pandemics like we're in today. We're challenged by many of the infectious agents becoming resistant to our therapies, so we are losing some therapies to treat infection. We have some good vaccines that are on the market today, but we need more vaccines because ultimately they prevent infection.

The challenge with infectious diseases is that people don't really understand them. They understand words like sepsis, which is the No. 1 killer of folks within hospitals and it has been for a long time. Infection also triggers what is called chronic inflammation, which can trigger cancer, heart disease and autoimmune diseases like lupus.

Each one of us is affected by infection and our institution has positioned itself to be the leader in helping prevent infection.

You've said we as a country aren't well enough prepared for pandemics. Why is that?

The problem is that in society today, we react to infectious diseases rather than being ready for them. We (as a country) have not been prepared

for this. We started behind the eight ball, but it's exposed several critical challenges for us, like the availability of tests, understanding what social distancing really means, having supply chain adequacy for our health care workers and, finally, and directly relevant to Texas Biomed, the race to cures. This is why Texas Biomed exists.

How should we have prepared as a country?

It has been known for a very long time that infectious diseases are on the rise and a pandemic like this was coming.

The missing piece in preparedness is the sustenance and involvement of the public in understanding our need to work between epidemic outbreaks. We need to move our whole vision for infectious disease from a reactive and frightened community to a proactive and prepared society.

What does that mean? That means that we're actually finishing the task of developing therapies and vaccines and having them stockpiled and ready to go.

This COVID-19 is the third outbreak of the same family of viruses (before this was SARS and MERS) and yet we don't have a vaccine. We need to get a vaccine and then if we have another coronavirus outbreak in six to seven years, we will have one.

We need to be proactive in terms of cures. We need to be proactive in thinking of vaccines. We need to be proactive in stockpiling supplies for medical workers, so we don't have to have shortages like this. If a nurse on a ward comes down with COVID-19, that may take 10 nurses off the floor who've been working with the affected nurse. This is a critical problem we're facing today.

At the end of the day, it's going to require the will of the public in understanding that we need to continue to invest in these threats and in superbugs that are so central in causing death.

So it all comes down to funding?

That's right, sustained funding. Our responsibility is to be available and to help the community understand this. The community understands cancer, they understand Alzheimer's disease and heart disease. Infectious disease is scarier because we can't see the thing—it's in the air. I think if we do more communicating with the public that will help. We do have significant outreach programs and K-12 outreach programs and the San Antonio community is very engaged and very interested. One of the big focal points of our strategic plan is to continue to work with the community.

Talk about why Texas Biomed is positioned to respond in a public health emergency like COVID-19?

We're nimble. We can move things quickly. We're

a freestanding nonprofit so we get to say, 'yes' before 'no' and we avoid bureaucracy. Our goal is to end up with an FDA-approved product. When we decided to get into coronavirus work, we were able to institute all of the regulatory documentation in a two-week period. That's essential when you need to really move, so it's a big advantage. That cannot happen in a larger organization.

Our scientists, who I really consider warriors, and our staff, who are also warriors, formed a coronavirus research team and went into action on a number of projects immediately.

One of them was focused on finding out what causes the disease and how it spread so that we could know how best to develop treatments and vaccines.

The reality is there's a process and that process requires you to make sure that anything you give to a human is safe and that it's effective.

What sorts of projects did Texas Biomed start working on when the pandemic hit the U.S.?

One of our first projects was to develop a new platform for therapies and vaccines by what's called reverse genetics. You make the virus and then study the proteins of the virus and the antibodies of the people who have gotten over the virus. Then those become the focus of new diagnostic tests.

We're particularly interested in new strategies for point-of-care diagnostics because we've had a major problem with getting tests out to communities so we're looking at how to make that easier.

Most importantly and most immediately, we're among the first in the world to get to an appropriate model that can be used by scientists to test therapies and vaccines prior to it going to the FDA.

You can put cells in a dish, you can do something with biochemistry, but in reality we need a model that more closely approximates how a human responds. So, animal models, which we have, become an absolutely essential part of us understanding viral transmission and viral disease. When we have a model, it enables us to test new therapies and vaccines in a timely fashion. We have one of seven national primate research centers, so we're able to study animal models in the most comprehensive way and we're utilizing all of our models simultaneously as we speak today [in late March] to get the appropriate models in 30 to 45 days so we can help commercial partners, the NIH, the FDA and others.

Using our unique facilities, we have an array of what are called biocontainment facilities—in particular, we have one of the only privately owned biocontainment Level 4 facilities in the country. This allows us to study the most serious infectious agents, like Ebola.

Right now, there's an outbreak of Ebola in

Congo and the studies done at Texas Biomed enabled us to fast-track a response to the Congo that is saving lives today.

As it relates to coronavirus, we're receiving calls daily coast-to-coast and worldwide where we're all sharing what expertise we have and what we've found and they're sharing with us. There's a real willingness and a real desire to help here as a scientific community. And the community has also been supportive of research efforts. [Between donations from USAA, H-E-B and various community foundations, Texas Biomed received more than \$3 million in March to put toward its COVID-19 research projects.]

Is there something about the time and place we're in now that allowed for COVID-19 to turn into a global pandemic?

The population keeps growing and the planet stays the same size. There are pockets where there is close intermingling between humans and animals, which can allow for a virus to jump or spill over from an animal to a human. We are also a global society. A growing number of people live in a country other than the one they were born in. We're also an aging society. There's a larger percentage of individuals over 65 and the elderly are particularly susceptible to infectious diseases. Those things combined with drug resistance and the idea of super bugs—it all really just increases the odds.

Infectious disease is slated to be the No. 1 killer of humans by 2050 as a result of all of the changes that are occurring. We want to be global, but that means infectious agents also know no borders. I think we should be a global society—if we work as a global society, when there are vaccines, they'll be available on a global scale.

Are there lessons we can take away from COVID-19?

It starts at the individual. One of the silver linings of this current pandemic is the tremendous emphasis on personal hygiene. There's always been an awareness of hand washing and what respiratory droplets are, but we're hopeful more awareness is coming out of this and that people will take what we've learned during this into our daily lives moving forward. Also, a healthy immune system makes you more resistant to infection.

More than anything, I would say to be prepared. Infection is the one disease from which no one is spared. With education, we need to convert from fear to planning, knowledge and awareness. ★

This interview has been edited for length and clarity.

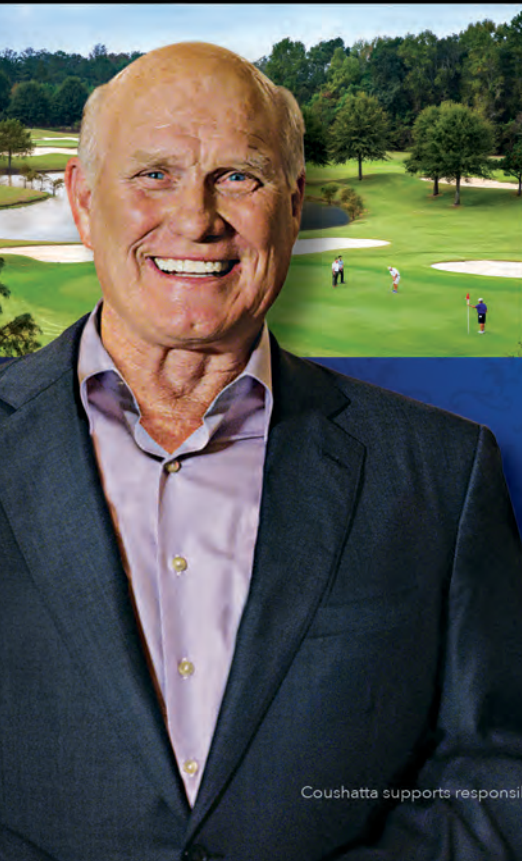


The Next Team to Cheer For?

As San Antonio bids the Rampage farewell, we dream about what our next pro sports team might be

It's clear NBA is king in San Antonio (Go Spurs Go!), but with the exit of the San Antonio Rampage AHL hockey team, we can't help but wonder what professional sport other than basketball the city can support. Baseball? Hopefully. Who doesn't love rooting for Bal-lapeño as the Triple-A team takes the field? Soccer? Sure. San Antonio FC's loyal following has made the sport a mainstay but with a professional team promised to Austin, it will likely remain a minor league sport. So we've set our sights on something new. At

University of Texas at San Antonio, the full-contact sport described in J.K. Rowling's *Harry Potter* novels, quidditch, has moved from the pages to the field as students compete in what's best described as a combo of dodge ball, rugby, basketball and wrestling. Oh, and they have to keep a broom between their legs while they run. Not a Potter fan? Fine. Professional cornhole is apparently a thing. San Antonio Sports & Social Club regularly hosts tournaments, pitting co-ed teams against one another with the promise of happy hour specials. That sounds like a sport SA could surely get behind.—KP



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Community Artist

Alex Rubio uses his experience to lift up the next generation of artists

BY KATHLEEN PETTY

Alex Rubio knows it would have been expected for his mother, Guy Rubio, to encourage him to pursue art as a hobby, rather than a career. She was raising him on her own in San Antonio's West Side Mirasol housing project in the 1970s, serving as a community organizer and working hard so that her son would have stability.

Instead of insisting he follow a more traditional career path, though, Rubio, now in his 50s and a professional artist since he was a teen, says his mother assured him that it was his talent that would carry him. *"Cuando no hay trabajo en los campos, en las fábricas o en las oficinas, siempre tendrás trabajo porque lo tienes en tus manos,"* she told him. ("When there is no work in the fields, in the factories, or in the offices, you will always have work because of your hands.")

The San Antonio native started at home, painting colorful murals in the city's housing projects until his first independent mural was commissioned and dedicated in 1989 at San Fernando Cathedral. He went on from there to build a career as an artist and teacher with nonprofits, serving as an artist-in-residence, curator and instructor at Guadalupe Cultural Arts Center, as the mural coordinator for San Anto Cultural Arts, as an instructor at the Bexar County Detention Center and as an artist-in-residence at Artpace.

In his own studios, currently Rubio Gallery-South, he reserves exhibit space for undiscovered and emerging artists, knowing it was breaks like that that allowed for him to meet collectors and grow his own career. "I work to offer them the same opportunities that were offered to me," he says.

For the last decade-plus, he's balanced his solo art career with his work as artist-in-residence and mentor for Blue Star Contemporary's MOSAIC Student Artist Program, which caters to high school students hoping to pursue art professionally. Rubio spends hours each week teaching various art techniques to teens as well as sharing some of the business acumen

FACT FILE

Resume:

Rubio has taught at UTSA, Guadalupe Cultural Arts Center, the Bexar County Detention Center and Blue Star Contemporary while his work has been exhibited at the McNay Art Museum, San Antonio Museum of Art, South Texas Institute for the Arts, Artpace and elsewhere

See his work:

"Aqua" is between Houston and Travis streets in the San Pedro Creek Culture Park

required to work as an artist.

In his own work, Rubio is known for drawing from his experiences and the city's Chicano heritage, using broad lines and bold colors to invite people to make connections to his life and hometown. "San Antonio is the most important place in the world," he says, of his inspiration for work that has traveled from the McNay and San Antonio Museum of Art to the Smithsonian and elsewhere. "I hope that when people see my work, they're inspired to find their own connections to community and culture."

And while he continues to create pieces, including "Aqua," a public art piece in San Pedro Creek Culture Park, it's now the work of his students that Rubio gushes about most. Youth from MOSAIC worked alongside him to create 10 murals in San Antonio, including "Play," an art installation in Hemisfair's Yanaguana Garden. Last winter, Rubio mentored MOSAIC student Rachel Kamata on an installation on Whataburger's downtown windows. "I've always felt it's my responsibility to be able to juggle working as a visual artist and being out in the community, serving students," he says.

He knows not everyone has a parent like his mom, assuring them that becoming a professional artist is possible. "They're prolific and dedicated and extremely talented," he says, of his students. ★

AN EYE TOWARD THE WEST

Briscoe Western Art Museum's *Night of Artists* exhibition available online

EVEN A PANDEMIC COULDN'T STOP the Briscoe Western Art Museum from sharing its annual *Night of Artists* Exhibition & Sale.

When COVID-19 led to a "stay home" order from city officials, museum staff shifted course, moving all 300 pieces from the exhibit and sale online so art collectors and admirers around the world could enjoy them from home. "We made some big adjustments," says Michael Duchemin, Ph.D., president and CEO of the museum.

The exhibition includes work by 80 artists, some who specialize in traditional Western art painted in

the style of the 19th century grand masters while others take a contemporary tone.

Now the largest Western art show in Texas—and one of the biggest in the U.S.—the Briscoe's annual exhibition and sale typically ends in May, but this year will continue through

NIGHT OF ARTISTS

Through July 26
briscoemuseum.
org/2020-gallery

July 26, in part, so that guests can see the art in person once the museum reopens its doors. Even online,

Duchemin says the art provides a breath of fresh air, particularly amid difficult times. "We're trying to encourage people to look even if they're not shopping. The work is fantastic," he says. —KP

3 PIECES TO ADMIRE

Father's Daughter By Mark Maggiori

Paris native Maggiori first became inspired by the American West when he and his family spent a monthlong vacation traveling through the U.S. by car. He trained in drawing at Paris' Academie Julian and was a successful rock musician in Europe before landing in the U.S. at 36 and becoming a painter. Duchemin describes him as an "up-and-coming artist" and says this piece is a perfect example of Maggiori's non-traditional, yet remarkable style.



The Lookout By Z.S. Liang

A Chinese-American painter who earned his master's of fine arts at Boston University, Liang's first venture into painting the West was a focus on the Wampanoag Indian culture in Plymouth, Massachusetts. During his more than 30-year career, Liang has spent time with tribes from the East Coast to the Rocky Mountains and become known for his portraits that show the West from the perspective of Native Americans. Duchemin describes him as one of the "top five" artists in the show.

Headin' South By Xiang Zhang

When visitors are able to view the exhibit in person, this painting can be found on a wall with two others that also show a bird's eye view of life in the West. Zhang is a Dallas resident who grew up in China and began painting horses, particularly as they relate to cowboys, after observing daily life on ranches in Texas. The distinct colors and brushstrokes combined with the overhead perspective make the painting a true contemporary.



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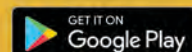
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Old World Refresh

Amity + Kett's Flamingo project fuses new design with classic European styles

BY LAUREN MORIARTY

When the owner of this 1950s home on Flamingo Drive reached out to Amity + Kett for help with her kitchen, laundry and bathroom renovation, she had a specific style in mind that combined her love of birds and European design. Although major renovations were needed to achieve that vision, the homeowner still wanted to retain the essence of her Alamo Heights family home. "She's a sentimental person and wanted the home she raised her children in to still feel like the home she raised her children in," says Amity Worrel, designer and co-founder of the residential and architectural design firm in Olmos Park. Worrel and her team designed new cabinets for most of the kitchen, gutted the bathroom and added a custom-made window while also refreshing the laundry area with new tiles and cheerful wallpaper, featuring birds. The result is a thoughtful and unique space that pays homage to the homeowner and the home itself. "There's a lot of love in that house and a lot of care and interest in it," Worrel says. ★

True Colors

Whimsical wallpaper in the bathroom, laundry room and desk area is a nod to the homeowner's love of birds. "The biggest mistake that people make is holding themselves back too much and not leaning into what they love," Worrel says. She gleaned inspiration from the paper's patterns to build a complementary color palette of cool blues and pale green.

Up and Down

The unique ceiling in the kitchen is an unexpected showstopper. The homeowner added decorative panels to the ceiling, applied a white wash, and then hand-painted the panels a soft blue. "I love that it adds texture to a room that would otherwise not have a lot of texture," Worrel says. In the laundry room, the addition of brick tiles provides pleasant contrast to the elegant wallpaper and faux-aged tiles in the bathroom, imparting an Old World feel to the mostly new space.

Personal Details


In the kitchen, a custom desk and cabinet were designed to accommodate the homeowner's use of the space, including a pull-out drawer built specifically for a printer. Worrel says homeowners can find similar solutions in their own homes. "That conversation (with a designer) is how you get the pull-out drawer that fits your printer. How does your brain work? Let's start with you to suit how you work," she says.



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KNOW AND BE KNOWN

Gifting Local

Local Bliss Box owner Nidia Settembre takes the stress out of celebrating every occasion

BY KRISTIN MEARS

As a military spouse used to living far away from her family and friends, Nidia Settembre has always valued being able to share a piece of her hometown through locally made gifts. But she also knows that finding that perfect local item can be tough. So in 2019, she launched her own business, Local Bliss, which aims to simplify the act of gifting local. Settembre started by seeking out and meeting local business owners in San Antonio, the place she and her family now call home after being stationed in Texas for the last decade, and then used some of her favorite items to craft personal gift boxes.

