

# GRAPE VINE

THE SCANDALOUS SCOOP

We're digging:



Recent openings of **Braceria Pugliese**, **Mambo** and **Godfather Bistro** making the Shuiwei food scene a thing; nearby **Evil Duck**'s soft opening menu's scrumptious yo nana's (chicken) pie being sold in wallet-friendly portions; the word-of-mouth reviews that **Nakama** is doing Bao'an justice with a great Negroni; the fashionistas (and -istos) strutting their stuff about town thanks to Shenzhen Fashion Week.

We're done with:



Noise complaints leading **Magma** shows to be canceled before the artsy bar shut shop; more noise news that Shenzhen's high decibel demeanor could be doing hearing damage; the Huizhou death of a trash-filled-mouthed pregnant sperm whale; sexist celebrations and alleged sexual assault of an actress; an OCT Harbour establishment charging a hefty RMB2,300 for a fish.

COCKTAIL

## The Aviation

Some cocktails rise from the ashes of the past, flaunting their classic status with a retro chic new blends can't quite muster – the whiskey-based old fashioned, for example, was re-launched by TV show *Mad Men*, after decades of only being in the most experienced bar keep's repertoire.

While the old fashioned may be flying high, another classic in need of a come back has received far less attention: the aviation. Dating from the early years of the century, too long has this powdery purple, sour floral beaut sat neglected in your grandfather's cocktail book. No longer!

The crowning ingredient, creme de violette, was difficult to even find stateside until recently, but the magic of Taobao means it's only a few days away from your doorstep (search 'violet liqueur' in English). A cheeky substitution would be parfait amour, available online on Nogogo.com.

Take off:

45ml gin  
15ml creme de violette (violet liqueur)  
15ml maraschino liqueur  
20ml lemon juice

Landing:

1. Mix ingredients before shaking.
2. Strain into a martini glass.
3. Garnish with a cherry on a pick.

Recipe and photo provided by our friends at Shenzhen's Providence Cocktail, 2/F, Paradiso Apartments, 82 Furong Lu, Futian District 福田区福荣路82号 金域蓝湾2楼 (186 6538 3106)



OLDIE BUT GOODIE

## Brew Magic Pub

Oh, Shekou: land of the long-term expat and statistically safest (populated) area of Shenzhen. Searching for an oldie but goodie seems to draw us to this 'snake mouthed' area of our fair city more often than not, and Brew Magic Pub is no exception.

Planned in-bar brewing regrettably met red tape back in the day (safety, folks!), making the establishment's name a bit of a misnomer, though the in-house baked bread could be the moniker's 'magic.'

Bread is made with Australian flour every two or three days and tastes excellent with the chicken salad sandwich (RMB52 with two sides). Made with red and green peppers, celery and mayonnaise, the sandwich is just above homemade style owing to the smoked meat, but keeps it real with a simple side of fries.

Among the nine or so beers on tap, Singlewide IPA is the most popular, a bitter citrusy brew that goes for RMB35 during happy hour (4pm-9pm) and RMB45 other times. Prices this low are much welcomed, especially in the high-rent Rose Garden area that Brew Magic Pub calls home.



About a quarter of the bar's single floor is dedicated to a pristine pool table, with inter-bar pool competitions organized against local favorites like Blu Bamboo and The Tavern. Above the pool table, international sports matches are projected on a wall, with large-screen TVs giving the rest of the bar its athletics fix.

Music is surprisingly free flow, with customers choosing the tunes through a bar-mounted computer and live music brought in on Fridays or Saturdays.

Brew Magic Pub is the kind of place where the regulars ask your name and any reference to 'my kids' will lead patrons to talk about their children. If you're looking for a mature stop and friendly ambiance, Brew Magic Pub fits the bill.