

## BREWS NEWS

*Lane County's beer scene  
spilleth over* BY SHANNON FINNELL

**O**ur fair county is savoring a yeasty beer boom. Aficionados have celebrated a new Whiteaker tasting room for Oakshire, Ninkasi's plans for an expansion, Plank Town's installation in downtown Springfield and Friday afternoon growler fills at Claim 52. The rest of the year looks like it won't have any trouble keeping pace; on tap is a neat little package of delights for your (responsible) boozing pleasure.

### VIKING BRAGGOT

A tiny suds outpost just bubbled up in west Eugene. Viking Braggot, a nano-brewery, opened off of Bertelsen Road at the end of June. Traditionally, braggots are a combination of mead and beer, bringing both malt and honey flavors to the table. Co-owner Daniel McTavish says that he and partner Addison Stern are putting a modern twist on the concept by taking a honey varieties and building craft beer around them.

Viking Braggot's tasting room is open on Fridays (see [drinkviking.com](http://drinkviking.com) for details), and it now features four summer braggots, which are made with wildflower or orange blossom honey. McTavish describes the Valhalla as similar to red-style ale with a "nice orange taste," and he says the Valkyrie is most similar to amber-style ale, with whole marionberries. The brewery also has braggot versions of an IPA and a red ale. Viking Braggot's brewers are Perry Ames and Weston Zaludek, who also work part-time at Oregon Trail Brewery in Corvallis.

"We knew that it's a pretty saturated market, even with how quick it's growing," McTavish, who is a year out of UO's business school, says of Eugene's beer scene. "We wanted to do something to differentiate, to offer something to consumers, possibly a niche product or something different than what people are normally having."



INGREDIENTS OF VIKING BRAGGOT

PHOTO BY TODD COOPER

### POUR HOUSE & DELICATESSEN

Delicatessen meats, like pastrami and corned beef, go so well with beer that they're natural companions, according to Falling Sky Brewing co-owner Rob Cohen. "It seems so intuitive, at least to us." And since he couldn't find a deli-brewery in the course of his research, he's proud to call Falling Sky Pour House & Delicatessen the first. The deli-brewery, located at 8th and Blair, is slated for a soft open July 18.

Falling Sky is already known for experimenting with its brews and constantly changing up its taps, and Cohen says the brewery will continue in the same vein at the deli. The Pour House will have 15 taps, and between it

and Falling Sky, they could have upward of 20 different brews on tap. Cohen and his partners plan to use the added space to further expand their repertoire, including more cask-conditioned ales to pair with the meaty menu. "Since we work collaboratively, we're trying to make beer that goes well with our food, so I think that's going to bring out some different flavors."

Cohen says he's excited about the beef navel pastrami, which will be brined, augmented every day, smoked and steamed. "It's a lot of work that's going into making this pastrami," he says. "It's not a health food. It's fatty goodness — very decadent." On top of that, the Pour House will bake up breads including rye, pumpernickel and olive.

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