

BARS, CLUBS, HAPPY HOURS, MIXOLOGISTS, AND MORE

# thebeijinger 2016/03



## DAYTIME (AND NIGHTTIME) DRINKING

EVERYTHING YOU NEED TO KNOW  
ABOUT THE DRINKING LIFE IN BEIJING

ISBN 978-7-900747-81-5



9 787900 747815 >







Have your  
favorite  
magazine  
delivered for  
just RMB 200.

[distribution@truerun.com](mailto:distribution@truerun.com)  
010-59415387  
Cao Zheng

thebeijinger

# thebeijinger



# 2016 READER RESTAURANT AWARDS



## 13TH Annual Reader Restaurant Awards

**Date :** MARCH 7, 2016 (MONDAY)

**Time :** 2PM-6PM

**Venue :** NUO HOTEL BEIJING

**Theme :** YEAR OF THE ROSE RED

**Venue partner**



**Goodie bag sponsor**



**Lucky draw sponsor**



**Video sponsor**



**Other sponsors**



总厨 eatalicious  
italian experience



MEX  
BOUTIQUE



# thebeijinger

A Publication of

**True Run Media**

Helping the international community get the most out of life in Beijing

**出版发行:** 云南出版集团

云南科技出版社有限责任公司

**地址:** 云南省昆明市环城西路609号, 云南新闻出版大楼2306室

**责任编辑:** 欧阳鹏, 张磊

**书号:** 978-7-900747-81-5

全国广告总代理: 深度体验国际广告(北京)有限公司

北京广告代理: 北京爱见达广告有限公司

地址: 北京市朝阳区关东店北街核桃园30号孚兴写字楼B座6层

邮政编码: 100020

电话: 5779 8877

Advertising Hotline/广告热线: 5941 0368 /69 /72 /77 /78 /79

5th Floor, Tower C, Fuxing Office Building, 30 Hetaoyuan,

Guandongdian North Street, Chaoyang District, Beijing 100020

**Founder & CEO** Michael Wester

**Owner & Co-Founder** Toni Ma

**Executive Editor** Steven Schwankert

**Editors** Kipp Whittaker, Margaux Schreurs

**Art Director** Susu Luo

**Designer** Xi Xi

**Production Manager** Joey Guo

**Contributors** Tom Arnstein, Jeremiah Jenne, Kyle Mullin, Morgan Short, Robynne Tindall, Tracy Wang, Michael Wester

**Events & Brand Manager** Lareina Yang

**Digital Strategy & Marketing Director** Jerry Chan

**Head of Marketing & Communications** Tobal Loyola

**Marketing Assistants** Loke Song

**PR Executive** Scott Devoy Su

**HR Officer** Laura Su

**Finance Manager** Judy Zhao

**Accountant** Vicky Cui

**Admin & Distribution Executive** Cao Zheng

**IT Support** Arvi Lefevre, Yan Wen

**Web Editor** Tom Arnstein

**Photographers** Uni You, Sui,

**Sales Director** Ivy Wang

**Senior Account Manager** Sheena Hu

**Account Managers** Winter Liu, Veronica Wu, Sasha Zhang

**Account Executives** Wilson Barrie, Olesya Sedysheva

**Sales Coordinator** Gladys Tang

General inquiries: 5779 8877

Editorial inquiries: [editor@thebeijinger.com](mailto:editor@thebeijinger.com)

Event listing submissions: [listings@thebeijinger.com](mailto:listings@thebeijinger.com)

Sales inquiries: [sales@truerun.com](mailto:sales@truerun.com)

Marketing inquiries: [marketing@truerun.com](mailto:marketing@truerun.com)

Distribution inquiries: [distribution@truerun.com](mailto:distribution@truerun.com)



[www.issuu.com/thebeijinger](http://www.issuu.com/thebeijinger)



[the\\_beijinger](http://the_beijinger.weibo.com)



[theBeijinger](#)



[www.facebook.com/theBeijinger](http://www.facebook.com/theBeijinger)



[theBeijinger](#)

## CITY SCENE

**What's Happening:** The most important dates this month  
**Stat:** China imported thousands of metric tons of American nuts  
**Chinabuzz:** Top up your phone with the Nihao app  
**Best of the Blog:** The most popular stories from *theBeijinger.com*  
**Scene & Heard:** Go on, take a look at yourselves, you beautiful people

04

## COVER FEATURE

With *the Beijinger* Reader Bar & Club Awards around the corner, we look at the state of drinking in Beijing. Carl Setzer tells us about the evolution of Great Leap Brewing; Temple Bar's Pink socks it to us; Jim Boyce looks at current trends in tipping; and Kipp Whittaker asks industry veterans about how to open a bar in Beijing

12

## DRINK & FOOD

**Bars to Beat:** Getting to know Beijing's best for 2016  
**Class of 2016:** The newbies strive to make themselves institutions  
**Taste Test:** Medicine, hooch, or cooking wine?  
**Don't Pass the Bar:** Beijing's best bar food  
**Literary Lushes:** Taste the muse  
**The Emperor's Hooch:** What China's feudal rulers drank  
**Rest in Peace:** Our favorite bars of yesterday and yesteryear  
**LGBT Bars and Clubs:** The friendliest spots for LGBT patrons  
**Home Bar:** Turning your home into a watering hole  
**Bottled Beijing:** Shops and websites where you can stock up  
**Fake Booze Beijing:** Beware the bogus *jiu*  
**Rising Tide:** China's craft beer drinkers are lifting all boats  
**Iron Bartender:** A six-way mixology smackdown  
**Glass Half Full:** Beijing's best wine retailers  
**Beijing's Boozy Deals:** Where to get the most for your *kuai* from Monday to Thursday  
**Dunk Tank:** We rate all 18 of Dunkin' Donuts'  
**Punchline Comedy:** Get ready for the all-Irish St. Paddy's Day line-up

26

## MINISTRY OF CULTURE

Morgan Short meets the five archetypes of Heaven...Supermarket

56

NEXT ISSUE:  
SUMMER FUN  
AND OTHER  
SHENANIGANS

DAILY UPDATES,  
EVENTS, AND  
CLASSIFIEDS ON  
THEBEIJINGER.  
COM

Cover photograph of  
Liu Fang and Carl Setzer.  
Photo by Uni.





The most important dates this month

# WHAT'S HAPPENING

## MAR 11-27



### **The 10th Bookworm Literary Festival**

Now in its 10th year, this festival will feature more than 180 writers, thinkers, and performers hailing from over 30 countries, to celebrate literature in all of its forms over the course of 16 days.

## MAR 14

### **Godspeed You! Black Emperor**

Prepare yourself for the long-awaited return of post-rock legends Godspeed You! Black Emperor. Their lush soundscapes and mystifying stage show are what made this Montreal-based band legends of their genre.



## MAR 15

### **St. Paddy's Day Comedy Night at The Garage**

Get ready to lose your lucky charms as John Lynn, Karl Spain, and Andrew Stanley present a purely Irish-themed comedy night at The Garage. Expect a shepherd's pie filled with raunchy shenanigans from this group of Irish comedians at the top of their game.

## MAR 20

### **Cookie Monster Charity Bake Off**

Life doesn't get more delicious than eating cookies for charity. Join The Hutong for their annual bake off, showcasing the sweet skills of Beijing's best bakers, presenting their cherished recipes in this fierce showdown.



Visit [theBeijinger.com](http://theBeijinger.com) for even more events and details.

## LETTER FROM THE EDITOR

As we go to print with this issue, we're simultaneously gearing up for *the Beijinger* 2016 Reader Restaurant Awards, where you will once again choose Beijing's best and favorite dining spots. But very quickly afterwards, we'll be turning our attention to *the Beijinger* 2016 Reader Bar and Club Awards.

In advance of the spring awards, we present an edition of the magazine that's dedicated to all things alcoholic in Beijing. Beijing is a pretty good drinking town, but like in many other areas of our city's life, fragmented. There are Yanjing drinkers and baijiu drinkers, around the corner from craft brewpubs, across the street from wine bars, and people drinking at home courtesy of one of Beijing's many delivery services. There are plenty of bars to appeal to those who prefer dedicated venues instead of restaurants, which is actually where most drinking in Beijing takes place.

First up we speak with Carl Setzer of Great Leap Brewing. Great Leap is *the Beijinger* Reader Bar and Club Awards three-time Bar of the Year and reigning champion, along with winning more trophies than any other bar in the history of our awards. On yet another busy night at Great Leap #12, we sat down with Setzer on bags of malt to discuss craft beer and the Beijing drinking scene.

Next up is the one-named superstar Pink. No, not the American pop singer, we mean the partner and bartender of Temple Bar. Our Kipp Whittaker describes her as "part snake charmer and part lion tamer," a kickboxing enthusiast who takes pride in the quality of the bands that grace her bar's stage.

There's state-of-the-scene looking at drinking in Beijing from the last man standing, Jim "Beijing" Boyce, who, as usual, pulls no punches. And for those of you who've always wanted to open your own Beijing bar, we present a guide on how to do just that. You'll need a good, stiff drink afterwards.

There's a whole lot of other information in this edition, including where to find delicious bar food, how to stock your home bar or wine cellar, and even what it takes to open your very own Beijing bar. And last call comes from Morgan Short, who introduces us to some of the fine folks he's met at Heaven Supermarket.

We hope you enjoy this issue of *the Beijinger*.

*Schwankert*

Steven Schwankert  
Executive Editor

Looking to soothe your face  
Purchase a package of our organic German facial  
products "Primavera" at a discount and on top  
receive a complimentary facial treatment.  
Total value discount up to 40%.



For more details please consult our website [www.bodhi.com.cn/promotions](http://www.bodhi.com.cn/promotions)

- 17 Gongbei Lu (Opposite Worker's Stadium) Tel: 64175595
- Operating hours: 11:00am-02:30am  
[www.bodhi.com.cn](http://www.bodhi.com.cn)



**Amaircare Portable Air Filtration System**

Residential Made in Canada 400-6501266 Vehicular



VOGMASK®  
威隔口罩



400-6501253  
[www.vogmask.cn](http://www.vogmask.cn)  
[info@vogmask.cn](mailto:info@vogmask.cn)



# CITY SCENE

STAT // CHINABUZZ // BEST OF THE BLOG // SCENE & HEARD



## 49,000,000,000

**T**he amount of beer in liters consumed by people in China in 2014, according to China's National Bureau of Statistics.

What's surprising about that large figure, which works out to not quite 34.2 liters per person, is that it's actually down by almost three percent over 2013 numbers, a drop for the first time in 24 years.

People in China drink just above the world average of 33 liters per person per year, but they're tiring of big brand beers like Tsingtao and Beijing's own Yanjing.

"There isn't much growth in mass-market beers because it's a cheap beverage and as people's disposable income grows they are trying other options, like wine, whiskey, or craft beers," The Financial Times quoted James Roy, retail analyst at China Market Research, as saying.

Similarly, the US Dept of Agriculture said in a report that "the market for domestic mass-production beer is

becoming saturated." Less taste, or too filling?

One company whose fate hinges significantly on the habits of Chinese beer drinkers is a proposed merged entity of beer giants AB InBev and SABMiller. The two companies, if they can get the deal past regulators in the United States, the European Union, China, and other Asian countries, would hold about 40 percent of China's beer market.

SABMiller participates in the joint venture CR Snow, which itself has about 23 percent of China's beer market according to Forbes.

With the economy slowing, the question is whether China's beer lovers will go back to older, less expensive favorites, or as people in tough times have proven regularly, will they spend more on vices to offset economic hardships elsewhere?



# THE NIHAO APP HELPS YOU STAY ONLINE 24/7

Now you can easily top up your phone through UnionPay or WeChat payment with the NiHao app, and stay online anytime, anywhere.

Foreigners in China often have to ask friends, coworkers, or even strangers, to charge up their phones with their bank or Alipay accounts through their own phones or at a store. While you can sometimes count on others to help you, there will invariably be those times when you receive those dreaded messages in Chinese saying you don't have any more credit, leaving you unable to decipher the message, much less be able to recharge.

Being cut off far from home is definitely a situation you want to avoid. Fortunately there is Nihao, a free English-language app you can download from iTunes and Android that provides a convenient, safe and fast solution to recharge your mobile phone with your debit card, as well as top up WeChat payments – which means you'll no longer have to hassle your Chinese-speaking friends to help you every time you run out of credit.

The recharge process is easy and can be done in just a few minutes.

In the main menu of the App, go to "Profile" at down right corner where you'll find all your information, such as profile picture, followers, notifications, settings and services.

When you click on the recharge icon you will be redirected to the first step of recharge, where you can add the phone number and amount of credit you want to recharge (RMB 300 - RMB 100 - RMB 50 are the options).

Press confirm and choose the payment method: UnionPay or WeChat pay.

- With WeChat pay you will be redirected to the WeChat account to confirm the payment through it.

*This content originally appeared as a sponsored post by the Nihao App – A place to meet, find, share and follow.*

*Get your free download at [appnihao.com](http://appnihao.com). Email [fr@appnihao.com](mailto:fr@appnihao.com) for more information.*



blue frog 蓝蛙  
bar & grill

Rethink Your Drink,  
Try Something  
Different  
@blue frog

Everyday Happy Hour  
4 pm until 8 pm  
All cocktails are buy 1 get 1 free refill

三里屯太古里店 Taikoo Li Sanlitun | 悠唐生活广场店 U-Town  
福地酒店 Indigo | 锦泽光华店 Ocean International  
上海 Shanghai | 南京 Nanjing | 无锡 Wuxi | 北京 Beijing  
天津 Tianjin | 大连 Dalian | 成都 Chengdu | 重庆 Chongqing  
[www.bluefrog.com.cn](http://www.bluefrog.com.cn)



LOOKING  
FOR  
MORE  
CLASSIFIEDS?

OVER 6,000 MORE AT  
[thebeijinger.com/classifieds](http://thebeijinger.com/classifieds)



LOOKING  
FOR  
MORE  
EVENTS?

OVER 600 MORE AT  
[thebeijinger.com/events](http://thebeijinger.com/events)

Every month we tally the hits from *thebeijinger.com* and bring you the most viewed blogs from our website.



### 1. Working Foreigners May Now Buy Property in Beijing

Foreigners working legally in Beijing may now buy property, the Beijing Municipal Commission of Housing and Urban-Rural Development announced. Previously, non-Chinese citizens were required to be residents in Beijing for a year in order to become eligible to purchase real estate. Now, a legal work permit is enough to buy the Beijing home of your dreams.



### 2. No Wonder that Ride was so Cheap: Uber Losing USD 1 Billion a Year in China

Uber discounts in China are costing the company USD 1 billion per year, according to co-founder and CEO Travis Kalanick. In China, they face fierce competition from Didi Dache (also unprofitable) and from regular taxis. Though the American based company does not outright own Uber China, the valuation of which is over a mere USD 7 billion, is a drop in the bucket compared to Uber's own USD 62 billion valuation.



### 3. China Poised to Start Importing More Indie Films in 2016

There is an emerging niche market for mid-budget film titles, which could be huge for independent film producers looking to cash in on the success of China's current status as the second largest film market in the world. Plans are in place to build an indie theater network in China's first-tier cities that will add about 50 extra screens dedicated to low budget films by the second half of 2016.

### 4. First Zika Virus Case Confirmed in China

China had its first confirmed case of the Zika virus in Jiangxi province. The patient apparently contracted the virus during a trip to Venezuela. The unidentified male, aged 34, has recovered and officials said that the risk of the virus spreading further, at least from this one known case, was low. Symptoms of Zika virus disease usually include mild fever, skin rash (exanthema), and conjunctivitis.



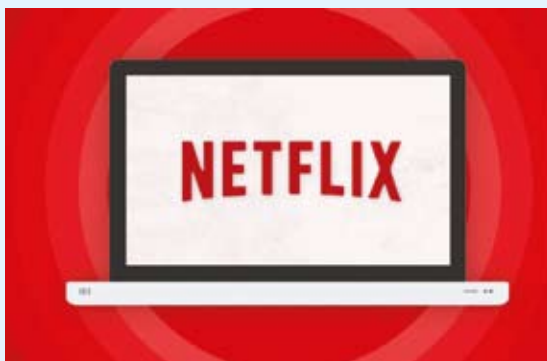
For these stories and more, check out [theBeijinger.com/blog](http://theBeijinger.com/blog)





## 5. Rumi Closes Indefinitely After 10 Years in Business

Rumi, one of Beijing's top Middle Eastern restaurants, has closed its doors indefinitely. This is particularly sad news given that since their opening in 2005 they have consistently ranked among our favorite restaurants. In 2007, they even won "Restaurant of the Year" in our *Beijinger* Reader Restaurant Awards.



