

Drink Here Now: 5 Places to Sip This Week

By Allie Pape on June 13, 2012 1:00 PM



1. Pinot Days at Fort Mason: The annual grand tasting of pinot noir returns to Fort Mason this Saturday, with over 200 producers showcasing more than 400 vintages from local regions (Carneros, Russian River Valley) and points farther afield (Oregon, Santa Barbara). Tickets for the grand tasting are \$50, but if you've got a little more cash, consider either the \$100 VIP package, which allows you to get in an hour early and enjoy a private sit-down tasting with a select group of four producers, or Thursday's "table hop" dinner at the brand-new Dixie in the Presidio, which will pair ten pinots with a four-course meal. (Saturday, June 16th, regular admission 2-5 pm, VIPs 12-5 pm, at Fort Mason Festival Center, Marina Blvd. and Buchanan St., Marina.)

2. Le Mixeur Sharky: Seattle-based cocktail writer Ted Munat has long hosted cocktail events under the name Le Mixeur. To honor his son Sharky, who has autism, Munat is bringing a special edition of Le Mixeur to SF in support of Special Place Foundation (SPF), a farm that houses and educates people with disabilities. This Tuesday, all the proceeds from specially-created cocktails at Heaven's Dog, The New Easy, Jasper's Corner Tap & Kitchen, Wo Hing General Store, Smuggler's Cove, and Hog & Rocks will benefit SPF. For hours and an updated list of bars, visit Munat's website. (Tuesday, June 19, various locations.)

3. Father's Day Japanese Whisky Tasting: Still looking for something fun to do with Dad this Sunday? Consider bringing him to a tasting of Japanese whisky at

Local Edition, organized by Cask and Umamimart and featuring Suntory brand ambassador (and former Nopa bartender) Neyah White. You'll learn about the component whiskies that make up a Japanese blend, how it compares to Western whisky, and the best ways to drink it at home (good information, considering you'll take home a bottle of Hibiki 12 at the end of the evening). Tickets are \$100 for two people, and can be purchased here. (Sunday, June 17, 1-3 pm or 5-7 pm, at Local Edition, 691 Market St., Financial District.)

4. Presidio Social Club Pig Roast Soiree: Another possibility for Father's Day (if your Dad loves pork) is a trip to Presidio Social Club, where chef Ray Tang will be roasting two whole pigs as part of a Hawaiian-themed shindig. Bring Dad over at 3 pm to take a pig-carving class from Tang, or arrive later in the evening for \$1 pork sliders, deals on mai tais and beer, or a \$20 pu pu platter, which includes two mai tais and a selection of Hawaiian snacks. Wear your best retro Hawaiian garb, and you might just win a private pig roast of your own for your trouble. (Sunday, June 17; pig-carving class at 3 pm, party 4-7 pm, at Presidio Social Club, 563 Ruger St., Presidio.)

5. Flavorpill Food Truck Happy Hour: The good folks at Flavorpill want to kick off your weekend with some free food and booze. This Thursday, they've rented out the Elbo Room and hired Southern Sandwich Company to dish out Carolina-style pulled pork and smoked portabello sandwiches, perfect for pairing with a pint or two of Sapporo Premium. Water Borders will DJ, and you can enter a raffle to win a Sapporo surfboard, with the proceeds benefiting Root Division. RSVP here (and do note that an RSVP will subscribe you to their mailing list). (Thursday, June 14, 7-9 pm, at Elbo Room, 647 Valencia St., Mission.)

Photo by Erik Ellestad.