Through Local Bliss, Settembre creates boxes featuring products from Alamo City and Central Texas artisans. Packed in white linen paper boxes with a handwritten note explaining the items inside, the gifts sometimes have themes, such as home goods for the new homeowner, holiday treats or items picked specifically for a bride-to-be or new employee. For Mother's Day, she created a box meant to give mom all the elements needed for an at-home retreat. Settembre, a mother of one who has a background in interior design, says her hope with every box is to help people celebrate life's big and small occasions while sharing something from the city they love. *local blissbox.com* ★

Mother's Day Gift Box, \$106

Artisanal Hand-Poured Lavender Soap,
Dulce Soap Co.,
San Antonio

Blush Pink Frosting Lip Balm,
Dulce Soap Co.,
San Antonio

Tuberose Bath Salts,
Benjamin Soap Co.,
Hutto

Rosewater Facial Mist,
Organically Bath and Beauty,
San Antonio

Lavender Body Mousse,
Organically Bath and Beauty,
San Antonio

Soy Home Candle,
Stylish Rustic,
Bee Cave

Blush Splatter With 22 Karat Gold Jewelry Dish,
Brush Strokes Pottery,
Austin



FROM THE DESK OF

EVIE REICHEL

EGR COMMUNICATIONS



COMMUNICATIONS THAT
CREATE GREAT RESULTS.

Navigating a New Normal

As a community facing COVID-19 and its aftermath, I have been inspired, but not surprised, by the generosity, creativity, faith and endurance of the human spirit. For an isolating disease, it has connected us at a deeper level, it has reminded us that the basic things in life are what matter most—community, family, friends, faith, hope and love. As we forge our way through a challenging time, let us help where we can. Below are just a few groups making a difference, the list of businesses, charities, religious organizations and individuals working to make lives better is endless. **Stay healthy. Work safely.**



Fighting Hunger, Feeding Hope – San Antonio Food Bank Expands Services

In a typical year, the Food Bank feeds more than 58,000 per month, almost 700,000 per year. The arrival of the coronavirus has brought a new season of need for many, and the Food Bank is responding to the challenge by offering additional services to meet increased need. Its network of food pantries and mobile food distributions remains fully operational and open to the public for help and operates under the health and safety protocol recommended by the Centers for Disease Control and Prevention (CDC), state and local public authorities. To learn more, visit safoodbank.org.



The Need for Blood Never Stops – Donating Is Safe

Blood donation has been designated an essential public health activity, and South Texas Blood & Tissue Center needs the community to continue to donate blood to prevent blood shortages during the COVID-19 pandemic. South Texas Blood & Tissue Center is now holding drives at locations large enough to accommodate social distancing. All donations at the drives and at the seven STBTC donor rooms are by appointment only to prevent crowding in waiting areas. Donor rooms remain open, with social distancing practices in place. Donors can make an appointment and find out more information about the drives and donor rooms at SouthTexasBlood.org or by calling 210-731-5590.



CULINARIA.

EMERGENCY RELIEF FUND

Culinaria HospitALLity House Feeds Laid-Off Hospitality Workers

San Antonio's restaurant community has always been a close, supportive group, and in response to the COVID-19 crisis, Culinaria rallied the troops to serve meals twice daily to workers who have either lost their jobs or have had their hours significantly reduced. With help from Board Member Chef Jason Dady and his Alamo BBQ Company, the HospitALLity House at 511 E. Grayson Street is serving lunch daily from 1 to 3 p.m., and dinner from 6 to 8 p.m. The limit is two meals per person and each recipient must show proof of hospitality employment.

Culinaria's mission is to promote San Antonio as a culinary destination and to support the restaurant and hospitality community, including times of financial hardship, natural disasters and family emergencies. Culinaria has always managed an Emergency Relief Fund to provide financial assistance to those in the restaurant and hospitality industry in times of personal hardship. Now, that the need is more far-reaching, Culinaria is requesting donations, which are 100 percent tax deductible. Two options for giving include: **PayPal Emergency Relief Fund** *On PayPal, denote Emergency Relief Fund, or **Venmo: @Culinaria**. For details on the Emergency Relief Fund and application process, visit culinariasa.org.



Rainbow Connection

Taylor Ashley Bates created a blog and podcast to share hope and healing after pregnancy loss

AS TOLD TO BONNY OSTERHAGE

I was 31 weeks pregnant with my first child when I realized that my baby had stopped moving. There was no warning. Nothing unusual. In fact, it had been an easy, textbook pregnancy. A trip to the hospital confirmed my worst fear—my baby no longer had a heartbeat. I had a C-section in May 2018 to deliver my stillborn son, whom we named Ellis.

I spent three days in the hospital recovering, during which time I received a visit from a social worker. She handed me a list of a few general grief support resources and then left. My parents actually received more support materials on grief from their veterinarian when their dog died than I did when I lost Ellis.

To add insult to injury, during my follow up appointment,

the midwife associated with the hospital actually forgot that my baby had died. I was in the thick of grieving and I felt unsupported, isolated and confused.

I am not alone. CDC statistics state that about one in every 100 pregnancies in the U.S. ends in stillbirth, which is defined as 20 weeks or later. Once I realized that, I knew that there had to be other women out there who felt the same way I did. A little online research proved I was right. It was like I had found a secret club that no one wants to be a part of, but also one that has the best support system.

I launched my website as a platform to express my feelings and encourage others to do the same. As it grew, people started sending me pictures of rainbows, and telling me about



CONNECT

taylorashleybates.
com or on Instagram
@taylorashleybates

Rainbow Baby with
Taylor Bates on Apple
Podcasts

their “rainbow babies,” which is a term for a child born after a loss. We had started trying to have another baby, and I realized that there wasn’t an existing platform for people to talk about conception after a loss and all the fear and anxiety that goes along with it. I wanted a connection with other parents who had been through this, so the “Rainbow Baby” podcast was born. It offers a safe place for women (and men) to tell their stories of loss and how they came to have their rainbow baby, whether that’s through IVF (in vitro fertilization), adoption, surrogacy or naturally.

The day that Ellis was born, my sister-in-law sent me a picture of a giant rainbow she saw on her way to the hospital. On the day

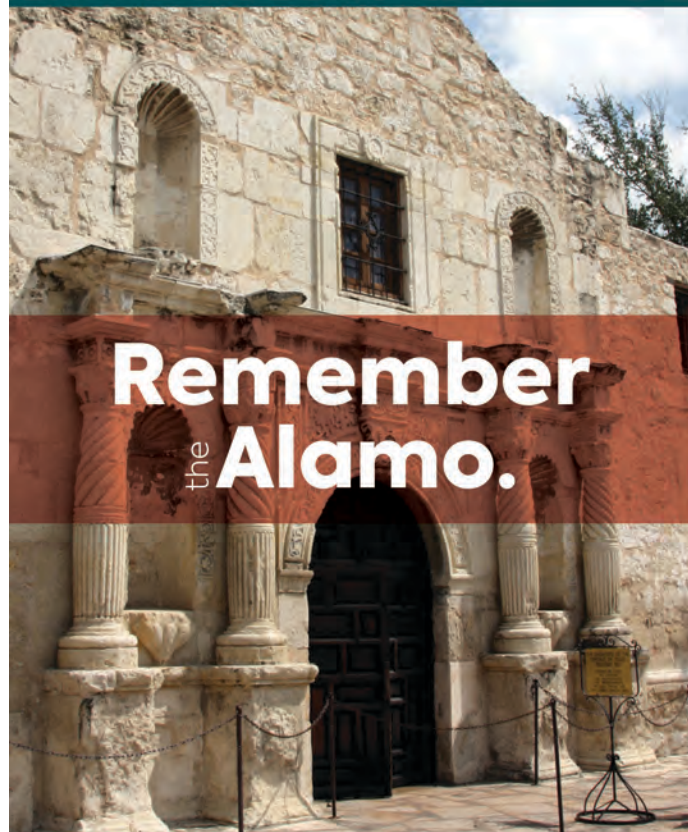
that we spread his ashes, a double rainbow appeared in the sky. For me, the rainbow has always been a sign of hope.

Since Ellis’ death, I have suffered a miscarriage and a failed IVF cycle. Our second IVF transfer in March was successful.

I’ve documented the whole journey because I think it’s important for people to understand that most people’s stories aren’t straight and pretty. Yes, I’m pregnant now, but it’s just the next chapter in my journey—I don’t want to tie a pretty bow and say it’s the end of my journey because hope has to be unattached to outcome. Nothing is guaranteed—we learned that many times over. We announced our pregnancy right when we found out because, for me, it’s important to show things from the beginning and to be honest about the process and that it’s not picture perfect. I’m continuing to document this new pregnancy with the understanding that this one might not work out either, though we hope it does.

There is a lot of shame in infertility and pregnancy loss and many women struggle in silence. They shouldn’t have to. If I can help one other woman avoid that feeling of isolation then I’ve accomplished my goal. I want people to know that grief can make you feel crazy, but you aren’t. You are normal—and you are not alone. ★

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Harry Jackson, *The Marshal* (John Wayne as Rooster Cogburn). Bronze. Gift of Jack and Valerie Guenther Foundation in honor of Fully Clingman.


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LOCAL SIPS

A GUIDE TO
34 CRAFT
BREWERIES,
DISTILLERIES
AND BARS IN
SAN ANTONIO,
BOERNE,
HELOTES
AND NEW
BRAUNFELS



IT'S BEEN MORE THAN 20 YEARS SINCE BLUE STAR BREWING OPENED, KICKSTARTING THE CONTEMPORARY MOVEMENT OF LOCAL CRAFT BREWERIES AND DISTILLERIES THAT WE'RE STILL ENJOYING TODAY. A FRESH SLATE OF ENTREPRENEURS BEGAN BREWING AND DISTILLING IN 2019, FUELING A NEW PHASE OF GROWTH THAT HAS SAN ANTONIANS REACHING FOR LOCAL BEERS AND SPIRITS AND PLANNING WEEKEND OUTINGS TO NEIGHBORHOOD TAPROOMS AND BARS. THE COVID-19 PANDEMIC HIT THE INDUSTRY HARD. CONFIRMED CASES OF THE CORONAVIRUS BEGAN OCCURRING IN SAN ANTONIO IN MARCH AND LED TO BOTH THE CLOSURE OF TAPROOMS AND TASTING ROOMS AS WELL AS THE CANCELATION OF THE NATIONAL CRAFT BREWERS CONFERENCE THAT WAS PLANNED FOR THE ALAMO CITY IN APRIL. BUT, LIKE LOCAL CHEFS, MANY BREWERS AND DISTILLERS ROSE TO THE CHALLENGE, OFFERING CRAFT BEER AND SPIRITS FOR CURBSIDE PICKUP AS WELL AS COCKTAIL KITS TO-GO SO PATRONS COULD MAKE SOPHISTICATED DRINKS WITH A LOCAL TWIST WHILE AT HOME. THE CRISIS MAY MEAN THE STEADY GROWTH THE LOCAL INDUSTRY HAD BEEN ENJOYING SLOWS IN THE MONTHS TO COME BUT LOCALS ARE CONFIDENT THEIR INDUSTRY WILL RISE AGAIN, LIKELY CHANGED BUT STILL FUELED BY SAN ANTONIO'S LOVE OF ALL THINGS LOCAL.

BY JEREMY BANAS,
JOMANDO CRUZ AND
TRAVIS E. POLING

PHOTOGRAPHY BY
JOMANDO CRUZ

5 STONES ARTISAN BREWERY

Year Founded: 2012

Beers Available: 6+

Known For: Aloha Piña

Tidbit: In 2014, 5 Stones became the first San Antonio-area brewer to win a medal (for its 'Aloha Piña') at the Great American Beer Festival since Pearl Brewery had won a gold in 1997.

11335 FM 1863, New Braunfels, 210-382-4311, 5stonesbrewery.com

ARTISAN ON ALAMO DISTILLERY

In downtown San Antonio, spirits lovers can find their happy place at the Artisan Distillery. The accompanying cocktail lounge has a lively menu of drinks featuring vodka and whiskey made in-house. Small tables and low lighting help create an intimate environment outside, while al fresco seating lets you kick back and watch the world go by on busy Broadway, just a block away. The Pickle Martini includes vodka with three different dill pickle juices and the Spicy Texas Maggie brings sweet and sour together with an optional jalapeño and Serrano peppers blend.

Year Founded: 2016

Spirits Available: 5 (Chupacabra Juice Moonshine, Spike Vodka, Texas Pride Vodka, Bexar Ridge Bourbon Whiskey, Pecan Ridge Whiskey)

Best Known For: A strong in-house cocktail program that spotlights its spirits. You won't regret sticking to a traditional martini, but also consider the lemon or lime drop or a hazelnut coffee, pickle, mango or chocolate martini.

Tidbit: Happy hour features 11 cocktails for just \$6 each (Thursday, 5 p.m.-midnight, and Friday and Saturday, 5-8 p.m.).

315 8th St., 210-896-5070, artisanonalamo.com

BLUE STAR BREWING CO.

Year Founded: 1996

Beers Available: 14

Known For: Being the oldest existing brewery in San Antonio, the use of all organic ingredients and English-style cask beers.

Tidbit: World renowned beer writer Michael Jackson, known for his series *Beer Hunters*, and widely considered one of the world's foremost beer experts, highly praised Blue Star's Spire Stout, and later its Euro Pils.

1414 S. Alamo St., Ste. 105, 210-212-5506, bluestarbrewing.com



Q&A with Blue Star Brewing Co. Owner Joey Villarreal

As a leader in the industry, talk about the growth you've seen in San Antonio.

Austin really was the center of growth in craft beer in the early days. We came up not too long after that. Then there was a downward spiral, but then came back up after the latest legislation in 2013.

Where do you see the industry going from here?

Neighborhood breweries are going to be more prevalent. A lot of those people are brewing for the love of it, so I think neighborhood breweries will be a mainstay.

What is your favorite part of working in the beer industry?

Adam Brogley, who brews with me, said that making beer is the closest thing a man will ever get to having a baby. Essentially, you've created something, and you're waiting to see how it turns out.

BOERNE BREWERY

The taproom is only open three hours each Friday and Saturday, but locals and travelers alike fill the small space and spill out into the flagstone beer garden most weekends. Empty sacks of malted barley create a ceiling that gives character to the otherwise drab metal beams. The atmosphere is neat without being fussy, taking on a worn and comfortable look that only comes with time.

Year Founded: 2012

Beers Available: 6, including two that are seasonals

Known For: Hill Country riffs on classic German and English styles

Tidbit: Owner Fred Hernandez takes time to talk with customers and readily accepts a chug-off with a pint of the rich sweet potato porter, Geist der Berg.

9 Hill View Lane, Boerne, 830-331-8798, boernebrewery.com



2 More Coming Soon

Brew Monkey Beer Co.
Brew Monkey Beer Co. will offer a taproom atmosphere on the Northeast Side with enough production to also supply kegs to local bars and restaurants. Look for a West Coast IPA, honey blonde ale and an Irish Stout. 11935 Starcrest Drive, brewmonkeybeerco.com

Devils River Whiskey
The Texas-based whiskey distiller that opened in 2017 has since become one of the fastest-growing craft whiskey brands in the country, with more than 100,000 cases shipped to 29 states in the last few years. As part of its growth, the company is expanding to San Antonio with a distillery in the historic Burns Building downtown. Slated to open this summer, the San Antonio distillery will take up two floors and include a place for distilling, a visitor's center, tasting room, event venue and rooftop patio. A bottling facility and rickhouse are just a few miles away so whiskey barrels can be stored while the spirit ages. 401 E. Houston St., devilsriverwhiskey.com

BUSTED SANDAL BREWING CO.

The taproom near the South Texas Medical Center is a little tricky to find, but the cozy spot is worth the trip, especially after a recent expansion that added taps to the wall and allowed more people to enjoy the beer on-site. Taking it one step further, Busted Sandal opened an off-site taproom and beer garden just a boot scoot from Floore's Country Store in Helotes' Old Town. The inside bar was modified into an interesting art piece and sprawling Live Oak trees give shade and comfort to an ample number of outdoor tables.

Year Founded: 2013

Beers Available: Up to 20 in San Antonio; 8 in Helotes

Known For: Fire Pit Wit, Finding Friday Mexican Lager, 210 Ale and El Robusto Porter.

Tidbit: Regulars eagerly await special releases in the La Chancía series including Hop Dong IPA and El Gourdó Pumpkin Porter.

7114 Oaklawn Drive; 14743 Old Bandera Road, Helotes; 210-872-1486, bustedsandalbrewing.com

FAUST BREWING CO.

There are 10 or more beer taps and two wine taps at the ready at Faust's tap room, which just celebrated three years. There is room for a baker's dozen in the small but welcoming tap room, plus picnic tables in the brewery and a sprawling biergarten with a stage for frequent live music shows. Named for the wildly creative accordionist and polka master, the best seller is Alex Meixner Polka Pils. Other favorites include the Mocha Stout and Mike Crowe India Pale Ale.

Year Founded: 1998

Beers Available: 10

Known For: Small batch brews like the Battlecrush Galactica.

Tidbit: While the brewery taproom is open just four days a week, most of the same beers can be had along with a full meal at the brewery's original location, just a few blocks away inside the historic Faust Hotel.

499 S. Castell Ave., New Braunfels, 830-609-9086, faustbrewing.com



FREETAIL BREWING

Born from inspiration found on a ski trip in New Mexico, founder Scott Metzger opened Freetail's original brewpub on San Antonio's Northwest Side in 2008. Pairing great beer with artisan pizza and sandwiches, Freetail Brewing, expanded in 2014 to include a production facility and taproom on the South Side. (Metzger has since departed. The Tetco corporation's Turner family became majority partners in September 2016.)

