



[BEER AND SPIRITS]

## NEW LIBATION STATION COMES TO BOTHELL

Slated to open in November, chef John Howie's new brewery and restaurant, **Beardslee Public House**, which is part of the larger Village at Beardslee Crossing retail and apartments project in Bothell, plans to focus on burgers, brats and flat bread served with house-made ales, such as porter, blond ale and extra-special bitter. Beardslee chefs grind their own meat, bake fresh bread, and make (and age) charcuterie in-house. To ensure the beer is on par with this elevated rendition of pub grub, John Howie recruited Drew Cluley, formerly the head brewer at notable Seattle beer institutions such as Pyramid Breweries, Pike Brewing Company and Big Time Brewery. Also part of the John Howie Restaurants organization, **Wildwood Spirits Co.** will open right next door under the direction of distiller Erik Liedholm, who leans on tradition while embracing a "farm to distiller" approach, utilizing local ingredients in his spirits. For example, one of Wildwood's first products is Kur, an English-style dry gin distilled using a local heirloom-variety red winter wheat. *Bothell, 16116 Beardslee Blvd.; Facebook, "Beardslee Public House"* **KENDALL JONES**

Erik Liedholm helms  
John Howie's new  
distillery Wildwood  
Spirits Co.

