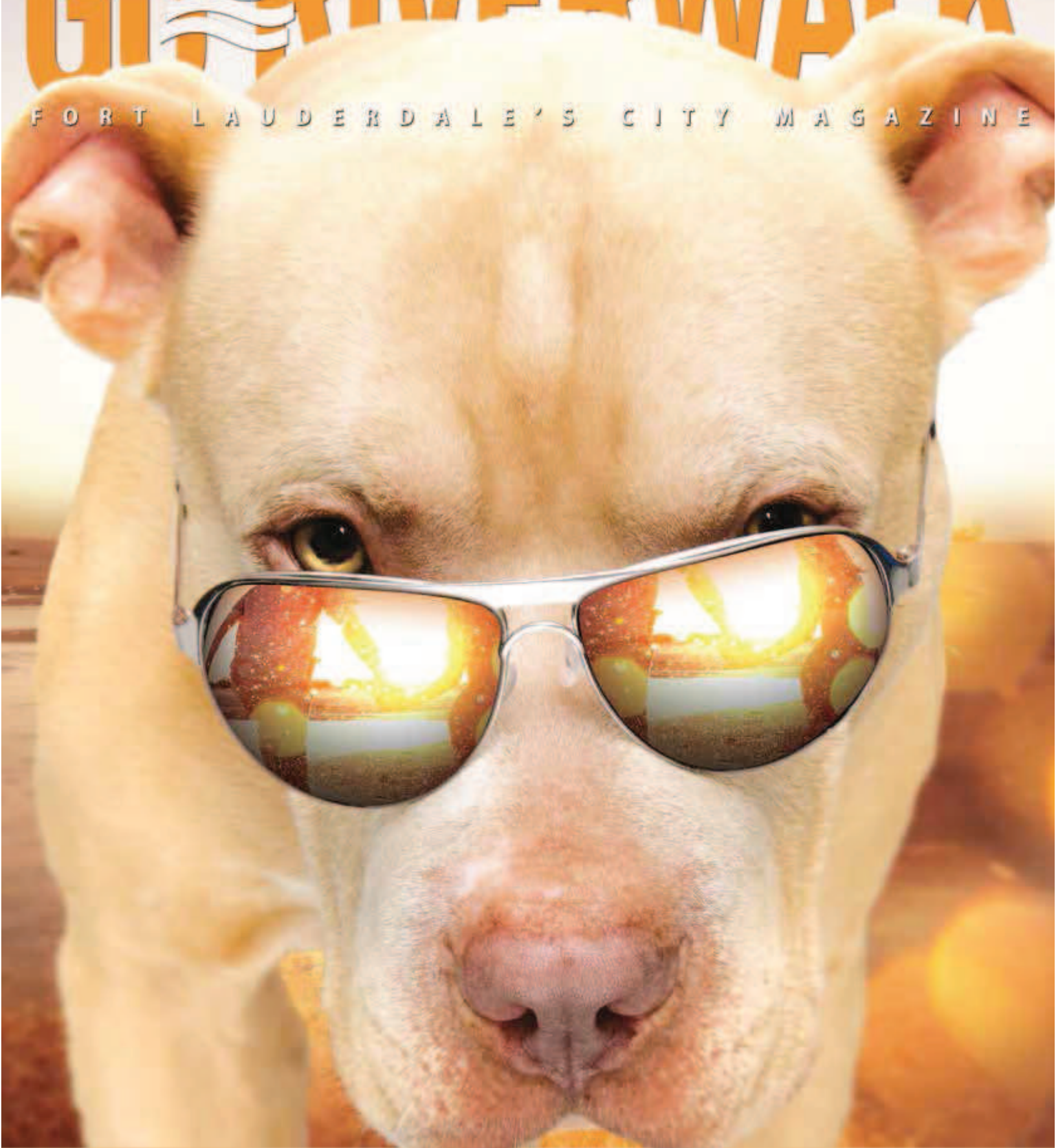


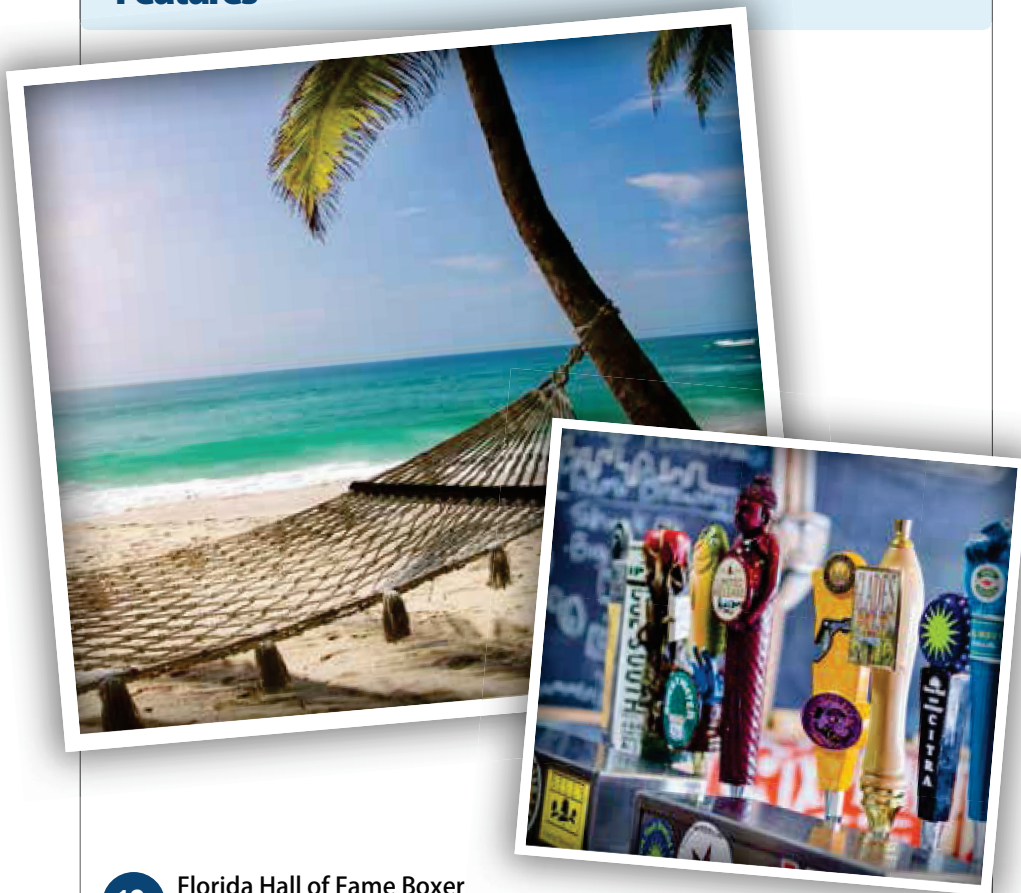
GO RIVERWALK

FORT LAUDERDALE'S CITY MAGAZINE



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Features



16 Florida Hall of Fame Boxer

Alexandra Roland

23 Get Down, Get Funky

Renée K. Quinn, Jason Leidy and Cristina Hudson

30 Summer Coolers

35 50 Ways to Beat the Heat

Alexandra Roland

54 The Symphony's Summer

Renée LaBonte

Departments

6 From the Chair

Courtney Callahan Crush

8 Along the Walk

Genia Duncan Ellis

10 Downtown Lowdown

Chris Wren

12 Downtown Council

Keith Costello

46 Dining Destination

Katie Dressler

49 Wine & Dine

56 Event Connections

Compiled by Alexandra Roland

60 Membership

62 Snapped@

64 25 Years on the Riverwalk

Zachary Dempsey

On The Cover



A Publication of Riverwalk Fort Lauderdale

Our cover model is Pickle, a 10 year old pit bull terrier, owned by Schaen Curry and Cristina Hudson of Fort Lauderdale.

Photography by Jason Leidy

Go Riverwalk is Fort Lauderdale's City Magazine covering arts, entertainment, business and lifestyles. Go Riverwalk is a Riverwalk Fort Lauderdale publication and publishes 12 times a year to inform, inspire and connect residents, readers and leaders with the people, places, happenings and events that make Fort Lauderdale one of the world's best places to live, work and play. © Copyright 