

## Barcade Event

Written by Henry Bentley  
Monday, 15 August 2011 07:14 -

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Barcade is a great place in Brooklyn. They were the first to buy a small flat that looked like a small warehouse with street access on Union, just around the corner from Metropolitan near the Williamsburg bridge. When I got there I saw that they had a place out from that the smokers' loved. In NYC you can bring beer outside until 9pm if the place has one of these old entry style warehouse section. I thought that this was great but so unexpected. So if you're a smoker, Barcade is a great place to have a great time. Since Barcade opened, the whole section of Brooklyn now has similar locations ranging from Pizza to Wine specialties that allow anyone to bring their stuff out front and it's legal.

As for the Vintage Night, it appeared to me that Barcade was handling it just like any other night. I got there early around 6pm and stayed a short while but the thing that blew me away was tasting the vintage barley aged with Barcade from locations around the country. My choice by far was the Dog Fish World Wide Stout, created in 2009 and has an 18% kick. The experience made me a believer in these great Vintage opportunities. Barcade's bartender was stern and had an old New Yorker attitude but none of that mattered when the glass came and I went into a dream, as the Vintage Beatles claimed a few years ago. I looked around a bit and nothing has changed at Barcade since it opened. The place is interesting but basic, very basic. The opportunity to meet Paul, the owner, who had taken a year to travel around the world sampling beers can only be realized when you know that his dad was a famous actor similar to Ronald Reagan.

Barcade is my reason to make this a first stop in New York. I see that a number of good folks know Barcade and I am especially glad to have been there to see previous events such as Cricket Hill night and the Midevil Brewery event a few years ago. Syracuse played a role in the owners of Barcade and Midevil Brewery is another great upstate spot to try.

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