

Sunset

THE LOCAL'S
GUIDE TO THE

**Real
Hawaii**

P. 62

The West **UNPLUGGED**

**36 quiet beaches, easy hikes,
& one-day escapes**

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**SERENITY  
FOUND**  
Tunnels beach  
on Kauai



### **START FRESH**

Healthy recipes  
for the new year

### **FIND BLISS**

The ultimate  
backyard oasis

### **STOW THE PHONE**

10 tech-free tricks  
for peace at home





**Totally awesome totes**

Along with its trademark messenger bags and other cycling gear, **Rickshaw Bagworks** sells a snappy Golden Gate Bridge tote that takes localism to an extreme: The only thing not done in Dogpatch was the screen printing—for that, they went down Third Street to neighboring Bayview. 904 22nd St.; 415/904-8368.

**Freeze play**

Dogpatch is on the sunny side of the city. Not that you'll need much persuasion to try a scoop of **Mr. and Mrs. Miscellaneous's** lemongrass-ginger or vanilla bean. A bit more warmth? Add a slug of hot fudge sauce. Justify the calories by knowing everything, down to the cones, is made in-house. Closed Jan 1-16; 699 22nd St.; 415/970-0750.



**Drink it in**

**Dogpatch WineWorks** bottles the DIY ethos by serving wines blended on-site by indie winemakers. No matter what varietals are being poured—Viognier, say, or Pinot Noir—don't miss the mixed-media portrait of Dogpatch that hangs on the north wall. 2455 Third St.; 415/525-4440.



**Elevated eats**

In six years, **Piccino** has gone from the local pizza joint to a full-fledged restaurant. Its new home, a light-filled Victorian, lures artsy types with a beet salad punched up with tomatillo and walnut beet-green pesto, short-rib pappardelle made by hand, and seasonal pizzas. \$\$\$; 1001 Minnesota St.; 415/824-4224.

**Take it home**

**MAC—Modern Appealing Clothing** has lots of pricey Euro garb from designers like Dries Van Noten, but the more interesting threads are spun closer to home: wrist-warmers made in Oakland and T-shirts designed in conjunction with a Bay Area nonprofit that works with disabled artists. 1003 Minnesota St.; 415/285-2805.

**The ultimate dinner party doggie bag** 3 stops for stocking up on the important things in life

**FOR MEAT**

Carved out of a loading dock, **Olivier's Butchery** sells top-quality cuts you've never heard of, like spider steak (an inner-thigh cut). Not to worry—Olivier himself, who got his chops in Burgundy, is quick to steer you right. Closed Jan 1-7; 1074 Illinois St.; 415/558-9887.

**FOR WINE**

The bottle-lined walls at **Dig Wine** make an excellent case for exploring France and Italy grape by obscure grape. And no more discreetly hunting for one in your price range: Those white digits chalked on the bottles are the prices. Tasting from \$10; 1005 Minnesota St.; 415/648-6133.

**FOR SWEETS**

Master chocolatier Michael Recchiuti brings the same burnt caramel and grapefruit-tarragon truffles he sells at the Ferry Building to his **Little Nib** shop, located just three blocks from the factory where they're made. 807 22nd St.; 415/489-2882. ■

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