



## Tequila Flights

What better way to welcome spring than with a bespoke tequila flight on the gorgeous patio of The St. Regis Atlanta? Crafted under Food and Beverage Director Robert Brandenburg, these Private Selection Tequilas were created exclusively for the AAA Five Diamond resort by Herradura in Amatitán, Jalisco, Mexico—the tequilas are made from 100 percent blue agave roasted in clay ovens before aging in toasted oak barrels for 11 months, meaning it's peerlessly smooth. Guests can partake in two special tequila tasting flights—the Patrón Reposado and Don Julio Reposado (\$20) and the Patrón Añejo and Don Julio Añejo (\$28)—which are offered alongside seasonal cocktails and live entertainment every Thursday through Sunday evening through the summer. Salud!

**The St. Regis Atlanta**  
88 West Paces Ferry Road N.W.  
Atlanta 30305  
404.563.7900  
[www.stregisatlanta.com](http://www.stregisatlanta.com)



## Brookhaven Pours

The nearly year-old boutique wine shop on Dresden Drive is the result of two oenophile friends, Jeff Madsen and Keith Farmer, following their passion—terroir-driven wines that are as expressive as they are affordable (read: a great bang for the buck). Their store, Brookhaven Wines, not only stocks dozens of unique bottles under \$25, but also hosts complimentary tastings with reputable winemakers from around the world. This spring, the likes of Unum Wine Cellars (March 14), Adelsheim Vineyards (March 27), and Vintage 59 (April 18) will all be pouring at the store. "It's all wine that we dig for the money, and you'll also get an education about the wines and terroir," Farmer says. We can say "Cheers!" to that.

**Brookhaven Wines**  
1418 Dresden Drive N.E.  
Suite 140  
Atlanta 30319  
404.869.5690  
[www.brookhavenwines.com](http://www.brookhavenwines.com)

## DINNER AND A BOWLING ALLEY

Gone are the days of grimy bowling alleys with greasy food, sticky lanes and all-too-aromatic shoes. Thanks to The Painted Pin, a boutique bowling and entertainment venue opening in the heart of Buckhead's Miami Circle this spring. "I was planning on opening my own barbecue and gaming venue when my now partner, William Stallworth, [suggested] a bowling alley," says Justin Amick, owner and general manager. "The more we talked, the more we really saw a gap in the market for unique entertainment options." Unique indeed. The Painted Pin is a 23,000-square-foot space complete with 20 bowling lanes and an indoor gaming courtyard where you'll find bocce courts, 10-foot Pop-A-Shots, shuffleboard, ping-pong, Skee-Ball and Northamptonshire hood skittles. All alongside top-notch service (personalized staff deliver balls and shoes laneside) and delicious cuisine (think wood-fired pizzas, tacos and craft cocktails). The Painted Pin isn't alone. Sandy Springs welcomed their own upscale bowling alley this past December when the doors of Stars & Strikes opened—the chain's fifth and largest location. Expect 20 state-of-the-art lanes, plus eight private lanes in a VIP room, a two-story laser tag arena, arcade room and 250-seat restaurant dishing out gourmet burgers and artisanal beers. That's what we call a strike!



William Stallworth and Justin Amick

**The Painted Pin**  
737 Miami Circle N.E.  
Atlanta 30324  
678.488.2909  
[www.thepaintedpin.com](http://www.thepaintedpin.com)

**Stars & Strikes**  
8767 Roswell Road  
Sandy Springs 30350  
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[www.starsandstrikes.com](http://www.starsandstrikes.com)

Stars and Strikes' full circular Hub Bar offers the perfect vantage point to enjoy a cocktail.

Photo: Austin Holt



**Smokebelly Executive**  
Chef Darrell Rice. Photo: Brandon Amato



## WHERE THERE'S SMOKE

Chris Hadermann and JP Plomonte—the dynamic duo behind Tin Lizzy's, the Big Ketch and Milton's Cuisine & Cocktails—are amplifying the Buckhead dining scene with their latest venture: Smokebelly BBQ, a chef-crafted smokehouse blending techniques from regions around the country. Most everything on the menu gets the smoky treatment, from 18-hour smoked brisket to watermelon-smoked feta salad. Tenderloin, leg of lamb and alligator are also part of the arsenal, though we're perhaps most excited about the speakeasy planned for the back room and the potential Sunday Gospel Brunches. To hold us over in the interim, there's an artificial grass-covered patio where barbecue-inspired tapas are best enjoyed this spring.

**Smokebelly**  
128 East Andrews Drive  
Atlanta 30305  
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[www.smokebellybbq.com](http://www.smokebellybbq.com)