

FIND.
EAT. DRINK.



New Orleans

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NEW ORLEANS, LOUISIANA

EAT | RESTAURANTS

AMERICAN

HERBSAINT

"Chef Donald Link is very respected."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: Warehouse District
701 Saint Charles Avenue
T: 504.524.4114
www.herbsaint.com

PORT OF CALL

"For a hamburger."
- Chef Edgar Chase IV (Dooky Chase)
Neighborhood: French Quarter
838 Esplanade Avenue
T: 504.523.0120
www.portofcallneworleans.com

SATSUAMA CAFÉ

"I just love being in this room, and for its breakfast and pastries too."
- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Bywater
3218 Dauphine Street
T: 504.304.5962
www.satsumacafe.com

STELLA!

"I really like the Duck Five Ways. To get five preparations on one plate is a win in my book."
- Cajun chef Mark Roberthon
Neighborhood: French Quarter
T: 504.587.0091
www.restaurantstella.com

YO MAMA'S BAR AND GRILL

"For a hamburger."
- Chef Edgar Chase IV (Dooky Chase)
Neighborhood: French Quarter
727 St. Peter Street
T: 504.522.1125
www.yomamasbarandgrill.com

CONTEMPORARY LOUISIANA

BAYONA

"More French-style with occasional Asian twist, sweetbreads, double-cut pork chop."
- Chef Edgar Chase IV (Dooky Chase)
430 Dauphine Street
T: 504.525.4455
www.bayona.com

DANTE'S KITCHEN

"Ingredient inspired, small farmers and artisanal purveyors. You'll find an interesting mix of traditional and innovative culinary approaches."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: Riverbend
736 Dante Street
T: 504.861.3121
www.danteskitchen.com

RESTAURANT AUGUST

"Chef John Besh has opened up various flavor profiles and given us a lot of knowledge from what he's cooking."
- Chef Edgar Chase IV (Dooky Chase)
Neighborhood: Central Business District
301 Tchoupitoulas Street
T: 504.299.9777
www.restaurantaugust.com

CREOLE / CAJUN

CLANCY'S

"For lemon icebox pie."
- Pastry Chef David Guas
Neighborhood: Uptown
6100 Annunciation Street
T: 504.895.1111

BON TON CAFE

"Simply the best Creole food done the right way!
A great place for Jambalaya."
- Chef John Besh (Restaurant August)
Neighborhood: Central Business District
401 Magazine Street
T: 504.524.3386
www.thebontoncafe.com

BRIGHTSEN'S

"Chef Frank Brigtson has a great reputation in our city."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: Uptown
723 Dante Street
T: 504.861.7610
www.brigtsens.com

COCHON / COCHON BUTCHER

"For their alligator appetizer."
- Cajun chef Mark Roberthon
Neighborhood: Warehouse District
930 Tchoupitoulas Street
T: 504.588.2123
www.cochonrestaurant.com

COMMANDER'S PALACE

"For turtle soup."
- Cajun chef Mark Roberthon
Neighborhood: Garden District
1403 Washington Avenue
T: 504.899.8221
www.commanderspalace.com

CYPRESS KNEE CAFE IN THE AUDUBON ZOO

"For red beans and rice."
- Chef Donald Link (Cochon)
Neighborhood: Uptown
6500 Magazine Street
www.auduboninstitute.org/visit/zoo/fun-favorites/
cypress-knee-cafe

DOOKY CHASE

"For Seafood Gumbo." - Chef John Besh (Restaurant August)
"Leah Chase has been in the business since the 40s, opening one of the first integrated restaurants in the country."
- Chef Marcus Samuelsson (Red Rooster Harlem)
"The crust and spice on their fried chicken make it." - Chef Joseph Lenn (Blackberry Farm in Maryville, TN)
Neighborhood: Tremé
2301 Orleans Avenue
T: 504.821.0535

GALATOIRE'S

"Go for Friday lunch and let John serve you. Best Sazeracs in town."
- Chef John Besh (Restaurant August)
Neighborhood: French Quarter
209 Bourbon Street
T: 504.525.2021
www.galatoires.com

CREOLE / CAJUN

JACQUES-IMO'S

"Shrimp Creole, fried rabbit tenderloin"
- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Uptown
8324 Oak Street
T: 504.861.0886
www.jacquesimoscafe.com

