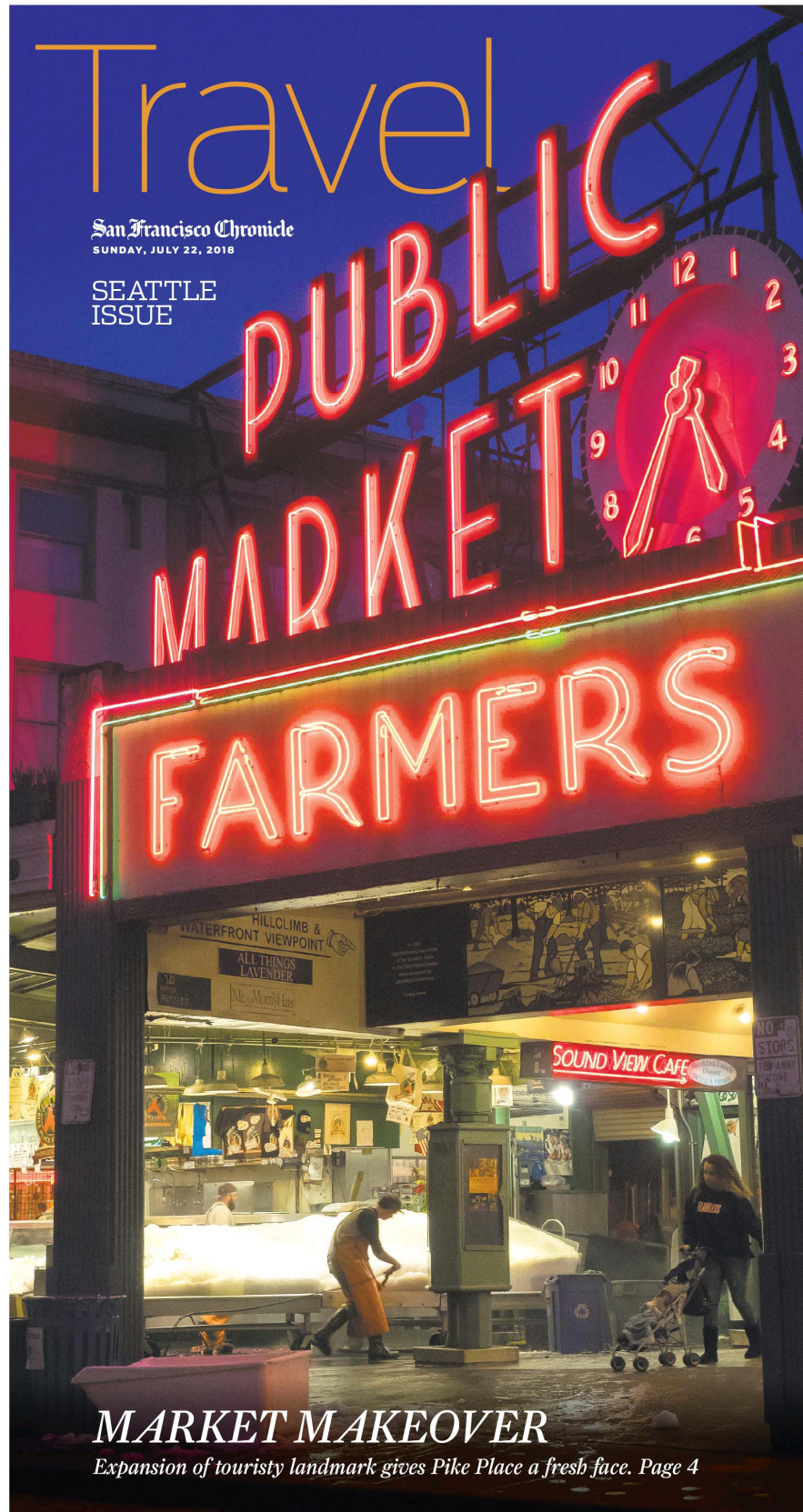


San Francisco Chronicle

SFCHRONICLE.COM | Sunday, July 22, 2018 | CONTAINS RECYCLED PAPER | \$3.00 ★★★★★



Travel

San Francisco Chronicle
SUNDAY, JULY 22, 2018

SEATTLE
ISSUE

PUBLIC MARKET FARMERS

MARKET MAKEOVER

Expansion of touristy landmark gives Pike Place a fresh face. Page 4

SUITE SPOT THOMPSON SEATTLE HOTEL IS SLEEK AND CHIC FROM ROOMS TO ROOFTOP. **PAGE 2**

TACOMA CITY KNOWN FOR INDUSTRY IS NOW MAGNET FOR INDUSTRIAL ART. **PAGE 6**

GUIDE WHAT TRAVELERS NEED TO KNOW ABOUT SEATTLE'S BEST EMERGING NEIGHBORHOODS. **PAGE 8**

Printed on 100% recycled paper with 50% recycled content. www.sfgate.com | 415.695.2744
© 2018 Chronicle Publishing Co. All rights reserved.

presreader



Matteo Colombo / Getty Images

Morning dawns over the Seattle skyline and the Space Needle, which began a \$100 million renovation last year.

'Floating' selfies coming to needle

Millions of visitors have threaded themselves into Seattle's Space Needle since its opening at the 1962 World's Fair, beckoned by a panoramic vista of the city skyline and Puget Sound. Thanks to an ongoing \$100 million renovation begun last year, the views are even better now — and so are the selfies.

Floor-to-ceiling, 11-foot-tall glass walls that angle slightly outward have replaced the low-level walls with protective caging that once lined the 520-foot-high observation deck. Mounted against the new walls are two dozen slanted glass benches, called Skyrisers, which allow visitors to appear to float over the city as they lean back, quite

