

Cocktail Card

*recipe courtesy of
The Hardware Distillery Co.*

photography by Jordan Hughes

Cozy Sweater

1½ ounces The Hardware Distillery Co. Aquavit

½ ounce cinnamon simple syrup
(see recipe below)

2 dashes orange bitters

Place the aquavit and orange bitters in a glass and set aside. Top off glass with the simple syrup. Chill before serving. Garnish with an orange peel and serve.

FOR SIMPLE SYRUP

½ cup water

½ cup sugar

3 cinnamon sticks

Combine water, sugar and cinnamon sticks in a small saucepan and cook until sugar dissolves. When cool, remove cinnamon sticks and chill for 30 minutes. Simple syrup can be stored in refrigerator for about a week.



Métier owner Rodney Hines chats with a patron at the bar.

Beervana The Mighty Métier

written and photographed by Jackie Dodd

TO THE RIGHT of the bar at Métier Brewing is a large board, something I've never seen at a taproom before and that speaks to the heart of who the owners are and what they're doing. Rodney Hines smiled as he glanced to the board behind him. "Beer It Forward," it reads in block print, with dozens of names underneath. It's a way to buy a beer for someone—anyone—who isn't there at the time. "A Canadian," someone wrote, prepaying for a beer from the next ex-pat from the North who walks in the door.

Giving back, in one way or another, is the heart of the mission for Hines and his co-owner, Todd Herriott, as well as general manager Dreux Dillingham. "Beer is just an entry point, a vehicle to connect with people," Hines and Dillingham said at the same time when asked about their long-term plans for the brewery.

They see beer as more than just a product. It's an entry point, an avenue to traverse on a path toward creating a better community. They are making exceptional beer, but that's the point of entry in a world of outstanding craft beer. Of course it's good—it has to be. Only five months in and Métier is already winning medals and making waves, but that's just a jumping-off point to the real reason they take up space in a Woodinville warehouse.

As he talked, Dillingham's voice lit up in a way that gets in your bones.

He's passionate—about the beer he makes, about the inclusion he wants to see in the beer world. As one of the heads of the first and (so far) only African-American owned brewery in Washington, Dillingham is driven to expand the craft beer conversation to people who don't already have a seat at the table. He sees a craft beer world that includes more women, more people of color and more people with diverse experiences. He's working on an internship for underrepresented people in craft beer.

They're thoughtful about every aspect—beautiful label art by women and people of color, highlighting local small business with diverse owners, finding charities they can partner with, making space for those who don't have the doors open as widely to them in an industry like craft beer. Hines, Herriott and Dillingham hope to create a space that feels open and welcoming to everyone and to cultivate a crowd of people who want the same.

A large hall filled with communal tables flanks the kid-friendly, dog-friendly and event-friendly taproom. Although it's big, it's cozy. It feels good. The team hopes it will be used for events, fundraisers, gatherings, even as a polling location in the next election. That's how they think—what do we have and how can we use it to make the world better? 🍷