

FIND.  
EAT. DRINK.

Houston  
City Guide

## HOUSTON

### FIND | MARKETS

#### SUPER H-MART

"For their Kimchi and Bahn Chan section. Also, for picking out different types of pickles."

- Chef Chris Shepherd (Underbelly)

Memorial / Asian Grocery  
1302 Blalock Road  
T: 713.468.0606  
www.hmart.com

#### SPEC'S LIQUOR WAREHOUSE

"They're giant. The Spec's downtown location is where they keep all of their really good craft beers."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Downtown / Liquor / Beer  
2410 Smith Street  
T: 713.526.8787  
www.specsonline.com

### EAT | RESTAURANTS

#### ASIA MARKET

"Their green papaya salad is probably one of the best I've ever had, and their preserved duck-egg curry."

- Chef Chris Shepherd (Underbelly)

The Heights / Specialty Foods Market / Cafe  
1010 West Cavalcade, Suite #D  
T: 713.863.7074  
www.asiamarkethouston.com

#### BERNIE'S BURGER BUS

"Some of the food trucks are doing some of the most interesting burgers. Bernie's Burger Bus is awesome."

- Recommended by butcher Peter Jahnke

(Underbelly in Houston, TX)  
Twitter.com: @Berniesburgers  
www.berniesburgerbus.com

#### DA MARCO CUCINA EVINO

"High-end Italian, very small, very exclusive, higher price point."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Montrose / Italian  
1520 Westheimer Road  
T: 713.807.8857  
www.damarcohouston.com

#### FEAST

"It's rustic European cuisine. They serve simple, country-style English food. It's very hearty, but really delicious."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

"Feast uses a lot of offal cuts- any of the organ meat, lamb sweetbreads, kidneys, heart, brains- this is something a lot of Houstonians aren't used to, but they guys know what they're doing."

- Butcher Peter Jehnke (Urbanbelly)

Fourth Ward / British  
219 Westheimer Road  
T: 713.529.7788  
www.feasthouston.com

### EAT | RESTAURANTS

#### HUGO'S RESTAURANT

"It's classic Mexican high-end cuisine and some of the best food in town."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Montrose / Mexican  
1600 Westheimer  
T: 713.524.7744  
www.hugosrestaurant.net

#### INDIKIA

"For lamb vindaloo or goat brain masala."

- Chefs James Silk & Richard Knight (Feast)

Fourth Ward / Indian  
516 Westheimer  
T: 713.524.2170  
www.indikausa.com

#### KENNY AND ZIGGY'S

"For delicatessen food."

- Cookbook author Joan Nathan

Galleria / Uptown / Delicatessen  
2327 Post Oak Boulevard  
T: 713.871.8883  
www.kennyandziggys.com

#### LATIN BITES

"For chef-owner Roberto Castre's incredible selection of Peruvian ceviches and tiraditos."

- Chef Hugo Ortega (Hugo's)

Galleria / Uptown  
South American / Peruvian  
5709 Woodway Drive, Suite J  
T: 713.229.8369  
www.latinbitescafe.com

#### LONDON SIZZLER

"It's an English-style curry house. An English slant on traditional Indian cuisine. Phenomenal with huge depths of flavors and complex spices."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

"I just let them cook whatever they want to."  
- Chef Chris Shepherd (Underbelly)  
Sharpstown / Indian  
6690 Southwest Freeway  
T: 713.783.2754  
www.londonsizzler.com

#### LUCKY POT

"Call ahead and get the Peaking Duck. You've gotta give them one hour. Also order the winter melon with dried shrimp."

- Chef Chris Shepherd (Underbelly)

Sharpstown / Chinatown / Chinese  
9888 Bellaire Boulevard  
T: 713.995.9982

#### OXHEART

"Chef Justin Yu has a way with vegetables and only offers tasting menus, which change daily. They emphasize local products. Seats 30, so reservations are necessary."

- Chef Hugo Ortega (Hugo's)

Warehouse District / New American  
1302 Nance Street  
T: 832.830.8592  
www.oxhearthouston.com

### EAT | RESTAURANTS

#### PERRY'S STEAKHOUSE & GRILLE

"For a quintessential Texas steak experience."

- Butcher Peter Jehnke (Urbanbelly)

Memorial / Steakhouse  
9827 Katy Freeway  
www.perryssteakhouse.com

#### RDG + BAR ANNIE

"I admire Robert Del Grande. If I am celebrating, I'll bring friends here."

- Chef Hugo Ortega (Hugo's)

Galleria / Uptown / Southwest Cuisine  
1800 Post Oak  
T: 713.840.1111  
www.rdgbarannie.com

#### THU-THU

"For Pho."