MURIEL'S JACKSON SQUARE

"Get the crawfish and goat cheese crepes."
- Cajun chef Mark Roberthon
Neighborhood: French Quarter
801 Chartres Street
T: 504.568.1885
www.muriels.com

OLIVIER'S CREOLE

"New Orleans style, good red beans and rice, and Shrimp Creole."
- Chef Edgar Chase IV (Dooky Chase) French
Neighborhood: French Quarter
204 Decatur Street
T: 504.525.7734
www.olivierscreole.com

TUJAGUES

"The Chicken Bonne Femme (not on the menu)."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: French Quarter
823 Decatur Street
T: 504.525.8676
www.tujaguesrestaurant.com

UPPERLINE

"JoAnn Clevenger preserves the true tradition of the classics."
- Chef Donald Link (Cochon, Herbsaint)
Neighborhood: Uptown
1413 Upperline Street
T: 504.588.2123
www.upperline.com

WILLIE MAE'S SCOTCH HOUSE

"Best fried chicken."
- Chef Edgar Chase IV (Dooky Chase)
Neighborhood: French Quarter
2401 Saint Ann Street
T: 504.822.9503

FRENCH

COQUETTE

Recommended by New Orleans native and California chef David Kinch (Manresa)
Neighborhood: Garden District
2800 Magazine Street
T: 504.265.0421
www.coquette-nola.com

LILETTE

"One of my favorite restaurants."
- Chef Donald Link (Cochon, Herbsaint)
"Wild mushroom toast and the goat cheese dessert."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: Uptown
3637 Magazine Street
T: 504.895.1636
www.lilletterestaurant.com



NEW ORLEANS, LOUISIANA

EAT | RESTAURANTS

ITALIAN

A MANO

"I think Adolfo Garcia produces great New Orleans restaurants."
- Chef Donald Link (Cochon, Herbsaint)
Neighborhood: French Quarter
870 Tchoupitoulas Street
T: 504.208.9280
www.amanonola.com

IL POSTO CAFE

"The sandwiches & bagels are fresh and tasty."
- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Uptown
4607 Dryades Street
T: 504.895.2620
www.ilpostocafe-nola.com
www.liuzzas.com

MUFFULETTAS

COCHON BUTCHER

"I love it for its efforts to continue the Cajun charcuterie tradition."
- Winemaker Steve Matthiasson (Matthiasson Wines)
Neighborhood: Warehouse District
930 Tchoupitoulas Street
T: 504.588.2123
www.cochonrestaurant.com

LIUZZA'S RESTAURANT & BAR

"For a muffuletta on a French bread loaf."
- Chef John Besh (Restaurant August)
Neighborhood: Mid City
3636 Bienville Street
T: 504.482.9120

OYSTERS

ACME

"Oysters on the half shell and badass shuckers."
- Chef Donald Link (Cochon, Herbsaint)
Neighborhood: French Quarter
724 Iberville Street
T: 504.522.5973
www.acmeoyster.com

CASAMENTO'S

"For oysters."
- Chef Donald Link (Cochon, Herbsaint)
Neighborhood: Uptown
4330 Magazine Street
T: 504.895.9761
www.casamentosrestaurant.com

DRAGO'S

"Charbroiled Oysters."
- Chefs Donald Link (Cochon, Herbsaint)/ Edgar Chase IV (Dooky Chase)
Neighborhood: Riverside
2 Poydras Street
T: 504.584.3911
www.dragosrestaurant.com

EAT | RESTAURANTS

PO-BOYS

GUY'S PO-BOYS

"Fried catfish po-boy. It's always been my go-to."
- Chef Donald Link (Cochon, Herbsaint)
Neighborhood: Carrollton
5259 Magazine Street
T: 504.891.5025

MAHONY'S PO-BOYS

"Chicken liver po-boy with coleslaw. [Owner/chef] Ben Wicks is a fine dining chef who is elevating the bar for our beloved po-boy."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: Irish Channel
3454 Magazine Street
T: 504.899.3374
www.mahonyspoboy.com

PARKWAY BAKERY

"For authentic po-boys."
- Chef John Besh (Restaurant August)
Neighborhood: Mid City
538 Hagan Avenue
T: 504.482.3047
www.parkwaybakeryandtavernnola.com