## 6. Netflix Aims to Restrict VPN Access and Ruin Our Lives

Netflix's vice president of content delivery architecture, David Fullagar, has announced that he wants to crack down on users bypassing their local services using proxies. In simpler words: he wants us all to stop watching Netflix using our VPNs. Life as we know it for those of us who have become hooked on shows like "Making a Murderer," "House of Cards," and "Orange is the New Black," will be no more.





## SCENE & HEARD



**dART+**  
Jan 9, Lantern. Photos by Mao Mao Mao





**hutong-haircuts**  
January 30, Cuju. Photos courtesy of Jing-A



**METZ**

Feb 20, MAO Livehouse. Photos courtesy off MAO Livehouse



# 270°C "HOT" STEAK

#LET'S TALK STEAK!

Our steaks sizzle at 270°C. CRU Chefs carefully prepare each steak with craftsman-like attention. Enjoy the best dining in Beijing at CRU Steakhouse.

**For reservations and enquires:**  
86 10 5908 8530

JW MARRIOTT.  
BEIJING



83 Jian Guo Road, China Central Place, Chaoyang District, Beijing 100025, China  
t. 86 10 5908 6688 jwmarriottbeijing.com

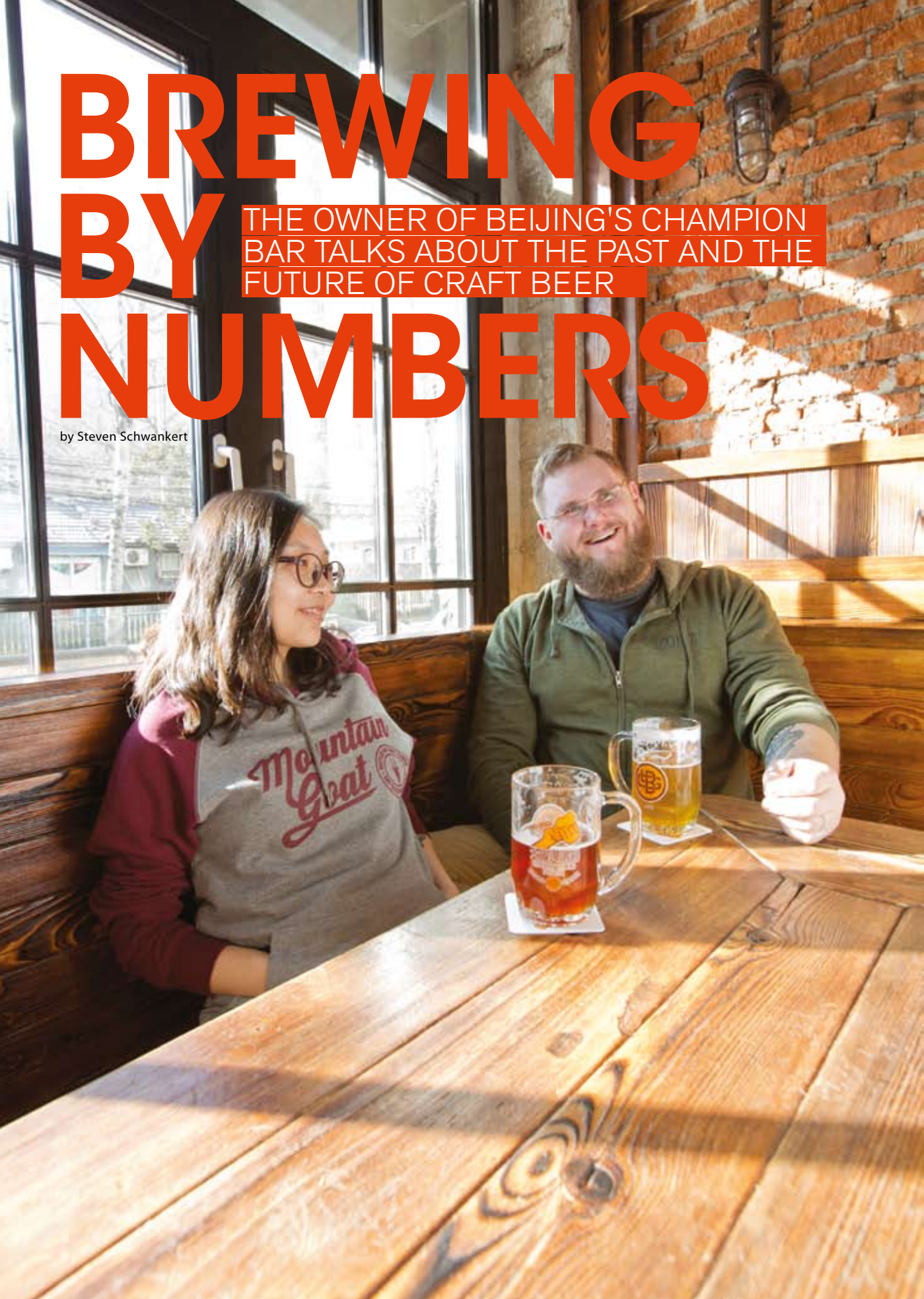
© 2016 Marriott International, Inc.



# BREWING BY NUMBERS

THE OWNER OF BEIJING'S CHAMPION  
BAR TALKS ABOUT THE PAST AND THE  
FUTURE OF CRAFT BEER

by Steven Schwankert





It's a busy Thursday night at Great Leap Brewing #12 Brewpub. The place is heaving, as it seems to be every Thursday night, nay, every night, seems to be since the venue opened in June 2013. Owners Carl Setzer and Liu Fang are standing in a nook between the bar and their favorite table – when it's not occupied by customers – next to two of the venue's brewing tanks.

Setzer greets me and then leads me back into the brewing area, and stops to taste one of Great Leap's 18 beers. He nods approvingly, and then we head back into a storeroom filled with bags of malt, where he offers me a seat and a soft drink (because I was driving). Bagged malt is particularly comfortable to lean against, if not sit on, but the tiled space is probably the quietest area at #12 at that moment.

Since it grabbed seven trophies in 2013 including Bar of the Year, which it has won twice more consecutively, Great Leap Brewing quickly became the most decorated bar in the history of *the Beijinger* Reader Bar and Club Awards. In 2015, Great Leap opened the #45 Brewpub and its pizza menu, which promptly placed third in *the Beijinger* Pizza Cup, behind two-time champion Gung Ho and stalwart Annie's Pizza. As we leaned on bagged malt, which is surprisingly comfortable, we talked about craft beer in Beijing and the next big jump for GLB.

"In 2015 we opened our third location. But really the beer started getting international acclaim. We started winning awards that you can't fake. The beer is the same at all three locations. It was having the chance to do collaboration beers with people I've always respected," Setzer says, looking back on the last 12 months.

But the year wasn't all sunshine and unicorns. "We started seeing a pretty big chasm between craft breweries being opened by Chinese passport holders, and those opened and operated by foreigners," he says. He defined "chasm" by saying "to see a linear inspiration to Chinese brands but then to be singled out and not get any credit for that is disappointing." However, a bridge over that gap began to be built in 2015 with the formation of the Craft Brewers Association of China, which includes both Chinese and foreign brewers, including Great Leap Brewing.

Despite the growth of China's craft beer market over the last seven years, it is still at a nascent stage. "When we get past the social media buzz, just look at the numbers," Setzer said, comparing the current situation to demand for microbrewing in the United States in the mid-1990s.

"It's the immaturity of the market – some of the

producers don't know how to assure quality, and the consumers don't demand freshness. 'Gray market' bottles of imported craft beer are being sold that are nine to 12 months past their expiration date," Setzer says. "People should know what to expect, especially given the prices they are being expected to pay."

Setzer has now focused on the average Zhou, the beer-drinking man or woman on the street who may be ready for something other than Yanjing. "The people that want a better beer are our market. Not just Great Leap's market, but all the craft beer manufacturers," he says. "When our products [and other mass-market products] are lined up next to each other, that's the moment. The buyer has to do that calculation in his or her head. I need to know that the gemen'r has the choice of how he wants to get drunk," Setzer says. "I want to put as much Great Leap beer in the hands of as many people as I can."

He pointed to an unlikely source of inspiration for Great Leap as it developed. "[Former Beijinger editor] Leon Lee started that trend, for bringing real cocktail culture to Beijing. From what he did [at Apothecary, now closed], he showed that Beijing can maintain its grit, but also reach a higher standard," Setzer says. "It changed the perception of what a Beijing brand could be."

2016 will at least partly be a year where Great Leap takes stock in what it has done and seeks to improve it. "We run an immensely popular set of bars. No. 12 continues to impress me the crap out of me and I own the place. Original #6's renovation has taken a year, so we will see what it's like to have nicer, more comfortable seating there. And when we said New York-style pizza, people doubted it, but now that we have shown we can maintain its quality, expect it. We'll see what #45 can really do, along with #6."

Unlike many business owners and entrepreneurs who believe that the process infallibly shapes the company, Setzer might have done it differently. "I would not have put my wife in a position where we could have potentially lost everything. But because my wife is the woman that she is, we didn't lose everything. If anything, we learned from that failure."

He is hopeful for the future despite obvious challenges. "I want people in Beijing to be able to take guests to a place that's better than the place they took you in their city," Setzer says. "We're all going to grow up together. But it took a while for people to accept that we could have more than one craft brewery in town."

# PINK

GULOU'S LEATHER CLAD  
MISTRESS OF ROCK

By Kipp Whittaker



What can we say about Temple Bar? It's the place you go not only to see some great acts from Beijing's thriving music community but also to rage until the sun comes up. It's a bar made for people who hate clubbing, but want to stay up late with the rest of the vampires listening to great tunes, drinking draft beers, or downing shots from their insanely lengthy menu.

At the heart of this institution is Pink. She is far from girly if you were wondering, and she would probably put the pop star of the same namesake in a neck brace if put in a fantasy cage fighting scenario. But we digress.

Pink got her start in Beijing's dive bar scene after landing a job at Salud in Nanluogu Xiang, about six years ago. It was here learning the basics of tending bar that led to her crossing paths with Clement, one of the founding fathers of Temple Bar. At the time, there wasn't much in the Gulou area besides MAO Livehouse for experiencing live rock n roll. This was a void that Clement and partner Gao Xu intended to fill.

"At the time, Salud was cool, but they really hated some of the rock bands we would bring in, so that's where the idea for Temple Bar came from," Pink says. So they snagged the current space on the second floor of the 206 compound in Gulou and proceeded to turn it into the den of excess that it is today. Pink was present from the very beginning and learned first-hand the inner workings of the business. After the departure of Clement, she worked her way up to bar manager.

It is a Sisyphean task running a dive such as Temple. Along with serving drinks, there comes a whole load of other responsibilities including organizing gigs and promotion. There is little monetary reward for most people who get into the bar business. The work is long and tough, and the payouts aren't normally very substantial. This in combination with rents getting higher and higher, there is only way to ensure survival, and that's by pulling yourself up by those leather pants, night after night and working your butt off to provide alcohol-fueled entertainment to the masses.

"It's a hard job, but you need to be very strong mentally and not give up. Sometimes I feel down about business, or whatever else is happening in my life, but the friends I have met through Temple always make me feel better. The friendships are the best part. At times, the bar feels like a living room," Pink says.

Pink has a quality to her that is part snake charmer and part lion tamer. Whenever there is a fight about to break out, she is the first one into the fray, usually

followed by a crew of devoted patrons, ready to diffuse the situation. Maybe it's her training in kickboxing or just a fearless demeanor, but she always effortlessly succeeds in removing the tensions that emerge when mixing loud tunes, copious amounts of hooch, and people competing for the attentions of the opposite or same sex. Spending lengths of time at Temple Bar is like mainlining a rock n roll lifestyle that is equal parts indulgence, Keith Moon drum solos, and toxic for your liver. It's the only music venue that we can think of that doesn't lose customers once the music is over, retaining the crowd with superb tunes provided by Compact Dicks and round after round of coffee shots creating drunken shenanigans.

Pink is particularly proud of giving many emerging bands their first opportunity to be heard. It is a springboard for many local and expat acts towards more shows and bigger venues.

"This was the inspiration behind our Fresh Blood night every Wednesday, and if they're good we'll ask them to play more and more," she says.

If your band is interested in giving the Temple stage a try contact Pink over WeChat ([templebarpink](#)) and be the fresh blood. But beware, as you might encounter the occasional obese white devil shouting "Led Zeppelin" or "Free Bird" and other such profanities if your tunes fail to match the inhabiting clientele on that particular evening.





# THE WATCHER

BEIJING'S PREMIER BAR BLOGGER TALKS  
ABOUT THE EVOLUTION AND EXPANSION  
OF THE LOCAL SCENE

by Steven Schwankert



*Read Jim Boyce's coverage of bars in  
Beijing and the wine trade in China  
at [www.beijingboyce.com](http://www.beijingboyce.com) and  
[www.grapewallofchina.com](http://www.grapewallofchina.com).*

No one has watched Beijing's bar scene with an unswerving gaze longer than Jim Boyce, founder of the Beijing Boyce and Grape Wall of China blogs. Having seen its development for more than the past decade, we asked Boyce for his views on baijiu, craft beer, and drinking in a slowing economy.

### **The Beijinger (TBJ): What's new in Beijing's bar scene and what do you think of those trends?**

Jim Boyce (JB): The number of choices we have continues to grow. It's hard to believe how far we've come from a decade ago when a dozen single malts justified calling a place a "whiskey bar" and people got excited if they spotted Samuel Adams on a menu. Now bar shelves are increasingly packed with all manner of arcane gin, rum, whiskey and other spirit brands, we have more craft beers and brew pubs than ever before, and there is a slew of new cocktail joints, including a quick favorite, the tiki drink-focused Bungalow.

We also see even more collaborations, especially between craft brew operations and everything from five-star hotels to standalone restaurants to snack food makers. That goes beyond Beijing to partnering with establishments from other cities and even other nations, with the vendors at Beijing's beer festivals the most vivid examples. Add the range of items being made in-house at bars, from ginger beer to infusions to bitters, and there is an impressive amount of energy and creativity these days.

We should note that Weixin/WeChat has played a positive role in terms of collaboration over the past few years. Many people in the trade are active on a daily basis in groups where they share ideas, advice, and contacts, not to mention lots of jokes, and this has allowed the bar scene to blossom even faster.

### **TBJ: We've seen some high-profile closures over the last 12 months. How does that affect the scene's development?**

JB: The scene is so vast that closures are easily absorbed and usually only affect a small group of people. The Den closed after 18 years and is mourned by veteran bar-goers, but how many of today's drinkers had been there? The same goes for Ichikura. I rank it among Beijing's all-time, top 10 cocktail bars but it wasn't on the radar for the many new drinkers. That's the thing: the scene was so small a decade or two ago that you could easily visit most venues in a few months. Now it's hard to even keep up with the openings. I mean, Jazz-Ya opened 20 years and continues to be busy but when was the last time you heard anyone talk about that place?

### **TBJ: You've started a craft beer page on [beijingboyce.com](#) due to the number of requests. What's getting more attention these days, craft beer or cocktails?**

JB: That's a tough one. Both scenes are steadily growing and improving and I especially like the new Arrow Factory. But to switch tipples, what isn't doing so well is wine. The range available in Beijing is impressive, with hundreds of good labels from more than 20 countries, but few wine venues blend good service, staff knowledge, and value, especially compared to beer and cocktail bars. It's partly because margins are tougher, since people can easily check markups whereas they're unlikely to price the ingredients in a cocktail, but it's also due to a lack of wine or market knowledge on the part of owners. The poster child of this was Bar Veloce, a wine bar that was supposed to take us up a notch but that quickly closed and was superseded by Jing-A Taproom. Even so, given the growth of the beer and cocktail scenes, my guess is the time is ripe for more quality wine options to pop up during the next year or two.

