



Photo Credit: Paul Dyer (courtesy of CCSArchitecture)

BARREL HOUSE TAVERN

Sustainable Interiors, Sumptuous Cuisine

Ginny Brown, General Manager of Barrel House Tavern, describes the labor of love that became a two year project of remodeling the restaurant into the current magnificent space with sweeping views. Working with the San Francisco based architectural and interiors team, CCS Architecture (www.ccs-architecture.com), owner and acting as general contractor, Chris Henry and his team hand crafted as much of the space wherever possible, from the walnut slab dining tables to the handcrafted leather belting that lines the bar. Efforts were made to retain the historical characteristics, including the handcrafted reclaimed maple ceiling that curls in like a barrel, expansive windows and a deck overlooking the water.

Upon entering and ascending the walnut lined staircase, a blackened steel and metal mesh structure holds liquor and wine. Existing cement plaster arches were refinished and polished, and lined with formed bronze. A long Carrera marble bar centers the space, flanked by an intimate lounge on the left, plush banquettes and ottomans surround a blackened steel fireorb. To the right, custom curved shelving acts as a champagne display in the main dining room, surrounded by floor to ceiling windows overlooking the water and a linear gas burning fireplace. All furniture was custom designed and fabricated, the Barrel House bronze seal was commissioned by Sacramento artisan Ronnie Frostad, and dishware was provided by Health Ceramics.

"All of the little touches you see are intentional." Brown explains. "All the glass is reflective. For example, the glass behind the raw bar is reflective so that you can see the bay from anywhere you are seated in the

restaurant. It's the careful attention to detail that is so important to Chris. He is concerned with how people will feel and the experience they will have in the space."

Henry and Brown were introduced through a mutual friend and met to discuss concept, hiring around philosophies they formed. She developed the service aspect and bar programs and proudly discusses the locally sourced seafood, fresh fruits and vegetables used throughout the menu, including the drink menu. They are currently working on a "orange-cello" made with fresh tangerines. We'll take one!

The interiors convey a nautical inspiration with the wire wine rack displays, the natural barrel ceiling and warm woods. Combined with the pleasant blue tones reminiscent of the surrounding bay waters and natural stone floors, it's the perfect place to relax and watch the seals steal fish from the local fishermen's nets or the sailboats glide along right outside the expansive windows.





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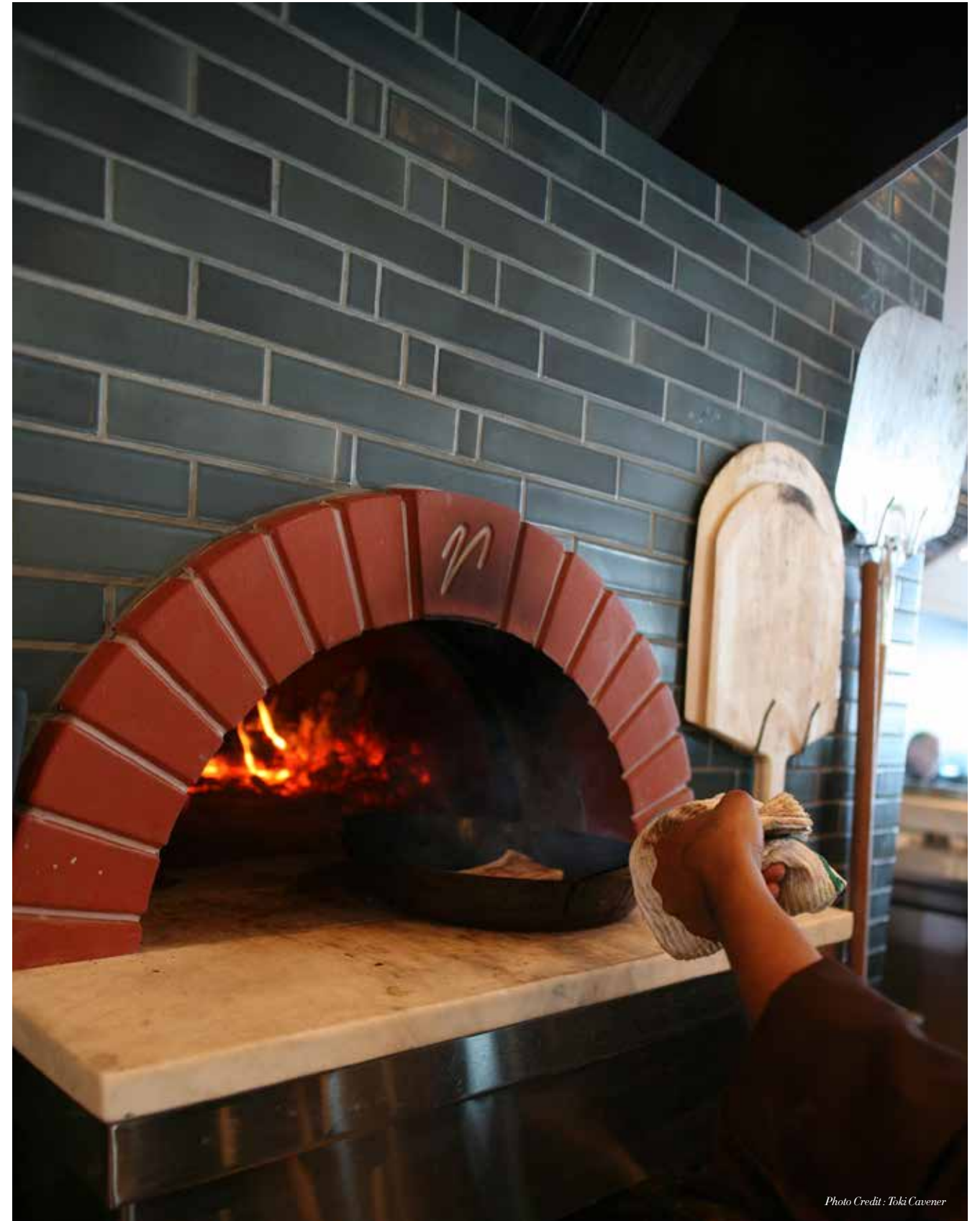


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