

INSIDE BAY AREA

*A guide to what's happening
now in your neighborhood*

Tour the Castro's history with new travel app Detour (page 30F).

INSIDE BAY AREA



Clockwise from top left: Petaluma Stand Up Paddle takes you down the Petaluma River; from cash to crops—Petaluma Seed Bank is housed in a former bank; Acre Coffee, your place for a pick-me-up.



VISIT / *Petaluma*

Country living

Not long ago, downtown Petaluma's main draws were its funky stuck-in-time saloons and quirky parades (read: Butter and Egg Days). Those are still hits, but now a new wave of young farmers and butchers are refreshing Petaluma's old iron-front buildings with sleek new storefronts that pay tribute to its historic country charm, while outdoorsy pioneers are taking to the river in an entirely new way.

EAT Last year, two local women recognized a gap in Petaluma's farm-to-table scene and opened **Thistle Meats**, a butchery that sources from

a dozen nearby ranches. Shiny glass cases are stocked with grass-fed beef, pork belly, rabbit, goat, and small-batch sausages made in the back. Don't overlook the housemade terrine or the sandwich of the day—think *bánh mì* or meatloaf melt. \$; 160 *Petaluma Blvd. N.*; thistlemeats.com.

DO The folks at **Petaluma Stand Up Paddle** help you see downtown from a different perspective than the crowded sidewalks: gliding across the glassy waters of the Petaluma River. Rent by the hour or the day, or, for a real challenge, try a guided yoga lesson on your board. Group eco paddles bring you up close to the river's wildlife, including swooping egrets. From \$20; 775 *Baywood Dr.*; petalumasup.com.

EAT The best new brunch spot in the area, **Wishbone** serves hearty country breakfasts, like dense sourdough pancakes and sticky bacon cinnamon rolls, sourcing many ingredients—even the milk—from local farms and ranches, including their own. Homemade breads and jams arrive at the wooden tables, but the rustic appeal is balanced by delicate drinks, like muddled blackberry mimosas. \$\$; 841 *Petaluma Blvd. N.*; wishbonepetaluma.com.

SHOP If you've ever wondered where many of the Bay Area's most avid gardeners get their seeds, peek inside the **Petaluma Seed Bank** store. Housed in the century-old Sonoma County National Bank building, the space is filled with specialty gardening tools and

1,700 varieties of heirloom seeds—from obscure herbs and hard-to-find vegetable varieties to seasonal West Coast bulbs for home gardens. Never heard of Dwarf Siberian kale and Atomic Red carrot? This is your chance to plant them. 199 *Petaluma Blvd. N.*; rareseeds.com/petaluma-seed-bank.

DRINK When Petalumans need a pick-me-up, they head to **Acre Coffee**, downtown's nerve center on weekend mornings. Order the famed dark chocolate mocha, made with Guittard chocolate, then pull up a chair at the communal table to listen in on local chatter. The shelves are stocked with goodies such as housemade granola and direct-sourced coffee beans. 21 *Fourth St.*; acrecoffee.com. —Jenna Scatena

CLOCKWISE FROM RIGHT: DAVID FENTON; MICHAEL WOOLSEY

MEET / Oakland

The cat whisperers

An unlikely duo is changing the way the Bay Area adopts cats and drinks coffee.

Since opening America's first cat cafe in Oakland last October, owners Ann Dunn and Adam Myatt have found themselves living in a real-world Internet meme: herding cats, commissioning sprawling *Catzilla* murals, and getting cat tattoos. But they aren't your typical crazy cat people. Dunn and Myatt founded **Cat Town Café**, an adoption center, cafe, and art gallery, to raise awareness about rescue cats and make the adoption process a little more fun. We caught up with the two to talk about their new venture.

What's your background with cats?

Dunn: In 2009, I began volunteering at an Oakland animal shelter and saw how its lack of resources made it difficult for cats to find homes. Cats' real personalities often don't show when they're in the stressful environment of shelter cages, and people find it equally depressing to see, so they tend to avoid shelters. I worked in public housing redevelopment policy for more than 20 years and realized I could apply



Ann Dunn and Adam Myatt of Oakland's Cat Town Café.

my background to finding a more creative solution for cat adoption.

Myatt: I was a musician in West Oakland who saw a need to help the feral cats in my neighborhood. I went to Japan, the cat-cafe world capital, and toured a dozen cat cafes and two feral cat islands. Then I got in touch with Ann and when she told me her idea, I said, 'If you get the cats, I'll figure out the cafe.'

So was Cat Town Café modeled after the ones in Japan?

Myatt: Not really. The cat cafes in Japan are for-profit, where the cats live at the cafe and aren't usually for adoption. The cats are basically a schtick to get people in the door to buy coffee. With

Cat Town Café, the schtick is the coffee and the cat-themed art, but the rest is a rescue center to find cats homes.

