

BAR TAB SEPTEMBER 25, 2017

## CARDIFF GIANT: A LOW-KEY HAUNT FOR HOPS NERDS

At this bar in Clinton Hill, everything is made in New York and the beer tastes much fresher than the average draught.

Cardiff Giant | 415 Myrtle Ave., Brooklyn, N.Y. | 929-337-7873

By Lauretta Charlton



Illustration by Jorge Colombo

Few things are more disappointing to beer drinkers than ordering a pint of their favorite local variety and discovering that it tastes like sweaty gym socks, because it came out of a dirty tap. That will never be the case at this low-key haunt for hops nerds in Clinton Hill, where the walls are totally bare and the beer tastes much fresher than the average draught. The focus here is exclusively on beer and liquor made by New York's growing community of distilleries and breweries, and the taps are cleaned fastidiously, to accommodate an ever-changing list of eclectic, delicious brews. The fine cocktails, such as the Trust Fund, with strawberry shrub, lime, mint, and rum from the Brooklyn outfit Owney's, or the Bloody Mary with house-made aquavit, are seasonal. Everything on the menu, including the snacks, is made in the Empire State, which means you can sit in the quiet back garden while nursing Taconic Distillery's small-batch Founder's Rye, from the Hudson Valley, or at the bar, casually pounding a boilermaker that pairs a can of Three's German-style Pilsner with a shot of Arcane fernet, both made in Brooklyn. Even the bar's name was made in New York. On a recent afternoon, the bearded bartender explained the reference: a legendary scheme cultivated by the mischievous showman P. T. Barnum, who, in 1869, claimed that he had "discovered" a huge, fossilized man upstate, in Cardiff. Eventually, his giant was exposed as a hoax, but not before Barnum persuaded thousands of gullible innocents to shell out cold, hard cash to see it. It's the kind of local lore that is perhaps best enjoyed over a Manhattan, by natives who surely would never have fallen for it.