2013, Riverwalk Fort Lauderdale. All rights reserved. No part of Go Riverwalk may be reproduced in any form by any means without prior written consent from Riverwalk Fort Lauderdale and publisher Riverwalk Ad Group, Inc. Publisher accepts no liability for the accuracy of statements made by the editors or advertisers. The waves device and Go Riverwalk are trademarks of Riverwalk Fort Lauderdale. © Copyright 2013.





GET DOWN GET FUNKY

*SOMETHING NEW IS BREWING
IN OAKLAND PARK*

WRITERS RENÉE K. QUINN AND JASON LEIDY
PHOTOGRAPHER JASON LEIDY

FUNKY BUDDHA
BREWERY



Broward County's first and only microbrewery has emerged in Oakland Park, and Funky Buddha Brewery serves its own brand of brew to bars and restaurants across South Florida. And our area must be thirsty for such a place — 3,000 beer enthusiasts showed up for its grand opening night.

The 30-barrel **brew house** is also the cornerstone of the **emerging culinary district** that the City of Oakland Park is working to build — the Oakland Park Culinary Arts District. The 19,000-square-foot facility supplies draft beer to its own taproom and local bars as well as others. Oakland Park's Funky Buddha Brewery (there's a lounge in Boca Raton) is **open** noon to midnight, seven days a week, and showcases limited release craft beers they make as well as local brews from across the state of Florida.