often while snapping their own photo. One level below, a rotating glass floor — said to be the only one of its kind in the world — was expected to debut this week, along with a new lounge, Atmos Wine Bar. Also lined with glass walls, the floor will allow visitors to see the steel structure of the Space Needle, elevators and

the Seattle Center campus 500 feet below. A new cantilevered and suspended staircase, the Oculus Stairs, will connect the two levels while seemingly lowering unsupported over the glass floor. The reopening of the lower level's SkyCity Restaurant, originally planned for this summer, has been delayed, with no new

timeline announced yet. One thing that hasn't changed at the Space Needle: long lines to enter in daytime, even with tickets purchased in advance (\$29 adults) and timed admission. In summer, be prepared to queue for 30 minutes outdoors in sun or rain. For details, see www.spaceneedle.com. — *Jaime Cooper*

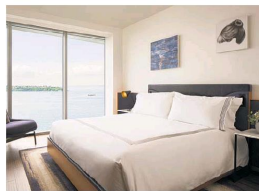
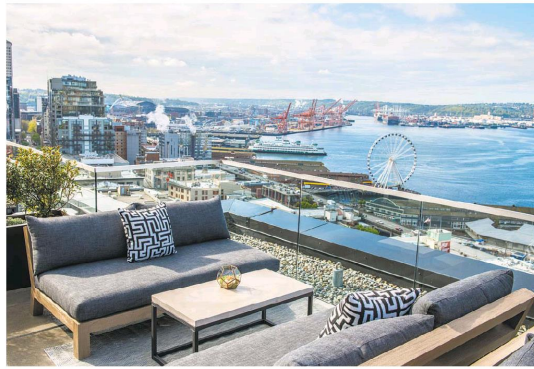
SUITE SPOT

THOMPSON SEATTLE IS MORE THAN A ROOFTOP

On a sunny summer weekend, the Thompson Seattle may seem like "a rooftop bar with a hotel attached," as one front desk employee quipped. It's true that the Nest, a sprawling indoor-outdoor aerie offering captivating views of Puget Sound and artisan cocktails, draws an avid flock of locals and visitors. But travelers will find plenty of other reasons to make a nest of their own here, including the many rooms with equally dazzling vistas to enjoy in private.

Settings: Urban and central, a block uphill from Pike Place Market. Walk a third of a mile to the Seattle Art Museum or Westlake Center, where the monorail whisks passengers to the Space Needle and more museums.

