

FIND.  
EAT. DRINK.

*Seattle  
City Guide*



## SEATTLE

### EAT | RESTAURANTS

#### BOAT STREET CAFE

"For their cool ingredients."  
- Pickle maker Rick Field (Rick's Picks)  
Queen Anne / American  
3131 Western Ave # 301  
T: 206.632.4602  
www.boatstreetcafe.com

#### CAFE CAMPAGNE

"For the cassoulet, which is seasonal."  
- Bartender Jamie Boudreau (Canon, Seattle)  
Downtown / French  
1600 Post Alley  
T: 206.728.2233  
www.campagnerestaurant.com

#### CANLIS

"Jason Franey is doing some great things and I love eating at the bar."  
- Chef Ethan Stowell (Staple & Fancy, Anchovies & Olives, How to Cook a Wolf, Mercantile, Tavolata, Seattle)  
Queen Anne / American / Seafood  
2576 Aurora Avenue North  
T: 206.283.3313  
www.canlis.com

#### CHEZ SHEA

"They have a rapidly changing menu, so I won't tell you about the fabulous dish X that that you must try, but can't get anymore."  
- Bartender Jamie Boudreau (Canon, Seattle)  
Belltown / Pike Place Market / Northwest  
94 Pike Street  
T: 206.467.9990  
www.chezshea.com

#### CRUSH

"I'm a huge fan of their short ribs."  
- Bartender Jamie Boudreau (Canon, Seattle)  
Leschi / Madrona / Contemporary American  
2319 East Madison Street  
T: 206.302.7874  
www.chefjasonwilson.com

#### ELEMENTAL

"For anything on their menu."  
- Bartender Jamie Boudreau (Canon, Seattle)  
Wallingford / American / Wine Bar  
3309 Wallingford Avenue North  
T: 206.547.2317  
www.elementalatgasworks.com

#### GREEN LEAF

"It's an awesome Vietnamese restaurant."  
- Chef Ethan Stowell (Staple & Fancy, Anchovies & Olives, How to Cook a Wolf, Mercantile, Tavolata, Seattle)  
International District / Vietnamese  
418 8th Ave South  
T: 206.340.1388

#### HARVEST VINE

"Chef Kylen McCarthy is doing interesting things."  
- Chef Josh Whigham (The Bazaar by Jose Andres, LA)  
Central District / Basque  
2701 East Madison Street  
T: 206.320.9771  
www.harvestvine.com

### EAT | RESTAURANTS

#### IL BISTRO

"The menu changes constantly."  
- Bartender Jamie Boudreau (Canon, Seattle)  
Downtown / Italian  
93A Pike Street  
T: 206.682.3049  
www.ilbistro.net

#### LA CARTA DE OAXACA

Recommended by Master Bladesmith Bob Kramer (Kramer Knives)  
Ballard / Mexican  
5431 Ballard Avenue NW  
T: 206.782.8722  
www.lacartadeoaxaca.com

#### LITTLE UNCLE

"It's a little walk-up window and they do really great Thai street food."  
- Chef Matt Dillon (Sitka & Spruce, The Corson Building)  
Central District / Thai  
1509 East Madison Street  
T: 206.329.1503  
www.littleuncleseattle.com

#### MANEKI

"It's the oldest Japanese restaurant in Seattle. It happens to be my favorite place to eat. I really like the Black Cod Collar cooked in miso."  
- Chef Matt Dillon (Sitka & Spruce, The Corson Building)  
International District / Japanese  
304 6th Avenue South  
T: 206.622.2631  
www.manekirestaurant.com

#### MATT'S IN THE MARKET

"Their menu always changes."  
- Bartender Jamie Boudreau (Canon, Seattle)  
Downtown / American  
94 Pike Street, Suite 32  
T: 206.467.7909  
www.mattsinthemarket.com

#### PASEO

"It's a Cuban sandwich shop with little pork sandwiches that are really amazing."  
- Chef Matt Dillon (Sitka & Spruce, The Corson Building)  
Two Locations | Cuban  
1) Ballard  
6226 Seaview Avenue NW  
T: 206.789.3100  
2) Fremont  
4225 Fremont Avenue North  
T: 206.545.7440  
www.paseoseattle.com