### **TBJ: The economy is slowing down. How is that affecting people's drinking habits?**

JB: It's slowed but it hasn't stopped and there are still plenty of people going out to eat and drink. I do think times are tougher for many bars and restaurants, but much of that has to do with increased competition and rising rent and labor costs. Finding staff and handling landlords are major headaches for most business owners. But we live in an increasingly cosmopolitan city of more than 20 million people, so unless the economy falls apart, there should be a growing base of customers interested in bars. The big questions are how many more bars open and what kinds of costs they face?

### **TBJ: You're big on the *baijiu*. Does this trend have a future or is it still at a nascent stage?**

JB: A lot of people really want baijiu to happen, both here and overseas, in terms of people appreciating this spirit like they would a single malt or quality tequila or enjoying it in cocktails and infusions. Baijiu has received a massive amount of buzz over the last year, including from most major U.S. TV and newspaper outlets, but it's still a novelty. To be fair, it will take time for interest to grow, and even in Beijing I only know of two dedicated bars: En Vain, which opened in Sanlitun Soho in 2013 and just closed as the owners seek a new space, and Capital Spirits, which opened in 2014. But it's going to take a lot of work to shift perceptions of this spirit and I say that as someone who started World Baijiu Day and would like to see it happen.

# HARD OPENING

## SOUND ADVICE ON OPENING A BAR IN CHINA FROM EXPAT INDUSTRY EXPERTS

By Kipp Whittaker

For anyone who has ever been sitting in a Beijing bar, thinking, “I should open my own place,” well... either have another drink, or sober up first. It takes edge, ingenuity, and imagination, or as Cuju and Caravan owner Badr Benjelloun put it nicely, it takes “passion, location, and a certain degree of masochism.” Don’t underestimate the ordeal of getting a fully functional watering hole open and full of people. It isn’t easy, and it doesn’t usually happen immediately after opening. An “if you build it, they will come” mentality will only get you so far in this business.

We spoke to some of Beijing’s top barmeisters about how they got off the ground. You’ll find some sound advice, based on painstaking research and guidance from local bar owners, for not only getting started but also staying relevant in the of Beijing’s surprisingly sophisticated nightlife shuffle. Everything from choosing a location and the necessary hoops and loops one must consider jump through to get started in this industry. Here are some of the basics you need to consider to blow the foam off a competitive market.

### Location, Location, Location

First decision: open someplace with little competition or somewhere you can compete with other bars for maximum traffic? It can be a science that requires a basic understanding of various group-think experiments of the 70s. If you are in the heart of the scene (say, NAME), you can take away traffic that already exists from other bars. If you pick someplace a little remote (like Great Leap No. 12, at least when they opened), then you’ll need some time to build a customer base. It also wouldn’t be a terrible

idea to open a watering hole in an area like Caochangdi or Heiqiao, as artists are known to be often intoxicated, and there are very few options in those areas. But if you go too remote you’re at risk of spending your time sitting in an alcoholic den of your own despair.

Before signing any contract, especially if you want to be legit, consult with the Environmental Protection Bureau, Hygiene Bureau, and local department of the Ministry of Commerce and the Administration of Industry and Commerce (AIC) to verify whether or not the location will pass regulations.

### Lord of the Land

A landlord can make or break your business. It is much like a marriage because your bar’s success depends on how open-minded this character is and how you can acquiesce to whatever tricks are up her or his sleeve. “It’s more about finding a landlord that isn’t completely bat-shit crazy. They are few and far between. A lot of things get decided in a weird round-about way, not simple logic,” Michael Ohlsson of Dada explains. Once you sign that contract, your little stuffed olives will perpetually rest in his hands. You could have put lots of elbow grease into your business, and he could revoke the contract and pound those little olives and throw them out into the hutongs.

“I don’t think an ideal landlord exists. Some can be fantastic, but ultimately it’s their responsibility to put their own interests first. In some cases I think it can be a case of seeking out the least worst form of landlord,” Garth Wilson, who was involved with the opening of Haven Bar in Houhai last summer states. Add character analysis



to the list of things you must be versed in before getting into the bar business.

### Investor Precautions

"In China it's almost impossible to do anything without cooperating with local people, given that as in most cases your staff, partners, and customers are all going to be native Chinese," Zak Elmasri of Fang Bar explains. This being said it is critical to choose the right people with whom to do business and share a common vision. Investors will usually require a certain degree of control in the project, so if you are going into business with a third party, communication is key. Lay down a system of checks and balances that not only keeps your partners informed about where their money is going but also ensures that you won't show up at your tiki-themed bar someday and all of a sudden there's a stripper pole in the middle of the bar and hookahs at every table pouring out toxic peach shisha smoke. Make sure if you get involved with another person's money that an understanding is reached, or make sure you have a good lawyer.

### Permissions to Party

As you can imagine, there is a ton of paperwork needed to legally own and operate a bar in China. While there are some ways to get around these requirements, permits are essential in protecting your investment from the impending visit of one of many bureaus in charge of health, safety, or culture. "It's easiest to find a location with existing licenses and piggyback on them," Benjelloun said.

If this is not possible then you will need a business license for restaurant or cafe, health permit, approval from the local fire department, and a permit to sell alcohol from the Alcoholic Drink Circulation Administration Office. If your venue is considered an entertainment venue by the Ministry of Culture, you must also get it registered so that you can do fun things like concerts or booty dancing on the premises. Most hutong bars are missing most (or all) of these permits. Since 2014 it is prohibited to get licensing for real estate that is residential, meaning pretty much all low-rise hutong buildings, so opening a hutong bar has its own loopholes but also unique risks.

### Final Bits of Lounge Logic

Some important aspects that all of our contributors seemed to agree upon are having a unique concept, providing good service, and doing your homework. "Unless you offer something unique, it will be difficult to draw in enough customers to stay in business" with so many bars to choose from and more opening every month, Bill Isler of Capital Spirits states.

Keeping your service top notch will help you maintain your customers, and doing your homework and learning about the business will keep you informed about the possible pitfalls of running a bar in the capital. "Like any business, it's about the people, from top to bottom. That's always more important than endless investment and brilliant concepts. But a bar is also about having fun, so maintain a balance of sincerity and good vibes," Dada's Ohlsson says.



PHOTO: DANIEL KIPP WHITTAKER



# BARSTO BEAT

## GETTING FAMILIAR WITH BEIJING'S BEST BARS IN 2016

By Kipp Whittaker

**W**ith *the Beijinger's* annual Reader Bar & Club awards just around the corner, here's a list of fifteen bars that have either stood the test of time and continually surprised us by staying innovative or simply just provided a fantastic venue to throw back a couple drinks in our leisure time. Get informed by visiting these easy to please venues and voting for your favorites when the time comes.

### The Bar at Migas

We love this place for their chic Mediterranean design scheme and sexy rooftop terrace, known for being a top spot for finding Beijing's most attractive people on a balmy summer night. It provides a little of everything people want, from classy drinks to plenty of elegant zones inside and out to lounge in. This along with the somewhat steady rotation of international DJs coming through makes this one of the most popular nightlife destinations in Beijing.

### The Local

The Local feels essentially like um... well, ye old local bar. They offer plenty of delicious cocktails at a fair price, of which we are huge fans of the Bourbon St. Iced Tea, the staff are friendly, and there are a wide variety of eats to keep people satisfied and coming back. Don't forget to try their Dry Avocado Rub Burger, the runner-up at the 2015 *Beijinger* Burger Cup.

### 8-Bit

Along with being Beijing's premier spot for gamers, 8-Bit also has a pretty impressive menu of cocktails and eats to boast about. While last year they won the award for Most Creative Bar Concept, they have considerably upped their game in the past year and are doing their utmost to rhino their way into a couple more categories as the award season once again descends upon our fair city in May.

### Dada

Club kids adore Dada because the drinks are cheap, and the music genres are ever changing. We've been there and heard everything from the most extreme footwork music on the face of the planet, then came back the next night and witnessed the same people thrashing on top of tables to the tune of "I Think We're Alone Now" by Tiffany. No other dance club has this kind of diversity in its programming or willingness to experiment than this delightfully scummy dive.

### BBC

These guys never cease to impress us with their verve for exploring the outer limits of flavor combination. You'll find lots of spirits here that aren't available anywhere else in the city along with mixologists who know how to use these rare boozes to unleash their full potential. It is no wonder why these movers and shakers have consistently been nominated and won awards for their efforts ever since their founding two years ago.

**Parlor**

When you think of a speakeasy, this is the bar in town that is most aligned with this concept. If bartenders in bow ties and cummerbunds, shaking up some decadent prohibition era cocktails is your thing, then look no further than Parlor as it is at the top of this genre. Founded by Jeff Ji, of Mai Bar fame, Parlor has some of the same delicious drinks at a more upscale local.

**Great Leap Brewing**

This place is essentially ground zero for hop heads in Beijing. They have an almost impossibly consistent product that appeals to both laowai and locals alike, and continuously clean up craft beer related categories at every awards ceremony in town. How is this possible you ask? They have some of the most delicious varieties of suds and delicious bar food to match.

**Cuju Moroccan Bistrot & Rummery**

Cuju is like a weird Moroccan themed version of Cheers that has taken Beijing's hutongs by storm with their delicious drinks, and unprecedented access to televised sports. But their offerings don't end here. They also have a pretty mean burger and other more Mediterranean themed delights, along with the most comprehensive rum selection in town. It's this mix of great cocktails and all sports all the time action that has earned them Best Sports Bar and Best Hutong Bar nominations since they first opened.

**Mas**

They provide the vibrant spirit of a Miami dive bar, with above average cocktails and eats while remaining pretty low-key and unassuming. It's the kind of venue you would imagine Sonny Crockett and Tubbs frequenting when they weren't on patrol. They keep things casual while maintaining their appeal to Beijing's upper-crust, and penny pinchers alike with their two-for-one daiquiri night every Tuesday.

**Slow Boat**

If Great Leap is Beijing's champion of craft beer, then these guys are consistently the Cinderella story, never going down without a fight. They have delicious beers and tasty award-winning burgers that must be tried to believe. They never fail to impress us with the quality of their products and by staying relevant in the competitive craft beer scene here in the capital.

**Janes and Hooch**

This modern speakeasy has perpetually been at the head of the pack since their grand opening about three years ago. Last year they took home Best Cocktail Bar from our Reader Bar & Club Awards because they bring a unique nightlife experience to Beijing that fuses old and new concepts for delicious and intoxicating results.

**Mao Mao Chong**

This is one of the main haunts that began the cocktail revolution in Beijing and put Gulou on the map as a place ready to be transformed from pigeon coops and trash piles, into nightlife gold. While MMC has since changed ownership, and poppa bear Eric Liu is now at the reins, they are still a huge contender and crowd pleaser with their unpretentious approach towards cocktail creation.

**Jing-A Taproom**

These guys are the artists of Beijing's craft beer scene. They never shy away from trying new things and making delicious beers from ingredients most people wouldn't dream of using. Their taproom is a fantastic venue for drinking and eating your way into a coma, and they probably throw the best and most creative parties out of any craft beer parlor in town. Maybe it's a kitchen takeover, or possibly a hutong haircut, either way, it's all good clean fun.

**Miles**

This classy Sanlitun joint is doing extraordinary things for cocktail culture in the area, as the boss also owns four other bars that exist within a stones throw of each other. While none of these bars deviate too much from each other, they all provide a deliciously stiff drink made with the upmost amount of care. It seems to us that it's about time for them to start expanding out into another area like Gulou if they really want to raise some hell.

**Capital Spirits**

With what's heralded as the first baijiu focused bar on the planet, they have a keen marketing sense that has landed them on major publications around the world featuring their unique concept. From tasting flights to baijiu themed cocktails, you can find enough here to get you howling at the moon thanks to the potent firewater found at this hospitable hutong haunt.



# CLASS OF 2016

FILL YOUR CUP WITH A LOOK AT THE BEST BARS THAT LAUNCHED IN BEIJING THIS YEAR

By Kipp Whittaker

Time for our readership to meet the freshman class of this year's bar and club scene. Beijing is continually transforming itself to meet the tastes of the local and international market when it comes to nightlife, and these fresh examples are what we determined to be the most relevant examples of the past year. Make sure to check these new venues out before it's time to send in your nominations for Best New Bar, in *the Beijinger* Reader Bar and Club Awards coming up in May.



### **The Tiki Bungalow**

It is because of the focused tiki vibe and generous (or downright dangerous) pours, guaranteed to knock you off your feet that we consider this new hutong bar, the place to beat this season. Here they focus on tiki classics, made to the original specifications from famous tiki bars around the world, to provide for you a taste of that “Joe Versus the Volcano” style of island life.

### **Infusion Room**

This new luxury cocktail lounge has been quenching the thirst of Beijing’s upper crust for almost a year now. They are taking concepts that were honed and tested out at places like the now-defunct Ocean Grounds and JC Lounge to provide some unique flavors to Beijing’s cocktail hounds. The Infusion Room is a testament to just how advanced Beijing’s bar scene has become over the past couple of years.

### **The Distillery**

They are probably best known for being Beijing’s first craft spirit distillery, churning out gins, vodkas, and rums made with local ingredients for interesting results. This place comes from the same minds that brought baijiu to the mouths and brains of many through Capital Spirits. While that was their first creative foray into the Beijing bar scene, here they have a more refined approach with this shabby chic hutong gem.

### **Arrow Factory Brewing**

Now with two locations, the first off of Wudaoying Hutong and the second on the south bank of Liangma River, these hop-loving veterans are bringing a more English style craft beer approach to the scene, with their unique stouts and IPAs. They are a perfect addition to the city’s already varied collection of taprooms and are sure to appeal to beer enthusiasts and foodies alike with their excellent assortment of munchies.

### **Fang Bar**

Finally, a cocktail bar that brings the flavors of Beijing into some well-balanced cocktails with unique results. Their cocktails are pricier than other options in the immediate area, but if you are looking for a quality drink to sip in an oasis of calm, then nothing else in the Fangjia area compares. We recommend the Pink Opium, a delightful mix of gin, grapefruit, and lemongrass syrup to get things started.

### **Moonshine Whiskey and Craft Cocktail**

These new kids on the block are doing some pretty great things with cocktails in Nali Patio. While Moonshine are still in their opening months, they are very ambitious with their stylish decor and authentic prohibition era cocktail recipes, which can be a bit pricey but are guaranteed to send you jitterbugging about the Sanlitun strip like Foghorn Leghorn.

### **Yolanda’s Secret**

If wine is the nectar of the gods, then this is your place of worship. Filled to the brim with moderately priced wines, combined with a downtown Manhattan atmosphere, this new bar is tremendously likable. Winos flow here like the elderly towards free anything, for niche brand wines from California and beyond, and to experience their one-of-a-kind daily happy hour, where they serve four glasses of their selected house wines for RMB 100.

### **Scarlet A**

At Scarlet A, prepare to experience a slice of forbidden fruit, in the form of a modern speakeasy that serves succulent cocktails that are strong, sweet, bitter, and sizable enough for even the prickliest of drinking enthusiasts. They are unpretentious regarding price and also generous enough to keep you coming back to suckle on these godly nectars. A welcome addition to the Gulou shuffle.

### **Tang**

This place is very promising for not only cocktails but dancing the night away in their stylish basement digs in Sanlitun’s Courtyard Four. They have a comprehensive menu of classy drinks from the former lead bartender of Flamme, and with time should become a delightful destination for fly boys and girls across the city, looking to unwind with a variety of nightlife offerings.

### **SOS**

This is one of our favorite new haunts in Gulou this year as it caters especially to the freak scene of Beijing, with their cheap drinks and wild nights of inebriated entertainment. As currently the only bar in town that was created for and operated by the Beijing’s youthful avant-garde, you are likely to experience an orgiastic revival of spilled beer and depraved fun to the tune of Albert Ayler or weirdo rock until the wee hours of the morning.

*For addresses and times of operation of the above venues, go to [www.thebeijinger.com/directory](http://www.thebeijinger.com/directory).*

# MEDICINE, HOOCH, OR COOKING WINE?

## TAKING A SHOT OF CHINA'S LESSER-KNOWN ALCOHOLIC TINCTURES

In the fantastic sensual realm of things that are alcoholic and more or less consumable, we attempted to explore the murky waters of Chinese substances that may taste like a variety of things, but booze in the Western sense is not one of them. So join us on this journey into sampling the other alcohols of China, that lucky for us all, don't happen to be *baijiu*.



