ove Handles



Boston

Enjoy carefully curated, cared-for beers with brunch in Beantown.

What it is: Lulu's is a youthful city bar offering great food, a 50-line draft list, hip patio, and fresh growlers to-go. Situated among Boston's more student-friendly neighborhoods, Lulu's has become a popular brunch spot while cultivating a focus on New England's best regional beers. Why it's great: The patio at Lulu's first opened in Summer 2018 and has been crucial for service. They offer top-notch pub fare, from fried-chicken sandwiches to vegan salad bowls. It's a place where you can order some crispy-fried tater tots with a pint of Three Floyds Zombie Dust, then take a four-pack of The Alchemist Heady Topper to enjoy at home. Lulu's takes pride in their selection and freshness-it's the kind of place that proudly displays the local draft-system technician's logo on the menu. You can also get a mystery draft pour of the "Village Keg" for just \$3.50. —Samer Khudairi

Hours: 11 a.m.–10 p.m., Monday–Friday; 10 a.m.-9:30 p.m., Saturday-Sunday **Address:** 421 Cambridge St., Allston,

Massachusetts Web: lulusallston.com



Tijuana, Mexico

Pioneering destination for anyone seeking Baja flavors with cerveza artesanal in one of Mexico's best beer cities.

What it is: Beer enthusiasts can leave snobbery at the door when entering Public House's unpretentious and cozy space, just east of Tijuana's raucous Avenida Revolución. Twelve taps of cerveza artesanal from such Mexican icons as Cerveza Fauna and Teorema Cervecería mean that the best of Baja is always available.

Why it's great: Public House has been open only a little more than five years, but that's old enough to make it one of the first dedicated spots for craft beer in what is rapidly becoming a globally recognized scene. The Baja California beer community boasts a refreshingly relaxed attitude toward the (occasionally) precious beverage without sacrificing innovation or quality. While the shadow of nearby San Diego may be hard to escape, Baja's greatest asset is its ability to take what's great and leave the drama behind. Plus: Public House's Sunday brunch is delicious AF, so feel free to throw guilt out the window and enjoy a "beermosa" with that croque madame on the dog-friendly patio. —Beth Demmon

Hours: 3 p.m.–11 p.m., Monday–Saturday; 10 a.m.-10 p.m., Sunday

Address: Calle Miguel Alemán Valdez 2664, Col. Americana, 22400 Tijuana, Baja California, Mexico

Web: facebook.com/publichousetj



Washington, D.C.

Session-focused, lager-loving beer bar inside a modern food hall, with world-class service and a range of culinary options.

What it is: Shelter is a top-flight beer bar inside the Roost, a new food hall on D.C.'s Capitol Hill. Created by the Neighborhood Restaurant Group (NRG)—the same folks behind ChurchKey, Birch & Barley, and Rustico—the bar features 52 taps, including five Czech side-pull faucets and two cask engines. Meanwhile, the Roost's food options include handmade charcuterie, New York-style pizza slices, a sushi/ omakase bar, plus wine, cocktails, coffee, frozen custard, and more.

Why it's great: The bar's emphasis is on beers with lower than 5 percent ABV; while that is not a hard-and-fast rule, it does ensure a different sort of variety than you'll find in most IPA-flooded beer bars. As usual with NRG beer director Greg Engert, the selection is all class—with the side-pulls pouring such sublime treats as Schönramer Hell or lagers from Halfway Crooks. There's also a wide terrace outside, lately featuring table service and heaters for colder days. The location is easily accessible via the Metro, right across from the Potomac Avenue stop. — Joe Stange

Hours: 4 p.m.–10 p.m., Tuesday–Friday; noon-10 p.m., Saturday; noon-8 p.m, Sunday; closed Monday.

Address: 1401 Pennsylvania Ave. SE, Washington, D.C.

Web: theroostsedc.com/shelter