#### PLACE PIGALLE

"Their menu is always changes, so I can't tell you about a particular dish."  
- Bartender Jamie Boudreau (Canon, Seattle)  
Pike Place Market/ Belltown / French  
81 Pike Street  
T: 206.624.1756  
www.placepigalle-seattle.com

### EAT | RESTAURANTS

#### SHIRO'S

"It's off-the-hook adventurous and delicious. Live uni right out of the shell and prawns straight out of a live tank are some of the sweetest things I've ever tasted. Incredible!"  
- Sushi chef Tyson Cole (Uchi, Uchiko, Austin)  
Belltown / Japanese / Sushi  
2401 2nd Avenue  
T: 206.443.9844  
www.shiros.com

#### SITKA & SPRUCE

"Same owners as The Corson Building, Marc Papineau has all these awesome soulful wines on the list. There's no attitude and no pretense."  
- Master Sommelier Richard Betts  
Capitol Hill / New American  
1531 Melrose Avenue East  
T: 206.324.0662  
www.sitkaandspruce.com

#### SPUR

"They serve excellent farm-driven seasonal food with a short concise menu that is really well-executed and their bar program is top notch."  
Master Sommelier Fred Dexheimer  
Belltown / New American Gastropub  
113 Blanchard Street  
T: 206.728.6706  
www.spurseattle.com

#### STAPLE AND FANCY MERCANTILE

"It's a great combo of atmosphere (fun and busy) and incredible food. The tasting menu is the best deal in town and it's fresh, local, and delicious. Best case scenario is grabbing dinner there and then finishing with a cold Rainier beer with chef Ethan afterwards. A perfect night."  
- Chef Jason Franey (Canlis, Seattle)  
Ballard / Fremont  
Seafood / Italian  
4739 Ballard Ave NW, Seattle, WA 98107  
T: 206.789.1200  
www.ethanstowellrestaurants.com/  
stapleandfancy

#### THE CORSON BUILDING

"One of my favorite restaurants in the country right now."  
- Master Sommelier Richard Betts  
Georgetown / New American  
The Corson Building  
5609 Corson Avenue South  
T: 206.762.3330  
www.thecorsonbuilding.com

#### WALRUS AND CARPENTER

"Renee Erickson is an amazing cook."  
- Chef Ethan Stowell (Staple & Fancy, Anchovies & Olives, How to Cook a Wolf, Mercantile, Tavolata, Seattle)  
Ballard / Oyster Bar  
4743 Ballard Ave NW  
T: 206.395.9227  
www.thewalrusbar.com

## SEATTLE

### EAT | SWEETS DRINK | COFFEE

#### B & O ESPRESSO

"They serve up lots of old school European desserts and great coffee."

- Pastry chef Victoria Howe (Chinatown Cake Club)

Capital Hill / Coffeehouse / Desserts  
204 Belmont Ave East  
T: 206.331.4826  
www.b-oespresso.com

#### THE CRUMPET SHOP

"For transcendent oatmeal, topped with salted almond butter and raspberry preserves."

- Pastry chef Victoria Howe (Chinatown Cake Club)

Downtown / Pastries / Coffee  
1503 1st Avenue  
T: 206.682.1598  
www.thecrumpetshop.com

### DRINK | TEA

#### TRAVELERS TEA COMPANY

"The best chai outside of India, plus organic bulk herbs and spices for recipes and medicinal uses."

- Pastry chef Victoria Howe (Chinatown Cake Club)

Downtown / Indian/ Teahouse/ Market  
501 E Pine Street  
T: 206.329.6260  
www.travelersteaco.com

### DRINK | WINE BARS

#### BAR FERD'NAND

"You go here and drink Occhipinti (super honest stuff). It's so unassuming, but so cool and basic and perfect."

- Master Sommelier Richard Betts

Capitol Hill / Wine Bar  
1531 Melrose Avenue  
T: 206.623.5882  
www.ferdinandthebar.com

#### RN74

"Raj Parr [wine director] is the king of wine lists."