### Nverhong (RMB 22)

"Once, I received what looked like a fine Spanish Bordeaux from my landlord in a gift basket filled with half-rotten fruit. It tasted exactly like this mixed with grape juice."

"This is the stuff they bury underground after the birth of a daughter, then unearth on her wedding day. Not terrible, but in all honesty probably not worth digging it up again."

"I like it in the same way I occasionally enjoy the smell of my own flatulence or the bitter taste of my earwax. It's the familiarity."



### Ningxiahong (RMB 13)

"Sweet and a little bit yummy as it tastes like goji berries, but we doubt that it would be very efficient to use it to lose it."

"This definitely has a medicine taste to it. Kind of like a diluted berry flavored cough syrup. We could see it being a potential miracle cure for hangovers."

"It's quite tasty, like an organic Whole Foods version of Mad Dog 20/20, if that's even possible. The sleeping in the trash wino in me approves."

PHOTOS: KIPP WHITTAKER



**Verdict**

Do we have to pick a favorite? If there was one it would be Jinjiu because despite the weird taste it was definitely the least difficult to drink and the effects could be felt almost immediately. It does seem, however that over consumption of this particular spirit will either turn you into an abusive spouse or an all around menace to society. We pick the latter.

**Guyuelongshan (RMB 17)**

"It's not terrible and kind of tastes like soy sauce, which in many ways is more consumable than tequila. The downside is you would need to drink a lot of this sauce for it to do anything substantial."

"It's a similar flavor as Nverhong, but a tad sour like it's aged in used gym socks. I wouldn't purchase this for anything but cooking."

"This is famously used in those drunk shrimp or crab recipes, where you eat those creatures while they're still alive."

**Jinjiu (RMB 12)**

"We understand why this is usually placed beside Red Bull at 7-Eleven. Jinjiu is what crazy truckers must drink to get a buzz going while staying alert on the road."

"This is an extremely herbal hooch. It might be medicinal. But in my opinion, the only thing this cures is a sober and possibly tired mind."

"A mind-melting alcohol percentage (35 percent) for the price and drinkability. Not delicious but easy to consume. This is without a doubt booze."

# DON'T PASS THE BAR

## BEIJING'S BARS PROVIDE A TASTY ALTERNATIVE TO DINNER

By Robynne Tindall

What would we do without bar food, that wonderful bridging point between happy hour and dinner, that last bastion against tipsiness? Thankfully, Beijing's bars are more than happy to oblige in this regard, supplying everything from classic deep-fried snacks to Chinese-inspired dishes, some so good that the drinks become little more than an afterthought.

For your reference, these are the qualities we are looking for in a great bar snack are: saltiness (a given), spice, and shareability.

### **Sliders (RMB 80), Mei, Rosewood Beijing**

MEI's bar menu is as upscale as the bar itself, incorporating influences from Europe and the Mediterranean. We particularly love the sliders (so much more chichi than regular burgers), which come in two flavor combinations: braised oxtail, enoki mushrooms, and cheddar, and spicy pulled pork and kimchi.





### **Fried pickles (RMB 45) Home Plate Bar-B-Que**

One of those dishes that sounds like it shouldn't work but totally does. Biting into each slice yields a crisp seasoned coating, followed by a burst of sour pickle juice. Definitely a leader in the field of "shove in your face by the handful" snacks.



### **Yunnan Mushroom and Truffle Pizza (RMB 68), XIAN**

XIAN may be famous for its whiskey collection and live band, but its thin and crispy pizzas are also a pretty good excuse to hustle yourself out to Jiuxianqiao. The pizzas are uniformly tasty, but for something a bit different try the one topped with Yunnan mushrooms and truffle oil.

### **Angry Buffalo Shrimp (RMB 55), The Local**

These shrimp will leave you feeling anything but angry. Doused in the same spicy sauce that makes The Local's wings so popular, and served with blue cheese dip, these crispy morsels are the perfect partner for a frosty pint or to anchor the alcohol content of a Bourbon Street Iced Tea.



### **Mala Popcorn Chicken (RMB 35), Jing-A Brewing Co.**

It's no accident that there are quite a few spicy dishes on this list – there's just something about a cold drink in your hand that makes you crave spicy or salty food. Jing-A capitalizes on this with their succulent morsels of fried chicken, given a twist with the use of Sichuan peppercorns.



### **The Fryburger (RMB 50), Slow Boat Brewery Taproom**

You know what's better than a burger and fries? Putting the fries in the burger. This is what the geniuses at Slow Boat Brewery Taproom did and we'd be surprised if it wasn't this innovation that netted them the top spot in the Beijinger 2015 Burger Cup. Slightly bigger than some of the other bar foods on this list but all the more satisfying for it.

### **Chicken Tenders (RMB 52), Union Bar and Grille**

We're big fans of Union's simple American grub so it's no surprise that they do a dish like chicken tender with aplomb. The bites are crispy on the outside but still juicy on the inside. You'll probably need several plates to get through Union's all-day happy hour on Tuesdays. We do wish they'd bring back their free crisps though.



### **Beer-Battered Fried Chicken (RMB 35), Great Leap Brewing #12 Brewpub**

Our favorite fried chicken not just among Beijing bars, but in Beijing, period. The use of chicken thigh instead of breast keeps the meat juicy within the crisp coating and the secret recipe piquant green dipping sauce is a revelation. Also available at Great Leap's #45 Brewpub in Xinyuanli.

# LITERARY LUSHES

## CHINA'S POETS AND WRITERS LIKED THEIR DRINK. TASTE THE MUSE

By Jeremiah Jenne

The pages of Chinese literature are soaked with alcohol. Even Confucius wasn't immune. The persnickety sage might have been careful with his portion sizes for meat and rice, but according to the Analects, "It was only in wine that he laid down no limit for himself."

In fact, it can be hard to find a famous writer or philosopher in Chinese history who didn't like a drink or two when putting brush to paper.

Li Bai (701-762 CE), is arguably China's most celebrated poet, and certainly the most famous lush in Chinese literary history. So much so that his fellow poet and drinking buddy Du Fu (712-770) put Li Bai in his starting line-up of Tang Dynasty literary boozers, made famous by the poem "The Song of the Eight Immortals of the Wine-Cup."

It is true that Li Bai wrote some of his most celebrated verse while drunk.

"Among the flowers a pot of wine,  
I drink alone; no friend is by.  
I raise my cup, invite the moon,  
And my shadow; now we are three."

Li Bai's love of the drink and the moon ended poorly. Legend has it that the poet drowned while attempting a drunken bro-hug of the moon's reflection in a lake.

While Li Bai was content drinking alone, other famous imbibers did their quaffing as a team.

During the politically turbulent time after the fall of the Han Dynasty, sometimes the best thing for a philosopher or official to do was not show up at the office and instead head to his local bamboo grove for some serious daytime drinking. The Seven Sages of the Bamboo Grove were a group of artists, philosophers, and scholars in the fourth century CE, who sought to avoid the political intrigues

of their era by losing themselves in nature, conversation, philosophical speculation, and lots of booze. Later authors and artists celebrated the group as free spirits who successfully freed themselves from the chains of public life.

Not content with alcohol alone, the group also reportedly experimented with "Cold Food Power," a psychoactive

substance made of a hodgepodge of minerals and chemicals. But don't look for it at Heaven Supermarket. The recipe is lost to history.

It wasn't necessary for the dedicated drinker to turn their back on society. Ouyang Xiu (1007-1072) was one of China's most conscientious officials and often portrayed as a model of Confucian rectitude. He still liked a drink now and then. In a famous essay, he describes a party at the mansion of a local governor.

"They feast and drink merrily despite no accompaniment of strings or flutes. When somebody wins a game or a match of chess, they mark up their scores with drink and raise a cheerful

din sitting or standing. The guests are enjoying themselves. In their midst sits an elderly man with white hair, totally relaxed and at ease. That is the governor, already half drunk... The governor can share his enjoyment with others when he is in his cups, and sober again can write an essay about it. Who is this governor? He is Ouyang Xiu."

Drinking plays a role in many of China's most famous fiction as well. Perhaps the best-known barfly in Chinese fiction is Kong Yiji. In Lu Xun's story, first published in 1919, Kong Yiji is a failed scholar who spends his day scamming money to drink at the local restaurant. Today, he is the namesake of a chain of restaurants offering cuisine from Hangzhou and the Shaoxing region. And yes, you can order a pot of Shaoxing rice wine, warmed just the way Kong Yiji liked it.





# THE EMPEROR'S HOOCH

## CHINA'S FEUDAL RULERS LIKED TO DRINK. YOU CAN SAMPLE THEIR BEVERAGES OF CHOICE

By Jeremiah Jenne

The emperors enjoyed their drink, some more than others. Gao Yang (529-559 CE), an emperor of the Northern Qi Dynasty, was a notorious lush who threatened to marry his own mother off to the barbarian tribes when she attempted an intervention.

While not all emperors were as routinely inebriated as Gao, alcohol played a significant role in palace life. Offerings of fermented drink were a part of imperial sacrifices, and it was not unusual for emperors and their consorts to be buried with containers of alcohol to make the afterlife just a little bit sweeter. Herbs and other substances with purported medicinal value were mixed with alcohol to alleviate chronic illnesses and to restore vitality.

Fermented beverages from all corners of the empire graced the emperors' tables. One of the earliest examples of tribute alcohol dates from the Han Dynasty, when the warlord Cao Cao recommended the local brew from his hometown in Haozhou. Known as Jiuyun Chunjiu, the Haozhou hooch graced the tables of monarchs throughout the imperial era. Today, a version is still produced in Anhui and marketed under the name Gujing Gongjiu.

In the Forbidden City, the most commonly served alcoholic beverage was produced at the imperial distillery in Tongzhou, with water drawn from the springs of Yuquan, just west of Beijing. Fermentation used glutinous rice from the south, sesame, flower peppers, flour, leavening dough, and bamboo leaves.

The Qianlong Emperor (1711-1799) enjoyed a shot (about 1.5 ounces) of the imperial spirit each day. His son was a bit more of a drinker. The Jiaqing Emperor's (1760-1820) daily intake was around 24 ounces per day, about the same amount as in a standard bottle of Jack Daniel's. Subsequent monarchs and their families also had a taste for the grain. In one year, 1884, household records show the palace putting away 8,080 jin of the palace spirit, equivalent to about 5,000 standard bottles.

The household records in the Qing archives include lists of beverages required for the imperial pantry. These included aphrodisiac liquors, longevity wine, and Zhuangyuan spirits that could stimulate the spleen and kidneys.

In his old age, Qianlong still liked a drink or two each day, despite his frail health. To keep up his spirits, he drank Tusu Jiu, a medicinal liquor that according to legend was first brewed by the 3rd-century CE physician Hua Tuo. The potent concoction used rhubarb, flower peppers, cassia, monkshood, and several other herbs of varying levels of toxicity to build up the vital force and ward off disease.

But in the imperial family, everybody knew that Uncle Yikuang and his family made the best hooch. Also known as the first Prince Qing (1838-1917), every year Yikuang brewed up a batch of his "Fragrant *Baijiu*" to distribute to the other princes. Each autumn, the family would take large rice wine pots, fill them with *baijiu*, and then add oranges, citron, bergamot, mung beans, and sugar as well as other herbs and plants – kind of a Qing sangria. The mixture would be sealed and dated for later consumption. The longer the wait, the better the pour. Unfortunately, the details of making the special sauce died with Yikuang's son, Zaizhen, in 1948.

While many brands today advertise a connection with the palace and the imperial table under the label "Gongting Yujiu" or "Palace Wine." Trying to verify such claims is nearly impossible. Many of the original recipes have been lost, and few are left who can tell by taste the authenticity of a particular tippie.

But there's nothing to stop you from smuggling in a bottle or flask of the modern version into the Forbidden City, finding a leafy garden or overlooked pavilion, and taking a taste where the emperors did. Just pour one out first for all the drunks who partied in the palace before you.



# Rest in Peace

BEIJING BAR GEMS TAKEN TOO SOON

by Margaux Schreurs



## **Drum and Bell Bar**

Drum and Bell bar, what can we say? We miss the incredible rooftop, lounging in the sun on Beijing's most beautiful days as we eavesdropped on confused tour groups being herded around the drum and bell towers. The fact that it has turned into just a wall is especially sad. I mean, the wall looks great and all, it's quite a nice wall, but seriously, why did our favorite hutong bar have to be turned into an inanimate object? Especially missed are Sunday 50 kuai all-you-can-drink happy hours, ruining almost every Monday of the summers of 2013 and 2014.





### Bed Bar

When Bed bar was put to bed after over ten years of providing Beijing's hutong dwellers with drinks (sorry, had to be done), we were all sad. It really was one of the first bars in the area, and Bed bar's mojito's were just the best. On top of that, there was the fact that the bar consisted quite of mostly lounges for the ultimate relaxing vibe on any night of the week. However, Bed bar's spirit lives on in the neighborhood, with Gulou really having turned into a nightlife hub.



### The Den

We don't really know what else to say about the iconic Den, apart from the fact that we'll really miss having somewhere that's definitely open at 5am after a night out on the town. And the fact that someone is definitely showing that one sports game at 3.30am. What we won't miss is the creepy dudes creeping around us at those times of the night when we just came to watch the game, or to stuff our faces with pizza. We're hoping that the Den will reopen elsewhere not too far in the future.



### Stumble Inn

One of the original Sanlitun sports bars, the Stumble Inn was a bar that attracted both flocks of real drinkers as well as down-to-earth crowds of sports fans for a wonderful vibe. The terrace completed the bar which was especially popular during long Beijing summers, as well as a menu of solid bar snacks. While Beijing still has a couple of solid sports bars, this is just one of the many old-timers that we miss around town.





Regardless of what you might have heard, Beijing is pretty gay-friendly in practice. There are more male-oriented activities, bars, and clubs than female, but thankfully these are also open to women, there just won't be many women. We've listed our favorite LGBT and LGBT-friendly places below, whether you're looking for somewhere that's dropping beats all evening, or just a place to have a quiet cocktail or coffee.

#### Adam's

Adam's, located on the Sanlitun Bar Street, is the only

acceptable bar on the strip. The drinks mixed here are much better than anywhere else on the strip, and the playlist is regularly updated and a breath of fresh air. Includes a great rooftop for Beijing spring, summer, and autumn.

#### Chill Bar

Chill Bar is a relaxed hutong bar that hosts LGBT events frequently, but is also great to visit if there isn't a specific event on. It's got an outside courtyard area that is open in summer and covered in winter, and two cozy inside spaces.

## Destination

The go-to destination (no pun intended) for gay party-goers, mostly male. This is where some of the city's biggest and craziest parties happen, make sure you've got your dancing shoes on.

## Funky

The name of this party institution is pretty self-explanatory as to the style: funky. Things tend to get pretty crazy in this Gongti-based club, where there are dancers on stage almost every weekend, including the occasional big name.

## Great Leap Brewing

This brewery, although not specifically aimed at the LGBT community is very LGBT-friendly at all three locations, sponsoring and hosting a lot of LGBT events. With a huge craft beer list you can drink the night away.

## Kai Bar

Before you go any further, this bar is only recommended for those who can handle getting down and dirty. And by dirty, we literally mean dirty. That doesn't mean that there isn't a ton of fun to be had at this long-running bar street establishment, it just isn't the place to take someone who is picky. When choosing from the cheap drinks, don't touch the blue drinks if you want to make it to work the next morning (or the one after that).

## Mas

LGBT-owned hutong bar Mas is a relaxed bar with tasty drinks of every variety. The menu is ever-expanding, with a concoction for everyone no matter what your sexuality or taste. We highly recommend their many renditions of the classic daiquiri.

## Two Cities Café and Lounge

While not really a bar or club, Twin Cities is worth a mention as an LGBT-owned café with a wonderful atmosphere and good coffee. They take their coffee seriously, serving a range of hot and cold-pressed coffees.



