

## What's to Come at Castro Valley Marketplace

By Sarah Han, Berkeleyside Nosh

**CASTRO VALLEY MARKETPLACE UPDATE** In January, Nosh mentioned a huge gourmet marketplace opening soon in Castro Valley and today, we have a few more details to share. Taking over the former Daughtrey's department store, The Castro Valley Marketplace will be a new type of multi-level artisanal food destination in the East Bay. Nosh spoke with Craig Semmelmeyer, one of the marketplace partners and founder of Main Street Property Services, the real estate company behind the project, to hear more about what's to come.

According to Semmelmeyer, the Castro Valley Marketplace will be "more than your common food hall." Rather than just a grouping of restaurant stalls sharing a common dining space, it aims to be more of a "town square," and will include added components for more interaction between customers, marketplace vendors and other local food makers, that speaks to a growing interest in sourcing, education and experiential activities. So along with getting ready-made eats from restaurants like Akemi Japanese Cuisine or at Cannery Kitchen & Tap, customers can buy ingredients to take home from vendors like Baron's Quality Meats and Seafood, Oaktown Spice Shop and the marketplace's anchor tenant, Castro Valley Natural Grocery.

"This is a place where you can buy the ingredients, not just buy the completed product for take-out... You could be in a class on cheesemaking with Farm Curious, be taking a pickling class with Oaktown Spice," Semmelmeyer said.



An illustrated rendering of the upcoming Castro Valley Marketplace. Photo: Castro Valley Marketplace

Castro Valley Marketplace will also house a cooking school, commercial kitchen and event space, and a collaborative workspace for new retail and food businesses. These amenities can be rented by marketplace vendors to host events, demonstrations and collaborations. "The various partnerships, our merchants, are the drivers for us. We want them to be promoting their business," Semmelmeyer explained. "It's pretty exciting to say, 'Here's Baron's Meats' and have them next door to Oaktown Spice Shop and have them do joint classes on making bone broth."

Many of the vendors that have signed up for Castro Valley Marketplace have other locations in other parts of the Bay Area, but Semmelmeyer said many also have a connection to Castro Valley. The owners of San Leandro's Cordial Bottle Shop, Stacey and Simon Tingstrom, for example, were born and raised in Castro Valley. They'll be behind the marketplace's basement-level wine shop and wine bar.

Edward Yoo and Sandy Liu, owners of Oakland's Blind Tiger and Gogi Time, are bringing Night Owl, a cocktail bar, to Castro Valley Marketplace that will be connected to a commercial kitchen space. There, they'll host cocktail classes and pop-up events with a rotating series of chefs.

For now, the list of confirmed tenants includes Castro Valley Natural Grocery, Cannery Kitchen & Tap, Baron's Quality Meats and Seafood, Oaktown Spice Shop, Akemi Japanese Cuisine, AKA Coffee, Seven Hills Baking Company, Night Owl, Pop Out Kitchen (cooking school and commercial kitchen), Lab 200 (collaboration and event space), and Good Common Sense Naturals (a handmade, organic skincare company). The marketplace aims to open in late October. *The Castro Valley Marketplace, 3295 Castro Valley Blvd., Castro Valley*