

San Francisco

EATS

San Francisco

News, reviews,
cheap eats,
and updates

EDITED BY
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REVIEWS
IN THIS ISSUE
Balkanico
Bin 38
Magnolia Gastropub & Brewery

UPDATES
Coi
Hard Knox Cafe
Nopa

The fermented stout of Circumstance makes its match in a plate of beer-braised, barbecue pork ribs at Magnolia Gastropub & Brewery.

PHOTOGRAPH BY
JENNIFER MARTINE

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EATS



Magnolia Gastropub & Brewery

From hippies to hipsters—a Haight Street institution enters the modern era.

UPPER HAIGHT

Ricocheting off the success of his second venture, the Alembic, Dave McLean turned his attention to his first, Magnolia Pub & Brewery. The 11-year-old hangout has been reborn as Magnolia Gastropub & Brewery. The addition of those two syllables is not all that's new. Out went the hippie-dippy mural and worn-in decor; in came new upholstery for the booths, a faux water-stained ceiling, and exposed light bulbs. The result is stunning. So, too, is much of chef Brandon Jew's menu. He emphasizes such beer-friendly dishes as homemade sausages and charcuterie. Fancier plates, like spicy pork ribs, and grilled sardines with cranberry beans, also feel right at home. Some remnants of the old Magnolia remain: Service can be haphazard, and a portrait of Jerry Garcia hangs in the dining room. We can only assume that he's giving the new Magnolia his benediction. 1308 HAIGHT ST. (AT MASONIC AVE.) SF, 415-864-7468 \$5 W ★★

BY SCOTT HOCKER

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