Since its opening, the innovation at Freetail has inspired several others to open their own breweries in town. "We just wanted to rekindle the fire," says Jason Davis, Freetail's director of brewing operations.

A 26-year veteran of the Texas brewing industry (including his start as an assistant at Waterloo Brewing, Texas' first brewpub), Davis has worked to cultivate a team of expert craft brewers, including brewpub head brewer Daniel Leary, who himself won a gold medal at last year's Great American Beer Festival for his work on 'Snap Yo' Baltics', the brewery's Baltic-style Porter.

Over the years, Freetail's leadership team has not only been active in advocating for the craft beer scene in San Antonio but also for advancing beer laws in Texas. When the state finally allowed for brewpubs to distribute their beer outside of their own location in 2013, it was thanks, in part, to work by Freetail.

With the involvement of the Turner family and the leadership of Davis and his team, Freetail is poised to continue its legacy of success in its next chapter.

Year Founded: 2008

Beers Available: 13 in the Southtown taproom, 28 at the brewpub, plus several canned options

Known For: Helping to kickstart the more recent brewing revival in San Antonio.

Tidbit: Longtime cult favorite La Muerta Imperial Stout won a gold medal for aged beer at the Great American Beer Festival in 2017, the first of two such medals the brewery has won.

4035 N. Loop 1604 W., Ste. 105; 2000 S. Presa St., 210-625-6000, freetailbrewing.com



3 Bars for a Craft Cocktail

Blue Box

Named for the blue cooler where "third-shifters" working at Pearl Brewery found their beer, this bar stocks local beers (including HighWheel Betty) and spirits, which star in its lineup of well-executed cocktails. 312 Pearl Pkwy., 210-227-2583, blueboxbar.com

The Esquire Tavern

Opened in 1933 to celebrate the end of Prohibition, this River Walk bar has been a San Antonio staple for decades (other than its closure from 2006-2011). Order a classic cocktail or local beer from the tap. 155 E. Commerce St., 210-222-2521, esquiretavern-sa.com

The Bar at Bohanan's

This upscale bar located on the ground floor below the highly rated steakhouse upstairs is an ideal spot for an after-dinner drink on date night. Order a classic and appreciate the artistry with which it's made. 219 E. Houston St., 210-472-2202, bohanans.com

GUADALUPE BREWING

Year Founded: 2011

Beers Available: 15

Known For: Texas Honey Ale

Tidbit: A percentage of sales from its Texas Honey Ale are donated to research at Texas A&M University focused on preserving bees worldwide.

1586 Wald Road, New Braunfels, 512-878-9214, guadalupebrew.com

NEW BRAUNFELS BREWING CO.

Year Founded: 2011

Beers Available: 8 on tap and 15-plus in bottles

Known For: Its tap room, Das Lokal, focuses on spontaneous, mixed yeast culture beers. Owner Kelly Meyer showcases many of his beers in various series that feature different fruits.

Tidbit: It's named in honor of one of the town's earliest breweries and sits nestled away in downtown New Braunfels.

180 W. Mill St., 830-626-2739, new-braunfels-brewing-company.mybigcommerce.com

How Not to Start a F*ck!ng Brewery

New Braunfels Brewing Co. Owner Shares His Knowledge (and Failures)

Owner Kelly Meyer wrote a book inspired by his first eight years in craft brewing, *How Not to Start a F*ck!ng Brewery*, that includes plenty of anecdotes about his failures and successes plus 10 business lessons that he writes can be applied to any industry.

To start, if you can't make a quality beer (he's talking a brew that gets at least a five out of 10), "go learn to code," he writes.

But, from there, success requires a lot more than producing tasty beer. "The road to brewery greatness is literally littered with the stinking carcasses of great beer and the great breweries that created them," he writes. Learn more by ordering a copy for yourself (Meyer will even sign it for you if you make a request when purchasing).



RANGER CREEK BREWING + DISTILLING

Since its founding 10 years ago on San Antonio's Northeast Side, Ranger Creek has developed an ardent following of locals who flock to its open houses, taproom and regular slate of events—from pizza nights and artisan fairs to donut and coffee ale mornings. Its Love Struck Hefe and Sky Trooper IPA remain staples while the San Antonio Lager, which came out as the city was preparing to celebrate its 300th anniversary, is the kind of easy-drinking German-style lager that even casual beer drinkers enjoy. Look for small batch offerings from its Texas Bourbon Barrel series and don't miss its Strawberry Milk Stout and Sunday Morning Coming Down, which is made with Merit Roasting cold brew.

Co-founder Dennis Rylander spearheads the whiskey program, which includes Texas bourbons, a single malt scotch-style whiskey, a rye whiskey and an award-winning white whiskey (bourbon served before it's aged in oak barrels) that's perfect for Moscow Mules and Bloody Marys.

Year Founded: 2010

Beers and Spirits Available: 11 beers and 4 spirits, with several small batch releases.

Known For: Becoming Texas' first brewstillery, or combined brewing and distilling operation.

Tidbit: The hatch chile variant of its San Antonio Lager, a German-style lager that's become a favorite locally, won a bronze medal at the Great American Beer Festival in 2018.

4834 Whirlwind Drive, Ste. 102, 210-339-2282, drinkrangercreek.com

REBECCA CREEK DISTILLERY

Founder Steve Ison's vision has grown from a small distillery on the north edge of San Antonio to one of the largest artisan spirits producers in the region, thanks to its Enchanted Rock Vodka, Rebecca Creek Whiskey and other varieties, which are distributed in more than 10 states. Tours, available Thursday through Sunday, include a look at the 1,000-gallon Christian Carl copper pot Ison had manufactured in Germany to make their spirits.

Year Founded: 2009

Spirits Distilled: 4 (Rebecca Creek Whiskey, Texas Ranger Whiskey, Enchanted Rock Vodka, Enchanted Rock Peach Vodka)

Known For: Enchanted Rock Vodka

Tidbit: Multiple partnerships with many musicians eventually evolved into Rebecca Creek starting its own radio station, 'Rebecca Creek Radio,' which can be heard on iHeart Radio.

26605 Bulverde Road, 830-714-4581,
rebeccacreekdistillery.com

Make Your Own Cocktail

Seersucker Bee's Knees Rickey

Ingredients

2 ounces Seersucker Southern-Style Lemonade
½ ounce lemon juice
½ ounce honey syrup
3 ounces club soda
Cracked pepper
Lemon slice

Preparation

In a cocktail shaker, mix all ingredients except the cracked pepper. Strain into a glass filled with ice. Garnish with a lemon slice and a pinch of cracked pepper on top.



AZAR FAMILY BRANDS

This distillery that sits just outside of San Antonio in the middle of picturesque farm country was founded by Trey Azar, and his wife Kim, as he was looking for a career change, having landed in the oil and gas industry after his family sold its share in a chain of San Antonio liquor stores. The beverage business had always been his passion and Azar saw creating his own brand of spirits as the perfect way to get back into it.

Cinco Vodka, named for the five children he and Kim share in their blended family, came first in 2011 and has established itself as a premium vodka that is served all over the country.

To build on that success, Trey and Kim set out to craft their own gin, applying the same care they did with Cinco and working to create a truly Southern spirit. The result was Seersucker Southern Style Gin, which features lavender, honey and mint as its botanicals.

Undecided on a name when they set out on the project, the idea for Seersucker came when Trey spotted two customers in seersucker patterned shorts at a Starbucks on Kentucky Derby day. "I called Kim, pitched her the idea, and Seersucker was born," he says.

Now, the Seersucker Distillery is more than just a warehouse for production, it's a destination. With a light blue and white color scheme that mirrors the seersucker fabric pattern on the gin's bottles, the distillery offers seating and yard games outside as well as a stylish tasting room situated right next to the distilling equipment.

Year Founded: 2010

Spirits Available: 4 (Cinco Vodka, Seersucker Southern Style Gin, Seersucker Southern Style Lemonade, Seersucker Southern Style Limade)

Known For: Its Seersucker Southern Style Gin

Tidbit: Trey Azar uses a lesser-known method of infusing his botanicals, relying on concentrates of each botanical instead of the more common infusion method.

8501 Cover Road, 210-817-1580,
seersuckergin.com, thecincovodka.com



SOUTHERLEIGH FINE FOOD AND BREWERY

Occupying the very same building that the iconic Pearl Brewery did for 115 years would be intimidating for most businesses. Not so for San Antonio's Southernleigh Fine Food and Brewery, which moved into the former brewhouse in 2015.

"It's a huge honor being the third generation of brewers in a building with so much history," says Les Locke, head brewer. "It allows us to have an eye on both what used to be and what we want to be in the future."

Southerleigh is the brainchild of popular San Antonio chef Jeff Balfour, who brings his Texas Gulf Coast upbringing into every approachable dish served. The vision for the menu marries perfectly with Locke's devotion to traditional beer styles—and his love of experimentation that often surfaces in the ever-rotating small batch offerings. Ask the waitstaff when you visit which drinks pair best with each entrée or order a beer to-go cup from the bar and take it next door to Pearl Park.

Building on the success it has found in the last five years, Southerleigh plans to open a second brewery production facility and restaurant later this year as part of new development occurring at Brooks, located near the former Brooks Air Force Base in South San Antonio.

Year Founded: 2015

Beers Available: 12-15, including 4-5 core beers and a rotating group of small batch offerings.

Known For: Its picturesque location in the Historic Pearl Beer brewhouse.

Tidbit: Part of the original Pearl Brewing Co. kettles are used as facades for the current serving tanks.

136 E. Grayson St., Ste. 120, 210-455-5701, southerleigh.com

THE MAKING OF A BEER

ALAMO BEER CO.

Founded by Eugene Simor with the brewery's signature Golden Ale, Alamo Beer Co. now offers several regular beers—including the Golden Ale plus an Alamosaic IPA, Amber Lager and Luna Blanca White—plus seasonal brews, like the Oktoberfest and Fiestaval Watermelon. Find their beers at grocery stores, restaurants and bars around town but don't miss the opportunity to enjoy one from the brewery's East Side headquarters, which includes a modern taproom, spacious biergarten and plenty of space for kids and dogs alike to walk around.

Year Founded: 1997

Beers Available: Up to 24 on tap

Known For: Alamo Golden Ale and its location next to the Hays Street Bridge

Tidbit: Before Alamo Beer Co. opened its own brewing facility, its signature Golden Ale was brewed by the now-closed Frio Brewing Co. and then Real Ale Brewing Co. in Blanco, which is known for its Firemans 4.

202 Lamar St., 210-872-5589, alamobeer.com

A typical brew day begins by milling the particular malt variety that will create the beer style. During the milling process, the malts are crushed together to form a grist. Milling exposes the starch and extracts the fermentable sugars in the grain.

Beer traditionally consists of four ingredients: malt, hops, yeast and water. This does not include any adjunct ingredients that some experimental beers also utilize.





The milled malt is held in a grist case until the brewers are ready to transfer it to the mash tun. As with every step of the way, communication is key.



The process of transferring the grist into the mash tun is called "mashing in." In this step, the grist is mixed with heated water and the starch is converted to sugar.



The spent grains are separated to form the mash and what remains is a sweet liquid called the wort. After sterilizing the wort, the brewers add hops for bitterness, flavor, and aroma. The hops also act as preservatives.



After decanting the wort and cooling it down to fermentation temperatures, the liquid is transferred to the fermentation tank so that the sugars can convert into alcohol. This is where the wort becomes beer. This is also when the brewer pitches the yeast that eats the sugar and produces the alcohol and carbon dioxide (CO₂), which carbonates the beer.



After conditioning and maturing, and after the beer is filtered to remove the yeast, the beer is transferred to a brite tank to await packaging. Here, a cellarman inspects and samples the finished product to ensure its quality.



At Alamo Beer Co., beer is packaged into half-barrel kegs and quarter-barrel kegs. One tank of beer produces 120 half-barrel kegs.

Alamo Beer Co. also cans and bottles their beer. Here, the canning line applies labels to a slew of already-filled cans of Alamo Amber Lager.



Finally, the beer is packaged and loaded onto a pallet. It is ready for distribution.

THE NEW(ISH) KIDS

ALAMO DISTILLING

A true “grain to glass” distillery, Alamo Distilling sources local grains to make its bourbon, vodka and coffee liqueur. Its new space on the East Side is more than double the size of its former facility, allowing them to up production to meet demand. Tours and tastings were put on hold after the move in 2019 but will resume so guests can enjoy the larger tasting room and bar in the new space.

Year Founded: 2015

Spirits Available: 3 (Alamo Bourbon, Vodka and Catimore Coffee liqueur)

Known For: Sourcing local grains and ingredients whenever possible

Tidbit: The distillery originally made Texas Rum and Texas Moonshine in a tiny warehouse near the airport.

621 Chestnut St., 210-325-7853,
alamodistilling.com

DOS SIRENOS BREWING

A newcomer in Southtown at the end of 2019, Dos Sirenos boasts a large patio and outdoor space that's pet friendly for evening and weekend gatherings, plus a long bar, games and plenty of tables indoors if you want to escape the heat later this summer. The beer menu is heavy on German-style lagers and English-style ales. They also serve a variety of wine for your non-beer drinking friends.

Year Founded: 2019

Beers Available: 15-20

Known For: Pub fare and weekend brunch

Tidbit: Ask for the vanilla bean ice cream served in a glass with the house stout ale for a surprisingly delicious float.

231 E. Cevallos St., 210-442-8138,
dossirenosbrewing.com

LONGTAB BREWING

Founder David Holland and head brewer Mike Brown are retired Green Berets and every beer is named for a unique aspect of Special Forces history and Green Beret folklore. The brewery relies on American grown grains, hops and yeast plus Texas water and along with American beer styles produces a few classics with a twist, such as the G Chief, a smoked cherrywood porter. In the morning, the brewery doubles as a coffee bar.

Year Founded: 2020

Beers Available: 8, expanding to 12 later this year

Known For: American beer styles

Tidbit: The brewery gets its name from the “long tab” patch awarded when U.S. Army members complete their Special Forces qualification

4700 Timco W., Ste. 105, 210-947-4766,
longtabbrewing.com

BACK UNTURNED BREWING CO.

Back Unturned Brewing Co. took Ricardo Andres Garcia five years to bring to life. When the brewing bug bit him back in 2014, he swore he wouldn't turn his back on his dream and thus Back Unturned was born.

Housed in the former Brooklynite space, Back Unturned has solid examples of classic beer styles as well as artisan pizzas made in its 700-degree brick oven. Plus, they have decadent desserts (peanut butter Stromboli, anyone?).

Word-of-mouth has kept the place packed since it opened and its dry-hopped lager, red IPA, coconut chocolate porter and variations on a Belgian-style farmhouse ale have turned one-time visitors into ardent fans.

Year Founded: 2019

Beers Available: 7-12

Known For: Classic beer styles and pizza made with dough crafted fresh in-house.

Tidbit: Join the Beer for Lifer club with an investment of \$1,000 to receive a mug, T-shirt, signage in the taproom and your first beer or coffee on the house every day for 99 years.

516 Brooklyn Ave., 210-257-0022, backunturnd.com





MAVERICK WHISKEY

The vault in the basement of the old Lockwood Bank building at 115 Broadway once again contains precious goods. Instead of gold coins or stacks of cash, however, it is now where raw whiskey is aging in barrels until it becomes liquid gold for this downtown distillery, brewery and restaurant.

Drs. Ken and Amy Maverick launched this labor of love after Ken Maverick started a home distilling hobby that Amy quickly told him needed to find a new home. Ken had long been interested in his family's history (he's a direct descendant of Texas Declaration of Independence signer Samuel Maverick), so when the opportunity came up to buy the building that sits on land that was once a part of Samuel and Mary Maverick's homestead, Ken was in.

The Alamo Whiskey and Light Whiskey already available have some flavor but are just kissed by the oak barrels with only one day in new and used barrels respectively. More traditional oak-aged whiskeys will come as the company and liquid matures.

A dry gin with locally sourced botanicals, such as rosemary, pecans, Mexican marigold mint and grapefruit zest, rounds out the spirits.

The brewing program brings a lot of European standards to the table, including a Czech pilsner with the addition of wild rice and the rarer Roggenbier style with malted rye and German roots. As with the other beers, the English-style mild ale pairs well with the New American-meets-Texas cuisine served in the distillery's upstairs restaurant.

Year Founded: 2019

Spirits Available: 3 spirits and 8 beers

Known For: An elevated dining experience that complements its whiskey and classic beer styles

Tidbit: Co-owner Ken Maverick is the three-times-great grandson of famous Texas rancher and San Antonio Mayor Samuel Maverick.

115 Broadway, 210-447-7010, maverickwhiskey.com

SILBER BREWING CO.

Year Founded: 2019

Beers Available: 5-8

Known For: Turning those who don't think they like craft beer into beer drinkers, plus its session wheat ale and coffee stout.

Tidbit: Co-founder and brewer James Silber worked at four breweries before launching this one in Boerne with his wife Hannah.