## DIRECTORY

### Adam's

Daily 11am-late. 40 Sanlitun Lu, Chaoyang District (184 0178 9772)

朝阳区三里屯路40号

### Chill Bar

Daily 3pm-2am. 2 Andingmen Xidajie (6405 9575)

东城区安定门西大街2号

### Destination

Sun-Thu 8pm-2am, Fri-Sat 8pm-late. 7 Gongti Xilu, Chaoyang District (6552 8180)

朝阳区工体西路7号

### Great Leap Brewing #6

Sun-Thu 2-11pm, Fri-Sat 2-midnight. 6 Doujiao Hutong, Dongcheng District (5717 1399)

东城区豆角胡同6号

### Funky

Wed-Sun 9.30am-late. 6/F, 8 Gongti Xilu, Chaoyang District (6551 6866)

朝阳区工体西路8号6层

### Kai Club

Daily 6pm-late. 3/F, Tongli Studio, Sanlitun Houjie, Chaoyang District (no phone)

朝阳区三里屯后街同里3层

### Mas

Daily Tue-Wed 6pm-midnight, Thu-Sat 6pm-2am. 25 Beixinqiao Toutiao, Dongcheng District (6405 4337)

东城区北新桥头条25号

### Two Cities Café and Lounge

Mon-Fri 1-11pm, Sat-Sun 11am-11pm. 46 Fangjia Hutong, Dongcheng District (135 5238 7478)

东城区方家胡同46号

# Home Bar

HOW TO TURN YOUR HOME INTO A WATERING HOLE

by Margaux Schreurs





Ever had people over and felt like you wished you were more of an entertainer? Have an empty shelf in your kitchen that is serving no purpose? Getting the right ingredients into your house can transform your house into a bar pretty easily. We talked to Adam Gottschalk of Ron Mexico and Caroline Tan of Scarlet A to see what the pros recommend you stock your bar with at your home.

"Anytime there are guests over, people start making cocktails" Adam tells us. "I usually try to encourage people to play around with whatever they find lying around in my kitchen or refrigerator. It starts out serious and usually spirals into chaos- Tabasco, *baijiu*, leftover noodle broth, it all comes into play. We usually take turns pouring rounds of drinks. In fact, this turned into one of the concepts behind Ron Mexico; there's a page in the menu where you can build your own cocktails, using anything we've got on the shelf or in the fridge. This idea came directly from how much fun we used to have trying to one-up each other at home." Adam makes almost everything at home, so it seems.

### Spirits and Syrups

If you're not sure where to get started, these are the basics you should have at the ready "bourbon, rye, gin, spiced/white/dark rum, vodka, and tequila" Adam says. Caroline adds, it also really depends on what kind of drinks you normally like and spirits base you prefer. The basic spirits would be vodka, gin, tequila, light rum, dark rum, bourbon whisky, rye whiskey, and scotch whiskey. My favorite cocktails are the old fashioned and the negroni."

Adam continues "if you're just looking to have some fun and make stuff that tastes good, there's loads of flavored liqueurs and syrups out there; the most versatile, in my eyes, are triple sec (orange liqueur), peach liqueur, Kahlua (coffee liqueur), passion fruit syrup, and Amaretto. Make sure you've got soda water, it's a lot more versatile than sprite or sweeter carbonated mixers.

If you want to get a little more serious with your drink-making, get some Angostura bitters, Luxardo maraschino liqueur, Orgeat (almond), and have a good range of fresh fruits. Luxardo also sells incredible maraschino cherries in small jars, get one of those- it's not even in the same category as the birthday-cake stuff most people use. Also, one secret I've found here is Martinique cane sugar syrup; it's an incredible replacement for other sweeteners, and it's really inexpensive for a bottle."

### Equipment

Besides getting in the right bottled stuff, you'll also have to prepare the right equipment. This will easily take your

cocktail making to the next level.

Adam tells us he went to get his stuff at the new Dongjiao market on the East Fifth Ring Road. "Go in the door on the far left, it took exactly 10 minutes to buy everything I needed from literally the first shop I found inside. Grab a couple of cocktail shakers, a long bar spoon for stirring, a jigger to measure pours, a muddler, and a strainer. Beyond that, make sure you've got a cutting board and a knife."

Caroline went for the online approach: What you'll need in terms of equipment is "a mixing glass, a bar spoon, a shaker, a strainer, a muddler, a jigger and some nice glassware. There are a few cool stores on Taobao that sell pretty decent stuff for home use."

### And last but not least

If you're planning to entertain for the night, ice is a pretty vital ingredient. Adam has kindly offered to help people source it through Ron Mexico, "if you think you can get through a cocktail party with a couple of plastic trays of freezer ice, you'll be disappointed and thirsty in about twenty minutes. Having a full liquor cabinet at home but no ice means you'll quickly be running to the convenience store for Tsingtaos." We're pretty glad that, prior to researching this article, it wasn't just us dashing to the nearest shaomaibu for Tsingtaos as soon as the night heats up.





A photograph of a well-stocked liquor store or bar. The shelves are made of dark wood and are filled with a wide variety of liquor bottles. The bottles are arranged in neat rows, with some standing upright and others lying horizontally. The labels on the bottles are diverse, showing different brands and types of spirits. The lighting is warm and focused on the shelves, creating a cozy and inviting atmosphere. The background is slightly blurred, emphasizing the bottles in the foreground.

# BOTTLED BEIJING

BEST SHOPS AND WEBSITES TO STOCK UP ON LIQUOR

By Margaux Schreurs

It is almost warm again, so this is the perfect time to throw some final house parties before we take ourselves to Beijing's many sophisticated venues and rooftops to have the cocktails poured for us. To get going on these last domestic affairs, we'll need to stock up on the bottles. Thankfully there are plenty of places to do that. These are Beijing's best places to fill the bar, both online and offline.

## SHOPS

### Jenny Lou's

Jenny Lou's has a pretty solid collection of liquors, wines, and beers. Prices are generally higher than some of the online stores, but there's the benefit of being able to stock up last minute. Check our online directory ([thebeijinger.com/directory/jenny-lous](http://thebeijinger.com/directory/jenny-lous)) for locations throughout the city. Daily 8am-10pm. 101 Bldg 17, Central Park International Apartments, Chaoyang District (6533 6792)

朝阳区新城国际17号楼101

### April Gourmet

Similar to Jenny Lou's, April Gourmet has a broad collection of liquors, wines, and beers that differ per store. Prices are also somewhat higher than some of the online stores. Check our online directory ([thebeijinger.com/directory/april-gourmet](http://thebeijinger.com/directory/april-gourmet)) for stores around Beijing. Daily 8am-9pm. 1 Sanlitun Beixiaojie, Chaoyang District (8455 1245)

朝阳区三里屯北小街1号

### Chez Gerard

This imported foods supermarket located between Andingmen and Yonghegong has a good collection of spirits, beers, and wines, at a range of prices. Daily 10.30am-10.30pm. Jianchang Hutong, Dongcheng District

东城区箭厂胡同

### Dongjiao Market

Mostly a kitchen and housewares market, there is a great shop by the West entrance that sells all the equipment you'll need to make cocktails at home: think cocktail shakers and stirrers, as well as nice glasses. There's some alcohol out the back at lower prices than in other stores listed, but as we can't guarantee the authenticity of the booze, it's not worth the trek to the Fifth Ring Road just for the bottles. Daily 8am-5.30pm. East Wangsiying Bridge, Chaoyang

District (6729 8666)

东郊批发市场: 朝阳区王四营桥东

## ONLINE DELIVERY SERVICES

### Ai Whisky ([www.aiwhisky.com](http://www.aiwhisky.com))

Ai Whisky specializes in, obviously, whiskey. Their collection is laid out in different categories so you can easily browse as well as use their search function if you've got something specific in mind. Anything above RMB 500 is delivered for free, and if this is the kind of stuff you're into, you might just go over that minimum. They also stock tequila, rum, gin, vodka, brandy, aperitifs, champagne, and other spirits (think absinthe).

### Shanghai9 ([www.shanghai9.com](http://www.shanghai9.com))

Authentic products across almost every category of alcohol, including starter kits for your home bar at three different price ranges, whether you're looking for something simple, superior, or top shelf alcohol (RMB 385-1,995). Order online for a delivery fee of RMB 3-16 depending on how much you order. Payment may be completed upon delivery.

### Jiuxian ([www.jiuxian.com](http://www.jiuxian.com))

With a similar set-up to JD.com, Jiuxian has a huge range of alcohol available at decent prices. Create an account and you'll have access to all of this, including a pay on delivery option. Check back regularly for different deals, especially around the holidays. Good luck avoiding the baijiu... we had never seen this many types until checking their selection. Yihaodian ([www.yhd.com](http://www.yhd.com)) and Jingdong ([www.jd.com](http://www.jd.com)) are the same concepts but don't focus only on alcohol, so while your options might be fewer, these websites also carry different deals.

### Jinshisong ([www.jinshisong.com](http://www.jinshisong.com))

For instant alcohol delivery (well, within the hour depending on where you live), most restaurants on Jinshisong also offer drinks, and there's the option to add bottles of Leffe, Hoegaarden, Kwak, or Franziskaner to your order.

### Sherpa's ([www.sherpa.com.cn](http://www.sherpa.com.cn))

Sherpa's has Smirnoff vodka (RMB 83 for 750ml), Jim Beam (RMB 120 for 750ml), red wines and white wines (RMB 79-134), and bottled beers (RMB 80-99 for six packs). They are delivered on the same schedule as food (generally within an hour depending on where you live).





# FAKE BOOZE BEIJING

## THE PREVALENCE, INDICATORS, AND DANGERS OF COUNTERFEIT ALCOHOL

By Tom Arnstein

China now counts alcohol as one of its top 10 biggest import items, accounting for close to USD 7 million in trade in 2015, and is currently the largest-growing spirits market in the world, seeing over 100 percent growth over the same period. To put this into perspective, someone out there bought – no judgment – the equivalent of over 6,650 Olympic swimming pools-worth of liquor last year alone. Increased economic means and a higher disposable income has led to this booming alcohol market, with more and more of China's middle class foregoing local, cheap grain liquors – *baijiu* for example (god forbid) – imbibing instead on pricier foreign imports. But as consumers seek out recognizable brands for their reputation, quality, and safety, counterfeiters continue to release products that slip into the unassuming drinker's glass unrecognized, nursing their own black market as profits peak. There's no foolproof answer to a question that has been posed by almost every expat to have landed on Chinese shores – is what I'm drinking real? – but there are precautions that you can take to avoid harm as the arms race between genuine and knock-off products endures.

The first thing to be aware of is that there are two major ways in which counterfeiters infiltrate the market. The first involves filling up empty bottles from genuine distributors with cheaper alternatives. The second involves making their own knock-off concoctions to put inside. Ethylene glycol, isopropyl alcohol, and methanol, are the chemicals

most commonly substituted for "certified alcohol" ethanol, due to the similar inebriating effects, but unlike real alcohol, the debilitating side effects take hold abruptly and are much more severe. These can include nausea, headaches, dizziness, and in some rare cases, permanent blindness, kidney and heart failure, and even death. A good rule of thumb is that if you encounter symptoms that you would normally associate with being hungover before you've even left the bar then it's more than likely that you've been ingesting fake booze. For this reason it's good to know what to look for before sinking a potentially poisonous drink, a task easier said than done.

According to Kenn Bermel, owner and general manager at Sanlitun's ol' faithful The Local, the prevalence of fake alcohol has lessened in the past couple of years but systemic and accepted production of subpar products prevails. He recalls his shock upon learning from an official distributor at Tsingtao that "there are different grades, meaning that a huge percentage of bars in Beijing are not actually selling real [high grade] Tsingtao, and instead stock the lowest grade, which is bad for you, and costs RMB 80 for an entire keg." This blasé attitude doesn't stop at beer manufacturers, Bermel adds, with liquor suppliers also keen to offer reduced-price bottles in the belief that they're doing venues a favor, a sign of how easy it is for bars to acquire bad stock either unwittingly or deliberately.

However, as customers it is often we that play dumb and are willing to forego potential health issues for a

cheap shot. Bermel talks about the mental dichotomy that exists among foreigners in Beijing, a pre-Olympics hangover whereby visitors have come to expect the city to be cheap but instead find prices not dissimilar from those at home. Between minimum wage hikes and the exponential rise of rent, going out, especially for those adamant to stick to unadulterated products, just isn't that cheap. That being said, reputable bars that make their own libations, especially beer, backed by bartenders that are emotionally and fiscally invested in the trade are on the rise in Beijing as knowledge and interest in drinking culture shifts from older male-oriented, Snow-sodden dinners and is bolstered by customer feedback via F&B apps and word of mouth.

While a too-good-to-true price tag is often the best way to spot a bad deal and upstanding venues do their part to curb the sale of fake alcohol – demanding fapiaos, returning refill-proof bottlenecks to distributors to prove that they've been disposed of – none of these are sure-fire means to avoid being sold a fake and aren't easily corroborated by those of us on the other side of the bar. Josh Lally, product manager at Wudaokou's longstanding student haunt Lush, suggests that customers be particularly wary of "bigger, higher-selling brands, like Johnnie Walker Black, or Corona when it comes to beer," as these are often the focus of fraudsters, looking to shift in bulk, usually catering to clubs that recoup the majority of their costs through cover or table charges. When it

comes to beer specifically, Rain of Fangjia Hutong staple Cellar Door adds that all bottles "must have the Chinese import label for tax purposes," which also carry the beer's best before date and "beers are often sold cheap when they're sold closer to (or past) this date." If a bottle lacks this white rectangular label (written in Chinese) then it's best to steer clear entirely.

Each of the bar managers I spoke to had stories to tell about fake booze but they also all agreed that things seem to be improving. Likely frustrated by the lack of action taken by the authorities, which Lally describes as "similar to the way the government deals with most regulations: sometimes really heavily enforced, sometimes really slack, and periods heavy enforcement followed by a complete lack," many bigger-name brands now will send brand managers to do spot checks on bars to verify their own merchandise, tackling the problem at the tap.

Sometimes, as with many facets of life in China, dodging a bullet can be as easy as exercising a little intuition, not always an easy hunch for newcomers to the city, but if there's ever a nip of doubt, Bermel has one last piece of advice: "If something at all seems wrong with the drink [smell etc.] then don't drink it and actually confront the management because those places that are on the up and up are most likely not trying to scam you and they'll be thankful. If they aren't then of course that gives you reason to question their product." Even if you're wrong, you'll at least have your health to prove it.



# CRAFT BEER'S RISING TIDE IS LIFTING ALL BOATS

## THE TIDE OF CRAFT BEER IS RIDING HIGH, WHO IS HOLDING ON?

By Tracy Wang

Craft beer is riding high in China, especially over the past few years. Thanks to my colleagues in the wine industry five years ago, who took me to Beijing's bottle shops, I got to know more about craft beers as well as a few brewpubs and the Beijing Homebrew Society (BHS). At the time, I felt like falling down the rabbit hole, but I've learned to love the freefall.

In Beijing, there always seems to be something exciting happening: Arrow Factory opens a second taproom, Beijinger Burger Cup winner Slow Boat Brewery launches Eye of the Dragon Russian Imperial Stout, Jing-A is making collaboration beers with international partners, and Great Leap Brewing #12 remains permanently busy, not to mention the numerous small bottle shops that have sprung up throughout the city.

While the initial customers for many of Beijing's craft beers were foreigners, hutong hipsters quaffing small batch brews do not a market make. What about the vast Chinese beer market, what appeals to them, the unhopped masses?

For Chinese beer drinkers who haven't grown up with craft beer, the first impression is: it's different. It's completely different from the local beer to which most are accustomed. "(Mass-produced local) beers are light and have little foam, and taste like water," says Yin Hai, the partner and brewer of Nbeer Pub. "They light up and usually say something like 'This is beer?'" said Daniel, the owner of Taps Brewpub in Shenzhen.

Even for wine and whiskey snobs, some beers such as the bold, smoky stout can be easily accepted. There's a saying among craft beer lovers, "there's no such thing of you don't like beer, you just haven't met the style you like."

To me, I enjoy the surprise and excitement on people's face when I introduce craft beers to those who have never tried it before. It's a craft beer epiphany for them.

Craft beer is also still seen as foreign, which gives it part of its appeal. Young Chinese drinkers never pass up the opportunity to explore something new, foreign, and trendy. Just have a look at the speedy open/close/reopen pattern of bars and restaurants in some commercial areas of Beijing, and the new experiences that the young generation is never afraid to try.