VERTI MARTE

"For a French fry po-boy."
- Chef Mike Lata (FIG)
Neighborhood: French Quarter
1201 Royal Street
T: 504.525.4767
www.vertimarte.com

VIETNAMESE

"The Vietnamese restaurants are cooking up some of the best foods I've ever eaten, period. It's really an insiders only world, which those of us persistent enough are just starting to realize. Here are my recommendations."
- Chef John Besh (Restaurant August)

NEW ORLEANS EAST

BA MIEN

13235 Chef Mentour Highway
T: 504.255.0500

ORIENT DONG PHUONG

14207 Chef Mentour Highway
T: 504.254.0296

GRETN

KIM SON

349 Whitney Avenue
T: 504.366.2489

NINE ROSES

1100 Stephens Street
T: 504.366.7665

PHO TAU BAY

113 Westbank Expressway
T: 504.368.9846

TAN DINH

1705 Lafayette Street
T: 504.361.8008

FIND | MARKETS

FARMERS MARKETS

CRESCENT CITY FARMERS MARKET

"Stellar produce."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
1) 200 Broadway Street
Tues: 9am - 1pm
2) 3700 Orleans Avenue
Thu: 3pm - 7pm
3) 700 Magazine Street
Sat: 8am - 12pm
www.crescentcityfarmersmarket.org

HOLLYGROVE MARKET AND FARM

"The name says it all - they have a farm in addition to selling produce from area farmers. Our young chefs flock to this farm."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
1) Hollygrove at the French Market
French Quarter
2) French Market Place
3) Carrollton-Hollygrove
8301 Olive Street
3) Tremé
St. Anna's Episcopal Church
1313 Esplanade Avenue
www.hollygrovemarket.com

FIND | CULINARY ANTIQUE SHOPS

LUCULLUS

Culinary antiques from around the world.
F.E.D. Recommendation
Neighborhood: French Quarter
610 Chartres Street
T: 504.528.9620
www.lucullusantiques.com



NEW ORLEANS, LOUISIANA

EAT | SWEETS

BEIGNETS

CAFE DU MONDE

"For beignets."
- Pastry Chef David Guas
Neighborhood: French Quarter
800 Decatur Street
T: 504.525.4544
www.cafedumonde.com

CANDY

ROMAN CANDY COMPANY

"For candy. He moves around, but the mule-driven cart is often found on St. Charles Avenue."
- Pastry Chef David Guas
5510 Constance Street
T: 504.897.3937
www.romancandygourmetfoodmall.com

ICE CREAM

ANGELO BROCATO'S

"Sicilian pistachio gelato or Zuppa Inglese gelato, oh and squeeze in a cannoli, trust me."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: Mid-City
214 North Carrollton Avenue
T: 504.486.0078
www.angelobrocatoicecream.com

PRALINES

AUNT SALLY'S

"For pralines."
- Pastry Chef David Guas
Neighborhood: French Quarter
810 Decatur Street
T: 504.524.3373
www.auntsallys.com

PRALINES BY JEAN

"For pralines."
- Pastry Chef David Guas
Neighborhood: Central City
1728 Saint Charles Avenue
T: 504.525.1910
www.pralinesbyjean.com

TEE-EVA'S

Pralines & pecan pies.
Neighborhood: Uptown
5201 Magazine Street
T: 504.899.8350
www.tee-evapralines.com

SNOW CONES

PLUM STREET SNOBALL

"For snow cones, ask for Ms. Donna."
- Pastry Chef David Guas
Neighborhood: Uptown
1300 Burdette Street
T: 504.866.7996
www.plumstreetsnoball.com

DRINK | BARS

BEER & DIVE BARS

CLUB MS MAE'S

"It never closes."
- Executive Chef Tory McPhail (Commander's Palace in New Orleans)
Neighborhood: Uptown
4336 Magazine Street
T: 504.218.8035

FIRST STOP BAR AND LOUNGE

"I really only go out on Monday nights to find free red beans and rice at poor neighborhood bars throughout the city. The First Stop has the best red beans in New Orleans."
- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Faubourg Marigny
1843 Pauger Street
T: 504.947.9485

