# Find, Eat, Drink.

## Portland, Maine

### Eat - Restaurants

**Bar Lola**  
"Relentlessly organic and simple approach to straight-up tasty food."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
East End / Contemporary American  
100 Congress Street  
T: 207.775.5652  
www.barlola.net

**Bresca**  
"One of our top choices."  
Don and Sam Lindgren (Rabelais Books, Portland)  
My wife, chef Krisza Kern Desjarlais, cooked in some of the best kitchens in the world: Le Cirque, Gotham, and Guy Savoy."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / Italian, Provencal  
11 Middle Street  
T: 207.772.1004  
www.restaurantbresca.com

**Duckfat**  
"Truffled ketchup, curry mayo, local Raye's mustard and even a heart stopping, liquid love sopping, duck fat gravy. Praise the lard."  
- Chef Matt Jennings (Farmstead)  
Old Port / East End / American  
43 Middle Street  
T: 207.774.8080  
www.duckfat.com

**Fore Street**  
"Chef Sam Hayward goes to all ends of the world to find the best ingredients."  
- Chef Ana Sortun (Oleana, Cambridge)  
Downtown / New American  
288 Fore Street  
T: 207.775.2717  
www.forestreet.biz

**Hugo's**  
"The chef's tasting menu at Hugo's is always outstanding. It's for the adventurous who aren't afraid to eat a little cod sperm."  
- Chef Masa Miyake (Miyake, Pai Men Miyake, Portland)  
Downtown / American  
88 Middle Street  
T: 207.774.8538  
www.hugos.net

### Eat - Breakfast

**Becky's Diner**  
"Bump elbows with lobstermen and restaurant workers recovering from a rough night. The coffee is hot; the eggs are cooked right."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / American, Diner  
390 Commercial Street  
T: 207.773.7070

**158 Pickett Street Cafe**  
"For a bagel in New England."  
- Stalla & Guy Hernandez (Bar Lola, Portland)  
Old Port / Diner  
158 Pickett Street  
T: 207.799.8998

## Walks

### The Eastern Promenade

"An amazing view of the bay."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
East End / Park overlooking Casco Bar  
Eastern Promenade

### Drink

**The Armory Lounge At The Regency**  
"Ben will pour the best Martini in Maine, and the room looks like it came from a Scooby-Doo episode. Bookshelf wallpaper, dim lighting and a lot of mahogany. We call it 'The Scooby Doo Bar.'"  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Old Port / Hotel Lounge  
20 Milk Street  
T: 207.774.4200  
www.theregency.com

**Rosie's**  
"They have free popcorn and darts. Order the burger and ask for mayo for the fries."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / Dive Bar  
330 Fore Street  
T: 207.772.5656

**Novare Res Bier Cafe**  
"They have Maine beers, but consider the world local. Their keg system is more complex than most computer hard drives."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Old Port District / Beer Bar  
4 Canal Plaza  
T: 207.761.2437  
www.noshkitchenbar.com

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