39 Rust Lane, Boerne, 830-336-2797, silberbrewing.com

TUSCULUM BREWING

Year Founded: 2019

Beers Available: 8-12

Known For: Mostly classic German and English styles plus some boozy sippers such as a 13 percent ABV imperial stout

Tidbit: The brewery taproom and restaurant are in the historic H.O. Adler Building, but keep walking through the back, across a gravel lot and into the brewery itself to find a second taproom and a huge covered beer garden.

236 S. Main St., Boerne, 830-428-0596,
facebook.com/tusculumbrewingcompany

BLACK LABORATORY BREWING

Graduates of the Break Fast & Launch culinary business program, the founders of this brewery hosted their soft opening just before COVID-19 restrictions closed down local taprooms. That didn't stop them from sharing their beers, though. The downtown brewery sold its beer in crowslers to go

Year Founded: 2020

Beers Available: 5

Known For: Adjusting quickly after opening by connecting with customers through curbside pickup and offering discounts on beer to first responders, grocery store workers, medical personnel and truck drivers.

Tidbit: The brewery was opened by two scientists with degrees in chemistry, microbiology and biochemistry with years of experience in the food science industry.

1602 E. Houston St., 210-370-3442, blacklaboratorybrewing.com



4 Taprooms to Try a Variety of Local Brews

Big Hops

A friendly staff helps guide regulars and newcomers alike through the rotating selection of craft beers on tap, including several that are brewed in San Antonio and Texas. Mead, wine and non-alcoholic picks are available for those who don't drink beer. Bring a growler to take beer to go. 226 W. Bitters Road, Ste. 108, 210-320-1995; 11224 Huebner Road, Ste. 204, 210-877-9663; 7915 W. Loop 1604 N., 210-314-1205, bighops.com

The Hoppy Monk

Join the Hoptimist Club and taste your way to a complimentary drink, goblet or meal at this North Side taproom and eatery. Order a beer—or two—and settle in for happy hour, brunch or dinner. 1010 N. Loop 1604 E., thehoppymonk.com/sanantonio

Growler Exchange

Fill a growler to enjoy at home or order a beer to have alongside a charcuterie board or artisan-style pizza. The taps include new beers, old favorites and plenty of seasonals, including some made in San Antonio and some from around the world. Cider is also available on tap. 4130 Broadway, 210-320-2738, thegrowlerexchange-sa.com

The Friendly Spot

With 76 taps and 300 bottles and cans, there truly is a beer for everyone at this Southtown beer garden. The casual atmosphere, playground for the kids and "friendly eats" make it a destination worth returning to over and over again. 943 S. Alamo St., 210-224-2338, thefriendlyspot.com

Pearl Beer's Rebirth

Starting this month, San Antonians will have the chance to purchase a newly released Pearl Beer.

Still a traditional-style lager, the beer's recipe has been refreshed and is being brewed at a smaller craft facility in Central Texas, says Daniel Crawford, brand manager for Pearl Beer, which is now owned by Pabst Brewing Co.

Crawford says the Pearl Beer people have come to know since the 1990s was "somewhat mass produced" and that

they've been working for the last year to retune the recipe so that it's still an easy-drinking Texas beer but also one that's more true to Pearl Brewing Co.'s original roots as a smaller, craft operation. "The entire theme around the rebirth is rooted, but renewed," Crawford says.

Along with a fresh flavor, the beer is being packaged in a new bottle (and later this year, a new can) that relies on the iconic script the beer's cans are known

for but with a more modern twist on the overall design.

Crawford says the project was inspired by the growth and success San Antonio is experiencing today in places like the East Side, downtown and at Pearl, which is now a separate entity from the beer brand. Pearl Beer wants to be a part of that growth, just like it was during San Antonio's heyday decades ago. "We really think these next 10 years will be a defining decade for San Antonio," he says.





INNOVATORS



ISLLA ST. BREWING CO.

If there is a brewery that most accurately reflects the culture of San Antonio and South Texas, it's Islla St. Brewing Co. and their unapologetically colorful, small-batch beers. Apart from having many-a-clever name and nostalgic pop culture twist, many of their beers are served with garnishes that amplify their decadence and genuinely mirror unique Tex-Mex fruits, spices and flavors. Islla St. eschews the typical beer garden environment in favor of a distinctly Tejano Sunday BBQ setting complete with music, dancing, pan dulce and familia. It's no surprise, considering brothers Josh and Joaquin Peña are faithfully recreating their experiences growing up at their grandfather's little blue house on Islla Street in Corpus Christi.

Year Founded: 2019

Beers Available: 8-10

Known For: Peña says they thrive on spontaneity and experimentation, which is how they found their popular Concha La Flor, made with coffee and actual pan dulce.

Tidbit: During the early weeks of COVID-19, Islla St. added a "pay it forward option" to its online orders giving customers the chance to buy a beer for a medical professional.

11911 Crosswinds Way, 210-776-7001, isllastreetbrewing.com

DORCÓL DISTILLING + BREWING CO.

In Boyan Kalusevic's native Eastern Europe, drinking rakia is as much about bringing people together as it is about enjoying a great spirit. Kalusevic and Chris Mobley, co-owners of this Lone Star Arts District distillery, brewery and bar, have done just that in their seven years in business, producing a distinctly fruity and bold spirit and curating a craft cocktail program at their bar that's become a favorite for locals to visit again and again. It added the HighWheel beer line on its second anniversary in December 2015 and head brewer Randy Ward has since produced several San Antonio staples—including the HighWheel Betty, a Kolsch as well as regular small batch brews.

Year Founded: 2013

Beer/Spirits Available: 1 spirit (their signature Kinsman Rakia) and 6 regular beers through its HighWheel Beerworks, with the occasional small-batch beer joining the tap wall

Known For: Dorcól offers many a twist on traditional cocktails in their tasting room with its apricot brandy as the star of each recipe.

Tidbit: Dorcól is Texas' first urban craft distillery and producer of Texas' first brandy.

1902 S. Flores St., 210-229-0607, dorcolspirits.com

KÜNSTLER BREWING

Künstler Brewing has quickly become a South-town craft beer staple—and not by accident. Since opening in late 2017, they have produced some of the finest beers in San Antonio and consistently maintain one of the largest and most varied tap walls in the city with roughly 16 beers available (give or take) at any given moment. Their output has been recognized nationally, as well—Künstler is one of only a few breweries from San Antonio to medal at the Great American Beer Festival, winning silver for its Chamuco Porter in the chili beer category in 2018 (meaning, yes, they won during their first year in operation). And if you visit Künstler for the beers, you stay for the ambiance in their cozy taproom, which is separated from their game room. The absence of any visible brewing equipment lets you forget you're even at a brewery, should you want to, and a menu of German eats completes the experience.

Year Founded: 2017

Beers Available: 16

Known For: Its Bavarian brewing tradition and a rotating list of taps that always include several standouts.

Tidbit: The brewery is the result of a dream by head brewers and husband-and-wife Brent and Vera Deckard, both of whom are hands-on in the brewing process.

302 E. Lachapelle, 210-688-4519, kuenstlerbrewing.com

ROADMAP BREWING CO.

Roadmap is run by the husband-and-wife team of Dustin and Hannah Baker, all because of a home brewing kit they received as a wedding gift. They spent four-and-a-half years pursuing brewing as a hobby before deciding to leave their former careers—Dustin was a middle school teacher and Hannah worked in marketing—for the entrepreneurial life. They set out to create a neighborhood brewery and have done just that with an open taproom that has space for families and friends to sip, play yard games and watch the brewing equipment in action. Their regular beers include an IPA, Kolsch, saison and coffee milk stout, but they've also excelled in experimental beers.

Year Founded: 2018

Beers Available: 12 on tap

Known For: Their beers set them apart, but it's not just the well-brewed offerings from their tap that make them stand out. The company also has some of the best and most distinctive label art in town when it comes to its can and bottle releases.

Tidbit: The Mama Dukes IPA is named for Dustin's mom. His parents, Joan and Scott Baker, are co-owners who live in Florida.

723 N. Alamo St., 210-254-9962, roadmapbrewing.com

WEATHERED SOULS BREWING CO.

This taproom and brewery in the Embassy Oaks Shopping Center serves a wide variety of brews, including Northeastern Style IPAs, sours, stouts and its signature Mexican lager, Dale Shine. Weathered Souls releases a new small-batch beer every Thursday that draws regulars in, and on weekends it's usually full with neighbors sipping their favorites alongside barbecue from the on-site South BBQ & Kitchen.

Year Founded: 2016

Beers Available: 12 on tap

Known For: Some of the heaviest and best barrel-aged imperial stouts in San Antonio

Tidbit: It has a loyal membership group that has initial access to special releases and on-site bottle shares.

606 Embassy Oaks, Ste. 500, 210-313-8796, weatheredsouls.beer ★



WORK FROM HOME GOALS

WHEN COVID-19 SENT THE MAJORITY OF THE CITY'S OFFICE WORKERS HOME, WE GAINED A NEW APPRECIATION FOR THE HOME OFFICE—WHETHER THAT'S A SPARE BEDROOM OR A KITCHEN NOOK. WE ASKED A FEW CREATIVES TO SHARE THEIR SPACES AND HOW THEY MAKE WORK WORK

BY REBECCA FONTENOT CORD AND KATHLEEN PETTY





FLEXIBLE + FUNCTIONAL

Interior designer Shawna Percival says the most important question to ask when designing your home office is ‘What all do you need it to do?’ When she began redesigning her family’s work space about a month before COVID-19 led her to temporarily close her Styleberry Creative Interiors office in the Dado Group’s shared work space downtown, she wanted to make it more flexible and functional for the specific needs of her family. It’s become a space where she can do video calls with interior design clients and her kids can study. “It’s so nice because we’re all within arms’ reach but able to do our own work at the same time,” she says. “I think this is kind of the future of home offices, moving toward more of a coworking environment.” Percival intentionally left the center of the room open so it can double as a space for yoga. To keep her creativity inspired, she incorporated contrasting colors and floating shelves that hold personal artwork, family photos and plants. She also credits the room’s natural light for helping maintain productivity. Want more natural light? Percival says to add reflective mirrors across from a window, or to install wall-mounted lighting if natural light is scarce.

UPSTAIRS RETREAT

Whitney Schones had just returned from a trip to the Grand Hotel on Michigan’s Mackinac Island when she began the work to convert an old sunporch off the guest bedroom in her family’s home into an office. The hotel’s design was finished by Dorothy Draper and Schones says the bright colors throughout—greens, purples, yellows and reds plus black-and-white accents—were just the inspiration she needed for her own home. She painted the walls a bold green, selected black-and-white fabric curtains to hang from ceiling to floor and brought in a patterned carpet for warmth. Existing built-in white shelves add brightness and provide the perfect place to lean a putter so she and her husband, avid golfers, have a distraction when they need a break or reason to move while on a phone call. A simple desk is accented with a lamp that was Schones’ grandmother’s. The tucked away former porch was just the quiet escape Schones says she and her husband needed when on the phone with clients while working from home as their daughters home-schooled during the COVID-19 crisis. “It was originally a sun porch, so it has the best view,” says Schones, founder of Whitney Schones Design. “There’s a ginormous live oak in the front yard, so right after sunset you can sit up there and there’s always an owl or two to watch.”

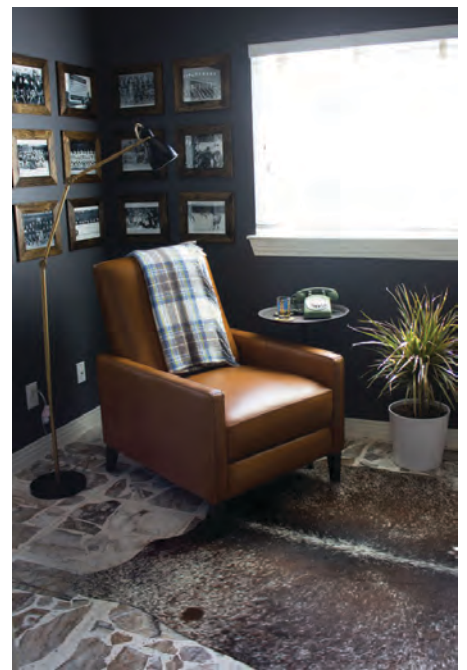




POPS OF FUN

Photographer Vincent Gonzalez works out of an extra bedroom that's strategically far away from the living room, where he says he tends to be most distracted. He and his wife worked together to design the room, each selecting various elements. "She bought and found the 'Mr. Awesome' name plate," he says. "I would never buy something like that for myself since I find it pretty egotistical, but I like to display it because my wife is my biggest inspiration to keep me going in my photography career." What keeps him most focused? The Bose headphones, which he says he uses nearly every day while filming or editing. He also says he finds joy in the Marvel and Lego knick knacks he has on display.

ILLUSTRATIONS: SHUTTERSTOCK.COM; PHOTOS: VINCENT GONZALEZ



MAN CAVE

Ross Giambalvo works as director of supply chain strategy for H-E-B, and when he transitioned to working from home full-time during the coronavirus, he and his wife, Haeley, knew his “man cave” would need a few changes to function as an office. Ross already had built pipe-and-wood industrial shelves to create some storage for the 80-square-foot space off the family’s laundry room. He added a riser for his computer monitor and keyboard so the shelf could double as a standing desk and bought a “fatigue mat” to add more cushioning to the tile floor. “Ergonomics matter if you are going to be working from the same desk every day,” says Haeley, who runs the DIY site Design Improvised. “Google the right height for your keyboard and computer screen, depending on whether you are standing or sitting, to make sure your workspace is set up correctly.” When she and Ross first redesigned the room, the couple wanted to make it masculine and modern without having it look like a literal cave. They landed on a dark gray with a hint of navy, added vintage hockey photos for décor as a nod to Ross’s college days playing hockey at Penn and brought in a vintage locker (part of which serves as a wine cellar) that Haeley found at a local antique store to create more storage.





HAPPY PLACE

When Galeana Younger first launched her interior design firm, The Galeana Group, a decade ago she was tackling projects from her dining room table. As her business grew about five years ago, though, she knew she needed a dedicated office space. The large TV/playroom she'd set up for her sons on the first floor had plenty of storage space plus built in shelves and seemed like the perfect option as her boys outgrew the room. The built-in shelves and large closet are now filled with design books, samples and notebooks and the wall where a TV once hung now displays all of Younger's fabric samples, organized by color. "I face that wall when I'm sitting at my desk and seeing all of those colors and patterns makes me happy," she says. A desk, worktable and plenty of open space on the floor provide her myriad options when looking through samples and creating designs. On another wall, she hung a large, colorful painting by Raymundo Gonzalez that ties together the colors of the reddish bookshelves and purple/blue floor. "My home is one of my happy places, so having a place to live *and* work at the same time is a bonus for me," she says.





CLEAN, MODERN INSPIRATION

Most of Ashton Rodgers' photography work takes him out of state, shooting advertising campaigns for well-known brands. When he's home in San Antonio he works from his home office invoicing, retouching and printing portfolios. "While taking the photo for this article I began to notice how similar my office looks to the photo studio at BYU where I got my degree... the blonde counter tops mixed with clean modern cabinet faces and the metal inspiration wall," he says. "Now I'm depressed at how unoriginal I really am. Despite my depression, I really love my home workspace—and the yelling from my kids in the adjacent room." We couldn't disagree more with the humorous self-deprecation of uber-creative Rodgers (whose photos have often graced the covers and pages of *San Antonio Magazine*).



HEART OF THE HOME

It may not seem like the best place to focus, but Sara Blanco, of Sara K Blanco Photography, found her perfect work set up in the kitchen. She and her husband downsized to a smaller house when their two boys were younger and Blanco wanted to be able to work while being nearby them. She found a nook in the kitchen provided the perfect hub for her. "It's fun because they can walk by and see what I'm working on and ask questions," she says. Blanco personalized the space with snapshots of her kids and lots of plants. "My desk is next to a window. The birds will come sit on the electricity line coming to the house, and I'll watch the birds and take a break," she says. Blanco says taking breaks frequently—like to switch laundry or water plants—keeps her most productive, as does putting her phone out of reach. ★



DESIGNING FOR YOU
Update your home office with these trips and tricks from Audrey Curl, founder of Ornamentations Design

Think about storage

While purely practical, Curl says making a plan for storage is crucial regardless of industry. In her office, she added a large white shelf with squares that can hold baskets, containers, books, catalogs and samples so that everything has a place. Similar shelves can be placed against a wall, used as a divider if partitioning off a larger room or transformed into toy storage if the office needs to double as a playroom. To store boxes filled with items for clients, Curl made tablecloths that bring in some color while providing additional hidden storage underneath. "Think about creative ways to add storage," she says.

Make it Personal

Whether working from home or a traditional office, your work space likely is one of the places you spend the most time in, so it needs to have a few pieces that bring you joy, Curl says. That could mean hanging a piece of art you love, adding photos of your family or painting the walls a favorite color.

Be Flexible

When Curl has employees join her at her home office, she has small rolling carts with flat surfaces and baskets for storing items that they can use as a portable desk. When she's alone, those carts fit snugly under a desk or table. While that specific item might not be practical for your office, Curl recommends having a few items that are multi-use, whether a corkboard that can double as a gallery or tables that can also provide storage.

