DOWNTOWN PHOENIX DINING GUIDE

2012-2013
A PUBLICATION OF THE DOWNTOWN PHOENIX PARTNERSHIP
Welcome to the Downtown Phoenix Dining Guide, our annual celebration of everything delicious in Downtown. Like any good recipe, this year we started from scratch by inviting local artists, writers and residents to take a major role in creating the guide. All the contributors live, work and play Downtown, truly making this a community publication. We issued a call for artists to create the cover, commissioning Downtownar Christina Mesiti, who painted a romanticized snapshot of Downtown. We also asked folks to vote for their favorite restaurants among 11 categories — the results are along the bottom of the editorial pages. Finally, we took your advice and added dozens more restaurant listings. We’ve expanded our coverage area to include Greater Downtown — up to Portland Street on the north, Lincoln Street on the south and 7th Avenue on the west. Want to have your voice heard next year? Email me at aconsie@downtownphx.org. I hope you enjoy what we’ve cooked up. Bon Appetit. Anna Consie

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Contributors

Christina Mesiti created the painting for the cover. She is a Phoenix native and holds a BFA in painting and BA in art history from the ASU Herberger College of the Arts. Her work explores issues surrounding the human relationship to place and landscape. She currently lives Downtown and exhibits her work at Eye Lounge Contemporary, Art Collective and other spaces. Contact her by visiting www.christinamesiti.com.

Jesse Nichols is the photographer for the 2012-13 Downtown Phoenix Dining Guide. She is an undergraduate student at Arizona State University where she is employed at the Technical Imaging Lab. She relishes art and technology. Contact her by visiting thejesenichols.com.

Kira Brown is the founder and the Shenkerine of FashionPhoenix. A Phoenix native, Kira is a local fashion and lifestyle writer and blogger who markets you exploring her hometown. Keep up with Kira at @downtownkibrown or www.fashionphoenix.com.

Josh Fittipatrick is the managing news editor of the Downtown Devil, an independent, student-run news website in Downtown Phoenix. A junior at ASU’s Walter Cronkite School of Journalism and Mass Communication, he’s lived in Downtown since August 2009. Contact him at john.fittipatrick@asu.edu.

Meg Herbert is a graphic designer, baker and cook based out of Downtown Phoenix. Contact her by visiting www.megherbert.com.


Kira O’Haver is a Phoenix-based freelance writer and she recently completed her BA in journalism. Contact her at christinaohaver@gmail.com.

Rachel Trotter holds a master’s degree from the Walter Cronkite School of Journalism. Contact her at matthewb.trotter@gmail.com.

FROM THE EDITOR

Downtown Phoenix has thousands of great food items, but I only have 400 words to describe them. It’s time to get as creative as our restaurants. How about a … haiku?

So much sauce and cheese
Who makes Downtown’s best pizza?
BLANCO, says “O”
or a limerick?
There once was a woman named Mandy
Who craved a sandwich of pastrami
She stood high and low
For gab that didn’t cost much dough
and found perfection at
The Downtown Deli
Sophomoric poetry aside, as someone who has spent nearly three years watching Downtown evolve, while eating pretty much everything that wasn’t tied down, I feel a profound responsibility to share my Downtown Dining Bucket List — those meals I strongly urge you to enjoy before leaving our fair city. Or the planet.

Spend a Night with Nobuo
James Beard award-winning chef Nobuo Fukuda creates art at his historic Nobuo at Testar House digs in Hattie’s Park. Whether you’ve come for the reservation-only omakase (chef’s choice) or casual nibbles of izakaya, you won’t leave disappointed.

Left: Flatbread pizza and city views at Copper Blues Live. Photo: Josh Nichols

Downtown Phoenix

FACe the BIG UniT
Named after former Diamondbacks pitcher Randy Johnson, Alice Cooperstown offers the most intimate holding spot in downtown. The three-pound Big Unit is a nearly two-foot hot dog crammed into a bagueque and smothered in chili, cheese, bacon, onions, tomatillo, relish and sourkraut.

Put Me IN, COaH
Sports fans who love comfort food will appreciate the menu at Coach & William, where you can watch your favorite teams while devouring epic sandwiches, pizzas and pastas. Pair the Three Alarm Burger with the famous Lobster Bisque Boom.