SNAKES AND JAKES CHRISTMAS CLUB LOUNGE

"No windows and open until daylight the next day. If you go to Snake and Jakes naked, you drink free."
- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Uptown
7612 Oak Street
T: 504.861.2802
www.snakeandjakes.com

THE BULLDOG

"They have an extensive beer list. Spaten Lager, it's one of my favorite beers. They serve these crawfish empanadas, that are really good. They also do great burgers and cheese fries."
- Bartender Stephen Jeffcoat (Lüke)
Neighborhood: Uptown
3236 Magazine Street
T: 504.891.1516
Neighborhood: Mid-City
5135 Canal Boulevard
T: 504.488.4191
www.draftfreak.com

THE SAINT

"Has an emphasis on beer and whiskey shots."
- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Garden District
961 St. Mary, New Orleans, LA 70130
T: 504.523.0050
www.thesaintneworleans.com

VAUGHN'S

"Vaughn's on Thursdays, when Kermit Ruffins plays. Awesome!!"
- Bartender Lu Brow (Café Adelaide & The Swizzle Stick Bar)
Neighborhood: Faubourg Marigny / Bywater
4229 Dauphine Street
T: 504.947.5562

DRINK | COCKTAILS

CLASSIC COCKTAILS

ARNAUD'S FRENCH 75

"Chris Hannah is one of the sweetest and historically knowledgeable and talented bartenders I have ever met."
- Bartender Maxwell Britten (Maison Premiere)
Neighborhood: French Quarter
813 Rue Bienville
T: 504.523.5433
www.arnaudsrestaurant.com/french-75

CAROUSEL BAR

"Historic place. The bar is a real treasure."
- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: French Quarter
Hotel Monteleone, 214 Royal Street
T: 504.523.3341
www.hotelmonteleone.com

THE COLUMNS HOTEL

"For cocktails, its setting and view."
- Chef Donald Link (Cochon, Herbsaint)
Neighborhood: Upper Garden District
3811 Saint Charles Avenue
T: 504.899.9308
www.thecolumns.com

HERMES BAR AT ANTOINE'S RESTAURANT

"The Hermes Bar at Antoine's has a classic feel and old school cocktails."
- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: French Quarter
713 Rue Saint Louis
T: 504.581.4422
www.antoines.com

NAPOLEON HOUSE

"I doubt anywhere outside of England is the Pimm's Cup as celebrated as it is here, particularly associated with the Napoleon House as their house drink."
- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: French Quarter
500 Chartres Street
T: 504.524.9752
www.napoleonhouse.com

SAZERAC BAR

The watering hole of choice for the "Kingfish" Huey P. Long, it may not be the best cocktail in town, but it is worth stopping in to see the room. Recommended by chefs Edgar Chase IV & David Guas
Neighborhood: Central Business District
123 Baronne Street
T: 504.648.1200
www.therooseveltnorleans.com

TUJAGUES

"Go on Fri/ Sat for Paul. He's an icon and makes my favorite sazerac in town. His Angostura Phosphate is amazing."
- Bartender Chris Hannah (Arnaud's French 75)
"The back bar speaks to an age that no longer exists."
- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: French Quarter
823 Decatur Street T: 504.525.8676
www.tujaguesrestaurant.com



NEW ORLEANS, LOUISIANA

DRINK | COCKTAILS

MODERN COCKTAILS

BAR TONIQUE

"Kudos to them for making good drinks late, as well as helping to change opinions of those who think Rampart can't happen again."

- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: French Quarter
820 North Rampart
T: 504.324.6045
www.bartonique.com

BAR UNCOMMON

"It is important to have a cocktail from Chris McMillian. It will be one of your favorite cocktail experiences"

- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Central Business District
Renaissance Pere Marquette Hotel
817 Common Street
T: 504.525.1111
www.baruncommon.com

BOMBAY CLUB

"Cheryl Charming has done away with the '20 Martini List' and brought in the appropriate 'cocktail list.' It's a nice room, you owe yourself a visit."

- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: French Quarter
830 Conti Street
T: 504.586.0972
www.thebombayclub.com

CAPDEVILLE

"Little gastropub-esque place with a nice cocktail menu."

- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: Warehouse District
520 Capdeville Street
T: 504.371.5161
www.capdevillenola.com

CURE

"It's our first stand-alone cocktail destination, located in a renovated firehouse. If you want to experience the cutting-edge of the craft cocktail community in New Orleans."

- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: Uptown
905 Freret Street
T: 504.302.2357
www.curenola.com

DOMINIQUE'S

"Kim Patton-Bragg is making delicious garden-to-bar cocktails. Definitely go for dinner and drinks."

- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Uptown
4729 Magazine Street
T: 504.894.8881
www.dominiquesneworleans.com

EIFFEL SOCIETY

"Jeremy Thompson is bringing his New York roots down to this artistic establishment in the South, check him out."

- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: Lower Garden District
2040 St. Charles Avenue
T: 504.525.2951
www.eiffelsociety.com

DRINK | COCKTAILS

MODERN COCKTAILS

IRIS

"Sharon Floyd is keeping New Orleans in the mix with other American Cities, by pushing boundaries in regards to challenging flavor-profiled concoctions."

- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: French Quarter
321 North Peters Street
T: 504.299.3944
www.irisneworleans.com

IRVIN MAYFIELD'S JAZZ PLAYHOUSE

"Tiffany Soles at the Irvin Mayfield's Jazz Playhouse just won New Orleans 'Bartender of the Year.'"

- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: French Quarter
Royal Sonesta Hotel
300 Bourbon Street
T: 504.553.2299
www.irvinmayfield.com

LOA

"Alan Walter is arguably the most creative, experimental bartender in the city."

- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: Central Business District
221 Camp Street
T: 504.553.9550
www.ihotel.com/bar.htm

SWIZZLE STICK BAR

"Lu Brow and staff are not letting lower CBD off with no watering hole... to belly up to for civilized cocktails."

- Bartender Chris Hannah (Arnaud's French 75)
Loew's New Orleans Hotel / Cafe Adelaide
300 Poydras Street
T: 504.595.3305
www.cafeadelaide.com

SYLVAIN

"It's gastropub-esque."

- Bartender Chris McMillian (Bar UnCommon)
Neighborhood: French Quarter
625 Chartres Street
T: 504.265.8123
www.sylvainnola.com

12 MILE LIMIT

"BBQ and cocktails, brilliant."

- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Mid-City
500 S. Telemachus Street
T: 504.488.8114

VICTORY

"Daniel Victory is asking everyone who's not the cocktail norm to come, relax, have fun and enlighten themselves with what they're missing. Nicely done."

- Bartender Chris Hannah (Arnaud's French 75)
Neighborhood: Central Business District
339 Baronne Street
T: 504.522.8664
www.victorycocktails.com

EAT | BEYOND NEW ORLEANS

FRENIER

SEAFOOD

THE CRAB TRAP

"Just 15 minutes outside of New Orleans for picnic table-style seafood feasts."

- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Peavine Road near the Peavine Boat Launch
Frenier, LA 70068
T: 985.651.4150

LAKEVIEW

ITALIAN

TONY ANGELLO'S

"For the Eggplant Tina."

- Chef Donald Link (Cochon, Herbsaint)
Neighborhood: Lakeview
7612 Oak Street
T: 504.861.2802
www.snakeandjakes.com

METAIRIE

MUFFULETTAS / PO-BOYS

JOE-NOR IMPORT CO.

"For muffulettas."

- Chef John Besh (Restaurant August)
Neighborhood: Old Metairie
505 Frisco Avenue
T: 504.833.9240
www.norjoe.com

R & O

"The R & O Special (hot roast beef and ham po-boy)."

- Chef Donald Link (Cochon, Herbsaint)
Neighborhood: Bucktown
216 Hammond Highway
T: 504.831.1248

SEAFOOD

BOZO'S RESTAURANT

"Seafood restaurant with octogenarians eating their Friday dinner during lent at 4:30 to catch the early bird special."

- Chef Adolfo Garcia (Rio Mar, A Mano, La Boca)
Neighborhood: Fat City
3117 21st Street
T: 504.831.8666

DRAGO'S

"Charbroiled Oysters."

- Chefs Donald Link (Cochon, Herbsaint) / Edgar Chase IV (Dooky Chase)
Neighborhood: Fat City
3232 N. Arnoult Road
T: 504.888.9254
www.dragosrestaurant.com

