

## Dining Guide

### PHOENIX

#### America's Taco Shop

MEXICAN

2041 N. Seventh St.

602-682-5627, [americastacoshop.net](http://americastacoshop.net)

You won't see many options on this menu. That's because it's all about the carne asada and flavorful beef at this quaint Mexican food joint. Choose the signature carne asada burrito, ceviche or flan. Don't miss the chips topped with homemade salsa. Breakfast, lunch and dinner daily. \$

#### The Arrogant Butcher **BNR**

AMERICAN

2 E. Jefferson St., Ste. 150 (CityScape)

602-324-8502, [foxrc.com](http://foxrc.com)

This Fox Restaurant Concept launched in Downtown's new CityScape in February, promising a laid-back approach to upscale comfort food. Meat lovers will delight in much of the menu, which features BBQ pork loin sandwiches and beef short rib stew. Lunch and dinner M-Sa. \$-\$

#### Beckett's Table **BNR**

AMERICAN

3717 E. Indian School Rd.

602-954-1700, [beckettstable.com](http://beckettstable.com)

Chef Justin Beckett doesn't disappoint with his seasonal American cooking and classic comfort food. Don't miss the creamy grits and spicy andouille sausage with mustard *jus*, wood-fired mussels with shallot-fennel broth, short ribs with mashed potatoes and lobster and boursin enchiladas with truffled leeks and guajillo chile sauce. Dinner Tu-Su. \$\$

#### Bluewater Grill

SUSHI/SEAFOOD

1720 E. Camelback Rd., 602-277-3474,

[bluewatergrill.com/locations/phoenix.php](http://bluewatergrill.com/locations/phoenix.php)

Surf's up at this sprawling, relaxed seafood restaurant in central Phoenix. The menu is printed daily and features more than 40 varieties of fresh seafood and shellfish annually. Check out the oyster bar, intimate patio dining, the vibrant photos of life aquatic and the separate sushi bar. Fresh seasonal seafood is also sold by the pound for takeaway. Lunch and dinner daily; happy hours 3:30 p.m. to 6:30 p.m. and 8:30 to close M-F, and noon to 5 p.m., Sa-Su. Retail market, 10 a.m. daily. \$\$\$-\$\$\$\$

#### Bobby-Q Great Steaks & Real BBQ

AMERICAN

8501 N. 27th Ave.

602-995-5982, [bobbyq.net](http://bobbyq.net)

Bob Sikora (of Bobby McGee's fame) has created a good-looking but eminently comfortable steak and barbecue restaurant that's comfortably priced, too. Try the chicken quesadilla, the pulled pork, the smokehouse burger and the ribeye. Lunch and dinner daily. \$-\$

#### Bombay Spice Grill & Wine

INDIAN

10810 N. Tatum Blvd.

602-795-0020, [bombayspice.com](http://bombayspice.com)

This sleek yet comfortable setting includes a cool wine bar featuring a wall decorated with horizontally placed wine bottles. Executive Chef Sunil Kumar uses olive oil instead of butter and dairy, and favors house-made hot sauces instead of chiles, giving a healthy but tasty spin to Indian cuisine. Don't miss the addictive chickpea ceviche. Entrées are extremely versatile, featuring a "choose two" method from a variety of meats and veggies. Great 20-bottle wine list all sold for \$20 too. Lunch and dinner daily. Does not take reservations. \$\$

#### The Breadfruit

JAMAICAN

108 E. Pierce St.

602-267-1266, [thebreadfruit.com](http://thebreadfruit.com)

Laid-back and stripped-down but colorful and buzzing with energy when busy, the tiny brick building gets lost in its Downtown surroundings, but don't let that deter you from this comfortable spot that specializes in island comfort food, like Escovitch Fish and Festival - pan-seared tilapia served with spicy Jamaican *escovitch* sauce, *ital* coleslaw and roasted pineapple. Lunch and dinner, M-Sa. Does not take reservations. \$-\$\$

#### Capital Grille

STEAK

2502 E. Camelback Rd. (Biltmore Fashion

Park), 602-952-8900, [thecapitalgrille.com](http://thecapitalgrille.com)