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Eat + Drink

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For the safety of employees, South BBQ & Kitchen closed temporarily on April 1, but the fajita meal pictured here was a special family to-go offer that was available when Weathered Souls first began curbside pickup during COVID-19. It featured wagyu skirt steak from Peeler Farms along with tortillas, borracho beans and Spanish rice, which are all available on the regular menu. Weathered Souls continued to offer burgers and more into April.



Perfect Pairing: Beer and Barbecue

Andrew Samia had been a fan of Weathered Souls Brewing Co. since it opened in 2017—his son's baby shower was even held there. When he heard from friend and head brewer Marcus Baskerville that there might be an opening in early 2020 for a new restaurant in the brewery's kitchen, he was immediately interested. The owner of Dignowity Meats and South BBQ & Kitchen, Samia had recently added a larger pit at South BBQ & Kitchen and had the capacity to smoke enough meats for additional locations. By mid-January that wish became a reality when South BBQ & Kitchen opened a satellite eatery at the North Central San Antonio brewery. Brisket and other meat

smoked at Samia's main location are delivered to the brewery one to two times a day along with housemade tortillas. All of the South Texas sides—from borracho beans to elote and Spanish rice—are made by staff in the brewery's kitchen. Kimberley Machado, sales, events and marketing manager at Weathered Souls, says it's been an even better partnership than they could have imagined. "We have people come in who've never heard about the beer because they hear about his barbecue," she says. "It was a match made in heaven for sure." Weathered Souls continued offering drinks and a limited food menu during the city's "stay home" order, giving regulars a taste of South Texas to enjoy at home.—KP

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A Fresh Take on Mexican Flavors

Los Azulejos offers a new look at familiar dishes

BY EDMUND TIJERINA

Chef Daniel Mendoza's brilliant dishes make Los Azulejos' menu sing with a new voice that San Antonio needs to hear.

A native of Nuevo Laredo who trained at Le Cordon Bleu Paris, the chef continued his studies at University of Nevada Las Vegas and then by working in resort restaurants, including Emeril's New Orleans Fish House at the MGM Grand and Sushi Samba with noted chef José Mendin. Before landing in San Antonio, he returned home to travel and learn more about his country's cuisine.

"My basic technique is French, but my roots are Mexican," he says.

At Los Azulejos, he presents a menu that aims to deliver typical Mexican flavors in new ways. For example, his ceviche appetizer accentuates the fresh fish and bright citrus with avocado aioli, dollops of Sriracha and a topping of fried leeks. It's a dish rooted in Sinaloa that reaches out to the rest of the world.

His mar y tierra—a take on the classic American surf and turf—stacks a butter-poached lobster tail atop a tender and artfully seasoned beef filet, all served



ORDER THIS

Timbal de camaron
Mar y Tierra
Hamburguesa



on chipotle mashed potatoes surrounded with rings of guajillo puree.

The timbal de camarón plays with textures and temperatures with flamed shrimp in a chipotle meringue surrounded by cool poblano cream with pomegranate arils, all resulting in a delightful and surprising combination.

Even a burger becomes a showstopper hamburguesa here. Mendoza tops a beef patty with chorizo, ham, guacamole, Oaxaca cheese and melty onions caramelized with tequila. In a city with some outstanding burger options, it's top tier.

"Mexico is not only about tacos and tamales," Mendoza says. "It's very diverse and every region has its own techniques and flavors. Spanish, French, Asian, German, Lebanese—we had a bunch of different cultures come into Mexico and give us a little of their gastronomy and we implemented them into our cuisine."

When COVID-19 (coronavirus) restrictions forced restaurants into a takeout-only model in March, Mendoza was among the San Antonio chefs who got creative, continuing to offer his full menu to-go but putting a focus on items that traveled well—grilled meats, enchiladas and pastas—while adding meal options for families and couples.

Of course, the full plating experience doesn't come through in a takeout setting, but his aim of presenting typical Mexican flavors in new ways shines through, whether eating at home or in the dining room at his Castle Hills eatery.

The restaurant, which was filling up regularly before the coronavirus, even on weeknights, is a place where guests can dine while enjoying perfumed aromas of sizzling meats and herbs flamed tableside. The walls are tastefully appointed with Talavera pottery and Mexican pop songs from the 1990s and early 2000s provide a soundtrack to every meal.

As the restaurant industry emerges from the pandemic, we hope Mendoza continues to draw fans, whether for takeout or the full dine-in experience this terrific restaurant can provide. ★

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A Lifeline for Restaurants

How Culinaria stepped up to support the restaurant industry during COVID-19

BY KATHLEEN PETTY

The staff at Culinaria knew it might not be enough. But when they saw other cities' leaders ordering restaurants to close their dining rooms to help slow the spread of COVID-19 in early March, they realized it was likely only a matter of time until San Antonio followed suit. They had to try something.

Before the first case of COVID-19 had been reported in Bexar County, executive director and CEO Suzanne Taranto Etheredge started asking chefs to put together to-go menus so they could launch their first-ever Restaurant Weeks To Go program.

It started on March 16, with around a dozen restaurants offering prix fixe meals customers could pickup to enjoy at home. By the time Mayor Ron Nirenberg ordered dining rooms to close a few days later, the number of participating restaurants had more than tripled, with over 60 eateries eventually joining the program. "We just want everyone to survive," Taranto Etheredge says. "So, there's no fees associated and all of the money stays with the restaurants."

GET INVOLVED

culinaria.org/emergency-relief-fund

During Culinaria's annual winter and summer Restaurant Weeks, the nonprofit receives one to two dollars from every meal a restaurant sells. That money goes toward Culinaria's programs, including its "Chefs for Chefs" fund, which provides help to culinary industry workers when they have unexpected medical needs or other emergencies.

With the COVID-19 pandemic, she and her staff knew the need would be exponentially greater than they'd seen before. To that end, Culinaria also renamed its chefs fund the Emergency Relief Fund and started asking locals for help.

As soon as donations began coming in, they partnered with chef Jason Dady to open the HospitALLity House at Dady's Alamo BBQ Co. Donated money was used to purchase lunch and dinner that Dady and a small team cooked and provided free to hospitality industry workers who'd been laid off. Companies also donated drinks, pasta and other supplies to send home with culinary workers who came in for a meal. As need increased, Culinaria teamed up with Sweet Paris Crêperie & Café to open a second HospitALLity House on certain days. "If they've lost their jobs, the last thing we want them to worry about is feeding their families," Taranto Etheredge says.

Dady explained the crisis by pointing to statistics from the Independent Restaurant Coalition, which estimated that the economy stands to lose 4 percent of its total GDP without immediate assistance to local restaurants. Nationwide, it reports that independent restaurants generate an estimated \$880 billion annually, 90 percent of which is spent on paying employees, suppliers and rent.

In San Antonio, Taranto Etheredge says, the local restaurant industry is part of what fuels the city's strong tourism industry. And it's a large part of what defines the culture that locals enjoy each day. "This is such a hospitality town," she says. "When the economy comes back, we need those restaurants and those workers to be there to support tourism and travel and locals. They're a part of our lifeline."

Chef Pieter Sypesteyn, of The Cookhouse, NOLA Brunch & Beignets and Bud's Southern Rotisserie, was among the first chefs to enroll in Restaurant Weeks To Go for NOLA. He and Dady also put together other creative options at their restaurants, like family meal kits, in an effort to keep as many of their employees working as possible during the pandemic.

On top of generating enough revenue to stay afloat, Sypesteyn says serving food is also about being there for the community. "We want to make sure people feel valued and that they feel cared for and that they have a delicious meal to enjoy," he says. "There's power in sharing a meal with somebody, especially in hard times."

By April 1, Culinaria had raised nearly \$12,000 through its Emergency Relief Fund. Taranto Etheredge says their hope is that they'll receive enough donations to continue the HospitALLity House as long as needed as well as to provide monetary assistance to restaurants and bars struggling to survive during and after the public health emergency.

"We will recover. We know that," Taranto Etheredge says. "But it's going to take a little time." ★

DINING OUT

KEY TO SYMBOLS

NEW	New to the Listings	UPDATE	Updated Listing
\$	Most Entrees Under \$10	AD	Advertiser
\$\$	Most Entrees \$10 to \$25	B	Breakfast
\$\$\$	Most Entrees Over \$25	L	Lunch
		D	Dinner

San Antonio Magazine's Dining Out guide is a combination of editors' picks and advertisers. It is updated monthly based on available space. Find our full guide at sanantoniomag.com. If you notice an error or find your experience differs, please let us know at editor@sanantoniomag.com. **Openings and hours may vary based on COVID-19. Please call restaurants to confirm.**

2M SMOKEHOUSE \$ *Barbecue* (South-east) Esaul Ramos serves all the classic barbecue fare—from brisket and pulled pork to spare ribs and turkey—but with a Mexican flair, which means they also have BBQ tacos and tres leches cake. Get there early. The restaurant closes when the day's meat sells out. *L Thurs-Sun. 2731 S. W.W. White Road, 210-885-9352, 2msmokehouse.com*

ÁCENAR \$ *Mexican/Latin American* (Downtown) Founded by Rosario's Lisa Wong, this eatery's menu includes all of your favorite Tex-Mex dishes plus traditional Mexican specialties, each with a contemporary twist. If a tequila-infused cocktail is what you're after, head to their bar, Atomar, during happy hour for killer drink specials and \$5 platitos, or "little plates." *L-D daily. 146 E. Houston St., 210-222-2362, acenar.com*

ALAMO BISCUIT CO. & PANADERIA \$\$ *American* (North Central) Sister restaurant to Sangria on the Burg by Ceasar Zepeda, this biscuit-centric eatery turns out fresh baked biscuits and traditional Mexican pastries daily. Top a flight of biscuits with sweet strawberry, blackberry, raspberry and mango jams or savory house gravies that range from classic to poblano and chorizo sausage. Biscuit sandwiches come served with everything from brisket and gravy to fried chicken or shrimp and grits. *B-L Tues-Sun. 9630 Huebner Road, Ste. 103, 210-265-5585, alamobiscuitco.com*

ALDACO'S \$\$ *Mexican/Latin American* (Stone Oak) An emphasis on fresh ingredients and authentic combinations shine in every dish. Upscale yet casual,

the restaurant's atmosphere and patio—dine with one of the best views in town—attract as many guests as the margaritas and Tex-Mex favorites. *B Sat-Sun, L-D daily. 20079 Stone Oak Pkwy., 210-494-0561, aldacosrestaurants.com*

ANTLER'S LODGE \$\$\$ *Steakhouse* (Northwest) This casual-upscale restaurant takes sustainability seriously. Its menu includes locally sourced and harvested ingredients plus all-natural meats, including some from nearby ranches. The menu changes seasonally but the decor, complete with a chandelier made from 500 sets of naturally shed antlers, keeps the rustic ambiance a constant. *D Tues-Sat. 9800 Hyatt Resort Drive, 210-520-4401, hillcountry.hyatt.com*

AUGIE'S BARBED WIRE SMOKEHOUSE \$\$ *arbecue* (Brackenridge Park) Slow smoked on an iron pit, the meat from this spot has just the right amount of flavor and tenderness. Not in the mood for regular barbecue? Augie dogs and smoked burgers provide some variety and there are plenty of sides to help you create a new meal combination each time you return. *D Wed-Sun, L daily. 3709 N. St. Mary's St., 210-735-0088, augiesbbq.com*

BAKERY LORRAINE \$ *Bakery* (Pearl, Medical Center, The Rim) All those accolades aren't just hype. Join the crowds to taste Bakery Lorraine's famous macarons or choose a savory bite from the lineup of breakfast and lunch dishes. *B-L-D daily. Multiple locations, bakerylorraine.com*

BAKLOVAH BAKERY \$ *Bakery* (West) The team behind Pasha Mediterranean Grill operates this outpost for everything sweet. The handmade pastries include American favorites like apple pie, opera cakes and macarons, plus Mediterranean delicacies, including walnut baklava, kanafah pastries and meat pies. *Open daily. 9329 Wurzbach Road, Ste. 104, 210-982-3231, baklovah.com*

BAR 301 \$\$ *American, Bar* (Northwest) The owners of Fralo's opened this bar and music venue down the street from their popular pizza joint. Along with specialty cocktails like cucumber martinis and ginger mojitos, expect elevated bar food, like Wagyu beef sliders, flatbreads and quail legs. *D daily. 23567 W. I-10, 210-455-9576, facebook.com/bar301byfralos*

CRAFT COCKTAILS AT HOME

Seersucker gin and fruit flavors are the key to the Bitters + 281 cocktail at Meadow Neighborhood Eatery + Bar

It had been just a week since PJ and Lindsey Edwards transitioned their service at Meadow Neighborhood Eatery + Bar into delivery and curbside pickup when they started to hear from regulars that their home cocktail situation was, well, lacking. “We heard that they could make a vodka tonic at home, but they wanted a cocktail and they weren’t quite sure how to go about it,” Lindsey Edwards says. “Most people stocked up on food essentials but forgot they’d like a beverage on a Friday night.” So along with their bar staff, the Edwardses put together four cocktail kits that included the spirits, bitters and other ingredients needed to make multiple cocktails at home. In their “Old Fashioned Kit,” they even added large ice cubs, knowing a true Old Fashioned isn’t quite the same with broken ice from the freezer. Their Bitters + 281 cocktail, which includes San Antonio–made Seersucker Southern Style Gin has long been a favorite in the restaurant, where Lindsey says at least half of patrons typically order an alcoholic beverage along with their meal, so it was a natural fit for their cocktail kits. One of its key ingredients, Aperol, isn’t sold in small enough quantities to be sent home with customers so for the kits Lindsey crafted a housemade “orange” syrup that includes rhubarb to achieve a similar flavor. The kits will be available as long as restaurants need to keep their dining rooms closed due to COVID-19. “It was just a fun way for us to help people have a fun, unique cocktail at home,” she says.—KP

Ingredients

1 ½ ounces Seersucker Southern Style Gin
½ ounce Aperol
½ ounce grapefruit juice
3 dashes orange bitters
3 ounces tonic water
1 lime wedge
3 dashes angostura bitters

Preparation

Pour gin into a glass filled with ice. Add Aperol, grapefruit juice and orange bitters. Stir. Add tonic water and stir. Squeeze juice from one lime wedge and add splash of angostura bitters. Enjoy.

MEADOW NEIGHBORHOOD EATERY + BAR

555 W. Bitters Road, Ste. 110
210-481-4214
meadowsanantonio.com



BARBARO \$\$ *Italian/Pizza* (Monte Vista) The house-made cocktails at this eatery (sister-restaurant to Hot Joy) are the perfect complement to pizzas that are anything but ordinary. From Benton's bacon and Carbonara to clams to hashbrowns, kale and honey, the mix of toppings on these pies is original and always delectable. *L-D daily, Brunch Sat-Sun. 2720 McCullough Ave., 210-320-2261, barbarosanantonio.com*

BATTALION \$\$\$-\$\$\$ *Italian* (Southtown) Sister restaurant to Feast, Playland and Rebelle, this rustic Italian concept is housed in a 1920s fire station. Though chef Stefan Bowers calls the dishes "ambitious," the real star of the show is the handmade pasta in dishes like the fettuccine carbonara, manicotti and lasagne with pork and veal ragu. *D daily. 604 S. Alamo St., 210-354-1024, battalionsa.com*

BELLA ON HOUSTON \$\$\$-\$\$\$ *Mediterranean* (Downtown) This modern European eatery moved from the River Walk to Houston Street in 2018, where it offers diners a view of downtown. Chef Sean Fletcher delivers fresh and creative entrees, from the signature eggplant Josephine with Texas Gulf shrimp to the Pasta Balle, a house-made fettuccine with shrimp, fresh clams and PEI mussels. *D Mon-Sat. 204 E. Houston St., 210-404-2355, bellaonhouston.com*

BIGA ON THE BANKS \$\$\$ *American* (Downtown) Bruce Auden led the march toward locally grown, seasonal gourmet dishes. Epicureans continue to sing high praises to the flavors in every bite from this multiple James Beard Award-nominated chef. From Hill Country venison to sticky toffee pudding, each meal is attentively served and artistically plated. *D daily. 203 S. St. Mary's St., 210-225-0722, biga.com*

BIRD BAKERY \$ *Bakery* (Alamo Heights) Started by Elizabeth Chambers Hammer, wife of actor Armie Hammer, this popular Broadway bakery serves up classic comforts done extremely well. Come for the sweets—cupcakes, cookies, lemon bars—or the savory—chicken salad, pimento cheese sandwiches, tomato basil soup. Either way, you won't be disappointed. Friends in Dallas can now experience the deliciousness at a location there. *B-D Mon-Sat, L daily. 5912 Broadway, 210-804-2473, birdbakery.com*

BITE \$\$ *American* (Southtown) Taste the proof that San Antonio is an international city with a sampling of worldly tastes off this menu. Among chef and owner Lisa Astorga-Watel's small plate offerings are a lobster springroll jammed with an entire lobster tail, lamb chop Provencale and octopus carpaccio. Chef Damien Watel, formerly of Olmos Park's Chez Vatel Bistro, takes over the kitchen for lunch service. *L Tues-Fri, D Tues-Sat,*

