

San Francisco Chronicle

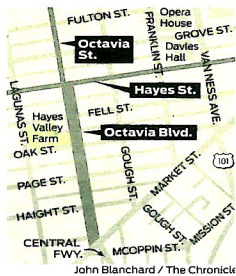
96Hours

SAN FRANCISCO CHRONICLE | 9.15.11-9.18.11 | 4-DAY WEEKEND ENTERTAINMENT GUIDE

Street date

Octavia and Hayes streets, S.F.: With projects such as the Proxy, Hayes Valley continues to evolve as a place where enterprising dreamers — including inventors, chefs, fashion designers, artists and gardeners — with crisp ideas see their aspirations realized, not despite the economic climate but because of it.

— Stephanie Wright Hession, 96hours@sfgchronicle.com



1. Ritual Coffee Roasters

432 Octavia St.: Ritual sources its own coffee beans, freshly harvested within the past 12 months, by traveling to Costa Rica and Guatemala to meet with growers on their farms. Roasting in small batches, it creates single-origin espressos for a macchiato or a cappuccino. www.ritualroasters.com.



2. Smitten Ice Cream

432 Octavia St.: From an ethereal mist — created by a liquid nitrogen ice cream maker developed by proprietor Robyn Sue Goldman — emerges made-to-order ice cream utilizing fresh, seasonal, local ingredients. Flavors include Tcho dark chocolate, creamy vanilla and two seasonal choices, which currently include a sublime hibiscus. (415) 863-1518. www.smittenicecream.com.



3. Museum of Craft and Design pop-up museum

432 Octavia St.: "Place Making: Installations at Hayes and Octavia" is the Museum of Craft and Design's third pop-up museum located on a temporary site in the city. Featuring exhibits by local artists and architects, community programs and a museum store, it closes Oct. 15. www.sfmcd.org.



4. Patricia's Green in Hayes Valley

Hayes and Octavia streets: The next time your dog or child frolics in this park, with its patch of lawn, domed play structure, public art, benches, tables and trees, think of Patricia Walkup, the park's namesake. A tireless neighborhood advocate who died in 2006, she played a pivotal role in revitalizing Hayes Valley. www.patriciawalkup.org.



5. Patxi's Chicago Pizza

511 Hayes St.: Although Patxi's serves up thin-crust pizza, the reason to eat here is for the Chicago-style stuffed pizza. Bring your appetite, but don't arrive in a rush: These pies are hearty, and you'll want to savor each bite — and they take 35 to 40 minutes to prepare and cook. (415) 558-9991. www.patxispizza.com.



6. La Boulange

500 Hayes St.: Order from the large menu board, find a seat and settle in or opt for a bistro table and chair outside. Select soup du jour, salad Nicoise or a croque monsieur. Be sure to save room for a sweet treat and a bag of mini palmiers to go. (415) 863-3376. www.laboulangebakery.com.

PARKING

Street parking on Octavia and Hayes streets.

GETTING THERE

Public transit: From the Civic Center BART/Muni Station, head west on Market Street, turn right on Hayes Street and walk five blocks to Octavia Street. Muni's Nos. 5, 6, 21, 47, 49 and 71 bus lines serve the area. www.bart.gov. www.sfmta.com.

By car from the Peninsula: Exit Highway 101 at Octavia Boulevard/Fell Street. Continue on Octavia Boulevard. Turn right on Oak Street, then immediately left on Octavia Street, which runs into Hayes Street.

GOOD TO KNOW

Ritual, Smitten and the Museum of Crafts and Design's pop-up museum are all part of Proxy, a temporary, two-block project with providers of food, art and culture housed in repurposed shipping containers. Plans include constructing a permanent structure on the site in about four years. www.proxysf.net.

Photos by Stephanie Wright Hession / Special to The Chronicle