It's power dining at this stylish corporate steakhouse, popular for its dry-aged steaks, award-winning wine list and professional service. Lunch M-F, dinner nightly. Other location: Scottsdale (480-348-1700). \$\$\$-\$\$\$\$

#### Carmel's Coffee & Bakery **BNR**

AMERICAN/BAKERY

4233 E. Camelback Rd.

480-251-8888, [carmelscoffee.com](http://carmelscoffee.com)

The menu is as simple and comforting as the atmosphere at this little 1940s cottage. The baked-goods menu switches things up regularly, sometimes featuring warm blueberry muffins or honey crêpes, while the lunch menu features some professionally-done classics, like a BLT on homemade buttermilk bread or spinach quiche. While you're enjoying that, grab some coffee sourced from Tempe's Cartel Coffee Lab. 6 a.m.-3 p.m. daily. \$

#### Coup Des Tartes

FRENCH

4626 N. 16th St.

602-212-1082, [nicetartes.com](http://nicetartes.com)

Famed for its beautiful tartes, this tiny, wood-floored BYOB offers French food, both classic and contemporary. Start with brie brûlée and end with a brûléed banana tarte. Dinner Tu-Sa. \$\$

#### District American Kitchen & Wine Bar

AMERICAN

320 N. Third St.



602-817-5400, [districtrestaurant.com](http://districtrestaurant.com)

Located in the Sheraton Phoenix Downtown Hotel, District American Kitchen and Wine Bar modernizes classic American favorites like sloppy Joes, fried chicken and tomato soup. Similarly, the bar pours all-American spirits and an impressive list of homegrown micro-brews. Stop by Thursday through Saturday nights for live music, ranging from indie/electro to "Mosoufunk." Lunch and dinner daily. \$\$-\$\$\$

## Durant's AMERICAN

2611 N. Central Ave.  
602-264-5967, [durantsaz.com](http://durantsaz.com)

This midtown institution has been serving beef, booze and other relics of the good old days for the past 50 years. Phoenix's movers and shakers come for Florida stone crabs, excellent lunchtime sandwiches and classic martinis. Lunch M-F, dinner nightly. \$\$-\$\$\$

## Eden's Grill

MIDDLE EASTERN  
13843 N. Tatum Blvd.  
602-996-5149, [edensgrill.com](http://edensgrill.com)

Housed in a strip mall, this small Middle Eastern restaurant is far prettier than you'd imagine. And the made-from-scratch food is wonderful. Try dolmeh, baba ghannouj, excellent kebabs, catfish you won't believe, and the best baklava in town. Lunch M-F, dinner M-Sa. \$-\$\$

## Frank & Albert's AMERICAN

2400 E. Missouri Ave. (Arizona Biltmore)  
602-381-7632, [frankandalberts.com](http://frankandalberts.com)

Inspired by the passion of two famed architects, Frank Lloyd Wright and Albert Chase McArthur, Frank & Albert's features a contemporary version of comfortable classics. Using a host of ingredients from local growers, the chefs have infused some nostalgic dishes with a healthier element. Dinner specialties such as Coca-Cola pork chop and organic apples and a selection of Desert Flats (flatbreads topped with creative combinations of ingredients) share billing with classic comfort food like ketchup-glazed meatloaf. Open daily: breakfast 6-11 a.m.; lunch 11 a.m.-5 p.m.; dinner 5-10 p.m.; bar 11 a.m.-11 p.m.; High Five happy hour daily 5-7 p.m. \$\$\$

## Fuego Tacos **BNR**

MEXICAN, AMERICAN  
2501 E. Camelback Rd.  
(Camelback Esplanade)  
602-441-5728, [fuegotaco.com](http://fuegotaco.com)

If you're looking for what exemplifies a Mexican-American food restaurant, try this joint's *barbacoa*, featuring a braise of pineapple, soy, chipotle and Dr. Pepper, with a pineapple-habanero hot sauce to add some spice. Not that Dr. Pepper is your only drink option - a full bar boasts more than 30 mixed drinks. But the real winners on the menu here are the tacos, of course, and you'll have a wide selection, all of which come with sugar-cured cabbage, house-made pico and Oaxacan cheeses. 11 a.m.-9 p.m. M-Th; 11 a.m.-10 p.m. F-Sa. \$