The appeal: Sleek and chic. Local architects Olson Kundig designed the 12-story, angled glass tower with spacious rooms and suites; the mid-century-modern-inspired interiors reference the city's aviation history with touches of bomber jacket leather and



Thompson Seattle

nautical blue hues. Floor-to-ceiling windows enlarge waterfront views from the eighth story on up; lower rooms have surprisingly leafy cityscape vistas, while courtyard-facing rooms offer tranquility in a bustling downtown locale.

Insider's tips: Seafood shines at the hotel's stylish Scout PNW restaurant, including at breakfast — try the bagel with salmon gravias. Concierge Maui Luscious also recommends the smoked salmon hash across the street at Bacco, where lines form early; it's open 7 a.m. to 3 p.m. daily.

Good to know: Seattle's hefty taxes and fees (15.6 percent plus \$2) and the hotel's \$15 "hospitality surcharge" add up quickly. Parking, by valet only, costs \$48 a night, including tax. Pets can stay for free with advance notice. Concierges, all Seattle natives, lead custom tours of Belltown and Pike Place Market for \$100 an hour; book four days in advance or ask for advice for an independent excursion.

Details: 110 Stewart St., Seattle. Reservations 844-883-8518, hotel 206-623-4600, www.thompsonhotels.com. From \$478 weekends, \$512 weekdays, including taxes and fees. — *Jaime Cooper*

TRAVEL

- | | | | | | | | |
|--|---|--|---|---|---|--|---|
| <p>Spud Hilton
Travel Editor
Editor
shilton@sfchronicle.com</p> | <p>Gregory Thomas
Travel Editor,
Local and Regional travel
gthomas@sfchronicle.com</p> | <p>Elizabeth Burr
Design Director
eburr@sfchronicle.com</p> | <p>Alex K. Fong
Designer
alex.fong@sfchronicle.com</p> | <p>Russell Yip
Deputy Director of Photography
ryip@sfchronicle.com</p> | <p>Kitty Morgan
Assistant Managing Editor,
Lifestyle
kmorgan@sfchronicle.com</p> | <p>Harrison Prewett
Strategic Accounts (Travel)
harrison.prewett@hearst.com</p> | <p>Follow us
On Instagram: @SFChronTravel
On Twitter: @SFChronTravel
On Facebook: @SFChronTravel</p> |
|--|---|--|---|---|---|--|---|

ON THE COVER:

Workers end the day at Seattle's Pike Place Market, which underwent a significant makeover and expansion last year. Photo by Merrill Images / Getty Images.

INNS & RESORTS

SONOMA COAST

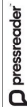
BODOGA BAY & BEYOND
SC TOTT PM 0007
"CLEAR DAYS AND STARRY NIGHTS" ... A/C is ON!!!
Toll FREE - 800-988-3565
Or visit us at www.sonomacoast.com

MAUI

MAUI CONDO AND HOME - YOUR PIECE OF PARADISE
250+ Studio, 1-, 2- & 3-BR condos in Kihei, Wailea & West Maui (Kahana & Kapalua)
Call us on Maui at 848-369-2483 to see with our best rates! www.MauiCondo.com

DON'T BE UNDER THE WEATHER
SFGATE.COM/WEATHER
SFGATE

PHOTOS AND ILLUSTRATIONS BY PAUL STRONACH FOR SFCHRONICLE.COM. STYLING AND HAIR BY JESSICA WATSON FOR SFCHRONICLE.COM. MAKEUP BY JESSICA WATSON FOR SFCHRONICLE.COM.



SEATTLE

ONE DAY, ONE PLACE

Makeover elevates landmark district

By Jeanne Cooper

For visitors, Seattle's sprawling Pike Place Market has long been the site of three quintessential photo ops: fish vendors lobbing the daily catch in the air, coffee pilgrims lining up at the original Starbucks and — for those not easily grossed out by old chewing gum — people posing by the grimy mosaics of the Gum Wall.

Many visitors have also snapped pics of the colorful fresh produce and flower vendors, but actual shopping at a farmers' market typically isn't practical for those staying in a hotel room. So after capturing some classic shots and browsing some of the crafts booths in a crowded hall, travelers have often had good reason to move on to other areas, especially if they wanted to soak in views of Mount Rainier and Puget Sound.