- Sommelier Mark Bright (Saison, Vinyl Wine Bar)

Downtown / American / French  
1433 4th Avenue  
T: 206.456.7474  
www.michaelmina.com



### DRINK | COCKTAILS

#### CANON

"For bartender Jamie Boudreau's approach."  
- Master Sommelier Fred Dexheimer

"Murray Stenson is considered to be the greatest bartender in America."

- Bartender Chris McMillian (Bar UnCommon, New Orleans)  
Capitol Hill / Whiskey & Bitters Bar  
928 12th Avenue  
T: 206.552.9755  
www.canonseattle.com

#### COLUMBIA TOWER CLUB

"For cocktails on the 86th floor."

- Pastry chef Victoria Howe (Chinatown Cake Club)

Pioneer Square / American  
701 5th Avenue, Suite 7500  
T: 206.622.2010  
www.clubcorp.com/Clubs/Columbia-Tower-Club

#### ROB ROY

Recommended by mixologist Jim Meehan (PDT, NY)

Belltown / Cocktail Bar  
2332 2nd Avenue  
T: 206.956.8423  
www.robroyseattle.com

#### THE HUNT CLUB

"On a blustery winter day, having a cocktail in front of their fireplace is fantastic."

- Pastry chef Victoria Howe (Chinatown Cake Club)

First Hill / Sorrento Hotel  
900 Madison Street  
T: 206.343.6156  
www.hotelsorrento.com/dining

#### ZIG ZAG CAFE

"Zig Zag would have to be my favorite spot. The service and hospitality are always spot on and the spirit collection is insane."

- Bartender Jamie Boudreau (Canon, Seattle)

"Known for their cocktail *The Last Word*."

- Bartender Chris McMillian (Bar UnCommon, New Orleans)  
Downtown / Classic Cocktail Bar  
1501 Western Avenue  
T: 206.625.1146  
www.zigzagseattle.com

### FIND | MARKETS | SHOPS

#### LAM'S SEAFOOD MARKET

"They just have a lot of the interesting things that you don't see very often."

- Chef Matt Dillon (Sitka & Spruce, The Corson Building)

International District  
Specialty Foods / Seafood Market  
1221 S. King Street  
T: 206.720.0969  
www.lamsseafood.com

### FIND | MARKETS | SHOPS

#### MELROSE MARKET

"It's like a micro version of the Ferry Terminal Building and the best foodie central place in the city for sure. We have a butcher [Rain Shadow Meats], a wine shop [Still Liquor], a sweet shop and there's a really great flower shop [Marigold and Mint] that also sells produce from their farm."

- Chef Matt Dillon (Sitka & Spruce, The Corson Building)  
Capital Hill / First Hill / Food Shops  
1535 Melrose Avenue  
www.melrosemarketseattle.com

#### PIKE PLACE FISH MARKET

"Packed full of incredible fresh seasonal seafood, fish and produce. I took a whole roll of pictures of just of tomatoes!"

- Sushi chef Tyson Cole (Uchi, Uchiko, Austin)

Seattle / Marketplace  
86 Pike Street  
T: 206.682.7181  
www.pikeplacemarket.org

#### TENZING MOMO

"It's an urban apothecary shop and it's just really old school. They sell things that can kill you. I love the fact they have these really beautiful, crazy exotic herbs."

- Salt Expert Mark Bitterman (The Meadow)  
Pikes Place / Apothecary / Herbs  
93 Pike Street # 203  
T: 206.623.9837  
www.tenzingmomo.com

#### WONG TUNG SEAFOOD

"Nobody knows about this place and it's where we get a lot of our crab, spot prawns and other shellfish. They buy direct from fishermen out on the coast."

- Chef Matt Dillon (Sitka & Spruce, The Corson Building)

Seafood Market  
International District  
210 12th Avenue South  
T: 206.323.9222  
www.ngo-imagination.com/seafood

#### WORLD SPICE MERCHANTS

"We buy a lot of spices from them for the restaurant."

- Chef Matt Dillon (Sitka & Spruce, The Corson Building)

Downtown / Spice Shop  
509 Western Avenue  
T: 206.682.7274  
www.worldspice.com