

October 27, 2006

## Second Best

Younger siblings have it rough: Relative smallness, hand-me-downs, and vicious sibling rivalry aren't exactly ideal conditions for growth.

Miraculously, The Alembic, a new bar/restaurant in the Haight from the Magnolia Pub & Brewery folks, defies its inferior birth order.

The secondhand bar is made from old Kezar Stadium bleachers; the floor reuses 100-year-old barn wood for a warm feel. Old-school 1890 Edison reproduction bulbs hanging over the bar, mustard walls, and a patterned-tin ceiling complete the picture.

Chef Eddie Blyde, influenced by his world travels, uses locally grown ingredients in mouthwatering small plates, like cassoulet of wine forest mushrooms and autumn squash; barbecued pork belly, deviled duck eggs, and creamy grits; and Lancaster County cheesesteaks. Top it off with bourbon chocolate bread pudding with butter pecan ice cream.

Master bartender Daniel Hyatt (formerly of Winterland) offers up a variety of small-batch, artisan-distilled spirits, including whiskey and single-malt Scotch, to take the edge off.

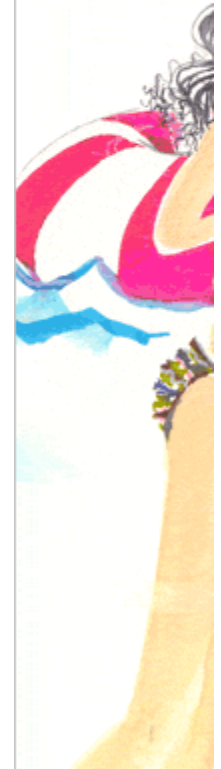
Sounds like this joint is second to none.

*The Alembic, 1725 Haight Street, at Cole Street (415-666-0822 or [alembicbar.com](http://alembicbar.com)).*






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