But, thanks to last summer's opening of the MarketFront extension, a \$74 million project some 40 years in the planning, locals and tourists alike have new incentives to spend a day at Pike Place Market — and even hang out into the evening. Whether you're a veteran visitor or a novice, you'll want to schedule plenty of time to explore the recent additions along with older hidden gems among its 9-acre historic district.

And if you still plan to join the queue at one of the iconic food purveyors, or add your Starbucks selfie to social media, most Seattleites won't hold it against you. How do you think those lines got so long in the first place?

MORNING

Market regulars have long jump-started their day with a half-dozen mini sugar bombs from the **Daily Dohzn Doughnuts** ❶ stand at the complex's southern end, patiently waiting while the automated fryer produces tantalizing aromas. At the northern end, on the lower level of the 30,000-square-foot MarketFront expansion, **Producers Hall** ❷ offers two new opportunities to savor sights and scents of food being made, along with an indulgent breakfast.

Honest Biscuits ❸ founder Art Stone, who learned the art of baking fluffy biscuits from his grandmother in North Carolina, first opened a small shop in Pike Place Market in 2015. This larger space with expanded baking facilities faces Elliott Bay, although it's hard to take your eyes off the batter as bakers deftly shape it into massive mounds right by the counter. The most popular is the MacGregor (\$6), flavored with bacon and cheese from market icons Bavarian Meats and Beecher's Flagship Cheese, respectively, plus caramelized onions; this being Seattle, you can also order biscuits with local cage-free eggs or try the gluten-free variety with a vegan lentil gravy.

Next door is **Indi Chocolate** ❹, where Cal alumna Erin Andrews now offers a cafe serving quiche, croissants and galettes with scrambled eggs and Bee-

cher's cheese, among other savories. At the rear, broad glass windows reveal vats of slowly churning liquid chocolate and other aspects of Indi's bean-to-bar production.

You might find Andrews serving tastes of single-origin chocolate from Central America or Africa, next to displays of Indi's chocolate-flavored teas and make-your-own kits for cacao-infused spirits. She also leads regular weekend classes on truffle making, chocolate tasting, chocolate and coffee pairing, and coffee brewing, with a special hour-long class for kids, who make their own chocolate bark.

MIDDAY

By 10 a.m., it's time to head upstairs to MarketFront's airy, glass-walled **Pavilion** ❺, where the 47 stalls include some of the market's most venerable craft vendors and, on high-season weekends, a rotating selection of pop-up stalls. Kay Sheen, who has sold her whimsical pottery dishes, bowls and bud vases at the Market since 1976, was among the veterans who jumped at the chance to relocate last year. "It's beautiful. We love it, especially when the sun comes out," she says.

Saturday is the best day to meet artisans, whom the market requires to be at their booths at least once a week. Pam Corwin of Paper Scissors Rock creates Seattle-themed drawings, fanciful alphabet coloring books and pendants with similar images on smooth pebbles from Greece. She says she not only appreciates the light and waterfront views, but also the 8-foot-wide stalls — twice the size of those in the older arcades — and the reduced din in the open-ended pavilion. "You can relate more to customers," she says.

At the entrance to the Pavilion stands Billie the Piggybank, a 700-pound bronze sculpture whose relocation from the bottom of the Hillclimb steps gave new meaning to the adage "when pigs fly." She and her forebear Rachel, a 550-pound bronze at the Public Market entrance, collect spare change to support the market's social services.

AFTERNOON

The creation of the Pavilion opened up space for newer vendors in the Main and North arcades of Pike Place Market, like **Drinking Straws.Glass** ❶, who produce a rainbow of handmade, eco-friendly sipping straws. Browse their wares and those of various farm stalls on your way to lunch at one of the 11-year-old Mar-



Grant Hindley / Seattlepi.com 2017



Grant Hindley / Seattlepi.com 2017

One market, six routes

Make the most of your trip to Pike Place Market with these itinerary ideas for explorations at different times of



INFORMATION

Pike Place Market: For a directory, downloadable guides and maps, visit www.pikeplacemarket.org

ket's more hidden oases, the **Alibi Room** ❷. Open until 2 a.m., this restaurant/bar on Lower Post Alley feels like a speakeasy, but serves legiti-

mately delicious brick-oven pizzas topped with Market-sourced ingredients, such as UI's Sausage.

