



FOOD CRUSH



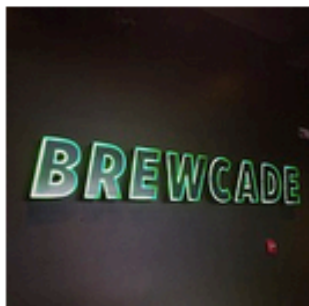
Berkeley, there's a new munchies master in town in the form of [Smoke's Poutinerie](#), the first U.S. location of the Canada-based chain. As the name would suggest, Smoke specializes in the French fry-cheese curd-gravy masterpiece that is poutine. There are 20-plus varieties to be exact, ranging in style from triple pork (\$9, plus \$4 for a WOW size), featuring pulled pork, bacon and Italian sausage, to Philly cheesesteak inspired (\$9, plus \$4 for a WOW size). Oh, and it's open until 4 a.m. every night. [2518 Durant Ave., Berkeley; 510-540-7500](#)

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THE POUR

Your laundry quarter stash may take a hit with the opening of [Brewcade](#), a new beer-centric bar from the team behind Blackbird in the Castro. With 25 beers on tap, carbonated cocktails, old-school sodas, and 24 vintage video games, Brewcade is everything an 80s baby could want. Plus, there are artisanal local snacks and a well-curated jukebox. [2200 Market St., No. B](#)

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GET OUT



Get in the Hanukkah spirit next Wednesday at [Bluestem Brasserie](#), where Jeff Banker and Lori Baker (of the much-lauded and recently closed Baker & Banker) are popping up for a Festival of Lights-themed feast. The five-course dinner plates high-class classics like truffled chicken liver mousse, stuffed matzo ball soup, local smoked sturgeon and latkes, braised brisket and, of course, *sufganiyah* (jelly doughnuts) for dessert. [12/17, 5:30 and 8:30 p.m. seatings; 1 Yerba Buena Ln.; 415-547-1111; \\$75 per person](#)

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