SoME LIKE IT CallEte
Samm’s Cafe serves up big plates of refined Southwestern fare with Native American and Spanish influences. Camp under the stars on the patio while enjoying “Limit-2” margaritas, sizzling fajitas and renowned Panchos Enchiladas.

I hope these recommendations will spur you to create your own Downtown Dining Bucket List.

R.J. Price is the Senior Director of Marketing and Communications at the Downtown Phoenix Partnership.

SURVEY SAYS: Best Pizza: Pizzeria Bianco
Best Burger: Province

Rooms with a View
For an upscale night on the town, take in 360-degree views of the Arizona Compass Grill, the rotating restaurant located atop the Hyatt Regency Phoenix. The Hickory Grilled Cowboy Steak and Cedar Plank Grilled Salmon are two standouts. For a more casual setting, check out the indoor/outdoor patio at Copper Blues where you can feast on artisan pizzas while enjoying the city views and one of the over 60 beers on tap.

Covers Illustration: Christina Mesiti

The Bucket List

Must-Do Food

Food

Desserts

Student Eats

Vegetarian & Vegan

Late Night Eats

Dining Guide

Girls’ Night Out

Copper

Drinks

Survey Says: Best Pizza: Pizzeria Bianco
Best Burger: Province

Late Night Eats

Blood Addiction... Necktie-wearing man

Possesses... Lifelong musician with a jazz and blues addiction

Lab. She... technical Imaging Lab.

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In my childhood home of "meat and potatoes," the words vegetarian and vegan were not a part of my vocabulary. In the past few years, however, I’ve found myself appreciating, even craving, a meal that doesn’t involve meat. As a new Downtowner looking for vegetarian and vegan-friendly options nearby, I am left pleasantly surprised and, dare I say, hungry.

**Province**
Chef Rita French and her friendly staff serve up these meals a day, all with vegetarian/vegan options. For dinner, start with their popular Goat Cheese Fondue made with melted queso de manos, pickled vegetables and served with paidtitea chips. Or, try the Himalayan Tomato Salad that’s lightly tossed with a cava vinaigrette, made fresh with local ingredients. The non-traditional paella is a must (vegans, ask for no cheese). You’ll be hard-pressed not to find something that fits your veggie/vegan taste.

**Blue Hound Kitchen & Cocktails**
The signature restaurant at the new Hotel Palomar in CityScape, Blue Hound offers up playful twists on veggie staples. Start with an appetizer of fried pickles made with tangy, yet sweet butter pickles. Don’t miss the small falafel balls served up with a spicy harissa dipping sauce — they’re moist like a hush puppy and perfectly filling.

**Pozzocca, Florentina**
This family-owned local restaurant located in the historic Heard Building serves up breakfast and lunch during the week with plenty ofmade-to-order veggie and vegan options. Try their Greek omelet or vegetarian burrito made with eggs, spinach and mushroom. Don’t forget to try their additive-free green salsa.

**Fair Trade Cafe**
Motivating and teaching people about how their food choices make an impact on the environment is what Fair Trade Cafe is all about. Chef Ingrid Hintz’s vegetarian-lunch menu changes every week and is 90 percent organic and local. They also serve breakfast and have vegan and gluten-free pastries.

— Meg Herbert

Left: Meatless options at Blue Hound Kitchen & Cocktails include falafel balls and fried butter pickles. PHOTO JAYNA COGEE

If you think you’ve got to be somewhere cold, wet and gloomy to find a great cup of coffee, Downtown Phoenix’s coffee houses can’t wait to prove you wrong. They roast their own beans, take brewing seriously and offer that extra something — from tasty eats to just being a cool place to linger — that will have you headed their way the next time a caffeine craving hits.

**Cartel Coffee Lab**
will impress you. Cartel’s Tempe store roasts beans from small farms in Central and South America for all the company’s locations. And Cartel is Arizona’s only independent coffee house with a Clover machine. Clover coffee is good: **Starbucks** — which has six locations Downtown — bought the company that makes the $11,000 machines. Cartel also serves an array of baked goods, several accented with bacon, all of which are half off after 12:30 p.m.

