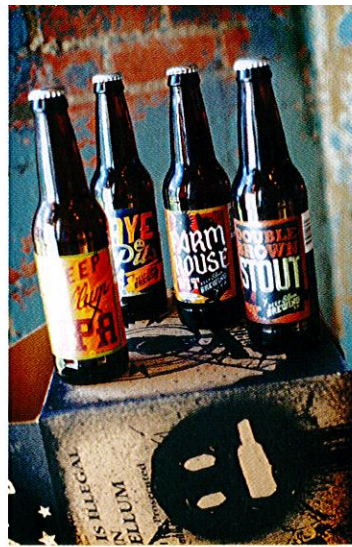


**FUN FACT:**  
CALAIS WINES ARE  
NAMED AFTER DEEP  
ELLUM STREETS.



**Deep Ellum Brewing Company**

The big news out of Dallas' first microbrewery, just one year old, isn't its new beer garden or its latest releases, including the year-round Dallas Blonde extra pale ale and the seasonal Wealth & Taste, a limited-supply Belgian-style blond ale. No, the big news for local hop heads: bottling. The little brewery that could installed its bottling line in August, with plans to bottle four of its beers, the Deep Ellum IPA, Rye Pils, Double Brown Stout, and Farmhouse Wit. Look for distribution soon in places such as Spec's, Central Market, Sigel's, and Whole Foods.

**TASTE IT:** *Deep Ellum Brewing Company, 2823 St. Louis St. 214-888-3322; The Foundry, Flying Saucer, The Lion & Crown, and more. BUY IT:* In kegs at Parkit Market, LoneStar Beverages, and Spirits Liquor.



**Calais Winery**

Frenchman Benjamin Calais quit an unsatisfying job in IT four years ago to devote his life to the art of winemaking. Using French oak barrels and grapes from West Texas, Calais' approach is more Rhône Valley than Napa Valley, producing well-structured, elegant wines rather than your typical fruit bombs. The chatty winemaker hosts tastings Fridays and Saturdays from 3 to 10 PM.

**FIND IT:** 3000 Commerce St. 214-453-2548.

**VITTLES**

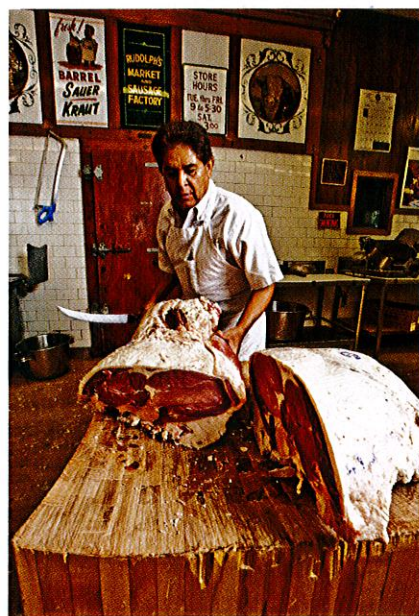
**Artisanal Deep Ellum**

If your only impression of this East Dallas neighborhood is bars and nightclubs, think again. Up-and-coming food makers—and a couple of long-time favorites—are bringing gastronomic credibility to the historic entertainment district.

BY TODD JOHNSON

**Rudolph's Market & Sausage Factory**

Since 1895, Rudolph's has been satisfying Dallas' pickiest meat needs. Need a special cut for your next dinner party? No problem. Sweetbreads? It's got them. Rudolph's dry ages its beef in-house and smokes its own hams and turkeys. The old-school butcher also produces its own hot dogs, sausages, and preseasoned chili. **FIND IT:** 2924 Elm St. 214-741-1874.



**FUN FACT:**  
BARKER WENT TO  
ICE CREAM COLLEGE  
AT PENN STATE.

**Zen Bistro & Dessert Bar**

Sisters Honnie Richey and Czarina Hounsel have crafted an exotic menu of Filipino tapas and drinks in the former Blind Lemon nightclub spot. But it's the bakery's bite-size cake balls that keep local sweet teeth satisfied. Traditional flavors such as red velvet, lemon, and cookie dough sit next to more unusual offerings such as chocolate bacon and Purple-licious, a cake ball made with ube, a Filipino purple yam.



**FIND IT:** 2805 Main St. 214-390-3269.

**Mozzarella Company**

Paula Lambert's landmark artisanal cheese shop celebrated 30 years of curds this year. Though her cheeses can be found in stores across the city, we still like to drop in to her Deep Ellum shop to discover (and sample) new favorites such as basil pesto-layered mascarpone tortas and lemon grass-wrapped goat/cow milk cheese. Lambert regularly offers hands-on cheesemaking classes, as well as classes on how to pair cheese with beer and wine.

**FIND IT:** 2944 Elm St. 214-741-4072.

**Carnival Barker's Ice Creams**

Bespectacled and tattooed, musician Aaron Barker takes an anarchic approach to his creamy creations, offering flavors such as Nutella vodka and Fat Elvis, a blend of peanut butter, bananas, candied bacon, and honey. The former JCPenney copywriter also churns out more traditional flavors such as banana pudding, vanilla, and chocolate chip cookie dough, sourcing his ingredients from the nearby Dallas Farmers Market. **FIND IT:** Bolsa Mercado. **TASTE IT:** Sundown at Granada, Bryan Street Tavern.

