

# ULLAGE AND SPILLAGE

by J.Random

Location, location, location, the three key factors in real estate also apply, to a lesser degree, to bars and other drinking establishments. Of course, first class beer, food and ambiance will attract people even to the borders of skid road or game town but it helps if your establishment is noticeable. Steamworks still holds top prize for accessibility, with two rapid transit systems, a Seabus and the West Coast Express terminating nearby, not to mention the helicopter and floatplane terminals for high rollers. Personally, I mourn the demise of the Steamworks Express, otherwise known as the 98 B line.



*Anthony serving up cask-conditioned IPA from Lighthouse Brewing*

However, second prize must now be allocated to St. Augustine's Restaurant and Lounge on Commercial Drive at the corner of Grandview Highway N. It is steps from the Commercial/Broadway Skytrain station at the intersection of the Expo and Millennium lines, plus the terminus of the 99 B line, which shall henceforth be known as St Augustine's Express. They also have rooftop parking for you dead-icated drivers. I am not sure about the potential for a helicopter pad.

I am also awarding St. Augustine's second prize, after the Alibi Room, for their B.C. and Pacific North West craft beer selection which, one

time I was in there, ran as follows: Rogue Captain Sig's Northwest ale, Lost Coast Tangerine wheat, Pyramid apricot hefeweizen, Central City's Empire IPA and Boomer's ESB, Tree Hop Head IPA, Lighthouse Riptide pale ale and Race Rocks amber, Phillips Surly Blond tripel, Storm Scottish ale, R&B Sun God wheat ale, Granville Island English Bay pale ale, Lions winter ale and honey lager, Russell cream ale, and honey ale. Rock Creek cider and St. Augustine's stout, pilsner, and lager, brewed for them by B.C. craft breweries. The St. Augustine's stout is particularly worth trying.

As you may know from the CAMRA Vancouver newsletter, St. Augustine's has a cask night every Monday and the word is spreading. I was there for a cask of R&B Auld Nick, a rare treat and more recently Lighthouse IPA, only the second cask they have produced. By the way, the appellation "Manichean Mondays" was applied not by the owners but by somebody in CAMRA Vancouver with an overdeveloped knowledge of obscure religious history. I am not going to make this easy for you. Google it like I had to. It is, however, reasonably well known that St. Augustine of Hippo was the patron saint of brewers, due to early indulgence rather than a later monastic brewing habit. The appellation "hippo" had nothing to do with keeping a pet in his swimming pool, but the city in North Africa where he was bishop.

Of course a good business model is also critical to success and here's hoping St. Augustine's will be around longer than the last few businesses that have passed through that location. Apparently one of them left behind an extremely high-end safe. The décor is open-plan-modern but with effort you can position yourself so you can't see a TV. Apparently the TVs are turned off when they have live music on some Friday's and Saturdays. I am giving St. Augustines a first prize for service. There are too many bars in B.C. where you can die of thirst or barely sip your beer before being pressured to order another. The staff here gets it just right. The food is good, with half-price pizzas on Mondays, but these days I chose where to eat by the quality of the beer served. Anthony has put together a selection with something for every palate and plenty of transition beers that

might wean the average drinker away from fizzy yellow liquids. Check out their web site for more information on current beers and upcoming casks. [www.staugustinesvancouver.com](http://www.staugustinesvancouver.com) More importantly, check out whatever is on cask next Monday. The more demand, the more supply. §

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