Bars are keen to get involved with craft beers, since the distributors push bottled ones (especially Belgian beers) to the supermarkets, hotels, KTVs, even the small hotpot places, it's hard to ignore them, and it costs little to test the water. Besides, bottle shops and local brewpubs are everywhere. "The Chinese middle class is swelling with young, affluent professionals who are more willing to spend money on brands and who are experienced travelers looking for a taste of other countries back home. The market is moving toward premium offerings," *The New York Times* reported. And it quotes Shaun Rein, founder of China Market Research in Shanghai, "consumers are looking for better quality." from Germany among the mountains of food. For them, more German beer selection is not a bad deal.

Since domestic breweries Master Gao, Panda Brew, and Buzz have begun producing bottled beers, the concept of craft beer as foreign is getting blurred. To the trailblazers, as the brewpub owners and brewers see themselves, it is hard to differentiate if craft beer is foreign or Chinese. Since Great Leap Brewery, Slow Boat Brewing, Arrow Factory, and The Brew are opened by foreigners but



brewed in China, while the owners of Nbeer, No.18, Master Gao, Panda, and Harvest are Chinese.

An interesting thing is if it is a foreign brewpub, at first it started with 90-95 percent of customers foreign, eventually reducing to 60-70 percent foreign customers. The Chinese brewpubs began similarly but with an opposite proportion, starting from 95 percent Chinese customers and gradually getting more foreign customers.

Who are drinking those craft beers?

Generally there are two types of Chinese drinkers: those that can appreciate craft beers, and stubborn ones who put mass-produced local beers at the first place. I interviewed people two years ago, there were stubborn Beijingers, who insisted Yanjing is the best because "it is nothing about beers we are drinking, it is all about pride. We are so proud of being Beijingers, even though the craft beers are good, we still love to drink Yanjing."

Foreign customers also seem to fall into two general categories: they grew up with the craft beer culture and they appreciate the joy that craft beer brings, or they always seek out the cheapest beer, and in their eyes, nothing can compare with a RMB 10 Tsingtao or a RMB 15 Tiger.

The biggest difference is between new craft beer drinkers and seasoned craft beer drinkers more than any Chinese/foreign difference. Rarely does a new craft beer drinker enjoy an intense IPA right from their first sip, but for an experienced craft beer drinker, an IPA is often their favorite beer. And most of the Chinese customers start on lighter beers, but they work their way up to more bitter beers quickly.

So the tide of craft beer is getting high, and it is still new here, with every beer a vote by the customer. The quality of craft brewing is becoming more stable, more well-known bottled beers will be imported as the market continues to mature.





## The Bridge School

22 years history  
5000 students annually  
150 professional teachers  
5 locations  
60 contracted companies

**We only teach Chinese.**

The new beginner group class starts every month.



admission@bridgeschoolchina.com  
etower@bridgeschoolchina.com  
capitalparadise@bridgeschoolchina.com  
riviera@bridgeschoolchina.com  
dongzhimen@bridgeschoolchina.com

www.bridgeschoolchina.com

\*Lufthansa Guangming Hotel: 15321793321  
\*CBD E-tower: Tel: 65064409  
\*Capital Paradise Club: Tel: 80486114  
\*Riviera Resident Center: Tel: 84308068  
\*Dongzhimen Center: Tel: 4163990

## Scuba Dive Right Here in Beijing!





SINOSCUBA

We offer a full range of PADI certification courses, from Open Water Diver to Divemaster and Open Water Scuba Instructor. Our Shark and Dolphin Interaction Experiences put you up close and personal with these wonderful animals right here in your backyard.

For reservations, e-mail [steven@sinoscuba.com](mailto:steven@sinoscuba.com) or call 1861 113 3629.  
[www.sinoscuba.com](http://www.sinoscuba.com)

## IRON BARTENDER



**S**tandfirst: Six bar masters. Four secret ingredients. Two judges. Would Beijing's mixologists fumble when faced with an unusual condiment or unfamiliar fruit? Or can they concoct a drink to impress one tough taster?

In the spirit of Iron Chef, we choose six of Beijing's best bartenders, bringing them together in boozy competition, to not only determine who is champion but also encounter new and original cocktails made from sometimes unusual

secret ingredients.

We gave the contestants 15 minutes to conceive and create a cocktail using only what was available behind the bar, then their cocktails were judged and rated based on taste, presentation, and the presence of the mystery ingredient. The Distillery by Capital Spirits was gracious enough to allow us full access to all their booze and mixers for this mind-altering tournament of wit and skill.



### THE JUDGE

Both Eric Liu and David Putney are former competitors of the Iron Bartender challenge and bar owners and cocktail slingers in their own right. Who better to rate and judge the abilities of our contestants than those who have survived the viciousness of this challenge first hand. They were very excited not only to be involved but also to get obliterated off of weird, never before made cocktails made by some of Beijing best.

### WINNER

Yang Yang (M House)  
In the end, we had to give the title of this year's Iron Bartender to Yang Yang from M House. We were surprised at the way he was able to include every ingredient given, enough to not only taste the mystery ingredient, however horrid it may have been but to also make the cocktail delicious. Throughout the afternoon he achieved straight fives across the board, making him this year's Iron Bartender.

PHOTOS: UNI



## THE CONTESTANTS



**Phil Tory**  
(The Tiki Bungalow)

Since the arrival of The Tiki Bungalow, Beijing has gone a little Tiki crazy and for good reason. This is the first bar in Beijing to focus primarily on classic Tiki drinks lifted straight from the menus of legendary places like Trader Vic's and Don the Beachcomber, along with creating a couple of special recipes of their own. Their drinks are delicious but potent, and they provide a wonderfully kitsch scene to get dangerously hammered.



**Charlie Guo**  
(Cocktail Consultant)

This guy has made a name for himself acting as a drinks consultant for various bars around Beijing. If you've tried any of the delicious video game-themed cocktails available at 8-Bit, then you've tasted what this young mixologist is capable of, with his penchant for unconventional flavors and creative approach towards designing a drinks menu. Watch out this month as his new, currently unnamed bar opens up in Dongsì Ertiao.



**Orange Tan**  
(Charlie Chaplin Bar)

This talent is the apprentice of Nick Hsie, owner and head bartender at the new Charlie Chaplin Bar in Sanlitun. Since last summer, they've been creating some serious drinks from their menu-less establishment worthy of even the most dignified of sippers. There is nothing in the least slapstick about the cocktails on offer from this classy establishment, or in the way this lady fluidly whips up a creative drink.



**Yang Yang**  
(M House)

This young gentleman has some serious chops behind the bar. It is no wonder he has risen through the ranks of Xiao Ming's various establishments (of which there are now five) as the go-to bartender for a delicious and creative cocktail. We can't tell you enough just how artfully, with likely god-given talent, this young bartender whips up some of the best drinks in Beijing with minimal effort.



**Sam Pan**  
(Infusion Room)

Sam pours out some serious cocktails at the delightfully posh Infusion Room, that chic, industrial-themed speakeasy that sits above D Lounge in Sanlitun's Courtyard Four. If there's one thing we know for sure about this place, it's that they're serious about their cocktails, and not many bars can compete with the creativity this place is known for. We've seen their bartenders set giant blocks of cedar alight just to scent a lowball glass. That's dedication.



**Dong Dong**  
(Fang Bar)

If you've been over to Fang Bar, you've probably sampled some of their unique Chinese-themed cocktails. There isn't another bar that's approaching their cocktail menu in quite the same way, using tons of local ingredients to encapsulate the flavors of the northern capital in supreme cocktail form. Dong Dong is the head bartender and his skills, along with his pompadour, are impressive to behold, especially when he plays with fire.



# IRON BARTENDER

## ROUND 1

Phil Tory



bourbon, lemon juice, Aperol, molasses, Fernet-Branca, dash simple syrup

Charlie Guo



cachaca, egg white, whipping cream, molasses

Orange Tan



Jim Beam Rye Whiskey, Chartreuse, grapefruit juice, molasses

Yang Yang



Plantation Rum, molasses, Punt e Mes, Grand Marnier, Angostura Bitters, maple syrup, Benedictine D.O.M. Liqueur

## ROUND 2

Phil Tory



Havana Club 7 yr Rum, Old Monk Indian Rum, Myers Rum, lemon juice, oyster sauce, syrup

Charlie Guo



The Distillery's Cinnamon Vodka, orange bitters, oyster sauce, syrup, garnished with bacon

Orange Tan



Jose Cuervo Gold, Benedictine D.O.M. Liqueur, maraschino liqueur, lemon juice, oyster sauce

Yang Yang



brandy, oyster sauce, simple syrup, lime juice, egg white

## ROUND 3

Phil Tory



tamarind juice, lemon juice, dry vermouth, gin, egg white, Angostura

Charlie Guo



rye whiskey, simple syrup, tamarind juice, Pisano, soda water

Orange Tan



gin, cachaca, lemon juice, sugar, tamarind juice

Yang Yang



gin, tamarind juice, lime juice, honey, tonic water, garnished with a slice of grapefruit and mint

## ROUND 4

Phil Tory



sugar cube, 3 dashes of orange bitters, bourbon, balsamic vinegar rinse

Charlie Guo



Plantation Rum, Benedictine D.O.M. Liqueur, simple syrup, vinegar

Orange Tan



Town Branch Bourbon, lemon juice, balsamic vinegar, grapefruit syrup

Yang Yang



apple pie bourbon, Kahlúa, Cointreau, carrot juice, egg white

## Sam Pan



Plantation Rum, lemon juice, Cointreau, molasses, bitters

## Dong Dong



Town Branch Bourbon, Gammel Dansk, Grand Marnier, dash of orange bitters, molasses

## SECRET INGREDIENT

This was a relatively easy ingredient to work with for all of the bartenders as it mixes well with a variety of spirits, but Yang Yang and Phil were able to not only use the molasses but also make it an essential part of the cocktail in their own unique ways. While Phil kept it simple and effective, Yang Yang seemed to splash a little of everything together for interesting and delicious results.



**Molasses**

## Sam Pan



Gin by The Distillery, extra dry vermouth, Caol Ila 12 Year Old Whisky, bitters, oyster sauce

## Dong Dong



Plantation Rum, sweet vermouth, fresh grapefruit juice, mint, oyster sauce, orange bitters

## SECRET INGREDIENT

The oyster sauce was a difficult substance to command. Too little and you won't taste it and too much then you have a boozy mess of salty, liquified shellfish. Once again Phil, using a Tiki approach, combined sweet and sour to balance the oyster sauce, while Yang Yang did something a little more sophisticated that wouldn't be out of place in an actual oyster bar.



**Oyster Sauce**

## Sam Pan



rum, tamarind juice, whipping cream, dry curaçao, Aperol

## Dong Dong



sloe gin, dry gin, orange juice, sweet vermouth, topped tamarind juice and orange bitters

## SECRET INGREDIENT

Dong Dong made a bright, refreshing cocktail using gin, sweet vermouth, and orange juice that effectively mixed and enhanced that flavor of the tamarind that we guzzled with ease. Then Yang Yang made a complex gin and tonic variation that also pleased the judges' palates with its sophisticated taming of the tamarind with honey and tonic water.



**Tamarind Juice**

## Sam Pan



bacon infused whiskey, balsamic vinegar, beer, splash of bitters, Amaro

## Dong Dong



Santa Teresa Rum, Fern-et-Branca, Benedictine D.O.M. Liqueur

## SECRET INGREDIENT

Yang Yang took charge in this round with a delightfully balanced drink where the vinegar was present, but the acidity was cut away by the addition of Kahlúa, egg white, and carrot juice. Orange Tan was a definite contender, making something that reminded the judges of a zesty Olive Garden salad in cocktail form. While that sounds absurd, it was wholeheartedly enjoyed till the last drop.



**Balsamic Vinegar**





# GLASS HALF FULL

BEIJING'S BEST WINE RETAILERS ARE ON HAND TO  
MAKE SURE YOUR GLASS IS NEVER EMPTY

By Robynne Tindall

Long gone are the days when Beijing was a wine-free wasteland, populated only with dusty bottles of Great Wall, Jacob's Creek and fake Châteauneuf-du-Crap. Today, retailers across the capital offer everything from good value entry-level bottles to high-end collector's items, often served up in an environment that makes tasting and selecting bottles a pleasure. We've rounded up a few of our favorite retail and delivery services so you can make sure your wine rack is always fully stocked.

PHOTOS: COURTESY OF KERRY HOTEL BEIJING, COURTESY OF CHEERS



### Vinotheque

Located in the Kerry Hotel, Vinotheque's slick, art deco-style space is as much a place to drink wine as it is to buy it. Despite the name, Vinotheque doesn't just offer French wines, although there is an emphasis on the old world. Prices start from around RMB 350 per bottle to drink in, with a 20 percent discount offered on takeaway bottles.

USP: With 16 options available by the glass and frequent promotions, Vinotheque fills a much needed niche in Beijing for a stylish wine bar

Bottle to try: Marques de ariac Reserva Rioja, Spain, 2009 (RMB 495 drink in, RMB 396 take out)

### Pudao Wines

Pudao Wines' simple English-language website makes it easy to browse wines by country, varietal, or producer. Free delivery is available on orders over RMB 500. Alternatively, call into their store in the Office Park, opposite The Place – the knowledgeable, English-speaking staff will be happy to help.

USP: Pudao Wines' CBD store is equipped with state-of-the-art enomatic machines that offers tastings (RMB 4-400 depending on wine and pour size) of a rotating selection of 20 wines.

Bottle to try: Kanaan Pretty Pony, Ningxia, 2013 (RMB 219)

Website: [cn.pudaowines.com](http://cn.pudaowines.com)

### Malis Wine Cellar

Owner Ma Li has put together an enviable collection of wines at this small shop in Soho New Town near Dawang Lu. That collection features both the old and new world, with interesting bottles from Argentina, Napa, and Spain. Shop online or via their Weidian (search 玛丽红酒窖), where delivery is free on orders over RMB 100.

USP: We're all for buying online (and you can, via Mali's official WeChat account, [maliswinecellar](https://www.wechat.com/p/maliswinecellar)) but sometimes it's nice to have that personal touch.

Bottle to try: Chapel Hill The Parson Shiraz, McLaren Vale, 2014 (RMB 260)

Website: [maliswine.com.cn](http://maliswine.com.cn)

### Cheers

Cheers is an unstoppable force on Beijing's (and as of 2015, China's) wine scene, bringing affordable and approachable wines to the masses. Their stores are spread across the city, often in areas that would otherwise be lacking in decent wine. Orders can also be made via their Taobao store ([cheers-wines.taobao.com](http://cheers-wines.taobao.com)) or delivery hotline (400 005 5500).

USP: Price and service. The friendly staff in Cheers' many stores (more than 15) around town will let you try most bottles before you buy.

Bottle to try: Tussock Jumper Carmenere, Chile, 2010 (RMB 108)

Website: [cheers-wines.com](http://cheers-wines.com)



### La Cava de Laoma

Chilean wines offer good value in China due to low import tariffs, and Beijing's biggest selection can be found at La Cava de Laoma in Sanlitun Soho. Most of the wines are imported directly by Chilean owner Mariano Larrain Hurtado. La Cava also offers a small selection of old world wines.

USP: La Cava is as much a bar and social space as it is a shop. Their daily happy hour, with wines from RMB 20 per glass, makes the trip doubly worthwhile.

Bottle to try: Calcu Cabernet Franc, Chile, 2012 (price not available)

No website

*Note: All prices were correct at time of publication.*



# BEIJING'S BOOZY DEALS

## MONDAY THROUGH THURSDAY DRINKING ON THE CHEAP

By Margaux Schreurs

### Monday

#### **Arrow Factory Taproom: Happy hour**

Every weekday from 5pm to 7pm, Arrow Factory Taproom and Stuff'd have a happy hour with RMB 10 off every beer.

#### **Arrow Factory Taproom: RMB 25 pints**

All Mondays between 5pm and 1am, a select beer will be available for only RMB 25.

#### **Beer Mania: All-you-can-drink movie and burger nights**

Every Monday at Beer Mania, enjoy burgers at RMB 40, Belgian fries at RMB 20, popcorn at RMB 20, and all-you-can-drink on Estaminet Belgian draft beer for RMB 120 only, from 8pm to 11.30pm.

