

amount of notoriety in the state," Davidson says. "He's been competing in cocktail competitions in Portland and Bend and placing very highly, and he's very involved in the Oregon Bartenders Guild."

Some of Churilla's signature drinks include The Lazy Boy, a bourbon cocktail with ginger juice, honey and a fig puree, and the Maestro's Apprentice: gin with Cointreau, ouzo and dark roasted coffee beans. Davidson's favorite is the Lotus Blossum: sake, Soho lychee, vodka, triple sec, guava and lime.

The bar, whose animal-themed name is in keeping with Corvallis' longstanding tradition of animal-named bars (the Peacock, Squirrel's, Fox and Firkin), is a more casual, pub style bar that hosts drinkers from across the entire (legal) age spectrum.

"It's funny; there'll be some pretty old people in there and then there's the 21ers, and they don't even notice each other. It's something about that space that just has this cool mojo that's all-inclusive," Davidson says.

The restaurant is slightly more upscale and generally sees the 25 and older crowd: families, young professionals, OSU folk, retirees and people from Hewlett Packard and the hospital.

"We were going for a ying and yang thing," Davidson says.

Both the bar and the restaurant feature live music and event nights: Local bands and musicians play Friday and Saturday nights, and in the past Davidson has turned the restaurant into a club/rave venue. His sous chef is a member of Zenatra, an "avante-guard jazz metal" band that will play July 4. The second Thursday of the month is movie night, when Davidson projects crowd favorites up on the enormous south wall. Past hits have been *The Big Lebowski* and *Pulp Fiction*; *The Breakfast Club* is up next.

Davidson also rents out the space for in-house catering events from weddings to business conferences to birthday and graduation parties. This summer, a couple is getting married on the waterfront and renting out the entire space for the reception. Davidson, an ordained minister, is marrying the couple.

"I throw it in as a free service," he says.

Are Cloud 9 and Downward Dog worth a visit to Corvallis? Definitely. Aside from fun and atmosphere, they're about "classic, simple stuff," Davidson says, "good service, good food and good value. We actually care. You go to a chain, and there's a lack of life there."

Cloud 9, 126 SW 1st St., Corvallis. The Downward Dog, 130 SW 1st St., Corvallis. Reach either at (541) 753-9900. dinecloud9.com & drinkthedog.com

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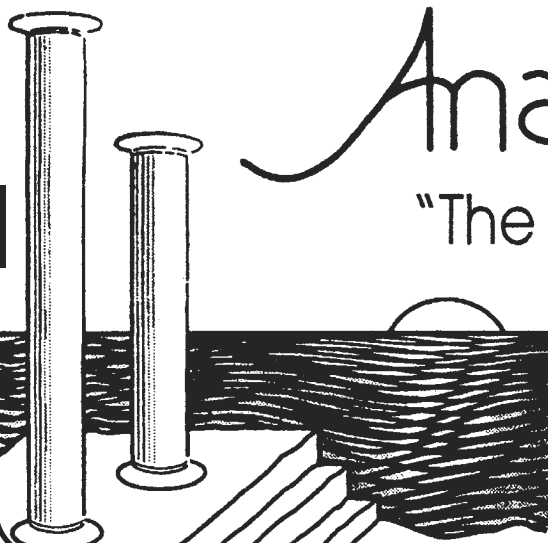
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