The Funky Buddha's "thing" is brewing ridiculously **delicious beers** with fresh ingredients that push the envelope of what beer should taste like. Think chocolate, fruits, nuts, coffee and citrus. Their flavors will blow your mind such as **Last Snow's** coffee-coconut, the chocolaty **Nib Smuggler Porter** and the **No Crusts PB and J Ale** that tastes exactly like a peanut butter and jelly sandwich. Their fruity wheat beers like the **Floridian** offer up crisp notes of raspberry, apple, blueberry, pineapple, banana and citrus. And for the traditionalists, Funky Buddha has their take on what you would expect from any craft brewery: their **Hop Gun IPA**, **OP Porter** and **Doc Brown Ale**.

The brewery's taproom is the place to gather and enjoy a cold pint or stop in to grab a custom **growler** (32 or 128 ounces) of fresh beer from the tap to go. This is a **brewery**, not a brewpub, so there is no kitchen. You can find a rotating selection of **food trucks** parked outside daily for savory and sweet bites or order **takeout** from local restaurants for delivery. Get funky and join their **Snifter Club**, the ultimate experience. You receive an engraved **18-ounce snifter** that is kept on display at all times at the bar (that means a larger pour) and other funky stash. Sweet. Happy Hour is from 4 to 7 p.m. Mondays through Fridays, with \$1 off house drafts.

"We're Broward county's first microbrewery," said **John Linn**, Funky Buddha's brand director. "We want to grow to become South Florida's brewery." Ryan Sentz and KC Sentz own funky Buddha, and Ryan is the head brewer.

Broward County's first and only microbrewery sits in one of the region's newest **culinary districts** — the **Oakland Park Culinary Arts District**. The

City of Oakland Park created this district from discussions that started in 2005. That year, the City of Oakland Park invested in a renewed dedication to Downtown Oakland Park, with the creation of a Community Redevelopment Area Plan.

"The vision for the **Culinary Arts District** began to become a reality with the addition of the Funky Buddha Brewery and the **Urban Farm Park** and plans continue to attract a culinary school to locate their home in Downtown Oakland Park," according to the culinary arts district website.

"The focus of American culture over the last few decades has centered around one room in the home ... the **kitchen**," the website continues. "When you think **Culinary Arts District**, think of anything **relating** to a kitchen. Is this a restaurant or bar? Of course ... we eat and drink in our kitchen and get new ideas for recipes."

Funky Buddha also runs a similarly named bar up the road in **Boca Raton**, at 2621 N. Federal Highway, known for its food-flavored beers and on national craft-beer forums for its **Maple Bacon Coffee Porter**. In addition to making great beer on site, they carry up to 110 different beers consisting of many seasonals as well as a selection of Belgian, Trappist, American craft brews and other hard to find imports. The beer menu is ever **changing** with new brews coming on all the time. They even opened a **home brew store** attached to the lounge. That's right! You'll find a great variety of grains, hops, yeast and equipment to make your own beer. ☺

Renée K. Quinn is QuinnProQuo's business strategist, media socialista and community advocate specializing in Downtown Fort Lauderdale. She serves on the executive board of Winterfest Inc. and the advisory council for the Circle of Wise Women at JA South Florida.

Jason Leidy is director of photography for Go Riverwalk Magazine.



FUNKY BUDDHA BEER AVAILABLE IN BROWARD COUNTY

- American Social
- Bash American Bistro
- Charm City Burger Company
- Geronimos Bar and Grill
- Hot and Soul
- J.G. McGuinness Irish Pub and Restaurant
- The Laser Wolf
- Original Fat Cat's
- Parrot Lounge
- Riverside Market
- Tampa Bay Brewing Company
- Tap 42 Bar and Kitchen
- World of Beer Coconut Creek

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HOW FUNKY BUDDHA MAKES BEER

To get an inside look into the world of craft beers, take a tour. **Brewery tours** are on Saturdays and Sundays starting at 1, 2 and 3 p.m. When Go Riverwalk Magazine visited, we got a look at how Oakland Park (OP) Porter is made. **OP Porter** is a milk porter, which means it uses milk sugar (lactose) to add body, depth and richness to the brew. Coupled with a blend of dark, roasted **malts**, quality two-row barley and select **English hops**, it ends up with a smooth, drinkable and balanced porter:

1

Start with malted barley. crush grains and augur into the mash tun with water to extract sugars

2

Add hops then boil in kettle (chemistry happens here)

3

Next the whirlpool collects hops allowing only good clean wort (young beer) into the fermenter

4

Heat exchanger cools beer instantly from boiling to fermentation temperature

5

Add yeast in the fermentation tanks for 14 days (the magic)

6

Add to brite tank to condition, carbonate and keg the porter

7

Distribute and serve it