**Buddy Café & Bar: Happy hour**  
40 percent off all drinks between 2pm and 7pm every day, includes cocktails, draft and bottled beers, and Irish coffee.

#### **Bungalow Tiki & Cocktail Bar: Mondo exotica Mondays**

All cocktails that start with an M at RMB 40: Manhattans, Mai Tais, Moscow Mules, and more between 7pm and 2am.

#### **Fang Bar: Buy-two-get-one-free**

Buy-two-get-one-free between 7pm and 2am on all cocktails,

including classics and house-designed specials every Monday.

#### **Home Plate BBQ: Happy hour**

Enjoy happy hour at both Home Plate BBQ locations between 11am and 7pm every day. RMB 10 off draft beer, half off house pour spirits, RMB 10 off craft cocktails and house wines.

#### **Mesh: Mojito Monday**

All night long, Mojitos are only RMB 48 (+ 15 percent service charge) at Mesh.

#### **Paddy O'Shea's: Happy hour**

Between 2pm and 8pm local beers, Tiger, and house mixed drinks are buy-one-get-one-free. All other drinks are 30 percent off.

#### **Slow Boat Brewery Taproom:**

##### **Monkey's first happy hour**

Slow Boat's all-week happy hour offers Monkey's Fist IPA starting off at RMB 20 at 5pm, and increasing by RMB 5 every 30 minutes until 7pm, when it goes back to RMB 40.

#### **The Distillery by Capital Spirits: Martini Mondays**

Every Monday, Martinis are buy-one-get-one-free between 7pm and 9pm.

### Tuesday

#### **Arrow Factory Taproom: Happy hour**

Every weekday from 5pm to 7pm, Arrow Factory Taproom and Stuff'd have a happy hour with RMB 10 off every beer.

#### **Buddy Café & Bar: Happy hour**

40 percent off all drinks between 2pm and 7pm every day, includes cocktails, draft and bottled beers, and Irish coffee.

#### **Cuju: Free Flow Kirin**

For RMB 120, all-you-can-drink Kirin all night long.

#### **Home Plate BBQ: Happy hour**

Enjoy happy hour at both Home Plate BBQ locations between 11am and 7pm every day. RMB 10 off draft beer, half off house pour spirits, RMB 10 off craft cocktails and house wines.

#### **Mas: Two-for-one daiquiris**

Two-for-one specialty daiquiris all night long (starting at 6pm until closing at 1am). The offer includes classics like Shark Bite, Clásico, Port-au-Prince, and their own creations too.

#### **Mesh: Negroni Tuesday**

Select your preferred gin from RMB 48 (+ 15 percent service charge) per glass all night, with complimentary tapas between 5pm and 8pm.

#### **Modernista: Cocktail happy hour**

Between 6pm and 9pm, refreshing cocktails are only RMB 35 every

Wednesday. Includes swing night classics and rum and tiki cocktails.

**Paddy O'Shea's: Happy hour**

Between 2pm and 8pm local beers, Tiger, and house mixed drinks are buy-one-get-one-free. All other drinks are 30 percent off.

**Slow Boat Brewery Taproom:**

**Monkey's first happy hour**

Slow Boat's all-week happy hour offers Monkey's Fist IPA starting off at RMB 20 at 5pm, and increasing by RMB 5 every 30 minutes until 7pm, when it goes back to RMB 40.

**Slow Boat Brewery Taproom:**

**RMB 25 Tuesdays**

Between 8pm and 11pm, choose from a select three to five brews at only RMB 25 a glass every Tuesday.

**The Distillery by Capital Spirits:**

**Tasting Tuesdays**

Any tasting pour or flight from our extensive spirits list is buy-one-get-one-free between 7pm and 9pm.

**8-Bit: Happy hour**

All night happy hour every Tuesday including RMB 20 Kirin bottles, RMB 30 classic cocktails, RMB 10 off all Arrow Factory draft, or RMB 30 mulled wine.

**Wednesday**

**Arrow Factory Taproom:**

**Buy-two-get-one-free**

Buy two pints and get the third free at Arrow Factory Taproom between 7pm and 1am every Wednesday.

**Arrow Factory Taproom:**

**Happy hour**

Every weekday from 5pm to 7pm, Arrow Factory Taproom and Stuff'd have a happy hour with RMB 10 off every beer.

**Buddy Café & Bar: Happy hour**

40 percent off all drinks between 2pm and 7pm every day, includes cocktails, draft and bottled beers, and Irish coffee.

**Bungalow Tiki & Cocktail Bar:**

**All night happy hour**

From 7pm to late, selected drinks

are available at RMB 30 instead of the usual RMB 40-50.

**Home Plate BBQ: Happy hour**

Enjoy happy hour at both Home Plate BBQ locations between 11am and 7pm every day. RMB 10 off draft beer, half off house pour spirits, RMB 10 off craft cocktails and house wines.

**Mesh: Wine Wednesday**

Mesh has special wine deals every Wednesday, including 50 percent off wine by the bottle between 5pm and 8pm, and 25 off from 8pm to close at 1am.

**Modernista: Cocktail happy hour**

Between 6pm and 9pm, refreshing cocktails are only RMB 35 every Wednesday. Includes swing night classics and rum and tiki cocktails.

**Paddy O'Shea's: Happy hour**

Between 2pm and 8pm local beers, Tiger, and house mixed drinks are buy-one-get-one-free. All other drinks are 30 percent off.

Slow Boat Brewery Taproom: Monkey's first happy hour

Slow Boat's all-week happy hour offers Monkey's Fist IPA starting off at RMB 20 at 5pm, and increasing by RMB 5 every 30 minutes until 7pm, when it goes back to RMB 40.

**The Distillery by Capital Spirits:**

**Whiskey Wednesdays**

Any whiskey drinks, straight or in a cocktail, are buy-one-get-one-free on Wednesdays between 7pm and 9pm.

**Zeit Berlin: Live music and happy hour beer**

Enjoy Qingdao beers at RMB 10 along with live music between 7pm and 11pm.

**Thursday**

**Arrow Factory Taproom:**

**Happy hour**

Every weekday from 5pm to 7pm, Arrow Factory Taproom and Stuff'd have a happy hour with RMB 10 off every beer.

**Buddy Café & Bar: Happy hour**

40 percent off all drinks between 2pm and 7pm every day, includes cocktails, draft and bottled beers, and Irish coffee.

**Home Plate BBQ: Happy hour**

Enjoy happy hour at both Home Plate BBQ locations between 11am and 7pm every day. RMB 10 off draft beer, half off house pour spirits, RMB 10 off craft cocktails and house wines.

**Paddy O'Shea's: Happy hour**

Between 2pm and 8pm local beers, Tiger, and house mixed drinks are buy-one-get-one-free. All other drinks are 30 percent off.

**Palms LA:**

**Double-fisting Thursday**

All cocktails buy-one-get-one-free at both locations from 5.30pm to 8pm.

**Plan B: Tiger Thursdays**

Enjoy RMB 20 pints of Tiger beer all night long.

**Slow Boat Brewery Taproom:**

**Monkey's first happy hour**

Slow Boat's all-week happy hour offers Monkey's Fist IPA starting off at RMB 20 at 5pm, and increasing by RMB 5 every 30 minutes until 7pm, when it goes back to RMB 40.

**Slow Boat Brewery Taproom:**

**Pitcher night**

Every Thursday, get a pitcher of a select brew for RMB 70 between 8pm and 11pm.

**The Distillery by Capital Spirits:**

**Thirsty Thursdays**

Draft beer selection from Slow Boat and Arrow Factory are buy-one-get-one-free 7-9pm.

**Zeit Berlin: Live music and happy hour beer**

Enjoy Qingdao beers at RMB 10 along with live music between 7pm and 11pm.

**8-Bit: Whiskey mania**

Enjoy a whiskey sour or old fashioned at just RMB 30 every Thursday between 6pm and 1am.



# DUNK TANK

## WE PUT BEIJING'S DUNKIN DONUTS TO THE TEST: WHICH OF THEIR 18 VARIETIES IS THE BEST?

By Michael Wester

With Dunkin Donuts on the brink of making its triumphant return to Beijing after an absence of 15 years, we here at the Beijinger have been waiting with anticipation. Originally scheduled to start welcoming customers just before Spring Festival, the first shops (in Changping, Shunyi, and Wangjing) are now slated to open either at the end of this month or some time in early March.

Eighteen varieties of donuts will be

### 18. Smile Foreign Rank: 17 Chinese Rank: 14



This banana cream-filled creation with a banana-flavored topping came in last, putting off tasters from both sides of the aisle. Points off for the brittle coating that easily fell off the delicate donut upon biting, and the banana flavoring that tasters found artificial. However, some of our tasters loved it, finding it cute and unique among the other flavors.

### 17. Boston Crème Foreign Rank: 9 Chinese Rank: 18



This classic cream-filled, chocolate-coated donut did not fare well overall. Fans of the hometown version will find the dark chocolate coating not sweet enough and too waxy, while the filling lacked the vanilla taste of its American cousin. However, the tasters that did like this one appreciated the fact that both filling and topping were less sweet than US Boston crèmes.

### 16. Strawberry Frosted Foreign Rank: 13 Chinese Rank: 16



This strawberry-topped cake donut looks the part – it's the classic Homer Simpson donut with sprinkles – but tasters found its strawberry flavor artificial and its coating too waxy, which meant pieces of the topping broke off with each bite. Fans praised its strong strawberry essence and cute appearance.

### 15. Chocolate Foreign Rank: 11 Chinese Rank: 13



This plain, unglazed chocolate cake donut failed to stand out to many of our panelists. Chinese tasters likened it to a mildly chocolate-flavored mantou, while fans of DD from the US found it not sweet enough for their liking. Fans praised its simplicity and the soft richness of the not-too-sweet chocolate cake base.

### 14. Blueberry Foreign Rank: 12 Chinese Rank: 10



Tasters praised the strong blueberry essence of this jam-filled donut, though Chinese tasters tended to think the filling was too sweet. DD fans found it to be a fairly accurate rendition of the US version, and some claimed to have tasted actual blueberry fruit in the filling.

### 13. Strawberry Foreign Rank: 7 Chinese Rank: 15



While fans called this one "perfect" and loved the strawberry filling, others claimed it was not as authentic a fruit taste as its blueberry cousin and

the sweetness of the jam overwhelmed any strawberry taste.

### 12. Milk Cream Foreign Rank: 16 Chinese Rank: 5



This lightly sweet, cream-filled donut was one of three donuts that strongly polarized the panel, with foreigners ranking it quite low and Chinese ranking it high. Foreigners found the filling lacked sweetness or a distinct flavor; Chinese praised it for the very same reason, enjoying the light, creamy filling and finding the overall package not overwhelmingly sweet. Half of the Chinese panelists ranked this donut among their four favorites.

### 11. Peanut Crunch Foreign Rank: 14 Chinese Rank: 9



One of two savory donuts that make it on to the Beijing Dunkin Donuts menu, the Peanut Crunch was ranked high by Chinese panelists for its fresh peanut flavor. However, foreigners expected more of a sweet, peanut buttery taste and were surprised to find it on the salty side. Panelists both foreign and Chinese appreciated the coarse nature of the peanut pieces, which gave the donut a markedly different mouth feel than the rest.

### 10. White Chocolate Foreign Rank: 10 Chinese Rank: 8



Another polarizing choice that defined Chinese/Foreign divides, with tasters on both sides either loving or hating this confection. Featuring a white chocolate frosting and chocolate sprinkles over a chocolate cake donut, the White Chocolate was ranked in the top four by one foreign and one Chinese taster, while others gave it generally lower standing. Those that did love it noted the unique white chocolate topping in a field of mostly dark chocolate coatings that provided a nice contrast with the chocolate cake base.

### 9. Original Cake Foreign Rank: 6 Chinese Rank: 11



This rendition of one of Dunkin Donuts' originals stays true to its taste back home. Soft, moist, and delicately spiced without any overpowering fillings or toppings, it's perfect for dunking in coffee, said our panelists.

### 8. Marble Foreign Rank: 8 Chinese Rank: 4

A slightly misnamed donut, as it's not much more than a Chocolate



sold when they finally do swing open those doors for real, but the question we just could not wait to have answered was: will the local donuts taste just like home for us DD fans? And perhaps more pertinent to the long-range prospects for the brand, will Chinese people go for it this time around?

Using a few back-channel connections we discovered that Dunkin' has been training its staff on the ins and outs of donut making here in Beijing for months, which meant a daily surplus of donuts with no sales outlet. The good folks over at the training kitchen were kind enough to give us one of their fresh batches to put to the test.

We assembled a panel of six foreigners and six Chinese, to taste all 18 varieties and rank them from their least to their most favorite.

Panelists tasted and rated each of the pastries on four qualities: the consistency of the product (the dough, the topping, the filling); the flavor accuracy (did the chocolate taste like chocolate? Did the blueberry like blueberries?); the overall taste; and, if the panelist was familiar with the original Dunkin Donuts from the US, the authenticity of the product. Each taster tried the donuts in a randomized order to prevent palate fatigue.

Here we present our findings, counting down from the least to the most favorite of the 18. The donuts are listed according to the average ranking of all 12 members of the panel. To tease out foreign versus local tastes, we also list the rankings for the Chinese half of the panel and the foreign half.

Frosted with a decorative swizzle of white topping. The topping is markedly less sweet and somewhat more waxy and brittle than its American counterpart. Nevertheless, the Chinese side of the panel liked it enough to give this pastry a fourth overall ranking.

**7. Sugar Raised**  
**Foreign Rank: 15**  
**Chinese Rank: 3**



This cake donut has a light dusting of sugar. Foreigners found the dough soft and airy but the sugar coating was not quite sweet enough and too grainy as a consequence of using fine granulated sugar rather than powdered sugar. Chinese reactions included that it was not too sweet, placing it the third best donut overall.

**6. Chocolate Frosted**  
**Foreign Rank: 5**  
**Chinese Rank: 7**



A heavy, dark chocolate flavor permeates this local version of the classic Chocolate Frosted, and rainbow sprinkles complete the deal. Rankings were dependent on if you enjoy a darker, more bitter chocolate flavor; self-professed dark chocolate fans loved this donut, whereas those used to the sweeter taste of its American doppelganger were less thrilled with this entry.

**5. Cinnamon Cake**  
**Foreign Rank: 3**  
**Chinese Rank: 17**



The authentic flavor of this classic powdered donut propelled it to the number five slot on the overall rankings, with one foreign taster saying it was right out of his 1970s American childhood. A moist cake base here is complemented with a light coating of sweetened cinnamon powder. More interestingly, this was the only donut on the panel that foreigners loved and Chinese people hated, with foreigners ranking it as the third best of the bunch while Chinese rated it second-to-last.

**4. Pork Floss**  
**Foreign Rank: 18**  
**Chinese Rank: 1**



Savory dried pork is employed for this decidedly not sweet donut that panelists agree would never fly in Dunkin Donuts' home country. However, the Chinese side liked this donut the best, praising the texture and balance of the donut with its unusual, slightly salty topping. The most polarizing donut of the entire field, Chinese rated pork floss it number one overall whereas foreigners rated it dead last.

**3. Glazed**  
**Foreign Rank: 1**  
**Chinese Rank: 12**

The foreign panel chose this



one as the top donut overall. One of the most authentic of the entire field, it featuring a classic, sticky-sweet topping over an airy raised donut base. "I died and went to donut heaven," said one foreign panelist. The Chinese side found it on the overly sweet side.

**2. Death by Chocolate**  
**Foreign Rank: 2**  
**Chinese Rank: 6**



True love knows no boundaries and chocolate lovers both Chinese and foreign gave high rankings to this unique concoction with a three-pronged chocolate attack: a rich chocolate filling, a chocolate coating, and chocolate shavings on top. A less sweet dark chocolate tinge to all three prevents it from becoming too sweet to handle.

**1. Almond Choco Crunch**  
**Foreign Rank: 4**  
**Chinese Rank: 2**



The surprise overall winner had a universal appeal that remains unsurpassed, and is the only flavor to receive a top four ranking by both Chinese (2) and foreign (4) panelists. The contrast of the crunchy almond slivers, the rich, dark chocolate

topping and the soft dough of the donut base shot this one to the top of the overall rankings.