How does it work—can people just drop in?

Dunn: We have an online reservation system that we recommend people use to ensure a spot. We tend to book up days in advance. It's a \$10 donation for one hour in the Cat Zone. Otherwise, the cafe is open to anyone during business hours, and you can watch the cats play through the large observation window that separates the cafe from the Cat Zone.

Describe the Cat Zone.

Myatt: It's the section where all

the cats hang out, usually around a dozen, and up to 14 people can play with them at a time. We designed it as a small-scale replica of Oakland, so the play structures are miniature models of the Tribune Tower, City Hall, the federal buildings, and even a "Port of Cat Town" corner with cat toy shipping cranes. There's something fun about seeing cats climbing all over your city's buildings, like a *Catzilla* scene.

Tell us about the nonfeline components.

Myatt: We serve Bicycle Coffee, bagels from Authentic Bagel Company, and cat-shaped cookies from Rolling Sloane's Bakery. Then there's an art gallery where we show different local artists' work, which rotates every six weeks. Of course, the art has to be cat-themed too. An illustrator designed a cat coloring book for kids, and we have a sticker vending machine and cat calendars.

How many cats are finding homes?

Dunn: Within just four months, we got 144 cats adopted—that's more than one cat per day finding a home. I can't tell you how good that feels. **Myatt:** We got so excited that when our 100th cat got adopted, Ann and I got cat tattoos.

Any plans to expand?

Dunn: We've talked about taking on a short-term lease for the space next door as a trial run for a second Cat Zone that would cater to cats with special needs. Mostly shy and timid cats whose personalities aren't compatible with the social atmosphere of the main Cat Zone. 2869 Broadway; cattowncafe.com. —J.S.

INSIDE BAY AREA

HIKE & REWARD / *Glen Ellen*

Go wild in wine country

For the first time, the **East Slope Sonoma Mountain Ridge Trail** at Jack London State Historic Park is open and accessible to the public. The path zips through a picturesque swath of the park's 1,400 acres, past gnarled oaks and sweeping grass knolls, to the Sonoma Mountain summit. As part of the ever-expanding Bay Area Ridge Trail, it can be explored by foot, bicycle, or horseback. After a day on the rugged side of Glen Ellen, head 10 minutes east to **Imagery Estate Winery's** art-filled tasting room and huge outdoor patio overlooking the vineyards. Unwind with a glass of Riesling at the bocce court to watch the sunset, then circle back to the town's best restaurant, **Glen Ellen Star**, for a farm-style meal of Neapolitan-style pizza, blistered and wood oven-baked, and housemade cavatelli. *Park: \$10/vehicle; 2400 London Ranch Rd.; jacklondonpark.com. Imagery: \$10 tasting; 14335 Sonoma Hwy.; imagerywinery.com. Star: \$\$\$; 13648 Arnold Dr.; glenellenstar.com.*

App we love

Smart guide

Think you know all of S.F.'s secrets? Then take a walk with **Detour**, a new app that's the mash-up of a smart audio tour and an idiosyncratic podcast. Download to your iPhone,



Clockwise from top: Hikers take to the new East Slope Sonoma Mountain Ridge Trail in Jack London State Historic Park; brussels sprouts with bacon marmalade at Glen Ellen Star; bocce time at Imagery Estate Winery.



adjust your earbuds, and ramble through the streets as the narration and music unspool. Spoken directions guide you while GPS pinpoints your location, cuing the soundtrack as you go. Roam North Beach with the Beat poets or get schooled on the architecture of the Financial District. In the Castro Detour (due out by June), the voice of Cleve Jones, a friend of '70s activist Harvey Milk, describes

the historic—and ongoing—fight for gay rights. Detour's not all nonfiction: In one outing, a faux German philosopher analyzes the cupcake-addled Marina. *From \$4.99; detour.com.*

DO / San Jose

Glass in session

Glass art is having a red hot moment, and this month the Bay Area is at the molten center of it all. **Glass Art Society's**

2015 conference, in San Jose, spills over into events and exhibitions open to everyone. Glassblowers perform demos at a mobile furnace while artists offer sculptures, vessels, and jewelry at auction. You can take a class—on anything from blowing to casting—taught by art-world stars appearing at the conference. Galleries are firing up exhibitions, making this an ideal time to explore San Jose's

INSIDE BAY AREA



Shut out of the Giants game? The Yard at Mission Rock puts you close to the action with brews and food.

expanding art scene: At Anno Domini, about 50 glass artists, many of them local, exhibit work (*through Jun 13; galleryad.com*); at the Movimiento de Arte y Cultura Latino Americana gallery, the glass art (some of it fashioned from empty tequila bottles) fuses politics and beauty (*Jun 5–Aug 8; maclaarte.org*). *Times and locations at glassart.org.*