**Wake Up and Smell the Coffee**

**Java**: A new Phoenix coffee shop on Central Avenue features a cozy, laid-back vibe and is a great spot for a morning coffee or study session. The owners, a couple from Scottsdale, have created a welcoming atmosphere with a color scheme of neutral tones and plants throughout the space. The menu offers a wide variety of coffee options, including house blends and single-origin beans.

**Best Place to Eat Healthy: My Big Fat Greek Restaurant**

**Best Cup of Coffee: Cartel Coffee Lab**
FOOD FOR THOUGHT

It's time to get out of the dorms.

College students in Downtown Phoenix are surrounded by dining options that offer delicious meals at a price that fits a student's budget. Whether you're looking for a quick lunch between classes or a place to study while grabbing a snack, a variety of businesses cater to the college crowd.

Students love pizza, but those Downtown don't have to settle for delivery. THE DOWNTOWN PIZZA LOUNGE keeps patrons comfortable with a sports bar-style atmosphere and great deals. Two slices of crunchy, thin-crust pizza and a drink cost only $7 and one served in just a few minutes. Z PIZZA is another option for pizza lovers. Don't miss their meat and veggie calzones.

CAPE ROMA, located in the Arizona Center, also serves up tasty pizzas, but its specialty is the array of sandwiches served on warm, soft bread. The pizza steak sandwich combines the best of both worlds — it has steak loaded with gooey cheese all on freshly baked Italian bread. the cold steak sandwich combines the best of both worlds — it has steak

For dessert, consider YOGURTINI, located in the center of Downtown at CityScape. This small, serve-yourself frozen yogurt shop offers a variety of toppings, including some odd ones, like gummy bears and Fruity Pebbles.

Cramming for finals? Escape the confines of your dorm room and study at a nearby coffee shop. Maybe it's the job of caffeine, or perhaps the intellectual chatter that floats throughout Downtown's cafes, but these businesses always seem to provide an intellectual spark.

ROYAL CUPPER BAR, located a block north of ASU's campus at the PHOENIX PUBLIC MARKET, has coffee that's custom-made for brainstorming. You'd be hard-pressed to enter Royal without seeing at least one customer typing away on a laptop. FAIR TRADE CAFE at Civic Space Park, just across the street from ASU, is perfect for those looking for a quick coffee break. And its sandwich options — like the tasty egg salad sandwich — are a great choice for a healthy lunch.

For Phoenix's college crowd, the Downtown dining scene offers affordability, convenience and, most importantly, delicious food. The only thing students have to do is get out there and explore their options.

— Jack Fitzpatrick | Special from the Downtown Devil

THAT’S THE SPIRIT

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Downtown Phoenix dining is about more than just what’s on the plate. It’s the atmosphere, the people and, of course, the drinks. From apple martinis to Zombie cocktails, our bars and restaurants have the perfect pour to fit your cocktailing needs.

The classic Manhattan at HANNYS is simply Maker’s Mark bourbon, sweet vermouth and bitters. Bartended at standard, only serious whiskey drinkers need apply.

The Gingered Distinction at DISTRICT AMERICAN KITCHEN & WINE BAR, won Best Garnish at the 2012 Devoured Bartender Competition. It features Ting’s Vodka, lemongrass and ginger-infused simple syrup, and lemon and pineapple juice. After a good shake, it’s all poured into a pineapple sugar-rimmed glass, garnished with candied ginger and lemongrass.

Below: The Polish Fiz, or “adult snow cone,” is a specialty at THE ARROGANT BUTCHER that combines lemon juice, simple syrup, raspberry compote and Belvedere vodka. Built over crushed ice, it’s the perfect elixir for the dog days of summer.

ABOVE: No self-respecting list of signature drinks would be complete without a margarita, and we recommend the Fish Bowl variety at STEVIE’S GREENHOUSE GRILL. It comes in multiple colors, in case you want to match it with your handbag or shoes.

Below: The Polka Fiz, or “adult snow cone,” is a specialty at THE ARROGANT BUTCHER that combines lemon juice, simple syrup, raspberry compote and Belvedere vodka. Built over crushed ice, it’s the perfect elixir for the dog days of summer.