## Gallo Blanco

MEXICAN  
401 W. Clarendon Ave. (Clarendon Hotel)  
602-327-0880, [galloblancocafe.com](http://galloblancocafe.com)

The bright orange, red and green walls of Gallo Blanco look as fresh as its zesty tomato salsa served atop the corn-tortilla tacos. The exposed ceiling and concrete floor create a funky urban atmosphere. Try seasoned street tacos, fresh ceviche and mouthwatering carne asada. The chef's secret? Chef/co-owner Doug Robson uses ingredients not typically found in Mexican cuisine, like soy sauce or quince paste to add bold, unusual flavors to traditional dishes. Quench your thirst with *horchata*, a milky rice drink spiced with cinnamon. Breakfast, lunch and dinner daily. \$

## Havana Café

CUBAN  
4225 E. Camelback Rd.  
602-952-1991, [havanacafe-az.com](http://havanacafe-az.com)

Here's a tiny but contemporary-looking Cuban restaurant offering mojitos and great appetizers, as well as plenty of traditional entrées. Thumbs-up for the *papa rellena*, shrimp pancakes, *pastelitos* and ceviche. Lunch M-Sa, dinner nightly. Other location: Scottsdale (480-991-1496). \$\$

## Hillside Spot

AMERICAN  
4740 E. Warner Rd.  
480-705-7768, [hillsidespot.com](http://hillsidespot.com)

An intoxicatingly smoky smell from the specially prepared pulled pork will have your mouth watering as you enter the door of this Ahwatukee eatery. Once inside, watch the chefs prepare each meal in an open kitchen in the center of the restaurant. Start your day off right with Mia's homemade pancakes or the El Jefe omelet. If you're stopping in for a quick lunch, go for the pulled pork and coleslaw sandwich or Tunisian grilled salad. Dinner diners should try chicken cacciatore or rib eye - both are delicious and comfortably priced. Breakfast, lunch and dinner daily. \$-\$\$\$

## The House at Secret Garden

CONTEMPORARY AMERICAN  
2501 E. Baseline Rd.  
602-243-8539, [houseatsecretgarden.com](http://houseatsecretgarden.com)

Perfect for a romantic dinner or a laid-back lunch, it's easy to nestle into this old-fashioned, Spanish-style mansion, or to enjoy a mango and serrano mojito out on the beautiful garden patio. The menu is very garden-oriented, and the place even has a special garden out back to supply some dishes. The seasonal menu changes, but never for worse; try some roasted sweet potato planks to start, then move on to the sautéed jumbo shrimp, served on a bed of serrano-spiked Anson Mills grits. Lunch 11 a.m.-2:30 p.m. M-Sa; dinner 5-9 p.m. M-Th; 5-10 p.m. F-Sa. \$\$\$

## The Keg Steakhouse & Bar

STEAK  
21001 N. Tatum Blvd.  
480-419-7772, [kegsteakhouse.com](http://kegsteakhouse.com)

Positioned between Morton's and Outback, these casual, contemporary corporate steak-

houses, decorated with wood and stone, are easy on the eyes and the wallet. Try the baked garlic shrimp appetizer, the prime rib or the unique 12-ounce baseball sirloin. Lunch and dinner daily. Other locations: Chandler (480-899-7500), Tempe (480-557-5552) and Gilbert (480-821-1500). \$\$\$

**Kincaid's Fish Chop & Steakhouse**   
**SEAFOOD/STEAK**

2 S. Third St., 602-340-0000, kincaids.com  
 One of Downtown's best dress-up options, this plush steak and seafood restaurant sports a wonderful bar and an appealing menu. Don't miss the signature grilled chipotle tiger prawns with barbecue hollandaise. Lunch and dinner daily; happy hour 4-6 p.m. and 9 p.m.-close M-F, plus all day Sa and Su. \$\$\$

**La Grande Orange Grocery & Pizzeria**

**AMERICAN**  
 4410 N. 40th St.  
 602-840-7777, lagrandeorangegrocery.com  
 This upscale market and deli serves a few simple but elegant breakfast selections, good sandwiches, great pizza (dinner only) and fanciful desserts baked by Tammie Coe. The kid-friendly pizzeria makes wonderful (and often trendy) pies. Breakfast, lunch and dinner daily. \$-\$\$

