

in a strip mall.

Inside, the tasting room is spacious and minimally decorated, with much more of a suburban café vibe, minus the long wall stocked with spirits and liqueurs. Like I just mentioned, It's 5 is a tasting room and one that plays by the OLCC's rules. A flight of four for \$10 measures up to about one single 2-ounce shot and is meant to entice purchases for off-site consumption.

One innovation that It's 5 has introduced is to mix "mini cocktails," as Manager Amanda Hanshew put it, with regulation pours. They keep a wide variety of mixers on hand for those uninterested in tasting the straight hooch, but who are more concerned with how these spirits interact with their favorite cocktail bases.

Think tiny, tiny screwdrivers and gin and tonics. Look for little bloody Marys this summer.

Born in Cashmere, Wash., the Seaside location is It's 5's first Oregon tasting room. Though the shop quietly opened in mid-December 2018, owner and former chef Colin Levi is actually celebrating the 10th anniversary of his ever-growing brand this May. As with many small-batch purveyors, certain items float in and out of stock, but they seem to have a steady stream of the usual suspects, including bourbon, gin and vodka. Hanshew whispered to expect ouzo and aquavit in the future.

From a flight of four I was able to taste their five-year, single-barrel, 90-proof bourbon which had a nice hint of spice

and a full-mouth feel. One of their newest products, Eve's Apple Pie, a moonshine-based liqueur in which every bottle is spiked with a cinnamon stick, tasted exactly like that: apple pie. On its own, it was too sweet for my tastes, but Hanshew said that many customers like to pour it straight over vanilla ice cream.

Out of my last two sips, I was able to almost faithfully recreate one of the signature drinks posted on It's 5's website, its5distillery.com. Levi has curated a massive collection of recipes using the brand's offerings.

The Grappa Gimlet is a showcase for It's 5's Northwest dry gin. Subtle, well-rounded on its own, this award-winning spirit plays easy with the earthy tones of the grappa, and a squirt of lime adds

plenty of sharp contrast.

The recipe below is used with permission and is for a full pour. Bottles not included.

Grappa Gimlet

2 ounces It's Five Gin

1 ounce It's Five Grappa

2 ounces lime juice

Ice

Shake and pour over ice cubes and serve in a highball glass.

— Recipe by Colin Levi, owner of It's 5 Distillery, and shared by manager Amanda Hanshew, manager of It's 5 Artisan Distillery and Espresso in Seaside.

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Judy Atkinson

'This Fragile Earth' is theme for a call for art

ASTORIA — Submit your artwork themed "This Fragile Earth, Our Island Home" to the Grace Episcopal Church art show honoring the memory of longtime art instructor at Clatsop Community College and Grace Episcopal member Jean Barney.

Artists of all ages are invited to submit up to two pieces of their artwork to this show. Submissions are accepted from 2-4 p.m. Friday, May 31, in the Parish Hall

at the church, 1545 Franklin Ave.. Art must not exceed 24-by -30 inches, be professionally presented and ready for display with no glass or glass edges or sawtooth hangers.

Entry forms are available mornings at Grace Church and at various galleries. For additional information, contact the church at 503-325-4691 or graceastoria4691@gmail.com