ABOVE: Above the Gingered Distinction at DISTRICT AMERICAN KITCHEN & WINE BAR, won Best Garnish at the 2012 Devoured Bartender Competition. It features Ting’s Vodka, lemongrass and ginger-infused simple syrup, and lemon and pineapple juice. After a good shake, it’s all poured into a pineapple sugar-rimmed glass, garnished with candied ginger and lemongrass.
Downtown Phoenix is packed with great places to eat, sip and be “scene.” Here are a few suggestions from a hometown girl for enjoying a ladies night out in my Downtown:

Your first stop is Province at The Westin Phoenix Downtown Hotel. The valet parking is the easiest, if you don’t live close. Toast the weekend and your girlfriends on their patio with a refreshing $4 sangria and the shareable, bite-size appetizers.

After a sunset toast, a world-famous dinner at Pizzeria Bianco is just a few blocks away. While anticipating your oh-so-worth-the-wait Margherita Pizza, hop across Heritage Square and indulge in a fresh pint of Four Peaks Peach Ale at The Rose and Crown.

After filling up on the house-made mozzarella, take an easy-to-navigate-in-heels walk over to cityScape, where local favorites Copper Blues and The Arrogant Butcher serve up divine cocktails and make for great flirting or people watching.

Downtown boasts some great places to shimmy and shake off those pizza and cocktail calories. On a Friday night, Bar Smith is the place to catch Phoenix’s favorite DJs, including DJ William Reed and his new Blaque Panther Disco with partner Elise Welch. If live music sounds more appealing, check out Crescent Ballroom, where indie acts play at a great price. Shows begin around 8 p.m. on the main stage and the music is free in the busy and hipster-packed lounge.

Dinner, dancing, now wait, don’t forget dessert. Late-night sweets are best at Hanny’s, where $7 gets you the sinful tiramisu. Lucky for you, it’s served until 1 a.m. in the swanky, historic building.

– Kira Brown | @dwntwnkirabrown
It’s wild, untempered and insanely powerful. Some say it has a mind of its own. It’s your sweet tooth and it’s yearning for something powerful. Luckily, we’ve endured the excruciating task of scoping out some of the best desserts Downtown Phoenix has to offer. From martini glasses sitting upon the shiny marble tabletops to black leather couches lining the terrazzo floor, Hanny’s provides a swanky, modern and sophisticated atmosphere for dining and drinking. While it’s tempting to devour every last bite of the irresistible pizza, you’ll miss out if you don’t save room for the doughnuts. Slightly crispy on the outside, gooey on the inside and coated in sugar that sticks to your fingers and lips, the oddly-shaped treats resemble sticks to your fingers and lips. We won’t judge you for drooling. We won’t judge you for it. We also won’t judge you if you need to loosen your belt to finish it.

Speaking of chocolate, Marble’s Sports Center, boasts a sinful mousse cake so rich and creamy that it will please even the most devoted chocoholics. But Majerle’s didn’t stop there. The Chocolate Eruption at Majerle’s Sports Grill is a sinful treat. It’s a delicious, warm peanut butter mouse set with an island of chocolate gelato (that’s served with caramel and almonds, cheesecake chunks, topped with whipped cream. It’s OK if you’re drooling. We won’t judge you for it. We also won’t judge you if you need to loosen your belt to finish it.

For something lighter, visit the District American Kitchen and Wine Bar. Inside the Sheraton Hotel. From pastry chef Winnona Herr comes another delectable flavor. The Chocolate eruption at Majerle’s Sports Grill is a sinful treat. It’s a delicious, warm peanut butter mouse set with an island of chocolate gelato (that’s served with caramel and almonds, cheesecake chunks, topped with whipped cream. It’s OK if you’re drooling. We won’t judge you for it. We also won’t judge you if you need to loosen your belt to finish it.

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OFFERINGS

**The Breakfast Club / CITYSCAPE**

For those who love hoodies and sneakers The Breakfast Club is a must-stop. This indoor/outdoor eating area also makes a mean Breakfast Grilled Cheese Sandwich with hash browns, bacon, eggs and a fortitude on grilled sourdough. And if you’re in a hurry you can take and gain from the carry-out.