**Lo-Lo's Chicken & Waffles**

**SOUL FOOD**  
 10 W. Yuma St.  
 602-340-1304, loloschickenandwaffles.com  
 Ensnconed in a tiny house in south Phoenix, Lo-Lo's is the friendliest and hippest place for soul food in the Valley. Naturally, the fried chicken and waffles (so good together) are outstanding, but so are the greens, the mac and cheese, the cornbread and the outrageous red velvet cake. 9 a.m.-8 p.m. M-Th; 9 a.m.-9 p.m. F-Sa (open until midnight at Scottsdale location); 9 a.m.-4 p.m. Su. Other location: Scottsdale (480-945-1920). \$

**Lon's at the Hermosa Inn**

**AMERICAN**  
 5532 N. Palo Cristi Rd.  
 602-955-7878, lons.com  
 Thanks to its Territorial décor and fabulous patios, Lon's is a romantic favorite that oozes Old Arizona charm. Executive Chef Jeremy Pacheco adds Southwestern touches to his Contemporary American menu. Breakfast 7-10 a.m. daily; lunch 11 a.m.-2 p.m. M-F; dinner 5-10 p.m. nightly; brunch 10 a.m.-2 p.m. Sa-Su; bar 11 a.m.-10 p.m. daily. \$\$\$

**Macayo's Mexican Kitchen** 

**MEXICAN**  
 4001 N. Central Ave.  
 602-264-6141, macayo.com  
 A family-run operation that's been going strong since the '40s. The food's average, but fans keep all 14 Arizona locations hopping day and night. Lunch and dinner daily. Check online for other Valley locations. \$-\$\$

**McCormick & Schmick's**  
**SEAFOOD**

2575 E. Camelback Rd.  
 602-468-1200, mccormickandschmicks.com  
 A swanky Portland-based corporate seafood restaurant sporting Tiffany lamps, beveled glass, velvet and fresh fish flown in daily. Lunch M-F, dinner nightly. Other location: Scottsdale (480-998-2026). \$\$\$-\$\$\$\$

**Nobuo at Teeter House**  
**JAPANESE**

622 E. Adams St. (Heritage Square)  
 602-254-0600, nobuofukuda.com  
 Packed yet relaxed, this Downtown upstart features the renowned cooking chops of Nobuo Fukuda, who serves up different portions of seafood-inspired dishes in different rooms of a Victorian-style brick home. We like the crab sandwich, yellowtail sashimi, coconut curry grilled lamb and imported teas. Lunch, afternoon tea and dinner, Tu-Su; happy hour 4 p.m. to 6 p.m. Tu-Su. \$-\$\$\$\$

**Noca**  
**CONTEMPORARY AMERICAN**

3118 E. Camelback Rd.  
 602-956-6622 (NOCA), restaurantnoca.com  
 This long-anticipated invention of restaurateur Eliot Wexler is a prime example of what makes a great restaurant: energy and the fearlessness to shake things up. The menu changes with the seasons, sourcing ingredients from the best purveyors in the world to bring you the freshest seafood and oddball fruits and vegetables. Don't miss Sunday Simple Dinner - a multi-course feast for \$35 per person. Reservations recommended. Dinner Tu-Su. \$\$\$-\$\$\$\$

**Pizzeria Bianco**  
**PIZZA**

623 E. Adams St.  
 602-258-8300, pizzeriabianco.com  
 Located in a beautiful old building in Heritage Square, this tiny place offers exquisitely simple but sophisticated food with an Italian slant. The house-baked bread, focaccia and handmade mozzarella are fabulous, while the wood-fired pizzas are the best in town. Dinner Tu-Sa. \$-\$\$

**Seasons 52** **BNR**  
**AMERICAN**

2502 E. Camelback Rd.  
 (Biltmore Fashion Park)  
 602-840-5252, seasons52.com  
 Nothing on this seasonally inspired menu is over 475 calories, but don't be fooled - low numbers don't equal low quality or nonexistent flavor here. From crisp flatbreads and farmers' market-fresh salads to juicy salmon and silky filet mignon, there's something for everyone, and it's all bound to please your taste buds and your conscience. Custom menus also cater to vegetarians, vegans and those on a low-sodium, gluten-free or garlic-free diet. Lunch and dinner daily. \$\$-\$\$\$\$