Brunch Sat-Sun. 1012 S. Presa St., 210-532-2551, biterestaurantsa.com

BLISS \$\$\$-\$\$\$ *American* (Southtown) Chef Mark Bliss' ever-changing menu affirms his love of seasonal flavors and dedication to artisanal goods. A darling of Southtown, this contemporary American eatery focuses on a creative and delectable entree selection as well as exquisite service. It's relaxed elegance at its best. *D Tues-Sat. 926 S. Presa St., 210-225-2547, foodisbliss.com*

BOILER HOUSE TEXAS GRILL & WINE GARDEN \$\$\$ *American* (Pearl) The Boiler House's location at Pearl is a nod to history, but the restaurant is avowedly and proudly rebelling against what it considers traditional Texas cuisine. Instead, the sister restaurant to Max's Wine Dive has an emphasis on good wine and all sorts of grilled items, including everything from breads to a 32-ounce rib-eye. Many ingredients are sourced from local farms. *L-D daily, Brunch Sat-Sun. 312 Pearl Pkwy., Bldg. 3, 210-354-4644, boilerhousesa.com*

BOSS BAGEL \$ *Bakery, Breakfast* (Alamo Heights) BOSS (Bagels on Southern Soil) aims to serve up bagels that New Yorkers and South Texans alike will enjoy. Chef Brannon Soileau hand-rolls all of the dough before boiling bagels in honey water and cooking in a wood-fired oven. Top your favorite with schmears, eggs, meats or house-made toppings and be sure to try the lever-pressed espresso. *B-L Tues-Sun. 6458 N. New Braunfels Ave., 210-504-4888, bossbagel.com*

BOTIKA \$\$ *Asian/Latin American* (Pearl) This Peruvian-Asian restaurant is led by chef Geronimo Lopez. The offerings include a ceviche-sushi bar, rotating dim sum dishes, a selection of noodle dishes (including some vegetarian options) and bento lunches. *L daily, D Tues-Sat, Brunch Sun. 303 Pearl Pkwy., Ste. 111, 210-670-7684, botikapearl.com*

BOUDRO'S TEXAS BISTRO \$\$\$ *American* (Downtown) The River Walk restaurant is famous for its prickly pear margaritas and tableside guacamole—both enhanced by riverside patio seating—but the eatery is a sure bet for more than just happy hour. The kitchen delivers classic meat and seafood entrees with South Texas flair, including the herb-crusted fish fillet with chipotle red pepper. *L-D daily. 421 E. Commerce St., 210-224-8484, boudros.com*

THE BREAD BOX \$ *Bakery* (Central) Tina and Lucas Kent have grown from making baked goods for other businesses into their own cafe. Join them daily for pastries, pies, breads and brownies plus a full breakfast and lunch menu that includes tasty sandwiches and more. *B-L daily. 555 W. Bitters Road, Ste. 115, 210-277-8612, thebreadboxsa.com*

BUD'S SOUTHERN ROTISSERIE \$\$ *American* (Pearl) This shop run by Pieter and Susan Sypstyn (owners of The Cookhouse and NOLA Brunch & Beignets) is in the Bottling Dept. Food Hall at Pearl. It offers rotisserie meats like traditional roast chicken and Louisiana-style porchetta served with a variety of Southern sides, including roasted potatoes, cornbread, jambalaya, yams, braised greens and potato salads. *L-D daily. 312 Pearl Pkwy., Bldg. 6, 210-564-9140, bottlingdept.com*

BURGERTECA \$\$ *American/Mexican* (Southtown) Chef Johnny Hernandez puts a Mexican twist on custom-made burgers, with flavors like al pastor, pibil and chilaquiles, all inspired by various regions in Mexico. The Blue Star Arts Complex eatery also includes its own ice-cream shop with nieves, paletas, raspas and house-made signature ice cream nachos. Local beers and spirits are also available. *L daily, D Mon-Sat. 403 Blue Star, Ste. 105, 210-635-0016, cheffjohnnyhernandez.com*

CAPPY'S RESTAURANT & BAR \$\$ *American* (Alamo Heights) When the weather is perfect for outdoor dining, Cappy's is an ideal setting. Inside or out, you will find a classic American bistro with a Texas twang, served up through a menu of oak-grilled beef, fresh seafood and salads. The cool crowd exemplifies all that is uniquely Alamo Heights. *L-D daily, Brunch Sat-Sun. 5011 Broadway, 210-828-9669, cappysrestaurant.com*

CHERRY BAR \$ *Bar* (Downtown) Two 1910 homes near the Alamodome have been restored into this neighborhood spot where all of the bar profits support nonprofits. Created to support the Tourette Association of America, the bar also provides patrons with tokens for every purchase so they can vote for one of three monthly charities that will receive a portion of that month's profits. Find ramen and small bites at Kuriya next door. *Open daily. 302 Montana St., 210-559-0421, cherrybar.com*

CHRIS MADRID'S \$ *Burgers/Mexican* (Beacon Hill) It's regarded by legions of locals as the best burger in town. The Macho Tostada burger, topped with refried beans and chips, now approaches legendary status. The restaurant reopened with updates in 2019 after the original eatery was damaged by a fire. *L-D Mon-Sat. 1900 Blanco Road, 210-735-3552, chrismadrids.com*

CLEMENTINE \$\$ *American* (Castle Hills) Chefs John and Elise Russ present a neighborhood eatery with American classics that are anything but boring. Start with hush puppies or white mushroom salad, one of John's parents' recipes, select from platters of swordfish, flat iron steak and other proteins and pick from sides that include citrus steamed bok choy and risotto. Elise shines on the dessert menu. *L Tues-Fri, D Tues-Sat. 2195 N.W.*

IMMUNITY BOOSTING INGREDIENTS

Pharm Table's Elizabeth Johnson built her business on the idea that food is medicine

When Elizabeth Johnson launched the restaurant Pharm Table and its meal plans five years ago, she wanted to help people find healing through food. It's a mission she sees as even more crucial now as San Antonians work to cease the spread and impact of COVID-19. "That mission is more relevant than ever because our mental health and our physical health are completely under siege right now," she says. "I feel absolutely 100 percent responsible for getting more food out to more people." Like other chefs, she was left scrambling when the city banned social gatherings and closed restaurant dining rooms in March, but she never once thought of halting operations. Instead, she turned her focus to getting her food into people's homes, offering curbside pickup and delivery and partnering with other restaurants, like The Bread Box, so Pharm Table dishes could be ordered from multiple places. Johnson also continued her meal plan offerings, which include nine nutrient-rich meals that are free of dairy, gluten and refined sugar. For those wanting to practice healthier habits without eating out, Johnson recommends cooking without wheat, dairy or sugar and staying away from processed foods as much as possible. From there, eat more plants. "It's a really easy way to increase gut health, which is tied to your immune system," she says. To help locals get started, in March Johnson made the course guides to some of her cooking classes available for free online. Her hope was that anyone interested could learn how to integrate some healthier foods into their at-home routines. The impact

PHARM TABLE
210-802-1860
pharmtable.com



of COVID-19 has been "intense" on the culinary industry, Johnson says, but she still sees reasons to hope. Many of her own employees had to be furloughed, though Johnson was able to connect them with jobs at Whole Foods for the time being.

"There's a lot of stories of hope and of people coming together," she says. "That's what our country was built on and that's the fiber of our industry." —KP

Pumpkin Seed Salsa

Ingredients

1 ½ cups pepitas (pumpkin seeds)
3 medium tomatoes
1 habanero chile, remove stem
2 garlic cloves
Sea salt to taste

Preparation

Preheat oven to 350 F. Line the pepitas on a baking sheet and toast in the oven for 10 minutes. Remove from oven and transfer into a blender or food processor. Process seeds until smooth and let cool. In a skillet, dry roast the tomatoes until soft and blistered on all sides. Let cool. Add the chile and garlic to the skillet and toast until they are speckled with black spots. Let cool. Slowly add ingredients from the skillet into the food processor or blender, blending as you add. Season with sea salt to taste. Enjoy as a dip with veggies or a sauce atop tacos, a lunch wrap or tamales.

Inspired by the Louisiana plantation cookhouse, chef Pieter Sypsteyn offers classic New Orleans dishes like barbecue shrimp and boudin balls. A revamped menu encourages sharing, whether traditional oysters or the inventive smoked beets carpaccio. *D Tues-Sat. 720 E. Mistletoe Ave., 210-320-8211, cookhouserestaurant.com*

COPA WINE BAR \$\$ Wine Bar (Stone Oak)

Owners and operators Jeff and Angie Bridges boast their Stone Oak wine bar features a great selection at affordable prices—including European, domestic and sparkling wines, as well as rare brands and precisely aged tastes for even some of the most refined

wine connoisseurs. *D Mon-Sat. 19141 Stone Oak Pkwy., 210-495-2672, thecopawinebar.com*

THE COVE \$ American (Downtown) This institution pairs a laundromat and car wash next to a bustling beer garden, but food is the real focus. Vegetarians can bite into the vegan bacon cheeseburger while their carnivore companions chow down on grass-fed beef and bison burgers. Four-legged friends are welcome. *L-D Tues-Sun. 606 W. Cypress St., 210-227-2683, thecove.us*

CURED \$\$ American (Pearl) James Beard Award-nominated chef Steve McHugh restored the 109-year-old Pearl Brewing Co. building to its original glory. McHugh, who hails from Wisconsin and spent time in New Orleans, leads a New American concept here complete with brews, plenty of cured meats and house-made (almost) everything. Plus, McHugh is giving back. For every charcuterie board ordered, Cured donates \$1 to charity. *L Mon-Fri, D Mon-Sat, Brunch Sat. 306 Pearl Pkwy., Ste. 101, 210-314-3929, curedatpearl.com*

DEMO'S GREEK FOOD \$-\$\$ Mediterranean (North Central, Stone Oak, Tobin Hill) The Demo's food family won San Antonio's heart as one of the city's first Mediterranean outlets in 1979 and has now introduced generations to lamb kebabs, gyros, souvlaki, tzatziki, spanakopita and dolmas. Servings are generous, and the French fries among the best in town. *L-D daily. Multiple locations, demosgreekfood.com*

DIGNOWITY MEATS \$ American (Dignowity Hill) Located in the former home of Murf's Better Burger, Dignowity Meats provides a place for East-side residents to get their fix of deli favorites like smoked pastrami, rubens and more innovative fare such as pork belly BLTs. A hybrid of East Coast deli and Midwest smokehouse, Dignowity smokes its own meats and pairs them with bread baked here in town. Those who can't get their fill of smoked meat in-house can place an order to go. *L Mon-Fri, D Mon-Sat. 1701 E. Houston St., 210-462-1496, dignowitymeats.com*

DORREGO'S RESTAURANT \$\$-\$\$\$ Latin American (Downtown) This new restaurant in Hotel Valencia is part of the hotel's \$10 million renovation and is in the space formerly held by Citrus. The theme is Argentinian, named after Plaza Dorrego in Buenos Aires, and offers a menu of small bites and dishes like short rib ravioli, quail meatballs and the Proveleta Flameado a la Mesa which features a tequila-flamed imported Argentinian provolone cheese. There is also a full bar and wine list including several Argentinian varieties. *B-L-D daily. 150 E. Houston St., 855-596-3387, hotelvalencia-riverwalk.com/dorrego*

Military Hwy., 210-503-5121, clementine-sa.com

COMMONWEALTH COFFEEHOUSE \$ French (Mahncke Park, Hemisfair, Downtown) The owners of this coffeehouse aim to transport diners to France with artisanal French pastries, croissant sandwiches and brunch crepes. They're also serious about their coffee. Stop in for a personal pour over, a double espresso or a latte to go, or enjoy it in one of their cozy cafes. *B-L Mon-Sat. Brunch Sat. Multiple locations, 210-560-2955, commonwealthcoffeehouse.com*

THE COOKHOUSE \$\$ American (Monte Vista)

DOUGH PIZZERIA NAPOLETANA \$\$ *Italian/Pizza* (Castle Hills, Downtown) Offering more than “just” pizza, this hip trattoria transports diners to Naples with certified authentic pies, calzones and more from Doug Horn’s wood-burning volcanic stone oven. The handmade mozzarella helps keep tables full, and we promise the wait is worth it. A new location at Hemisfair opened this summer. *L-D daily. 6989 Blanco Road, 210-979-6565; 518 S. Alamo St., 210-227-2900, doughpizzeria.com*

DOWN ON GRAYSON \$-\$\$ *American* (Pearl) The team behind Gruene Hall and Josephine Street Café combined what we love most about their other venues into this eatery across from Pearl: Relaxed outdoor seating, well-executed modern American fare and a bar with plenty of brews, wine and cocktails to keep us returning to happy hour week after week. *L-D daily. 303 E. Grayson St., 830-248-9244, downongrayson.com*

EL MARINERO \$ *Mexican* (Tobin Hill) Housed in what was once a Pizza Hut, owners Alberto Murrieta and Teresa Gonzalez run this Mexican seafood concept across from the family’s Taqueria Chapala Jalisco. Dishes range from simple fish and beans to the “torre imperials”—a beautifully layered stack of octopus, shrimp and tilapia topped with avocado.. *L daily. 1819 McCullough Ave., 210-465-9178*

THE ESQUIRE TAVERN \$-\$\$ *Bar* (Downtown) The city’s beloved downtown tavern—boasting the longest wooden bar in Texas (at 108 feet)—was resurrected in 2011 and instantly fell back into the loving arms of patrons, old and new. This longstanding institution opened a bar downstairs on the River Walk level in 2016. Aptly named, Downstairs, the bar features inventive cocktails and small bites. *L-D daily. 115 E. Commerce St., 210-222-2521, esquiretavern-sa.com*

FIG TREE \$\$\$ *European* (Downtown) With roots running all the way back to 1853, this is one of the city’s most historic restaurants. Just like the location, the impeccable food and service have not changed. The savory certified Angus rib-eye, succulent oven-roasted lobster tail and famous tableside bananas foster remind diners that classic dishes can still be masterpieces. *D Tues-Sat. 515 Villita St., 210-224-1976, figtreerestaurant.com*

FRALO’S \$\$ *Italian/Pizza* (Northwest) Sure, there’s plain cheese, but nothing else here is “plain,” from the baked goat cheese and olive tapenade appetizer to lasagna or endless pizza options. Dine outdoors with live music on weekends. *L-D daily. 23651 I-10 W., 210-698-6616, fralos.com*

FREDERICK’S \$\$-\$\$\$ *European* (Alamo Heights) Frederick and Michel Costa were born in Vietnam and grew up in France, working in their parents’ restaurants. They bring the international

flavor of both countries to the Alamo City through dishes such as escargot with Spanish chorizo, flounder with baby shrimp and Thai curry and roasted duck breast with guava and tamarindo sauce. *L Mon-Fri, D Mon-Sat. 7701 Broadway, Ste. 20, 210-828-9050, frederickssa.com*

THE FRIENDLY SPOT \$ *Bar* (Southtown) Sample more than 140 brews, IPA hummus, fish tacos or bacon-wrapped bratwurst as you take in the flavor of this classic spot. Hang out ‘til midnight daily. *L-D daily. 943 S. Alamo St., 210-224-2337, thefriendlyspot.com*

THE FRUTERÍA-BOTANERO \$ *Mexican* (Southtown) Inspired by the fruit stands that dot the landscape in Mexico’s big cities, The Frutería delivers casual Mexican-style tapas with plenty of fresh fruits and veggies plus handcrafted cocktails featuring a range of tequilas and fruit-infused flavors. *L-D Mon-Sat, Brunch Sat-Sun. 1401 S. Flores St., Ste. 102, 210-824-0637, cheffjohnnyhernandez.com/thefruteria*

GOLDEN WOK \$\$ *Asian* (Medical Center, West) American-Chinese dishes and the appeal of authentic dim sum bring crowds of food lovers to these large, beautifully decorated restaurants that have been San Antonio mainstays for over 30 years. On weekends, servers roll carts of steaming treasures. The daily stir-fry bar lets you get creative. *L-D daily. 8822 Wurzbach Road, 210-615-8282, 1410 Loop 410 W., 210-674-2577, goldenwoksa.com*

THE GOOD KIND \$ *American* (Southtown) Catering guru Tim McDiarmid has created healthy dishes and cocktails at her venue at Ivy Hall (formerly The Monterey). Look for customizable market bowls with black rice, grilled and roasted veggies, greens and your choice of dressing. There’s also gluten-free organic mac and cheese, multiple salads, paninis and fresh cold-pressed juices. *L daily, D Wed-Sun, Brunch Sat-Sun. 1127 S. St. Mary’s St., 210-564-9140, eatgoodkind.com*

GRAYZE \$-\$\$ *American* (Government Hill) The kitchen at this Pearl-area eatery makes healthy options, such as the Chock Sally or Grayze Greens salad, but it’s the comfort food classics that will keep you coming back. From slow cooked pork ribs to a shrimp boil with sausage and veggies, Grayze delivers delicious classics with its own special touch. *Happy hour runs Tues-Fri, 4-7 p.m. L-D Tues-Sat, Brunch Sat-Sun. 521 E. Grayson St., 210-481-8776, grayzeongrayson.com*

