

Orig. Gravity Public House

San Jose, California

An influential pioneer bolstering the Bay Area beer scene.

Whatitis: San Jose's craft-beer scene looks a lot different than it did nine years ago, thanks in large part to Original Gravity's influence. Their consistently impressive beer menu emphasizes local, independent options and includes plenty of sours and barrel-aged bruisers from the cellar. Plus, its quaint historical building contains a hidden gem: a relatively private communal back patio that's one of the cozier spots imaginable. Why it's great: With 20 taps and supplemental bottle, can, and cellar lists, Original Gravity focuses on quality rather than quantity. "We try to keep our finger on the pulse of what's popular," says general manager/beer buyer Rob Monroe. Regardless of chosen libation, it's wise to wash it down with something from their tried-and-true pub menu. "If you're going to try one thing here at OG, it's got to be the duck fat fries," he says. He suggests pairing them with either a crisp pilsner or West Coast IPA (because, let's face it, what doesn't pair well with those?). Pro tip: Be sure to check OG's social media in early February for information about their annual Sour Fest. It's a doozy. —Beth Demmon

DETAILS

Hours: 12 p.m.–10 p.m., Wednesday– Thursday; 12 p.m.–12 a.m., Friday–Saturday; 12 p.m.–10 p.m., Sunday Address: 66 South 1st St., San Jose,

California

Web: originalgravitypub.com



The Common

Winnipeg, Manitoba

Drink independent beer while browsing independent businesses.

What it is: The Common is the shared beer bar for the vendors at popular Forks Market Food Hall. Two certified Cicerones curate 20 seasonally rotating beers from independent breweries. Located at Winnipeg's premier tourist destination-the Forks gets 4 million visitors per year-The Common allows customers to grab a pint and shop the market's artisanal boutiques. Why it's great: The Forks is located at the confluence of the Red and Assiniboine Rivers. It's been a meeting place for 6,000 years, starting with Canada's indigenous people. The entire two-story Forks Market is licenced, so grab a beer from The Common to hold and sip as you peruse the Market's shops. Or grab a seat in The Common's 250-seat patio, enjoy the scenery, and people-watch. Beers are from local, Canadian, or international breweries, and many are exclusive to The Common. —Don Tse

DETAILS

Hours: 11:30 a.m.-9 p.m., Monday-Thursday; 11:30 a.m.-11 p.m., Friday; 11:30 a.m.-9 p.m., Saturday; 11:30 a.m.-8 p.m., Sunday

Address: 1 Forks Market Rd., Winnipeg, Manitoba, Canada

Web: theforks.com/eat-and-drink/dine/ the-common



Pizzeria Paradiso

Washington, D.C.

Longtime Beltway cornerstone serving exceptional beers and pizzas.

What it is: Now with four locations in the D.C. area, this pizzeria/birreria sticks to its strengths-superb pizza and an everthoughtful, widely varied selection of beers from independent producers. Each location has at least 12 taps that might feature an IPA from Aslin alongside a grodziskie from Commonwealth and a grisette from Oxbow. Why it's great: The beer is fantastic ... but, honestly, it's worth going for the pizza. Classically trained chef Ruth Gresser opened the first Paradiso at Dupont Circle in 1991, having already put a lot of thought and work into her ideal crust. The woodfired ovens are scorching, ensuring a beautifully crispy pie whether you're going for the elegant Margherita or spicy Atomica. Next to that, the chance to drink a local IPA or share a bottle of 3 Fonteinen is just a beautiful bonus. Another bonus: The Georgetown location's Game Room bar features skee-ball, pinball, vintage arcade games, and more. -Joe Stange

DETAILS

Hours: In Georgetown, 4 p.m.–9 p.m., Monday–Thursday; 1 p.m.–10 p.m., Friday; noon–10 p.m., Saturday; noon–9 p.m., Sunday Address: 3282 M St. NW (Georgetown), 2003 P St. NW (Dupont Circle), and 4850 Massachusetts Ave. (Spring Valley), Washington, D.C.; 4800 Rhode Island Ave., Hyattsville, Maryland

Web: eatyourpizza.com