Afterward, pass by those happily adding their masticated efforts to the Gum Wall to explore specialty food stores **MarketSpice** and **DeLaurenti's** ❸. You can also seek out newer, less sticky public art, such as John Fleming's huge "Western

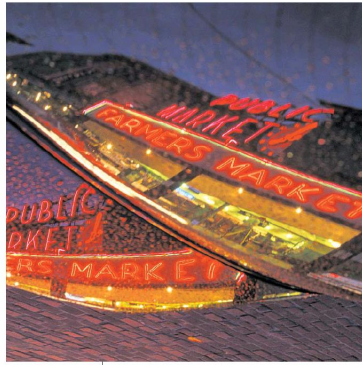
Tapestry." Made of some 1,700 aluminum strips painted with the help of community members, it provides colorful cover to the formerly drab concrete wall of Pike Place Market along Western Avenue.

EVENING

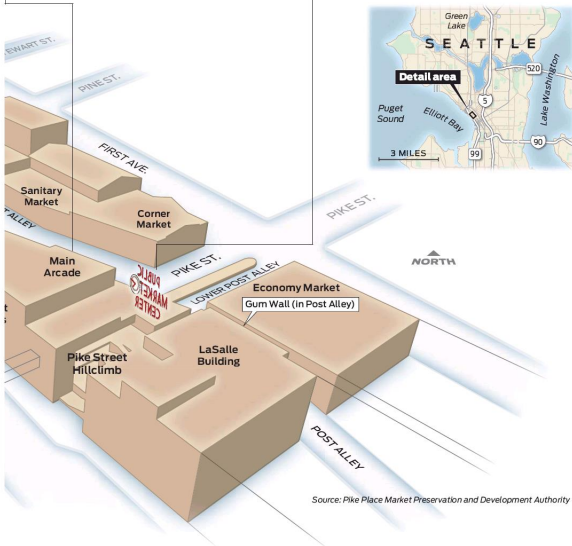
Return before sunset to **MarketFront** ❶, where a



400tmax / Getty Images 2017



Chris Cheadle / Getty Images / All Canada Photos



Source: Pike Place Market Preservation and Development Authority

If you're hitting Pike Place Market on a weekend, especially in summer, expect daunting lines at iconic institutions throughout the day. The good news is those behind the counter have had plenty of practice expediting orders. Here are five of the most popular stops:

POPULAR PLACES

Five don't-miss spots at city's iconic market

If you're hitting Pike Place Market on a weekend, especially in summer, expect daunting lines at iconic institutions throughout the day. The good news is those behind the counter have had plenty of practice expediting orders. Here are five of the most popular stops:

1 Beecher's Handmade Cheese: It's free to come in and watch white-clad workers crafting additive-free cheeses behind the glass at Pike Place and Pine Street. Still, you may as well order a decadent grilled cheese sandwich (perhaps with Dungeness crab, \$11.99) or "world's best" mac and cheese (8 ounces, \$5.99) and marvel at the curbs swirling in a massive vat while you wait. Founded in 2003, the store also sells a variety of local cheeses. www.beecher-shandmadecheese.com

2 Pike Place Fish: Under the clock in the Main Arcade, this sustainable seafood company founded in 1930 is best known for its modern innovation of throwing fresh fish — and attracting crowds of picture-takers by doing so. If you'd like a piece of the action, note the friendly staff will ship seafood overnight or pack it for airline travel. www.pikeplacefish.com

3 Pike Place Chowder: Epic lines have formed at 1530 Post Alley since 2003. To skip them, order online and pick up one of nine silky seafood soups (including the award-winning New England clam chowder) at a special window from 11:30 a.m. to 2:30 p.m. You'll need to stand patiently, however, to sample from the full menu, which includes market-sourced salads and New England-style lobster and crab rolls. www.pikeplacechowder.com



Renee C. Byer / Seattle Post-Intelligencer 2002

The "original" Starbucks at Pike Place Market in Seattle moved here in 1977.

