

SPRING  
2020

# Sunshine Coast Life

## SECHelt IS HOPPING!

Batch 44 is the village's  
first craft brewery



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# Sechelt is Hopping!

**Batch 44 Brewery & Kitchen is the village's first craft brewery**

STORY AND PHOTOS BY  
CHRISTINA SYMONS



**T**HERE'S A FABULOUS NEW BUZZ AROUND Batch 44 Brewery & Kitchen in downtown Sechelt. When the popular craft brewery opened last month on the town's busiest corner (Wharf Ave. at Dolphin St.) beer aficionados came out in droves to taste test the pours and vibe. The verdict so far is decidedly thumbs up for the fantastic brews, delicious fare, personable service and cozy ambience.

It's a family run business, with brothers, Emmanuel and George Kobas, at the helm, working alongside their wives, Donna and Helen, respectively, with legacy ties to the Sunshine Coast through their parents, mother Jeanne and late father Lambros.

With a fresh new vision hatched in May 2018, the original "Dolphin Mini Mall" building, which once housed the first Kobas eatery in Sechelt called Pronto's II (circa 1986) has been completely updated and revamped in honour of the new establishment.

Emmanuel explains why the family decided to bring their hospitality roots back to downtown Sechelt. ▶





PREVIOUS PAGE TOP: A FLIGHT OF BATCH 44 BEERS IS A GREAT WAY TO SAMPLE. BELOW: THE BRICK WALLS AND THE BREWERY'S BRANDING (BY TOPSHELF CREATIVE) OFFER A WARM, WELCOMING VIBE. THIS PAGE: ALWAYS EAGER TO LEND A HAND, OWNER EMMANUEL POURS A PINT.





BENCH AND BISTRO SEATING FLANK THE AIRY FRONT OF HOUSE.

THE ON-SITE BREW ROOM, WHERE THE MAGIC HAPPENS AND NEW BATCHES OF BEER ARE CRAFTED.

“SECHLT HAS BEEN VERY GOOD to our family and the support we had early on propelled us to invest in it even more,” Emmanuel notes. “Today our goal is to add to the culture and offer a place where people can come and have a little fun, some good food and great brews.”

The 78-seat bar/eatery is warm and inviting with rustic wood and brick accents, open bench and cozy booth seating and a long, welcoming bar. The generous row of original front glazing lets in plenty of daylight at the front

of the house, with romantic ambient lighting nearer to the bar.

“Our whole concept is for people to feel welcome to come in alone or gather with friends, to sit a little closer, be open to conversations, get to know the community,” Emmanuel adds.

No strangers to good business, the Kobas brothers know that their success is also riding on the Batch 44 team. They’re committed to hiring the right people, supporting them to succeed, while letting them express their creativity and personal expertise.

“We trust these folks,” Emmanuel says. “They make good beer, good food and good decisions.”

The business (which used 90 per cent local construction and finishing trades) supports nearly 30 new employees, including head brewer David Macanulty (originally from Scotland) charged with crafting refreshing original brews, and head chef Nels Jorstad who created the vast array of culinary options.

“We asked for a few easy drinking staples and meals and then we let them run with it,” notes Emmanuel,

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FOUNDERS AND BROS, EMMANUEL (LEFT) AND GEORGE (RIGHT) KOBAS ARE DELIGHTED BY THE COMMUNITY'S SUPPORT.

of the current brew list and menu. "And we plan to keep changing it up to keep things fresh."

At the moment there are a half-dozen brews and dozens of food items. Prices and food options are wide, offering a variety of meals or snacks for all tastes and budgets.

"Our brewer, David, has millions of recipes and we're looking forward to launching more through the spring – more hoppy ones and fruity ones, such as cherry beer," says George. "We're looking at having 12 to 14 in-house beers on tap."

Since opening, the most popular beers are the Frosty Morning Scottish Ale, Dark Chocolate Stout and the Wharf Ave Weissbier.

Named after 1944, the year the brothers' father was born, Batch 44 seems to be poised to help continue to raise the bar for hospitality in Sechtel.

"My dad took a chance on this corner in Sechtel and on the Sunshine Coast for our family, so we decided to name it in his honour," says Emmanuel. "Greeks live for the moment and my dad was a fun guy – this is exactly his kind of place."

Since opening, the establishment has literally been packed with visitors and residents of Sechtel and vicinity responding very warmly to the family's return to hospitality.

"There's been a great flow of energy from the Coast," note George and Emmanuel who say locals keep thanking them for opening Batch 44. "We're so happy for the support and excitement – from the construction to the opening weekend – for all the patronage and reviews." **CL**

## HEART-HEALTHY BENNIES

Sunshine Coast Olive Oil Co.



This recipe was given to us by a local B&B owner whose guests were looking for an alternative to regular Eggs Benedict. Okay, the only original ingredient is the EGG, but hey, this is delicious.

### INGREDIENTS

- Sourdough bread, toasted
- 1 Egg
- A drizzle of Sunshine Coast Olive Oil Co. Milanese Gremolata Olive Oil
- Fresh cracked pepper and sea salt.

Skip the Hollandaise sauce. Simply place a poached egg on toast, and drizzle with Milanese Gremolata Olive Oil. Serve with a side of spinach.

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