GREEN VEGETARIAN CUISINE \$ *Vegetarian* (Pearl, North Central) This vegetarian hot spot is so good meat-eaters won’t miss a thing. Order a salad chock full of fresh veggies or look to healthy concoctions in the form of comfort food. Try

the fried (kosher) pickles or the neatloaf platter served with potatoes and kale. *B-L-D Sun-Fri (Grayson); L-D Sun-Fri, Brunch Sun (N.W. Military). 200 E. Grayson St., Ste. 120, 210-320-5865, 10003 N.W. Military Hwy., Ste. 2115, 210-233-1249, eatatgreen.com*

THE GRILL AT LEON SPRINGS \$\$\$ *Steakhouse* (Helotes) The massive wine list and varied menu might put you in the tough spot of deciding what to order. Yet the mouthwatering aroma of steaks cooking on the antique outdoor wood grill will probably make up your mind. Regulars love the eclectic decor and the romantically lit patio of this historic country inn. *D daily. 19010 Scenic Loop Road, Helotes, 210-695-8301, grey-moss-inn.com*

GUENTHER HOUSE \$\$ *Breakfast* (Southtown) Breakfast is served all day amid art nouveau decor in the historic home of the Pioneer Flour Mills’ founding family. Featuring Pioneer and White Wings specialties at every turn, expect exemplary biscuits and gravy, light Belgian waffles, fluffy pancakes and a well-stocked pastry case. Lunch favors sandwiches, soups and salads. *B-L daily. 205 E. Guenther St., 210-227-1061, guentherhouse.com*

HANZO \$ *Bar* (Dijon Heights) Inspired by izakayas, informal Japanese taverns, the space features nods to Japanese architecture, modern artwork and tapestries on the wall. The focus here is the bar menu—a list of expertly crafted cocktails, fine wines, beer and traditional sake—developed by head bartender Nick Kenna, previously at Dorcol Distilling and Blue Box. Chef Justin Richardson oversees the small, but particular, line of food that includes dishes like squid karaage and kimchi Brussel sprouts. *D daily. 210-826-1488, 7701 Broadway, Ste. 124, hanzobar.com*

HEARTHSTONE BAKERY CAFE \$ *Bakery/Coffee-house* (Olmos Park) More than a bakery and cafe, Hearthstone is a full-service restaurant offering a well-rounded menu. From gourmet sandwiches and paninis to pastries and coffee, Hearthstone has it. The casual setting invites everyone to enjoy high quality food at a reasonable price. *B-L daily, D Mon-Fri. 4212 McCullough Ave., 210-826-5667, hearthstonebakerycafe.com*

HOP & VINE \$\$ *American* (Northwest) This Alamo Ranch spot serves up chef-inspired comfort food dishes like fresh takes on fried chicken and shrimp and grits. But the real star is the craft beer menu, much longer than the food menu, that features a unique offering of unexpected brews. *D Tues-Sat, Brunch Sat-Sun. 5619 W. Loop 1604, Ste. 109, 210-878-4071, hopandvinesa.com*

THE HOPPY MONK \$\$ *Bar* (North Central) With dozens of beers in bottle and on tap, you’ll have your pick of IPAs, amber ales, Belgian-style brews,

lagers, bocks and seasonal flavors. Complement your drink order with one of the restaurant's specialty burgers—from the veggie monk to the Blue Fox—or try the hop wings, which come in hefeweizen, milk stout beer and other flavors. *L Wed-Sun, D daily, Brunch Sun. 1010 N. Loop 1604 E., 210-545-3330, thehoppymonk.com*

HOT JOY \$\$ Asian (Southtown) Named a Best New Restaurant in America in 2014 by *Bon Appetit*, the one-time pop-up is one of San Antonio's most talked about restaurants. The twice fried chicken wings are a sell-out favorite, and there's plenty of other menu items to fill your craving for quirky but delicious dishes worth trying. Plus, there's a full bar with plenty of specialty cocktails. *D daily. 1014 S. Alamo St., 210-368-9324, hotjoysa.com*

IL FORNO \$\$ Pizza (Southtown) When Michael Sohocki, chef/owner at Restaurant Gwendolyn, set out to open a pizza place, he decided he wouldn't be satisfied with just any pizza oven. So, he built his own brick oven to create crispy crusts on the Naples-style pizza. The menu is rotating and includes details like house-cured meats, homemade mozzarella and vegetables picked from a garden outside. *L-D Mon-Sat. 122 Nogalitos St., 210-616-2198, ilfornosa*

ILSONG GARDEN \$\$ Asian (Castle Hills) The best of Korean and Japanese cuisines combine as chef Young Cacy continues to amaze diners with fresh flavors and ingredients. Korean barbecue always gets top praise, as do heady noodle dishes, flavorful bulgogi, bi bim bap and spicy kimchi soup. Lunch specials are hearty and priced right. *L-D Mon-Sat. 6905 Blanco Road, 210-366-4508, ilsonggarden.com*

J-PRIME \$\$\$ Steakhouse (Stone Oak) The sister restaurant of Chama Gaucha Brazilian Steakhouse, J-Prime adds a touch of South American flavor to the traditional high-end steakhouse fare, offering dry and wet aged NY strips, ribeyes and filet mignon. Meat is butchered in-house, aged for 45 to 70 days and cooked in a custom-made

parrilla grill that heats up to 1,200 F. Market fresh seafood offerings include a grilled sea bass and cold water lobster tail. Sides range from the traditional twice baked potato to fried yucca. *D daily, Brunch Sun. 1401 N. Loop 1604 W., 210-764-1604, jprimesteakhouse.com*

JACALA RESTAURANT \$ Mexican (Inner West) The home of the puffy taco still stands after more than 60 flavorful years. The signature puffies come daintily sized and pillowy in beef, chicken, cheese and guacamole. Diners can also savor fresh tamales and enchiladas. Try the verde, mole and chicken and cheese Santa Fe for a true taste of the talent in the kitchen. *L-D daily. 606 West Ave., 210-732-5222, jacala.com*

JERUSALEM GRILL \$ Mediterranean (Far West) Get your falafel fix, your hummus hankering hankered, your shawarma satisfaction and your got-ta-have gyro at this no-frills full-service restaurant. Inside is often quiet by day, but the large patio buzzes with hookah smokers and gabbing groups at night. *L-D Tues-Sun. 3259 Wurzbach Road, 210-680-8400, jerusalemgrill.net*

JOSEPHINE STREET \$\$ American (Pearl) This restaurant and bar has been a neighborhood favorite long before Pearl was the cool place to be. And it has remained popular thanks to the no frills menu that includes comfort food favorites like anticuchos, chips and queso along with an extensive list of beef, chicken and seafood entrees. Also consider adding a cocktail to your meal—in particular, the bar has an impressive list of whisky offerings. *L-D daily. 400 E. Josephine St., 210-224-6169, josephinestreet.com*

KIMURA \$\$ Asian (Downtown) This Japanese-inspired menu includes everything from house-made ramen in various broths to sushi and handmade noodles. You may still have to wait for a table but it's well worth it. *L-D Mon-Sat. 152 E. Pecan St., Ste. 102, 210-444-0702, kimurasa.com*

KUNG FU NOODLE \$ Asian (Leon Valley) Noodles, dumplings, buns, repeat. That is the simple

philosophy at this authentic restaurant, where the decor is as streamlined as the menu. Noodles of varying sizes are made in-house and come served in bowls of broth with pairings like pork, lamb and beef. With menu items low in price (\$6.99 for noodles and dumplings) and large in portion, Kung Fu Noodle is a stellar value. *L-D Tues-Sun. 6733 Bandera Road, 210-451-5586*

LA FOGATA \$\$ Mexican (North Central, Northwest) Classic Mexican and Tex-Mex fare—traditional combo plates, nachos, quesadillas, enchiladas and seafood dishes—make up La Fogata's menu. Additional draws include an extensive and tasty dessert cache, colorful patio dining and an impressive lineup of beers and margaritas from the cantina. *L-D daily. 2427 Vance Jackson Road, 210-340-1337; 22211 I-10, 210-698-9700, lafogata.com*

LA FONDA ON MAIN \$\$ Mexican/Latin American (Monte Vista) Workday lunches and happy hours are lively occasions, as locals enjoy the mixture of Tex-Mex comforts, interior Mexican cuisine and the inviting tree-covered patio. The historic Monte Vista neighborhood setting creates a hacienda enchantment, making you believe you're deep in the heart of Mexico, mere minutes from downtown. *L-D daily, B Sat-Sun. 2415 N. Main Ave., 210-733-0621, lafondaonmain.com*

LA FRITE BELGIAN BISTRO \$\$ European (Southtown) You don't have to travel far to experience traditional Belgian and French dishes in a casual European atmosphere. La Frite offers French-inspired daily specials in addition to its specialty Belgian mussels. Its signature moules frites are combined with steaming sauces and dips for an authentic Belgian taste. Throw in a French-inspired wine list and Belgian beer for happy hour and you'll never have to travel far again. *L Tues-Fri, D Tues-Sat. 728 S. Alamo St., 210-224-7555, lafritesa.com*

LA GLORIA ICE HOUSE \$ Mexican (Dominion, Pearl) The casual icehouse atmosphere says Texas, but the food says pure Mexico, with

OFF MENU

Stories of support and resilience in the restaurant industry amid the COVID-19 crisis

Cheesy Jane's took one of its trucks to The Children's Shelter, which acts as an emergency placement for foster children, to serve food to kids and staff who were sheltering in place in March. / **Steve and Sylvia McHugh**, owners of **Cured at Pearl**, invited furloughed staff back to their restaurant for weekly family dinners. / Before closing its doors temporarily, **Bird Bakery** delivered boxes of cupcakes, brownies and other sweets to doctors, nurses, volunteers and staff at Brooke Army Medical Center. / **Emilie and Joel Herrera**, owners of **Folklores Coffee House**, used their own supplies and funds, plus donations from the community, to provide food to seniors in need, making deliveries to as many as 815 seniors in one day at some points. / At **The Cookhouse**, owners Pieter and Susan Sypesteyn launched a meal kit program and provided a free meal to a culinary industry worker in need for every meal purchased. / **San Antonio Botanical Garden** staff donated winter and early spring produce from its Zachry Foundation Culinary Garden to the San Antonio Food Policy Council so it could help feed families in need. / **What's Brewing?** offered free drip coffee and cold brew to first responders and healthcare workers from a new drive-thru location it set up amid the health emergency. / Chef Johnny Hernandez and his **La Gloria** team partnered with the **Chow Train**, which worked out of Chef Jason Dady's **Range** kitchen, to make food for delivery to Meals on Wheels San Antonio clients.

simple, well-made favorites that incorporate the best flavors and techniques of traditional cooking. Don't go expecting Tex-Mex, and that includes rice and beans. Do expect a new outlook on the chalupa. *L-D daily*. 21819 I-10, 210-265-3315; 100 E. Grayson St., 210-267-9040, chefjohnnyhernandez.com/lagloria

LA HACIENDA DE LOS BARRIOS, LOS BARRIOS MEXICAN RESTAURANT, VIOLA'S

VENTANAS \$\$\$-\$\$\$ Mexican/Latin American (Far North, Inner West, Far West) If the flagship Blanco Road location of this family-owned institution represents San Antonio's Tex-Mex roots, then the sprawling sibling locales exemplifies the city's growth. All deliver to high standards with friendly service, plus unusual twists like signature chimichurri sauce and robust empanadas. *B Sat-Sun, L-D daily (La Hacienda)*. 18747 Redland Road, 210-497-8000, lhd1b.com. *B-L-D daily (Los Barrios)*. 4223 Blanco Road, 210-732-6017, losbarrios1.com. *B Sat-Sun, L-D daily (Viola's)*. 9660 Westover Hills Blvd., 210-684-9660, violasventanas.com

LAS CANARIAS \$\$\$ American (Downtown)

The charm of the River Walk extends into the dining room of the Omni La Mansion del Rio, with attentive service and a creative kitchen. Executive chef Camron Woods previously led the kitchen at The Ranch at Laguna Beach in California. *B-L-D daily*. 112 College St., 210-518-1063, omnihotels.com

LAS RAMBLAS AND CORK BAR \$\$\$-\$\$\$ Steak-house (Downtown)

This restaurant at Hotel Contessa offers a wide selection of Texas-inspired American dishes. Try the fried quail or the Texas striped bass paired with a cocktail from the extensive menu. *B-L-D daily*. 306 W. Market St., 210-298-8040, thehotelcontessa.com

LIBERTY BAR \$\$ Bar/American (Southtown)

Housed in the renovated historic St. Scholastica Convent on South Alamo Street, it's more straightforward than in its former tilted locale. Not to worry, the menu twists of this deliciously unpretentious, funky restaurant-bar remain true. *B-L-D daily*. 1111 S. Alamo St., 210-227-1187, liberty-bar.com

LITTLE DEATH \$ Wine Bar (Tobin Hill) Chad Carey, the restaurant entrepreneur behind Chisme, Hot Joy and Barbaro, opened this wine bar on the St. Mary's Strip inside a former Pierce Oil Co. gas station now covered in colorful murals. Expect unconventional wines you won't find at the grocery store, including several natural varieties. Instead of soft tunes and sommeliers like you'll find at other wine bars, Carey says

to expect disco tunes and a laid-back vibe. *Open daily*. 2327 N. St. Mary's St.

LITTLE GRETTEL \$\$ American/European

(Boerne) It only feels like this beloved family-owned Czech eatery has been around forever; in fact, its doors only opened in 2009. Don't confuse Little Gretel with overpriced, underwhelming restaurants aimed at tourists. Gretel is the real deal, loaded with charm and offering outstanding American and traditional Czech/German dishes daily and a fantastic Sunday brunch. Heavenly kolaches, pancakes and schnitzels are just the tip of the iceberg here. *B-L daily, D Wed-Sat*. 518 River Road, Boerne, 830-331-1368, littlegretel.com

LITTLE RHEIN STEAK HOUSE \$\$\$-\$\$\$ Steak-house (Downtown)

Perhaps one of the most charming venues along the River Walk, Little Rhein offers the ideal blend of fine dining in a rustic setting, with select USDA Prime beef along with lobster and a Wine Spectator-recognized wine list. *D daily*. 231 S. Alamo St., 210-225-2111, littlerheinsteakhouse.com

LOCAL COFFEE/MERIT ROASTING \$ Coffee-house

(Alamo Heights, Leon Springs, Medical Center, Pearl, Shavano Park, Stone Oak) A warm neighborhood vibe infuses this popular spot in its six locations across the city. It serves several coffee options from its sister company Merit Roasting Co. and an assortment of baked goods from Bakery Lorraine. *Open daily. Multiple locations*, meritcoffee.com

LONGHORN CAFÉ \$ American, Burgers (multiple)

From a taco stand to a Texas chain, this restaurant has come a long way since its start in the 1950s, opening its seventh location in Northeast San Antonio in late 2017. Home to the original "Big Juicy" burger, the menu boasts 14 different burgers plus chicken fried steak, onion rings and tots. *L-D daily. Multiple locations*, thelonghorncafe.com

MAGNOLIA PANCAKE HAUS \$ Breakfast (Medical Center, North Central)

The name may urge you to order the pancakes, and there are certainly plenty, including original recipe, bananas Foster and bacon pancakes. Don't overlook the overstuffed omelets or the smoked turkey hash. *B-L daily*. 10333 Huebner Road, 210-496-0828; 606 Embassy Oaks, Ste. 100, 210-496-0828, magnoliapancakehaus.com

MAVERICK \$\$\$-\$\$\$ American (Southtown)

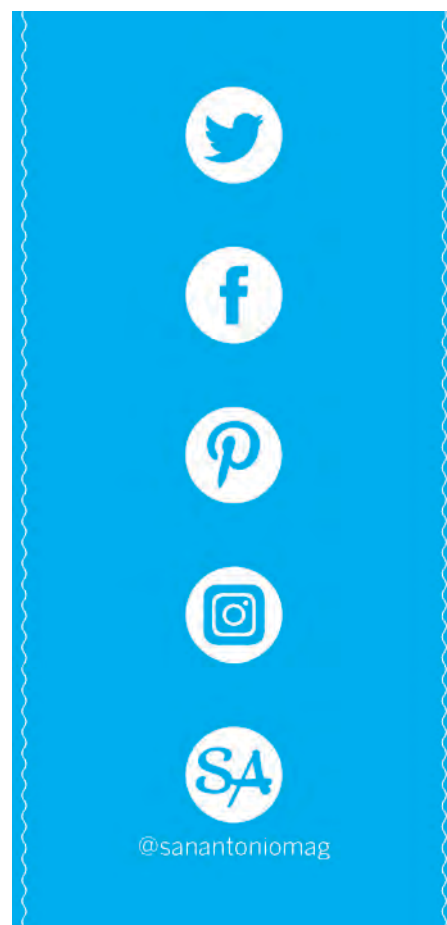
The Texas-inspired menu at this Southtown eatery from Chef Chris Carlson and Peter Selig, one of the founders of Biga on the Banks, includes



BRAZOSPORT, TX

The Brazosport area, 50 miles south of Houston on the Texas Gulf Coast, includes Clute, Freeport, Lake Jackson, Quintana and Surfside Beach. With over 20 miles of natural beaches, fishing, Sea Center Texas, the Brazoria and San Bernard National Wildlife Refuges, museums, restaurants and shopping, Brazosport is perfect getaway

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What is true San Antonio barbecue?

