

Jack's back

Oakland's waterfront square is finally getting somewhere.



After \$375 million—and four years'—worth of additions and renovations, the scaffolding is slowly coming down around Oakland's Jack London Square. The former haunt of its namesake writer and adventurer now feels less like a working waterfront or a failed tourist trap and more like a bona fide neighborhood. For the past 11 months, Miss Pearl's Jam House has been packed with lovers of rum drinks and island fare—and with the much buzzed-about Jack London Market slated to open next year, the area may well draw more regular crowds to sip, savor, and stroll along the waterfront, rather than just duck into Yoshi's or the Regal Cinema every once in a while. (The market's opening has already been pushed back several times, but this one seems poised to stick.) Modeled after San Francisco's Ferry Building Marketplace, the market is filling up with tenants like Coi's Daniel Patterson, who will open the more rustic and casual Bracina; Christopher Losa, of Bar Bambino, who will debut a European-style delicatessen; and Richard Corbo, formerly of Ducca, who will spearhead Pizzeria Zanna Bianca. The neighborhood is already feeling the surge: On a recent evening, Oakland movers and shakers—including former mayor Jerry Brown—stopped by to mark the opening of the Ellington, the area's newest luxe condo building (where comparable units go for about half of what they would across the bay), and one visitor needed to take several loops around the block before finding a parking spot.

BY SARAH BOSSENBROEK

PHOTOGRAPHS BY LORI EANES

GRUB



At **Miss Pearl's Jam House** ⑧, a lively crowd enjoys guava-glazed baby-back ribs, ginger-hoisin-glazed salmon, outstanding tropical cocktails, and, for the brave, aged sipping rums. 1 BROADWAY

This September, in a 2,500-square-foot historic building, Meg Ray will open her most ambitious **Miette** ⑦ yet: a bakeshop, a retail center, and a cooking school for candy makers and cake bakers. Look for tarts and cakes made with local fruit from the farmers' market across the way. 66 FRANKLIN ST.

In the same building as Miette, **Bocanova** ⑦, a pan-American bistro, is also scheduled for a September debut. Chef Rick Hackett and his wife, Meredith Melville, will bring a fresh California influence to dishes like grilled Argentinean beef, braised Peruvian fish, and ceviche and scallops from the raw bar. 66 FRANKLIN ST.

Yet another brand-new eatery in the works: **Chop Bar** ⑥ (African-English slang for a local hangout) will launch in the short-lived Mono's former space. The bar will have a sustainable focus, an à la carte menu, and a wine-on-tap system. 247 4TH ST.

Local neighbors will soon be able to partake of S.F.'s cultlike devotion to **Blue Bottle Coffee** ④. The company's new headquarters, including a roastery and an educational

facility (hosting everything from home-espresso training to producer dinners), is set to open this month at 300 WEBSTER ST.

Some locals complain about the higher prices at Jack London's outpost of **Everett and Jones** ② (as opposed to the BBO joint's bare-bones locations in East Oakland, Alameda, and Berkeley), but the homey Southern atmosphere is so welcoming (drinks in Mason jars, live bluesy music) and the brisket so succulent that plenty of customers are happy to pay a premium. 126 BROADWAY

DIVERSIONS

Attention, frugal Oaklanders: Take a much deserved break from BART and splurge on a **ferry ride** home. Friday-evening rides include a rollicking happy hour (cocktails served on the boat), sometimes accompanied by an impromptu jam session. EASTBAY FERRY.COM

At this month's **Eat Real** event (August 28–30), Slow Food and street food will team up to celebrate small, local vendors. Take a stroll and sample sustainably raised hot dogs and organic ice cream, or head to the microbrew pavilion. EATREALFEST.COM

Dive-bar aficionados go gaga for the tallboy PBRs, the jukebox full of metal and Johnny Cash, and the blacklit stripper pole in the corner (does anyone ever actually get on that thing?) at **Merchant's Saloon** ③. 401 2ND ST.

Three-year-old **Swarm Gallery** ① and studio space, in the Ironworks building, has become a locus of the Oakland arts scene. Linger over the provocative exhibits up front, then wander into the back to peek at works-in-progress in studios rented by local artists. 560 2ND ST.

BYOB (blankets—beer not allowed) for the city's first **outdoor summer movie series**. Grab a patch of grass on the east lawn and camp out for the water-themed movie madness: On August 6, the show is *Big Fish*; on August 20, it's *Splash*. JACKLONDON SQUARE.COM

THE TALK

Longtime neighbors wonder how the owners of units in high-end buildings like the Ellington can tolerate one of the neighborhood's quirks: In this district packed with produce warehouses, the streets are noisy and jammed with trucks from 3:30 to 11 a.m. almost every day.

ONLY HERE

Maybe the dim lighting, steeply slanted floors (from pylons damaged in the 1906 earthquake), or the fact that you can't set a full drink down without spilling some of it have scared you away from **Heinold's First and Last Chance Saloon** ⑨. But now you can grab a seat on the new, entirely horizontal patio, in the shade of recently planted palm trees outside the market, and ogle the yachts in the marina. 48 WEBSTER ST.

WHAT IT COSTS

...to rent: \$1,700 for a 563-square-foot, junior one-bedroom unit in the David Baker + Partners—designed, environmentally sensitive, high-density building at 200 2ND ST.

...to buy: \$615,000 for a sixth-floor, 1,300-square-foot, two-bedroom, two-bath corner unit (including more space—and jaw-dropping views—on the patio) at the Ellington. 222 BROADWAY