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page 23

TASTES

Beer and food pair up

Which suds go best with fish? As craft beers multiply, they're gaining the kind of attention given to wine. "A brewer can create a wide range of flavors that seem to be very, very food friendly," says Mike Reis, who's managed the beer programs at various San Francisco restaurants. It's an idea that's fermenting across the West.

■ Want ground rules? Match a beer's body to a meal's heft, says Andy Tetlow, beverage manager at **Corners Tavern** in Walnut Creek, Calif. Next, align or contrast flavors: The hay and citrus tastes in Weihenstephaner's *hefeweissbier* cut the ale-battered flounder while harmonizing with the side of shishito peppers. (925) 948-8711, cornerstavern.com.

Golden Gate National Recreation Area 26

New Zealand 34 Best pizza spots 12 Wildflowers 10 Capitola 16