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Epiqueerean
BY JENNY NGUYEN

Hip Hop Houses

Considered by many the microbrew capital of the world, Portland has drawn praise from all corners of the globe for its stout libations. Here are three alehouses that offer their own in-house brews along with matching grub for your mug.

Hopworks Urban Brewery

2944 S.E. Powell Blvd., 503-232-HOPS,
www.hopworksbeer.com

This lofty warehouse-style brewery stands out along the used-car-lot-riddled Powell. Modern, open and usually lined with bicycles out front, the city's first "eco-brewpub" draws local drinkers of all walks. From rain barrels to composting, you'll find local, organic and sustainable are the mantra here. Ten all-organic beers rotate on tap, and the food is suitable for all tastes. The menu is inclusive—seasonal greens, veggies, tempeh and gluten-free items—but not overwhelming or too broad to execute. The atmosphere is nice, incredibly fun and relaxed. The only minor downfall is the cheesy acronym associated with the name, HUB.

Bridgeport Brewpub & Bakery

1313 N.W. Marshall St., 503-241-3612,
www.bridgeportbrew.com

Recently renovated, Bridgeport has a completely different feel and is better for it. Once a schlummy pizza/beer joint covered in ivy, it is now a glowingly handsome open space with enough panache to fit right in with the Pearl. The award-winning brews here are a sure bet, but the food is undeniably delicious. Complex dishes like braised lamb and couscous are outstanding, as is the homemade burger, the simpleton of lager fodder. Alas, the original brewpub's other saving grace was the pizza. Only this time it's traded in the Canadian bacon and pineapple for wild mushrooms, smoked onions and goat cheese. That's an upgrade to which I can toast.

Old Market Pub & Brewery

6959 S.W. Multnomah Blvd.,
503-BIG-BEER, www.drinkbeerhere.com

This neighborhood brewpub is like the older, nerdier sister of Alberta's Mash Tun. The food is lackluster but not bad, the beer is OK but not bad, but it's the atmosphere people swear by. The menu hosts international "cuisine" from burritos and pizzas to chili dogs and sausages. But the best part is the unique brews coming from the back: Hot Tamale is smokin' with infused Serrano and jalapeño peppers, while Old Granny Smith, made with real apples, is refreshingly zingy and light. With mediocrity looming overhead, you gotta hand it to 'em for keeping it creative, friendly and most importantly warm. 

JENNY NGUYEN is going to be outta town helping feed the mouths of children in the Rockies. Donate to the cause by writing to epiqueerean@comcast.net.

and drink
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words, Xander!

pink wine and pizza



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