4 Piroshky Piroshky: This Russian bakery at 1908 Pike Place has attracted a snaking stream of customers since 1992. One of the most popular options among its turnover-style sweet and savory pastries is the Seattle-inspired smoked salmon pate with cream cheese (\$5.40), sprinkled with dill. www.piroshkybakery.com

5 Starbucks: The queue in front of the global chain's "original" cafe at 1912 Pike St. doesn't seem to deter those waiting to view its vintage brown signs or dexterous baristas with their own show of tossing cups. They also don't mind that the compact cafe has only been here since 1977, after moving from now-demolished 2000 Western Ave., where the company debuted in 1971. <https://1912pike.com/store-tour-inside-1912-pike-place-seattle-us/>

— *Jaenne Cooper*

OVERLOOKED SPOTS



Barry Penland

Jarr Bar is cozy oasis, an ultra-petite tapas bar under Pike Place Market. It features Spanish wines and well-curated timed seafood, and is open until 2 a.m.

Pike Place complex still holds secrets

With about 240 mom-and-pop businesses spread among 24 buildings within the official boundaries of the Pike Place Market Historical District, it's easy for a novice visitor to overlook some gems. Malia Lustica, a Seattle native and concierge at the nearby Thompson Seattle, recommends these less obvious spots for wine tasting, evening entertainment or wetting one's whistle.

1 Can Can: A 60-seat cabaret with all-ages brunch matinees and adults-only dinner shows lies beneath the Corner Market at 94 Pike St. There's no cover charge to quaff a drink or dine on the Market-inspired menu in the Absinthe & Craft Cocktail Bar. www.thecancon.com

2 Jarr Bar: Blink and you'll miss this ultra-petite tapas bar at 1432 Western Ave., assuming you even know to look under Pike Place Market. Open 4 p.m. to 2 a.m. daily, Bryan Jarr's 2½-year-old cozy oasis features Spanish wines and well-curated timed seafood — a preview of his canning and curing facility under construction in the Market-Front extension. www.jarrbar.com

3 Pike & Western Wine Shop: Although its perch at 1334 Pike Place is on a bustling strip, out-of-towners are typically unaware of the store's prominence among local oenophiles and its well-priced weekly tastings. Opened in 1974, the store pours three wines — from Bainbridge Island, Bordeaux

and beyond — for \$5 from 3 to 6 p.m. Friday. www.pikeandwestern.com

4 Pink Door: Opened in 1981, this quirky restaurant and lounge may be famous among locals, but since there's no sign at the entrance, visitors may be forgiven for walking past the eponymous pink door at 1919 Post Alley. The roster of nightly entertainment includes aerialists, retro jazz musicians and, for an extra fee on Saturday, burlesque and cabaret performers. www.thepinkdoor.net

5 Rachel's Ginger Beer: Rachel Marshall makes a rainbow of beverages by blending her nonalcoholic ginger beer (made with organic sugar) with a Baskins-Robbins-like variety of fruit juices, teas and herbs. Try one to go (12 ounces, \$5), over soft-serve ice cream (\$8) or in an on-top cocktail, like the frozen pink guava Moscow mule (\$10.50). Founded in 2013, the flagship store at 1530 Post Alley stays open till 11 p.m. Friday-Saturday. <https://rachelgingerbeer.com>

— *Jaenne Cooper*

DAY



POPULAR PLACES



NIGHT



OVERLOOKED SPOTS



Todd Trumbull / The Chronicle

sizable plaza provides sweeping western views across the Alaska Viaduct, due to be torn down in 2019 for an even better Market connection to the bustling waterfront. Crisscrossing ferries and the giant Ferris wheel known as the Seattle Great Wheel add motion to the mesmerizing scenery. Take the steps down past Clare Dohna's "Northwest

Microcosm" nature-themed mosaics to **Old Stove Brewing Co.**, which also has a street-level taproom several blocks away. Open till 10 p.m., the brewpub-to-be (the brewery part and full kitchen are still under construction) currently offers 12 of its artisan beers, a local cider, wine and locally sourced appetizers to pair with the dazzling port and bay vistas

from its ample seating. For now, you'll need to head elsewhere in the Market for a full meal: Sushi aficionados dote on **Sushi Kashiba**, which opened in 2015, while **Il Bistro** has served classic Italian fare since 1975. But it's worth returning afterward to Old Stove to toast the city lights, and the success of the storied Market's newest chapter.

