

FALL ARTS GUIDE | HOT NEW KITCHENS



DINING OUT

FOOD & RESTAURANT GUIDE



Introducing...

THE LOCAL VINE

Too many bars, you say? We say Seattle was one short until the Local Vine hung its shingle in Belltown. When a couple of Harvard biz school grads analyzed the local market, they spied a niche that needed filling: A wine bar offering education in place of intimidation, a drop-in coffeehouse vibe in place of a high-toned destination. The result is a casual salon at Second and Vine, whose globe lights and cracked cement floors and spare lines tell you this ain't your grandma's wine bar. Choose table, cocktail table, or bar—or, in Indian summer, breezy sidewalk perch—and you'll be approached by an affable waiter who will lead you through the 100-plus-wines-by-the-glass selection without a trace of hauteur. Wine list hieroglyphics indicate which are organic, extraordinary, made by a female vintner, and more, while small food plates—off a trenchant menu crafted by Crush chef Jason Wilson—are designed to complement. Plates are small but, in the case of the featherweight parmesan *gougères* and the Wagyu beef with blue-cheese potatoes, flawless. Cheers!

2520 Second Ave
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