VISIT / San Francisco

The best cheap seats in baseball

How's this for a glorified Giants tailgate party? Instead of floppy folding chairs, you're sitting in a parklet overlooking the San Francisco Bay, and in lieu of hot dogs charred on a hibachi, the chefs behind The Whole Beast are handing you Wagyu burgers and poutine. It's called **The Yard at Mission Rock**, and it's a new pop-up village comprising more than a dozen repurposed shipping containers, just a foul ball away from AT&T Park. Don't

expect to see any tepid Bud cans being passed around here—instead, Napa Cabs and Sonoma Zins flow from the Wine Bus, a vintage school bus turned wine bar, and Anchor Brewing has a dedicated beer garden close to the water. The former empty lot is also home to public space for a Sunday farmers' market and Off the Grid's first permanent digs, The Courtyard, with a handful of permanent vendors alongside a Humphry Slocombe ice cream cart. Plus, The North Face will be selling its cozy fleece, should that rogue wave of fog catch you off guard this summer. *Third St. at Terry A. Francois Blvd.; theyardsf.com.*

DO / Berkeley

Paper trail

Book lovers will want to browse the **Bay Area Book Festival**, spread across 10 city streets (and inside theaters and other venues) downtown. The industry's top authors, publishers, and booksellers take over temporarily renamed city blocks

like Eco Alley and Teen Street, while stages in such spots as Freight & Salvage and The David Brower Center host author interviews. Among the literati on hand: Pico Iyer, Karen Joy Fowler, and Judy Blume. Experience books as art at a "temple" of language, a structure built by Burning Man artists from 50,000 books, all of which can be taken home by visitors. *Free; Jun 6–7; baybookfest.org.*

SHOP / Oakland

Living color

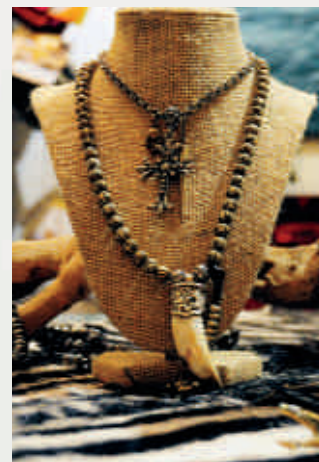
Perusing the floor at **Mulberry's Home**, a new interior design offshoot of Mulberry's Market in Piedmont, is like walking through a colorful Pinterest board come to life. An eclectic collection of vintage rugs, modern homewares, and statement pieces gathers decorative styles from across the globe and fashion eras into one space: angular marble serving platters for the dining room, midcentury light fixtures for the living room, or distressed

consoles for the entryway. Design-savvy consultants are on hand should you need a second opinion on pulling together the perfect living room scheme. *160 41st St.; mulberryshome.com.*

EAT / Napa

French Laundry light

Think of **Ad Lib** as a pop-up with a pedigree. With The French Laundry under renovation, Thomas Keller has taken on more casual tasks, like tossing tableside Caesar salads at his temporary restaurant in Silverado's stately Royal Oak space. While the menu nods to Continental classics—deviled eggs, beef Wellington, lamb chops with mint-apple jelly—the vibe feels of the moment, with a thumping soundtrack, lively cocktail-hour acoustics, and, on select evenings, the entertaining sight of the vaunted chef himself, smiling, toquiless, chatting with patrons as he wheels his salad cart through the dining room. \$\$\$; *through Oct; Silverado Resort & Spa, 1600 Atlas Peak Rd.; thomaskeller.com/ad-lib.*



Vintage jewelry on display at Mulberry's Home in Oakland.

INSIDE BAY AREA

EAT / *Healdsburg*

Upper crust

Given the popularity of cupcakes in the past few years, you've probably had your share of the decorative sugar bombs. Now it's time for a new dessert resurgence to vie for your sweet tooth: pie. Following the success of their downtown cupcakery, Moustache Baked Goods, a local duo recently opened **Noble Folk Ice Cream & Pie Bar**

around the corner. Piecrusts made from Old World grains like farro and buckwheat are flaky vessels for fillings of juicy Sonoma County fruits—blood orange with buttermilk custard, for instance, or strawberries and blueberries with a dash of ginger. And because pie is not truly complete without ice cream, there are about a dozen seasonal flavors to choose from, like lemon lavender and black sesame coconut. *116 Matheson St.; thenoblefolk.com.*

Healdsburg's sweetest new dessert option, Noble Folk Ice Cream & Pie Bar.



