

# The New York Times

THE NEW YORK TIMES, WEDNESDAY, JULY 4, 2007

## FOOD STUFF

*Florence Fabricant*

### Williamsburg's Beer Culture Gets a Boost



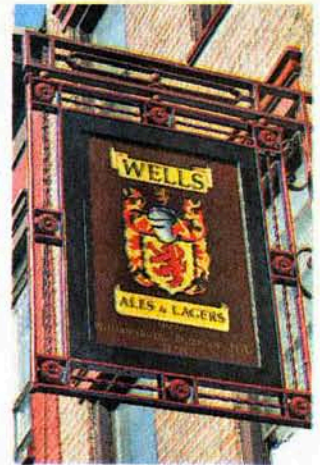
Photographs by Michelle V. Agins/The New York Times

The Spuyten Duyvil Grocery, which Joe and Kim Carroll just opened in the Bedford Mini-Mall in Williamsburg, Brooklyn, is not about groceries. You cannot pick up a quart of milk or orange juice there; rather, your goal will be a pint of an off-beat ale or double bock, a liter of lambic from Belgium, some barley wine or cider.

More than 100 boutique beers, \$2 to \$42, line the shelves and fill the small refrigerator, very few of them bearing labels you will see in the supermarket or the local bodega, but many of them poured at Spuyten Duyvil, the Carrolls' well-stocked bar a few blocks away on Metropolitan Avenue. And if you need food, you will find Rick's Picks and McClure's Pickles, Spanish chocolate bars and rices, Indonesian condiments and other quirky, nonessential but tempting delicacies: 218 Bedford Avenue (North Fifth Street), (718) 384-1520.

On June 14, Jeff Wells opened Wells Ales & Lagers in Williamsburg, a pub, left, that sells 100 beers, 10 on

draft and the rest by the bottle, all of them for retail as well as at the bar and at tables. His establishment is one more addition to the neighborhood's thriving beer culture. This place, which is announced by a pub sign that was commissioned



from an English signmaker, is a simple affair. The bar is made from wood that was reclaimed from a bowling alley, and the chalkboard menu offers cheese and charcuterie, sandwiches and salads: 303 Bedford Avenue (South First Street), (718) 963-3435.