**Spasso Pizza & Mozzarella Bar** **BNR**  
**PIZZA/ITALIAN**

4743 N. 20th St. (Town & Country Village)  
 602-441-0030, spassospizza.com  
 A leafy patio complete with umbrella-shaded

tables fronts this charmingly unprepossessing little eatery. Inside, it replicates the look of an Italian street scene. Take a cue from the name and try the house-made cheeses with roasted veggies and/or the thin, crisp-crust pizzas. Don't stop there - panini are sturdy, pasta is honored and there are some interesting starters and sides, such as grilled calamari, eggplant fritters and, for a kicky change, Italian fries. Finish up with tiny, toothsome cannoli. It's the next best thing to an afternoon on the Amalfi Coast. M-Sa 11 a.m. to 10 p.m. \$\$-\$\$\$

#### St. Francis

CONTEMPORARY AMERICAN  
111 E. Camelback Rd.

602-200-8111, stfrancisaz.com

This is one cool-looking restaurant with a great, big city loft vibe and a slew of clever architectural details. A brisk, young staff handles the front of the house. The kitchen is helmed by Chef/owner Aaron Chamberlin, and his food is very much in a class by itself. Seasonality is honored, but in ways that are genuinely fresh and unusual such as hot protein served on salads and offbeat vegetarian options. There's a nice balance of light snacky choices (fig and goat cheese-topped flatbread) and more serious stuff (peppered flat iron steak). The menu changes frequently. Lunch and dinner Tu-F; dinner Sa; brunch Su. \$\$-\$\$\$

#### The Stockyards Restaurant & 1889 Saloon

STEAK/AMERICAN

5009 E. Washington St.

602-273-7378, stockyardsrestaurant.com

This spruced-up reminder of Phoenix's cowboy roots still turns out great steaks, prime rib and calf fries, but now the straightforward but contemporary American menu has a Southwestern accent. Excellent calves' liver and spice-brined pork rib chop. Lunch M-F, dinner nightly. \$\$-\$\$\$

#### T. Cook's

MEDITERRANEAN

5200 E. Camelback Rd.

(Royal Palms Resort and Spa)

602-808-0766, royalpalmshotel.com

Under the direction of Executive Chef Lee Hillson, T. Cook's offers a robust Mediterranean-inspired cuisine in an estate-like setting, reflective of the resort's Spanish Colonial architecture and décor. Known as one of Phoenix's most romantic restaurants, the dining room is swathed in sun-washed tangerines, accented by original tile murals from various parts of the world, with floor-to-ceiling windows offering stunning views of Camelback Mountain. Live piano in T. Cook's lounge Wednesday through Sunday. Reservations are recommended. Breakfast daily 6-11 a.m.; lunch M-Sa, 11 a.m.-2 p.m.; dinner nightly 5:30-10 p.m.; Su brunch 10 a.m.-2 p.m. \$\$

#### TEXAZ Grill

STEAK

6003 N. 16th St.

602-248-7827, texazgrill.com

This is the best example of a down-home Texas bar and steakhouse in Arizona. The reasonably priced food is basic but delicious. Best bets are steaks, burgers and chicken-fried steak. Lunch M-Sa, dinner nightly. \$\$

#### True Food Kitchen

CONTEMPORARY AMERICAN

2502 E. Camelback Rd.

602-774-3488, truefoodkitchen.com

Restaurant wizard Sam Fox (in collaboration with natural health guru Andrew Weil) makes health food hip with a bustling, bright, modern setting at Biltmore Fashion Park. Starters like lemony herb-flecked hummus chockablock with toppings or a flatbread of caramelized onions, plump dried figs and blue cheese reveal a passion for produce. Salad standouts include a chopped Tuscan kale and a butternut squash, apple and goat cheese combo. Try the ricotta ravioli or the gluten-free spaghetti squash casserole, and don't forget the creative elixirs, like the fizzy Red Moon, with grapefruit and *yuzu*. Breakfast, lunch and dinner, 11 a.m.-9 p.m. M-Th, 11 a.m.-10 p.m. F, 9 a.m.-10 p.m. Sa, 9 a.m.-9 p.m. Su. Other location: north Scottsdale (480-265-4500). \$\$