JOHN STOREY

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EAT / San Francisco

Graduation time

At the beginning, Mourad Lahlou's first restaurant, Aziza in the Outer Richmond, was straight-up Moroccan, complete with belly dancers. Soon enough, navels vanished, and the food evolved into what you might call nouvelle Moroccan. Now, at his new downtown restaurant, **Mourad**, the transition is complete: What Lahlou

serves here is his own Californian food with hints of North Africa. These crop up sometimes in the ingredients (the charmoula used to flavor the asparagus spears; the nettle-green purée and fregola pasta cushioning rounds of sous vide rib-eye steak) and sometimes in how they're put together. The biggest difference, though, between his old place and the new is the atmosphere: Here, everything is stainless steel and marble and Fortune 500. Which is fitting. After all, the soundtrack in this neighborhood is the hum of money changing hands. \$\$\$; 140 New Montgomery St.; mouradsf.com.



Roasted pickled carrots with walnut paste and rye tuile at Mourad, S.F.

FROM LEFT: ERIC WOLFINGER, JOHN STOEY

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EAT / San Francisco

Modern Mexican

Another Mexican joint in the Mission District, but with a tasting menu and platings so precise that they call for tweezers: That's the story at **Cali-fornios**. In eight (or more) inventive courses, Sons & Daughters vet Val M. Cantu turns a border-crossing journey into refined adventure, spiking yellowtail ceviche with mandarinquats and red jalapeños, poaching Hama Hama oysters and pairing them with jicama mignonette. Celery-and-kiwi granita, bursting with Pop Rocks, provides a palate-

cleansing prelude to such musings as egg custard with smoked tomato, and a sous vide chicken-and-pomegranate broth that plays as a whimsical posole. Handmade tortillas are served with house-cultured butter. You can enjoy tacos some other time. \$\$\$\$; 3115 22nd St.; californiossf.com.

EAT / San Francisco

London calling

Yes, **Al's Place** sounds like a diner. But "Al" is Aaron London, who last cooked at Ubuntu, Napa's erstwhile temple to vegetables, so the cooking is anything but short order. His mind-set remains veggie-centric, with






Lightly poached chicken in stock with pickled turnip at Californios, S.F.

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a few of the meant-to-be-shared mains involving seafood. (The cured trout with potato chunks and green-fig mousse is a winner, especially for lox lovers.) Meat is relegated to the side dishes, and the hanger steak with sherry butter does complement an entrée of goat's-milk curds and fennel over grits. Which is about as close to down-home as this food gets. \$\$; 1499 Valencia St.; [alsplace.sf.com](#).



Chef Aaron London, of Al's Place, in San Francisco.

EAT / San Francisco

Aloha in the Tenderloin

Beyond the humble plate lunch and the greasy pupu platter lies a vast and varied world of Hawaiian cuisine, its eclectic influences the source of inspiration for Oahu native and ex-Prospect chef Ravi Kapur. Born as a pop-up, **Liholiho Yacht Club** has grown into a permanent Tendonob location, with a vibrant menu that spans from tuna *poke* to duck-liver toasts with pickled pineapple to fried Cornish game hen, glistening in a tamari-honey glaze. Kapur plucks freely from farmers' markets, but the flavors of his

FROM LEFT: MOLLY DECOUDREAUX, JOHN STOREY

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cooking, inflected with kimchi, nori, and curry, speak to the far-flung currents that wash across the islands where the chef was raised. \$\$\$; 871 Sutter St.; libolihoyachtclub.com.

DRINK / Berkeley Cocktails with kick

Berkeley's new restaurant and bar, **Tigerlily**, infuses its cocktails and punch bowls with enough ingredients from its rooftop garden to make discerning locavores proud. Mint, thyme, lavender, and bee pollen make frequent appearances in the drinks, to temper the food's spicy kick (the owner is



Liholiho Yacht Club, the new face of Hawaiian cuisine in S.F.

said to bring in spices from his family's spice farms in India). The chef fires up such treasures as tandoori calamari on squid-ink naan with hazelnut salsa verde, and fried chicken doused in a housemade tikka masala sauce, all fittingly served on Berkeley-made earthenware.

\$\$; 1513 Shattuck Ave.; tigerlilyberkeley.com.

DRINK / San Francisco Coffee, iced and easy

To enter the yellow-trim door of **Tiny Warrior Coffee** in the Mission is to find yourself far

from the endless lines at Ritual and Blue Bottle. Perched behind a blond-wood counter inside the Alite Outpost outdoor-gear shop, this intimate cafe packs quite the punch, brewing five iced coffee drinks that can be enhanced with extras like Tcho chocolate ice cubes or freshly muddled mint. Go beyond pour-over and try the sweet and smooth Nico, which blends candied orange with vanilla bean, or spice it up with the Moroccan, featuring cardamom, cinnamon, and clove syrup. Don't overlook the muffin menu either, or the cluster of pastel tables in front. 3376 18th St.; tinywarriorcoffee.com. ☼



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