



# Buoy Beer

Located in the 91-year-old Bornstein cannery building, this unique place has lots of history and incredible views.

■ STORY & PHOTOS | DWIGHT CASWELL

**A**t the intersection of Eighth Street and the Columbia River you will find Buoy Beer. This craft brewery, with its restaurant and taproom, sits above the Columbia in a building that looks like it has been there forever, although Buoy Beer is less than 2 years old.

The building, however, has been a part of the Astoria waterfront since 1924, when it was built to replace a feed and grain warehouse destroyed in the 1922 fire. Bornstein Seafoods eventually purchased it for fish processing, and when they moved, it was possible to return to the building to its original use, after a fashion. Today most of the grain stored there has been fermented and turned into beer, and the feed side of the operation is a restaurant that produces some of the best food available at a brewpub. Especially the Buoy oysters and the habanero oyster deviled eggs.

The story behind the beer begins with Luke Colvin, a successful local arborist who had a client, Dan Hamilton, a home-brewer. Luke began thinking about opening a commercial brewery and discussed the idea with family and friends, many of whom became investors. One of those friends was Andrew Bornstein. He liked the idea of the brewery, and the family business owned the building, but it was more than 90 years old and in need of extensive restoration.

The new Buoy Beer team tackled the project, and with much hard work, the new brewery arose, jutting out into the Columbia so that its northernmost point was on pilings more than 70-feet-deep at high tide. The resulting views and the nearness to ship traffic made it a spectacular setting for a restaurant, and wherever possible, the ancient wood of the original structure was preserved, creating an historical ambience.

**Stainless-steel tanks now sit on new concrete floors behind glass doors that allow customers to watch beer being made.**

