



Americans' growing thirst for whiskey, particularly high-end brands, has spawned a niche of bars with massive collections of hard-to-find spirits.

# A WALL OF WHISKEY WAITING FOR YOU



Photos by New York Times

The entire wall is filled at Hard Water in San Francisco.

'Ladder bars' springing up to accommodate inventories of rare, vintage and high-end varieties

By ROBERT SIMONSON  
NEW YORK TIMES

M ultnomah Whiskey Library in Portland, Ore., has a lot of the things you'd expect to find in a whiskey bar – leather chairs, dark wood, a certain amber glow. It also has something you don't see every day: a ladder.

The bartenders need those steps to reach some of the higher-perched spirits in its collection of 850 types of whiskey. Multnomah, which opened last fall, is one of a new breed of whiskey parlors that could be called "ladder bars" because they possess such an enormous variety, far beyond that of the average whiskey bar, that every square inch of wall space must be put to work.

You'll find ladders, too, at Hard Water, a waterfront bar in San Francisco that specializes in rare and vintage whiskeys; Canon, in Seattle, where roughly two-thirds of the 3,500-bottle collection are whiskeys; Flatiron Lounge, in New York, which carries 750 to 1,000 whiskeys at any given time; and Jack Rose Dining Saloon, the Washington, D.C., bar that

can be considered the father of the über whiskey bar. When it opened in 2011, it had 1,200 selections. Today, it has 1,800 and room for more.

These saloons have timed their arrival well, as Americans' thirst for whiskey, and for whiskey knowledge, has skyrocketed. Sales of bourbon, Tennessee whiskey and Irish whiskey, particularly high-end brands, have risen sharply over the last decade. In 2013, 18 million nine-liter cases of bourbon and Tennessee whiskey were sold in this country, compared with 13.4 million in 2003, according to the Distilled Spirits Council of the United States.

Distilleries in Kentucky, Scotland, Ireland, Japan and other strongholds have responded by releasing more varieties: small batch, single barrel, barrel proof, limited edition.

That is a lot of whiskey. And obsessive bar owners are intent on cramming a good chunk of it into one space.

"The traditional business model for a bar, you don't want to sit on inventory," said Alan Davis, an owner

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# Beat the heat with a bowl of soup

*Gazpacho, vichyssoise are just the beginning*

By DANIEL NEMAN  
ST. LOUIS POST-DISPATCH

The sun is blazing. The sweat is dripping. The air feels as if it is sticking to your skin.

Hey, how about a nice big bowl of soup?

No, seriously. Soup is good food. Especially in the summer, when the soup is cold.

Summer soup is different from winter soup. Winter soup is heavy, substantial, serious. It sticks to your ribs. But summer soup is light, frivolous, festive. It cools you down from the inside out. And if it is the right soup, it can even be a little bit



McClatchy Newspapers

Gazpacho is just one option of cold soup for a hot summer.

sweet and no one will complain.

If you are like me, when you think about cold summertime soups, your first thought is: gazpacho.

(Actually, if you are exactly like me and you are thinking about cold summertime soups, your very first thought is of the episode of "All in

the Family" in which Archie Bunker is served vichyssoise for the first time. He blows on a spoonful to cool it down, and when he puts it in his mouth he gets a surprised look on his face that is absolutely priceless. But more on vichyssoise later.)

Gazpacho, of course, is the (generally) tomato-based cold soup that originated in the Andalusia region of Spain. Everyone who makes it makes it differently, but the essentials are the same – ripe tomatoes, sherry vinegar whenever possible and a bit of bread that has been soaked in water and then squeezed for added texture, all puréed together.

That's not the way I make it. I call my version Farmers' Market Gazpacho because it is basically a vegetable soup that makes full use of

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## Restaurant Notes

By ANDREW Z. GALARNEAU

# Buffalo Supper Club to open soon in Black Rock

Owners of the Buffalo Supper Club hope to open the Black Rock restaurant in early September, offering middle-class fare near the foot of Ontario Street.

Manager Kyle DeLuca said the place, at 2179 Niagara St., is the first restaurant from owners Christopher Williams and Aaron Osborne. It'll be focused more on food than drinks, a place "working families can go for a nice, quiet sit-down meal," DeLuca said. "That's the clientele we're going for, 25 and up, have a nice dinner and a couple of drinks without breaking the bank."

The 60-seat place will be open for lunch, "but our entrées will be

more on the dinner side," ranging from \$10 to \$25.

The projected grand opening is Sept. 4, DeLuca said, though that date will depend on final inspections by city officials.

**Open:** The Ebenezer Ale House has extended its craft-beer-centered approach to Eden, opening the Eden Ale House last week at 8557 N. Main St.

They're serving lunch and dinner, seating about 50 people, plus the patio, said Shawn Schweis, an owner. It used to be O'Brien's

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