- Chef Chris Shepherd (Underbelly)

Oak Forest / Garden Oaks / Vietnamese  
5015 Antoine Drive  
T: 713.956.4970

#### SAMBA GRILLE

"For raw menu items such as Ceviche Mixto with leche de tigre and scallop sashimi 'tiradito' cured in chicha morada with cancha maiz. He also makes black quinoa that I love. I usually stick with seafood, but the steaks are good too."

- Chef Hugo Ortega (Hugo's)

Downtown / South American  
530 Texas Avenue  
T: 713.343.1180  
www.sambagrillehouston.com

#### SMITH & WOLLENSKY

"For their quality meat program."

- Butcher Peter Jehnke (Urbanbelly)

Highland Village / Steakhouse  
4007 Westheimer Road  
T: 713.621.7555  
www.smithandwollensky.com

#### VIC & ANTHONY'S

"For steak."

- Butcher Peter Jehnke (Urbanbelly)

Downtown / Steakhouse  
1510 Texas Avenue  
T: 713.228.1111  
www.vicandanthony.com

#### VIENG TAI

"Off the beaten path Thai place down an industrial highway and it's BYOB. Incredible food. I just order randomly."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Spring Branch / Thai  
6929 Long Point Road  
T: 713.688.9910

#### VINOTECA POSCÓL

"Italian-inspired charcuterie and wine bar."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Montrose / Wine Bar  
1609 Westheimer Road  
T: 713.529.2797  
www.poscolhouston.com

## HOUSTON

### DRINK | COCKTAILS

#### ANVIL

"For a Ramos Gin Fizz."

- Chefs James Silk & Richard Knight (Feast)

"Every time I look at the menu I see something I like."

- Bartender Ciaran Wiese (Scott and Co. in Tucson)

Also recommended by bartenders Jim Meehan (PDT), Chris McMillian (Bar UnCommon) and by Avery and Janet Glasser (Bittermens Bitters)

Montrose / Cocktails  
1424 Westheimer Road  
T: 713.523.1622

[www.anvilhouston.com](http://www.anvilhouston.com)

#### DOUBLE TROUBLE

"It's this small little bar owned by two women, Robin Berwick and Robin Whalan. Robin Berwick actually worked for us at Anvil for awhile before she left to do her own thing. They don't have a cocktail program, but Robin buys all the right ingredients. So if you want a cocktail, you can get one. If you want a Lone Star, you can get that. If you want to just hang out, you can do that too. It's a cool spot."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Forth Ward / Midtown  
Bar

3622 Main Street, Suite D  
T: 713.874.0096

#### LA TAPATIA

"For Reposado Margaritas."

- Chefs James Silk & Richard Knight (Feast)

Galleria / Uptown / Mexican  
1749 Richmond  
T: 718.521.3144

[www.latapatiamexcafe.com](http://www.latapatiamexcafe.com)

### DRINK | BAR

#### GRAND PRIZE

"Grand Prize is more of an industry bar. You'll see a lot of bartenders and chefs hanging out there. They've got a big selection of products and the bartenders go and make a few things."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Museum District / Bar  
1010 Banks Street, Houston, TX 77006  
T: 713.526.4565

### DRINK | BAR

#### LIBERTY STATION BAR

"It was an old gas station and it's this little diamond in the rough at the very end of Washington Avenue. Washington Avenue is the glitzy, glammy, a lot of money, but no soul kind of place. If you're into good stuff, you don't go to Washington. If you want a good time and party, you go to Washington.

Charles, the guy that owns it, only sells craft beer on tap. During the week, it's a little slower. They have this big patio when the weather's nice and you sit outside."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Sixth Ward / Bar  
2101 Washington Avenue  
T: 713.640.5220

[www.libertystationbar.com](http://www.libertystationbar.com)

#### PETROL STATION

"It's like the hippie version of Hay Merchant. As much as Hay Merchant is academic, focused and has a wide range of different options, Ben Fullelove who owns it, doesn't care about anybody's opinion. The attitude is really interesting and I just like hanging out there."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Oak Forest / American / Bar / Burgers  
985 Wakefield Drive  
T: 713.957.2875

#### POISON GIRL

"The owner Scott is really into bourbons and has an insanely big whisky selection. It's a hipstery bar with a bunch of pinball machines and a dirt patio in the back with half-broken chairs. It's right across the street from one of the most high-dollar, fine dining restaurants in town, which I think is funny. If you don't go and stare, you'll never find it."

- Beer Director Kevin Floyd (co-owner of Hay Merchant, Anvil, Urbanbelly)

Montrose / Bar  
1641 Westheimer Road, Houston, TX 77006  
T: 713.527.9929