**Final Foreign Rankings:**

1. Glazed
2. Death by Chocolate
3. Cinnamon Cake
4. Almond Choco Crunch
5. Chocolate Frosted
6. Original Cake
7. Strawberry
8. Marble
9. Boston Crème
10. White Chocolate
11. Chocolate
12. Blueberry
13. Strawberry Frosted
14. Peanut Crunch
15. Sugar Raised
16. Milk Cream
17. Smile
18. Pork Floss

**Final Chinese Rankings:**

1. Pork Floss
2. Almond Choco Crunch
3. Sugar Raised
4. Marble
5. Milk Cream
6. Death by Chocolate
7. Chocolate Frosted
8. White Chocolate
9. Peanut Crunch
10. Blueberry
11. Original Cake
12. Glazed
13. Chocolate
14. Smile
15. Strawberry
16. Strawberry Frosted
17. Cinnamon Cake
18. Boston Crème





GET OUT

# TOKYO

**GET A TASTE OF LIFE IN THE FAST LANE IN THIS DAZZLING METROPOLIS**

**W**ith its tangle of side streets, towering skyscrapers, neon lights, and masses of humanity, there's no denying Tokyo can be a bit overwhelming for the first-time visitor. Rather than planning a complex itinerary of sights, one of the best ways to get a feel for the city is simply to wander the streets – you'll come across everything from serene local Shinto shrines to glaring pachinko (a Japanese variant of pinball) halls. For longer distances, the city's cheap, extensive, and easy to navigate (once you get the hang of it) subway system makes zipping around the city a breeze.

## What to do

Another way to get a handle on the city is to give yourself a bird's eye view. For excellent night views with a side order of class, head to Park Hyatt Tokyo in Shinjuku. Made famous by Sofia Coppola's 2003 film *Lost in Translation*, most people head to the 52nd floor New York Bar, but for a better deal try The Peak Bar on the 41st floor, where from Wednesday to Saturday, 5-9pm, they offer an all-you-can-drink happy hour for JPY 5,000 (tax inclusive). Just don't make the same mistake as us and schedule any early morning sightseeing the next day.

For a break from the hustle and bustle, visit Shinjuku Gyoen National Garden, which has areas designed to represent traditional Japanese, English, and French gardens. The garden is particularly stunning during cherry blossom (sakura) season in late March and early April, although beware that this means you'll also be sharing the space with crowds of tourists.

## Where to stay

Bustling Shinjuku is the place to be if you're into dining and nightlife. The highly-rated Citadines Central Shinjuku (rooms from JPY 14,000 per night) offers clean and business-like accommodation in the heart of the Kabukicho entertainment district. Great for an admittedly-slightly-gritty introduction to late-night Tokyo, it is also around a 30-minute walk away from the Meiji Shrine, one of Tokyo's top attractions.

Alternatively, Ginza will satisfy even the most ardent of shopaholics (don't miss the 12-story Uniqlo). Hotel Gracery Ginza (rooms from JPY 9,500 per night) is located just off the main shopping street and a 5-minute walk from Ginza subway station. Tsukiji Market and the Imperial Palace are a short walk away, while the Ginza Line offers a direct route to Omotesandō (for Harajuku and the Meiji Shrine) and Asakusa (for Sensō-Ji)

## Where to eat

Really, it's more a question of where not to eat. With its purported 100,000 restaurants, Tokyo is a food-lover's paradise, offering everything from high-end temples of cuisine to street-side stalls where you can grab a snack for a couple of dollars. Tick both a sight and a memorable meal off your list with an early morning visit to Tsukiji market, where you can breakfast on some of the freshest sushi you'll ever eat. Head to the inner market and join the queue at a famous restaurant like Sushi Dai or pick a place at random (we visited sushi bowl [kaisendon] specialist Dontaku) – you're unlikely to be disappointed.

*Robynne Tindall*



# KYOTO

## A SHORT BREAK IN THE 1,000-YEAR CAPITAL

Indisputably Japan's most beautiful city, and formerly its capital for more than 1,000 years, it's hard to sum up the cultural and historical riches that Kyoto has to offer on one short page. From iconic temples and shrines to hidden Zen gardens, and on to winding alleyways where geisha still entertain guests, Kyoto should be top of the itinerary for any visitor to Japan. The best times to visit Kyoto are autumn and spring, during the fall foliage and sakura (cherry blossom) viewing seasons, respectively, but the climate is temperate enough to make year-round visits a possibility.

### What to do

Plenty has been said on the internet about Kyoto's major sights – Fushimi Inari Taisha, Kinkaku-Ji, Kiyomizu Temple, to name but a few – so below is just a taste of the city's less-visited sights.

In a city with over 1,600 temples, it's difficult not to get overwhelmed after a while, but Honen-in nevertheless stands out. Located in the east of the city near the famous Philosopher's Path, entering this moss-covered temple and garden feels like walking into Narnia. The main temple building is only open for a few weeks every year, but the grounds can be toured for free all year round.

Also worth a visit is Tofuku-ji, a short walk away from Fushimi Inari Taisha. Filled with small sub-temples and hidden gardens, Tofuku-ji is normally much less crowded than the more famous temple complexes, except in late autumn when domestic tourists flock to see the garden's spectacular foliage, particularly the maple trees.

### Where to stay

Less than a 10-minute walk from Kyoto Station, Sakura Terrace (rooms from JPY 15,000 per night) is a great base from which to explore Kyoto and the surrounding area. The rooms are pretty standard for a hotel of this level in Japan, but the facilities more than make up for it – there is an onsen (hot spring), free self-service laundry, free tea and coffee all day, and a free drink per guest in the lounge bar every evening. There is a bus across the road that will take you to many of the main sights.

### Where to eat

Kyoto is known for its particularly refined style of kaiseki dining, known as kyokaiseki. Restaurants serving this high-end cuisine can be found throughout the Gion and Pontocho areas (also the area where you are most likely to see a geisha); a good meal should set you back at least JPY 10,000 and upwards. For an accessibly priced kaiseki experience, try Oku (also in the Gion area), a spin-off of a Michelin-starred restaurant in northern Kyoto. The menus at Oku start from JPY 3,800 for eight courses and the food is sublime, although the music-less modern dining space lacks a bit of atmosphere.

Kyoto isn't all about fine dining, however. Just around the corner from scenic Pontocho, Chao Chao Sanjo Kiyamachi serves killer gyoza (pan-fried dumplings) in a lively, casual setting. Gyoza fillings range from traditional (pure pork) to inventive (shrimp and crab "sticks" served with mayonnaise for dipping). A meal for two shouldn't be more than JPY 3,000. *Robynne Tindall*





GET OUT

# OSAKA

**THE BEST PLACE TO EAT IN JAPAN? LET  
YOUR TASTE BUDS BE THE JUDGE**

Osaka doesn't make it onto the itineraries of as many tourists as Japan's other megacity, Tokyo, despite being one of the country's largest cities. As a result of comprehensive bombing during World War II, Osaka is a mostly modern city (even its castle is a concrete reconstruction) but its bustling commercial character and outstanding food makes for a welcome break from the historical sites of nearby Kyoto.

## What to do

Osaka might lack the typical selection of historical sites, but that doesn't mean there isn't anything to do. Historically a mercantile city, Osaka has kept up that reputation with some of Japan's best high street shopping. The Shinsaibashi area in particular offers fast fashion from local and international brands. Visitors to Japan can enjoy tax-free shopping on purchases over JPY 10,000 and some shops even offer an extra discount for UnionPay users, making Osaka an understandably popular destination for Chinese tourists. Note that you will have to present your passport with your receipts at customs at the airport.

For a break from the retail madness, head to Osaka Aquarium Kaiyukan, one of the largest aquariums in the world. The main attraction is a nine-meter-deep tank containing two young whale sharks, among a myriad of other sea creatures from around the Pacific Ocean, all well worth the JPY 2,300 admission fee.

## Where to stay

Since you're probably going to be spending most of your time in Osaka eating and shopping, it makes sense to be

near the eating and shopping areas. Located right in the thick of it, Hotel Monterey Grasmere Osaka (rooms from JPY 24,000 per night) is a good option for a standard business hotel. There are also many international chains such as Swissôtel and Best Western in this area. Osaka is just a 13-minute Shinkansen (bullet train) ride away from Kyoto, so it is also feasible to tack an afternoon/evening visit on to a stay there.

## Where to eat

Tokyo might claim to have more than 100,000 restaurants, but Osaka still has a reputation as Japan's best place to eat, drink, and party. They even have a specific word for it – *kuidaore*, or "eat yourself to ruin." Local Osaka specialties include *takoyaki*, *okonomiyaki*, and *battera* (a type of mackerel sushi, pressed into a square shape), all of which can be sampled in bustling, pedestrianized Dōtonbori.

You can also try the above dishes at KuramonIchiba, a covered food market east of Dōtonbori, along with wagyu beef skewers, fresh sushi, grilled shellfish, and much more. This is a great way to sample lots of different dishes, made with incredibly fresh ingredients, at reasonable prices, while also stocking up on some edible souvenirs.

With such a reputation for good food, it will come as no surprise that there are over 90 Michelin-starred restaurants in Osaka. For a truly memorable Michelin dining experience, visit three-starred Fujiya 1935. Helmed by Spanish-trained Tetsuya Fujiwara, the restaurant serves creative tasting menus (dinner from JPY 15,000 per person) fashioned from ingredients from all over Japan.

*Robynne Tindall*

PHOTO: THOMAS CHUNG (FLICKR)



# IRISH EYES WILL SMILE

PUNCHLINE COMEDY CLUB RETURNS IN TIME FOR  
ST. PATRICK'S DAY WITH AN ALL-IRISH LINE-UP

By Steven Schwankert

Get out your shamrocks, your leprechauns, and every other Irish cliché and stereotype you can think of because Punchline Comedy Club is hosting a trio of Irish comedians just in time for St. Patrick's Day.

Andrew Stanley, John Lynn, and Karl Spain will feature at two shows in March, March 15 at The Garage in Shunyi, and March 16 at Parkside Café.

Returning to Beijing after joining a 2015 Punchline Comedy Club line-up is Andrew Stanley. Having performed worldwide at the Montreal, Australian, and Edinburgh Comedy Festivals and becoming a regular fixture on the Kilkenny Cat Laughs Calendar, not to mention Beijing, Stanley is one of the top comics working the worldwide comedy circuit today. Whether it's performing as resident MC in numerous clubs around Ireland, one of which is the legendary Comedy Cellar in Dublin, or as a quality act in his own right Andrew is always high energy and quick witted enough to keep audiences thoroughly entertained.

John Lynn first caught the stand-up bug after a visit to a comedy club in Dublin and quickly discovered that making a clown out of himself wasn't all that bad. He instantly made a splash in his native Ireland with his laid-back delivery and natural stage presence and within eight months of his first gig, appeared on TV in RTE's *The Liffey Laugh*; an unheard of feat for a newcomer. Cementing his status as a promising newcomer in the stand-up world, John accepted an invitation to perform at the prestigious invite-only

Montreal Just for Laughs Comedy Festival. He is now working on his eagerly awaited next solo show, which he will be unleashing at the Edinburgh Festival in 2016.

Karl Spain spent most of 2005 looking for a woman, now he's looking for an audience. Having quickly established himself as one of Ireland's top Comedians, Spain has gone from strength to strength and is currently performing live around Ireland to packed out audiences. After bursting onto the scene in 2000 as winner of the R.T.E. New Comedian Award he is now established a reputation as a headline act and excellent MC. His proudest moment was to be chosen as part of the Irish show at the Montreal Just For Laughs Festival in 2003 and has since appeared at festivals all over the world from Dublin to Dubai via Australia and of course Kilkenny.

Punchline Comedy Club presents international, English-language comedy acts at venues throughout Asia, including Beijing.

Tickets for both shows are RMB 220 until March 8, RMB 260 afterwards until sold out. They can be purchased online for The Garage show at [247tickets.cn/tickets/punchline-comedy-all-irish-show-garage](http://247tickets.cn/tickets/punchline-comedy-all-irish-show-garage) or for the Parkside Café show at [247tickets.cn/tickets/punchline-comedy-all-irish-show-parkside](http://247tickets.cn/tickets/punchline-comedy-all-irish-show-parkside), or by calling 1343 9796 359. Also available is a dinner deal for RMB 300 at both venues that includes a ticket to the show, a bread bowl of Irish stew, and a pint of Guinness.

For more information visit [www.punchlinecomedy.com/beijing/](http://www.punchlinecomedy.com/beijing/)



# THE FIVE PEOPLE YOU MEET IN HEAVEN... SUPERMARKET

By Morgan Short

For the magazine's bars and drinks issue, we humbly submit for your edification, "The Five People You Meet in Heaven... Supermarket."

Or any bar in Beijing, really. All of them. We're dealing in universal Beijing drunken archetypes today, my friends. This is a field guide. You can find these weathered and watered sorts hugging onto a bit of plywood for dear life all over the city; in fact, if you look hard enough and know the markings.

(We just wanted a title that was lifestyle journalism-y. Alternative: "Tuesdays with Migas.")

## The Drunken Historian

With a fading brow, and a complexion blotchy and red from years of staring burning China knowledge right in the damn face, The Drunken Historian is a common Beijing bar breed, identified by their mating call, which is telling anyone within earshot about the seven other bars the bar you're standing in used to be, before it turned into the bar you're in today.

Ruled by instinct, The Drunken Historian longs to venture to their choice mating ground, which is pre-Olympics Beijing, a fertile place wherein one was routinely hoisted upon village peoples' shoulders and celebrated for their rich cultural inner lives.

## The Drunken Entrepreneur

With wide eyes and business cards that fan out like dazzling and exotic plumage, The Drunken Entrepreneur once thundered across Beijing's networking events landscapes, only to have their numbers dwindle and fade due to the shifting harsh (economic) climate and human (copyright) infringement onto their natural habitat.

Concerted efforts to save this breed, however, have

yielded some success in WeChat sanctuaries on my iPhone, in which I keep getting added to their groups. There is hope.

## The Drunken Critic

"China just can't do Mexican food at all. And I know 'cause I'm from California."

Behold, an encounter with one of the most widely dispersed Beijing bar breeds out there: The Drunken Critic. A diverse genus, their number has been traced and documented into the following sub-classifications: craft beer; authentic sushi; Beijing live music; cocktails, and the preparation thereof; China visa policy; hamburgers; taxis; and urban planning and development.

Be wary of The Drunken Critic, lest you in actuality be dealing with...

## The Drunken Brawler

A stout and ornery breed, The Drunken Brawler is often found locked in combat with their natural enemy, The Bouncers at Elements. Best viewed and enjoyed from afar, The Drunken Brawler has a short lifespan in Beijing, invariably crossing the path of Beijing's most destructive naturally occurring bar phenomena: Dudes with Bats You Should Never Mess With.

## The Drunken Artist

Like a phoenix rising from the dregs of a free wine deal from 6-9pm at a hutong photography show opening, The Drunken Artist dots Beijing's nightlife landscape, adding much-welcome fluff and joviality to our otherwise dreary drinking scene. After a brief maturation period, The Drunken Artist realizes her or his adolescence in Gulou cocktail bars, wherein they can be found discussing a documentary movie he or she is conceptualizing. The species invariably matures into its natural, regal adult state... writing about bars and crap for the Beijinger, or whatever.

# thebeijinger

Don't miss our fantastic events all year around!



## FEBRUARY

S	M	T	W	T	F	S
	1	2	3	4	5	6
	8	9	10	11	12	13
	15	16	17	18	19	20
	22	23	24	25	26	27
	28					



## March

Annual Reader  
Restaurant  
Awards



## APRIL

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		



## May

Annual Reader  
Bar & Club  
Awards



## JUNE

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				



## JULY

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	



## August

Burger Festival



## SEPTEMBER

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		



## October

Pizza Festival



## NOVEMBER

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					



## DECEMBER

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	



the\_beijinger



thebeijinger



the\_beijinger

www.thebeijinger.com

# GET SOCIAL!



## Are you following *the Beijinger* on social media?

- Keep up with the latest Beijing news, events and deals
- Share your opinions
- Ask a question
- Engage with your community



thebeijinger

expect something fresh every time



Sina Weibo



WeChat