

LUXE WILDERNESS LODGE

Sunset

THE
MAKEOVER
ISSUE

PALM
SPRINGS
A-FRAME
REVEAL!

SMART HOME
SHOPPING GUIDE

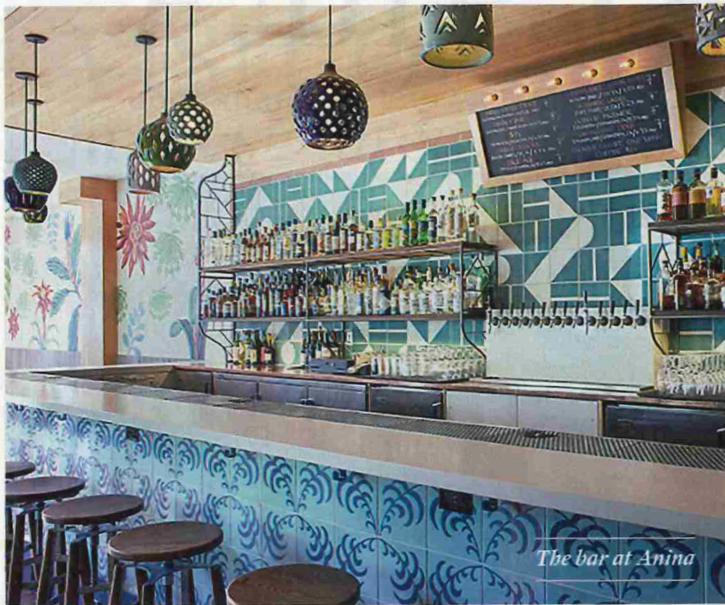
BEFORE + AFTER

BUDGET-FRIENDLY
BACKYARD

+

HOW TO COOK A
STEAKHOUSE
DINNER





The bar at Anina

NEW

OAKLAND

DO / Time for some carb loading: The owner of Baia Pasta, Dario Barbone, is sharing his secrets for making macaroni as part of Airbnb's new Experiences feature, which offers workshops and tours with local experts. Barbone starts his **Perfect Pasta** day with a walk through the Ferry Plaza Farmers Market in San Francisco, introducing you to his favorite vendors and shopping for seasonal ingredients, followed by a tour and tasting at Baia's Oakland factory. Then you'll relax while Barbone cooks up a pasta lunch, giving his tips along the way. Bonus: 100 percent of the ticket price goes to support the local nonprofit 18 Reasons. \$150; airbnb.com/experiences.

PALO ALTO

EAT / Nobuyuki Matsuhisa's powerhouse **Nobu** brand has opened its first Bay Area location not in San Francisco but

in Palo Alto, bringing serious food cred to Silicon Valley. For sushi lovers, dishes like a new-style salmon sashimi, which is drizzled with hot sesame and olive oils, are a revelation. Morning service brings classic brunch dishes reinvented the Nobu way: chicken and waffles featuring Jidori chicken (the

kobe beef of poultry), and eggs served with short ribs braised for 48 hours. The subtly Japanese design of the space—by Santa Monica's esteemed Montalba Architects—echoes Nobu's simple yet elevated philosophy. And folks staying at the connected Epiphany Hotel have it good—Nobu offers some of its signature dishes on the in-room dining menu. noburestaurants.com.

SAN FRANCISCO

SIP / For a tropical retreat from the city's fog belt, head to **Anina**, a new Hayes Valley bar from the folks behind Brass Tacks, located next door. Unlike the original spot's spirits-forward drinks, Anina is unabashedly island-inspired, mixing up cocktails based on light rum, cachaça, and mezcal, with flavors like hibiscus, pineapple gum, and pamplemousse rose liqueur. Spritzes and punches round out the menu. Multicolor

ceramic pendant lights, a bright botanical mural, and patterned Moroccan tiles will put you in a balmy state of mind, while an outdoor patio strung with cafe lights awaits for when Indian summer arrives. aninasf.com.

SAUSALITO

DO / Modern art meets sweeping views at **The Commons**, the new outdoor space at the Headlands Center for the Arts. Designed by the Bay Area's CMG Landscape Architecture—the same folks behind SFMOMA's rooftop garden—the plaza and informal amphitheater for art and performances look onto rolling hills and the coastline. The space also features three permanent artworks, including San Francisco artist Nathan Lynch's conceptual water fountain *Doubledrink*, which is designed for two people to sip from at the same time. Unveiled on September 17, the installations are the most recent

SMACKDOWN

Tri-Valley craft brews

*If you've tapped the S.F. beer scene to its limit, head 35 miles east to the **Tri-Valley Beer Trail** (visittrivalley.com), a network of about 20 breweries and gastropubs in Pleasanton, Danville, Livermore, and Dublin. You can even ditch the car and hop (no pun intended) aboard the new **Blue Brew Bus** (bluebrewbus.com), which takes visitors to four Livermore suds-makers. Here's how two of our favorites stack up.*

Shadow Puppet Brewing Company shadowpuppetbrewing.com

VIBE

It might be located in an office park, but the warehouse-size space is nicely done up in stainless steel, rich woods, and concrete.

POURS

Holy selection! The many styles on tap range from IPA to stout to a prickly pear cream ale.

ORDER

The super-smooth Kentucky Uncommon is a dark amber ale brewed in a style that was popular in pre-Prohibition times.

Altamont Beer Works altamontbeerworks.com

VIBE

The interior may be no-frills, but a list of 10 rotating taps and the staff's super-friendly attitude make up for it.

POURS

With names like Salty Rita and Maui Waii, the brews show off Altamont's laid-back approach.

ORDER

Ask the bartender for the off-menu PB&J, a surprisingly delicious mix of Nutty Operator oatmeal stout and Berry White wheat ale.