We have two main styles of San Antonio barbecue. The first is barbacoa, traditionally steamed whole beef head but most places now make it with beef cheek. It's beautifully tender and a weekend tradition among many families here. The other version of San Antonio barbecue brings the famous Central Texas style into the Mexican American experience. This means thick and flaky San Antonio-style flour tortillas instead of white bread, and charro or borracho beans, Mexican rice and pickled spicy vegetables along with potato salad, coleslaw and creamed corn. Although most places here will offer a few Mexican-ish sides, 2M Smokehouse is one of the most noted proponents of the San Antonio style. The variety of options in town is all the more reason to explore.

large and small plates meant for easy sharing. Try Texas quail, fish or steak from the wood grill, share a whole duck cooked over a wood fire and select starters from a list that includes roasted butternut squash soup and handmade pastas. *L Mon-Fri, D Thurs-Sun, B Sun. 710 S. St. Mary's St., 210-973-6050, mavericktexas.com*

MAX & LOUIE'S NEW YORK DINER \$-\$\$ American (North Central) Restaurateur Drew Glick, of the now-closed Drew's American Grill, is behind this spot that celebrates New York diner fare. The all-day menu includes classics like pastrami sandwiches, burgers and a long list of comforting desserts, while the breakfast menu offers expected diner dishes like omelets, pancakes and New York bagels. The diner also has a full bar. *B-L-D daily. 226 W. Bitters Road, 210-483-7600, maxandlouiesdiner.com*

MEADOW NEIGHBORHOOD EATERY + BAR \$\$ American (North Central) PJ and Lindsey Edwards met while working at Chef Jason Dady's Bin 555 and return to the spot at the Alley on Bitters (which was most recently Tre Enoteca) to open their first restaurant. Specializing in Southern food with a Texas touch, the menu includes comfort foods like cornbread with jalapeño pimento cheese, pickled green tomatoes and peppers, and

a signature burger. Brunch includes a BLT toast with poached egg and wood-oven French toast. *L-D Tues-Sat, Brunch Sat-Sun. 555 W. Bitters Road, Ste. 110, 210-481-4214, meadowsanantonio.com*

MI TIERRA RESTAURANT AND BAKERY \$\$

Mexican (Downtown) Many consider this landmark restaurant a "must see" for its flamboyant decor, enormous bakery case and strolling mariachi bands. Yet the food is still the draw, thanks to a 24-hour menu, handmade tamales and sizzling fajita platters. *B-L-D daily. 218 Produce Row, 210-225-1262, mitierracafe.com*

MIXTLI \$\$\$ Mexican (Olmos Park) Tradition is at the core of what co-chefs and -owners Diego Galicia and Rico Torres are honoring. The two young chefs (who have been recognized by the likes of Food and Wine magazine as rising stars in the culinary world) turn to a different Mexican state every 45 days for inspiration, ingredients and technique. Reservations are required and dinner is served at a communal 12-seat table. *D Tues-Sat. 5251 McCullough Ave., 210-338-0746, restaurantmixtli.com*

MR. JUICY \$\$\$ American (Olmos Park) Andrew Weissman shuttered his Mediterranean-focused Moshe's in favor of this new burger joint that serves single or double patty-beef burgers with house-made poppy seed buns. Double-fried French fries are a must-order side. Make it a full meal with one of a variety of rich milkshakes. *L Tues-Sun., 3904 McCullough Ave., 210-994-9838*

MYRON'S PRIME STEAK HOUSE \$\$\$ Steakhouse (North Central, New Braunfels) Along with serving top prime beef, Myron's offers seafood and appetizers that are the perfect complement to the main attraction. A friendly staff and elegantly appointed dining room raise the bar for fine dining outside the loop. *D daily. 10003 N.W. Military Hwy., Ste. 2101, 210-493-3031; 136 N. Castell Ave., New Braunfels, 830-624-1024, myronsprime.com*

NADLER'S \$ Dessert (Medical Center) Hans Nadler perfected the art of pastry creation in his native Switzerland and shares his secrets here through delectable cakes and cupcakes. Sample a traditional chocolate or carrot cake or go more elaborate with the Lord Baltimore and candied almond crunch. Need something to temper the sugar high? Nadler's serves sandwiches, too. *Open Tues-Sat. 1621 Babcock Road, 210-340-1021, nadlers.com*

NOLA BRUNCH & BEIGNETS \$-\$\$ American (Tobin Hill) Chef Pieter Sypesteyn continues his homage to his native New Orleans with this weekday brunch spot just around the corner from his popular restaurant, The Cookhouse. As the name suggests, the bright cafe focuses on dishes

that bridge breakfast and lunch, as well as the doughnuts that define the Crescent City. The service hours also reflect the theme: 8 a.m. to 2 p.m. *Brunch Tues-Sun. 111 Kings Court, 210-320-1572, eatatnola.com*

NONNA OSTERIA \$\$ Italian (Downtown)

Part of the Silo family and sharing half of the restaurant space at the Fairmount Hotel with Silo Prime, this Italian eatery quickly earned a fan base after opening in December 2017. The pasta-heavy menu crafted by native Italian Luca Della Casa, known for Silo's Nosh and a turn on Food Network Star, includes a standout black risotto. Pair your entrée with a glass or bottle of Italian wine from the extensive list. *L-D Mon-Sat. 401 S. Alamo St., 210-224-8800, nonnasa.com*

NOSH \$-\$\$ American (Alamo Heights) As part of the Silo family, Nosh offers top-notch cuisine in a more casual environment complete with craft brews and plenty of wine. Take the restaurant's name literally and nosh (snack or nibble) on pizzas from the grill, truffle oil french fries, fried chick peas and more. *L Tues-Fri, D Tues-Sat. 1133 Austin Hwy., 210-826-6674, siloelevatedcuisine.com*

OCHO \$-\$\$ Bar (Downtown) Rise above the noise of the River Walk to the serene atmosphere of Hotel Havana's restaurant. You don't have to stay the night to enjoy the inventive pan-Latin menu at Ocho Lounge. Take in a waterside view as you enjoy cocktails, desserts and entrees in a hip, classic atmosphere. *B-L-D daily. 1015 Navarro St., 210-222-2008, havanasanantonio.com/ocho*

OSTRA \$\$-\$\$\$ Seafood (Downtown) Sophistication at its best, on the river level of the Mokara Hotel & Spa. Sample world varieties of the freshest fish and oysters on show in a stone-and-glass bar. Camron Woods, executive chef, also leads the kitchen at Las Canarias. *B-L-D daily. 212 W. Crockett St., 210-396-5817, omnihotels.com*

PAESANOS \$\$-\$\$\$ Italian/Pizza (Alamo Heights, Downtown, Shavano Park) Decadent Shrimp Paesano has been drawing crowds for more than 40 years. With its silky mixture of butter, lemon and garlic, the dish morphs easily from starter to entree. Big platters of other consistent savories continue to draw fans. *L-D daily. Multiple locations, paesanos.com*

PALOMA BLANCA MEXICAN CUISINE \$\$

Mexican (Alamo Heights) The trendy upscale restaurant in the heart of Alamo Heights still delivers some down-home Tex-Mex along with interior Mexican specialties and a crowd-luring bar. Original artwork throughout completes the scene, as does the well-appointed patio. *L-D daily, Brunch Sat-Sun. 5800 Broadway, 210-822-6151, palomablancanet*

PHARM TABLE \$\$ American (Downtown) Chef Elizabeth Johnson has not only created a top-notch stop for organic lunch and brunch items but also a takeout and delivery program meant to help customers foster better health with food at home. In the restaurant, try a quinoa tamal bowl or seasonal soup and salad for lunch. During weekend brunch, don't miss the vegan sweet potato waffles or breakfast pizza. *L daily, Brunch Sat-Sun. 106 Auditorium Circle, 210-802-1860, pharmtable.com*

PINCH BOIL HOUSE \$\$ Asian, Seafood (Downtown) Sean Wen and Andrew Ho turned their pop-up into a brick-and-mortar restaurant that offers family-style Southeast Asian cuisine, seafood boils—shrimp, crab and seasonal crawfish with a signature garlic butter—street food and more. *L Mon-Sat. D Fri-Sat. 124 N. Main Ave., 210-971-7774, pinchboilhouse.com*

PLAYLAND \$\$ Pizza (Downtown) Stefan Bowers and Andrew Goodman, the team behind Battalion, Feast and Rebelle, present this pizza joint inside the Maverick Building downtown. Named for a former local amusement park, the eatery offers sourdough pizzas with red and white sauce plus flatbreads. *L-D daily. 400 E. Houston St., playlandsa.com*

REBELLE \$\$ Seafood (Downtown) Duo Andrew Goodman and chef Stefan Bowers (also of Feast, Playland and Battalion) outdid themselves when they reworked The St. Anthony Hotel's former Madrid Ballroom into this independently owned restaurant. The menu was revamped in the spring of 2018 to focus on upscale seafood, including grilled octopus, broiled oysters and fresh fish. *D daily, Brunch Sun. 300 E. Travis St., 210-352-3171, rebellesa.com*

RESTAURANT GWENDOLYN \$\$\$ American (Downtown) Three- and five-course prix fixe meals await you at this shop where old-world charm is a reality. Chef Michael Sohocki uses 1850s-kitchen techniques to make dishes such as grilled pork belly or ham-and-cheese crêpes. Kitchen staff prepares everything by hand. *L Tues-Fri, D Tues-Sat. 152 E. Pecan St., Ste. 100, 210-222-1849, restaurantgwendolyn.com*

RISE UP \$ American (Alamo Heights, Stone Oak) This shop carries healthy yet delicious dishes to kick-start your day, including pitaya bowls, acai bowls, smoothies and fresh juices. Skeptical? The chocolate acai bowl will change your mind. *B-L-D daily. 6401 Broadway, 18730 Stone Oak Pkwy., 210-268-8009, riseupsatx.com*

ROSARIO'S MEXICAN CAFE Y CANTINA \$\$ Mexican/Latin American (North Central, Southtown) These colorful wide-open cafes reflect what

makes Tex-Mex so popular—variety and spice. The menu integrates traditional flavors with contemporary twists and trends, pleasing the palates of locals and tourists alike. *L-D daily. 9715 San Pedro, 210-481-4100; 910 S. Alamo St., 210-223-1806, rosarioessa.com*

SANGRIA ON THE BURG \$\$\$ American/Mexican (Medical Center) True to its name, this casual spot has four housemade sangrias, including one with housemade ginger syrup and Jameson Irish Whiskey, along with a variety of margarita and wine listings. Rounding out the menu are organic and locally sourced bowls and tacos in flavors like fried chicken, brisket and pork belly. Parking is limited. *L-D Mon-Sun. 5115 Fredericksburg Road., 210-744-1448, sangriaontheburg.com*

SCRATCH KITCHEN \$ Bakery (Alta Vista) Housed in a restored, yellow home in Alta Vista, this spot makes everything—you guessed it—from scratch. And while they do offer lunch items like sandwiches, soups and salads, it's the desserts that take center stage. The display case is full of fresh brownies, cupcakes, cookies and other desserts that beckon. Our favorite touch? All meals come with a mini cookie or cupcake. *B-L Tues-Sun. 607 W. Russell Place, 210-630-2220*

SINGH'S VIETNAMESE \$ Asian (Tobin Hill) The North Side food truck famous for its noodle and rice bowls and banh mi sandwiches has become a popular brick-and-mortar eatery. Try a bowl with noodles or rice, slow-cooked brisket, pork, chicken or fish and veggies and don't forget the wings and eggrolls. *L-D Tues-Sun. 2803 St. Mary's St., 210-247-0176, squareup.com/store/singhsvietnamese*

SICHUAN CUISINE \$\$ Asian (Castle Hills) Authenticity is the signature of this Castle Hills gem. We love the exotic menu that showcases the kitchen's talent for flavor and includes veggie-spiked platters, chengdu dumplings, spicy chicken, tea-smoked duck and more. There's plenty of American-Chinese favorites, too. *L-D daily. 7863 Callaghan Road, 210-525-8028, sichuansa.com*

SMOKE SHACK \$\$ Barbecue (Mahncke Park) The line at the brick and mortar is just as long as at the food truck it originated from. The trailer still feeds hungry patrons at the corner of Nacogdoches Road and Loop 410 for lunch Mondays through Saturdays, but the restaurant on Broadway is satisfying even more barbecue cravings. Choose from 'cue classics, including brisket, pulled pork and sausage, and don't forget the sides. The spicy cream corn and mac and cheese come highly recommended. *L-D Mon-Sat. 3714 Broadway, 210-957-1430, smokeshakesa.com*

THE SMOKEHOUSE \$\$ Barbecue (East) The pleasures of slow-smoked barbecue are fully realized at

this old-school joint, where brisket rests over smoldering wood for 24 hours and diners leave wearing a lingering smoky perfume. Order meats by the plate, with sides, or by the pound. New menu items include brisket nachos and brisket mini tacos. *L-D Tues-Sun. 3306 Roland Road, 210-333-9548, thesmokehousebbqsa.com*

SOUTHERLEIGH \$\$ American (Pearl) Chef Jeff Balfour pairs classic comfort cuisine with coastal favorites in a menu that includes everything from smothered fried chicken and quail with oyster stuffing to boiled Gulf shrimp, stuffed crab and iced oysters. Wine and cocktails are available but beer is the real high point at this brewpub that's housed in the former Pearl Brewery building. Look for up to 20 brews on tap, including several crafted in-house, such as the Darwinian IPA and the Southerleigh Gold Lager. *L daily, D Mon-Sat, Brunch Sat-Sun. 136 E. Grayson St., Ste. 120, 210-455-5701, southerleigh.com*

SOHILL CAFE \$\$ American (Beacon Hill) Owner Jean-Francois Poujol, known for Tost Bistro Bar, opened a neighborhood eatery in the former Casbeers Café and Cantina. Chef Justin Limburg presents specialty wood-fired pizzas made with fermented dough plus fresh salads, pastas, butter-milk fried chicken strips and more. Happy hour is a must and pizzas are just \$10 on Wednesdays. *L-D Tues-Sat. 1719 Blanco Road, 210-455-2177, sohillcafe.com*

THE STATION CAFE \$ American (Southtown) Come hungry, come thirsty but don't worry about coming with a bursting pocketbook. The Station is easy on the wallet, especially considering the serving sizes and amazing quality of its sandwiches on homemade bread and soup specials. Nice craft beer selection, too. *L-D Mon-Fri. 108 King William St., 210-444-2200, thestationsa.com*

SUPPER AT HOTEL EMMA \$\$\$ American (Pearl) Experienced chef John Brand aims to surpass by combing a Midwestern approach with fresh local ingredients obtained from the area's best farmers. Start the day with a Scotch egg, green chili chorizo and cornbread Lunch brings an array of sandwiches and greens while an impressive, specially designed wood-burning grill means tables will be groaning with plenty of grilled meats and veggies during dinner. *B-L-D daily. 136 Grayson St., 210-448-8351, supperatemma.com*

ZINC \$\$ Wine Bar (Downtown) Enjoy more than 15 French champagnes, 200-plus wines and a full bar amid the indoor-outdoor setting of the century-old building just off the River Walk. Oenophiles, ask about the well-stocked wine cellar. Pair your winners with shared plates of hummus or truffled parmesan fries or stay for dinner. *L-D daily. 207 N. Presa St., 210-224-2900, zincwine.com*



The Three Emmas

Pearl Brewery's success came after two affairs and a murder

BY JEREMY BANAS

On what appeared to be an ordinary Sunday night in 1914, Otto Koehler, president and co-founder of San Antonio Brewing Association (later known as Pearl Brewery), was shot and killed by one of his two mistresses.

Historical accounts indicate that Koehler began the affairs in 1910 after his wife Emma Koehler was involved in an automobile accident that left her in need of daily care. Nurse Emma Dumpke was hired to care for her. She became close to Emma Koehler but that didn't stop her and Otto Koehler from striking up a romantic relationship. At some point, Dumpke divulged the affair to her fellow nursing friend, Emma Burgermeister, who also joined the staff caring for Emma Koehler. It wasn't long before Burgermeister was caught in a love triangle with Otto Koehler and Dumpke. Koehler even bought a cottage in town for Dumpke and Burgermeister to live in and began paying them a weekly stipend.

The affairs with both Emmas continued for a few years until one day, Dumpke told Otto Koehler that she was engaged to be married. Koehler, in turn, proposed to Burgermeister, who turned him down.

In an attempt to salvage what he had with Dumpke and Burgermeister, Koehler went to the cottage to see Burgermeister. He entered the home, pushed past Dumpke and walked into Burgermeister's bedroom, where he found her in bed with a cold rag on her head. Koehler approached Burgermeister, who suddenly brought out a pistol and shot Koehler three times—in the face, heart and neck.

Burgermeister pleaded self-defense when police arrived, stating that Koehler was going to attack her. Dumpke was cleared, but Burgermeister was later brought in front of an all-male grand jury, which found her not guilty. Meanwhile, Emma Koehler, who had recovered from her injuries, went on to run the brewery in successful fashion for nearly two decades, including during Prohibition. ★

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