

NOLA Eat & Drink, the Classics & Beyond

Spring + Summer 2020			
	Recommendations/Events	Location	NOTES
	The Classics, Food		
	Beignets, <u>Cafe du Monde</u>	French Quarter	Everyone loves to go here however the wait can be over an hour. If you can't wait, there is an alternative: <u>Cafe Beignet</u> (Royal St.) Line's typically shorter. If you find yourself in <u>Mid City, near City Park</u> : Cafe du Monde has a 2nd location. Open 24/7.
	Crawfish (Spring only)	All over the city	Season sometimes runs into the Summer. Here's a quick rundown of where to find em and you'll need to call ahead to find out when the boil starts. Bayou Beer Garden (MidCity); Bevi Seafood (Multiple locations); Big Fisherman (to-go, Uptown); Cooter Brown's (Riverbend); Rivershack (Jefferson); Urban South Brewery (Tchoupitoulas);
	Fried Chicken & Gumbo, <u>Dooky Chase Restaurant</u>	Treme	New Orleans institution. Known for it's much loved and legendary Chef, Mrs. Leah Chase. Fried Chicken and gumbo.
	Muffuletta, <u>Central Grocery</u>	French Quarter	Home of Muffuletta . It is a LARGE sandwich. Sesame seed bun packed with italian cold cuts: mortadella, capicola, etc topped with a olive gardeniera.
	Po Boys	All over the city	Here a few: Guy's PoBoys (Magazine); Parkway Tavern (MidCity); there's more just be sure to look for the traditional bread, Leidenheimer. It's all about the bread.
	Sno Balls, yes, Sno Balls		Once the weather warms up, Sno Balls will be your go-to for cooling off. These Sno Balls are NOT your gas station variety of a slushy, it's very thinly shaved ice with sometimes unusual but delicious flavors. Lines can be long no matter where you go.
	Hansen's Sno Bliz.	Uptown	On Tchoupitoulas. One of the first, opened in 1939.
	Plum St Sno Balls	Uptown	Burdette St. My personal favorite: Orchid Cream. totally worth the wait.
	Upscale Fine Dining		
	Brennan's	French Quarter	Best for a romantic dinner, birthday celebration or for Sunday brunch. Brennan's is a well known restaurant, in a historic setting and has a massive wine list if you're into it.
	Commander's Palace	Uptown, Garden District	Another Brennan's restaurant, reservations highly recommended/needed.
	Doris Metropolitan	French Quarter	Business casual required. Steak house with a beautiful aging room on display. Steaks aged for up to 31 days plus.
	Galatorie's	French Quarter	Friday Lunch. It's a NOLA tradition for Friday business lunch for the well to do, a boozy lunch that may last until dinner. A uniquely NOLA experience.
	Oysters/Seafood		
	Acme Oyster House	French Quarter	Food's okay, go for oysters.
	Casamento's	Magazine St.	Sandwiched between HEY! Cafe (good coffee btw) and Ms. Mae's (bar that's open 24/7, drinks are STRONG). It's also one of those places where you need to call before going, generally open in the evening.
	Peche Seafood	Warehouse District	Phenomenal seafood. Fish is usually served whole, roasted over an open flame. Daily ceviche and oyster bar. Favorites: ground shrimp noodle bowl, believe it or not fried bread with sea salt, the texture is amazing!smoked tuna dip, catfish with pickled green and chili broth... we could keep going.
	Maypop	Central Business District	Dim Sum brunch on Sundays. If you love dumplings and small plates, this brunch is absolutely amazing. Their coffee cocktail is basically a boozy Vietnamese Iced Coffee. Open for Lunch & Dinner on weekdays too.

	<u>New Wave: Food</u> just a few highlights		You're in one of the only cities in the country where most restaurants are chef owned and operated.
	Cochon Butcher	Warehouse District	Modern kitschy decor, excellent cocktails, craft beers and wine list. Sandwiches and small plates. They source local whole hogs and break them down to cure prosciutto, etc in house. All the meats from the hot dogs to the capicola and the cotto are all made in house. You can pick up some of the best boudin and andouille in the state here.
	Fried Chicken, Gus's	Warehouse District	Some of the best fried chicken in the city outside of <u>McHardy's in MidCity</u>
	Marjie's Grill, Asian Street food inspired.	Mid City	Turquoise/teal building on Broad St. Kitschy, fun, spot for creative cocktails and food is off the chain good.
	Maypop, Vietnamese	Central Business District	<u>Dim Sum brunch on Sundays</u> . If you love dumplings and small plates, this brunch is absolutely amazing. Their coffee cocktail is basically a boozy Vietnamese Iced Coffee. Daily Lunch & Dinner too.
	New York Style deli: Stein's	Magazine	located in the LGD (lower garden district) on Magazine this deli is like stepping into a NY or Philly deli. Sandwiches are LARGE and there's a massive craft beer selection.
	Poke Chan	Bywater	The Poke craze hit here a few years ago and there's local franchise Poke Loa that has a few locations around town but check Poke Chan located on St. Claude Ave. They do have cooked bowls if you're not into raw.
	St. James Cheese Company	Warehouse District & Uptown	Has 2 locations: one on Tchoupitoulas St. (pronounced, "chop-it-TOO-lous") and Uptown on Prytania. They offer sandwiches, ploughman's lunch and tasty salads
	Turkey & Wolf	Garden District	Open for lunch only. Chef owner Mason's slogan is get high and stop on by. They are known for their crazy food combinations: fried bologna sandwich, hot mustard, shrettuce, potato chips, duke's mayo and cheese.
			Also check out their <u>Breakfast</u> spot, <u>Molly's Rise & Shine</u> more unique flavor combos but breakfast.
	<u>CLASSIC BARS</u>		
	Carousel Bar	French Quarter	Located in The Monteleone Hotel, it's a carousel that slowly revolves while you sip your cocktail.
	Jean Lafitte's	French Quarter	One of the oldest, if not the oldest bar, in the country.
	Napoleon House	French Quarter	Known for their Pimm's Cup. Historic landmark and setting.
	Old Absinthe House	French Quarter	It's known for you guessed it: Absinthe. Absinthe is licorice flavored and they have the real deal to low octane stuff.
	Pat O'Brien's	French Quarter	Home of the Hurricane. This drink packs a punch, it's sweet and strong. Beautiful courtyard with fountain in the center.
	Port of Call	French Quarter, Esplanade	Home of the Monsoon. NOT FOR LIGHTWEIGHTS. It's a mix of dark and light rums with a splash of juices and 151 bacardi floater on top. They also serve one of the best hamburgers in town: ground prime rib with a loaded baked potato.
	Sazerac Bar	The Roosevelt Hotel	Sazerac is another one of those delicious, made in NOLA cocktails.