M-Sun 7am-2pm • 602-354-7284 • 2 E Jefferson St, Ste. 213 • $5 • [www.thebreakfastclubaz.com](http://www.thebreakfastclubaz.com)

**Burger King**

The Home of the Whopper! Fresh salads, chicken sandwiches, 99¢ value menu and kids meals all served up hot and quick. Serving breakfast, lunch and dinner.

M-Sun 10am-2am, Sun 8am. Closing times vary. • 602-254-7084 • 1 N. 1st St, Ste. 108 • $5 • [www.burgerking.com](http://www.burgerking.com)

**Carl’s Jr.**

This Roosevelt bar-que wraps up delicious appetizers, pizzas and sandwiches and can perfectly pair a cocktail with anything you order.

M-F 11am-12th, Th-F 11am-12am, Sun 10am-12am • 602-262-2759 • 128 E Roosevelt St., $5 • [www.carlslburg.com](http://www.carlslburg.com)

**Change of Venue Café**

Taco Bell, Pizza Hut Express and a coffee bar proudly serving Starbucks — Change of Venue is a perfect stop for quick eats while doing business at the government plaza.

M-Th 6:30am-3:30pm; F 6:30am-2pm, excluding county holidays • 602-712-9474

**Coach & Willie’s**

Funky and retro, this spot has a little bit of everything. Picnic tables, boxing and drinks in a mason jar make it a memorable choice.

Mon-Sun 11am-3pm, 5pm-10pm • 602-258-0010 • 203 E Van Buren St., Ste 102 • $5 • [www.coachwillies.com](http://www.coachwillies.com)

**Courthouse Café**

Located at ASU, Devil’s Greens keeps the student crowd happy and healthy with make-your-own salads.

M-F 11am-2pm; 5pm-10pm • 602-333-0000 • 50 E. Adams St. • $5 • [www.fabulousfoodaz.net](http://www.fabulousfoodaz.net)

**Copper Blues / CityScape**

A venue unto itself, Copper Blues backs the 60-plus beers on tap with live music and hearty upscale pub grub from their family recipes, including deep-fried catfish, barbecue brisket sandwiches, sweet potato pie and decadent peach cobbler. Karim’s also offers vegetarian burgers and salads.

M-F 11am-1:30am, Sat-Sun 5pm-1:30am • 602-252-7600 • 50 W. Jefferson St., Ste. 200 • $10 • [www.karimscobblershopanddeli.com](http://www.karimscobblershopanddeli.com)

**Coin Room Café**

Breakfast and lunch served simply and quickly from the Chase Tower on Central Avenue.

M-F 7am-11am; 11am-1:30pm • 602-221-1604 201 N. Central Ave. • $ • [www.aramakitchen.com](http://www.aramakitchen.com)

**The Compass Arizona Grill**

Arizona’s only revolving rooftop restaurant has city-wide views and features American cuisine with a Southwestern flare.

M-F 11am-1am, Sat-Sun 4pm-1am. Summer hours: M-F 11am-2pm. • 602-496-6708 • 206 E. Taylor St. • $10 • [www.compassaz.com](http://www.compassaz.com)

**Coney Island Grill**

Arizona’s only revolving rooftop restaurant has city-wide views and features American cuisine with a Southwestern flare.

M-F 11am-1am, Sat-Sun 4pm-1am. Summer hours: M-F 11am-2pm. • 602-496-6708 • 206 E. Taylor St. • $10 • [www.compassaz.com](http://www.compassaz.com)

**Five Guys Burgers and Fries / CITYSCAPE**

One of America’s favorite burgers has come to Downtown Phoenix. Get a cheeseburger and add bacon and all the fries or just wish with their giant orders of french fries.

M-Sun 11am-10pm • 602-487-7575 • 50 W Jefferson St., Ste. 180 • $5 • [www.fiveguys.com](http://www.fiveguys.com)

**Friday’s Front Row Sports Bar / CHASE FIELD**

Friday’s Front Room is located behind the right field bleacher seats at Chase Field, giving fans the unique treat of watching the D-backs whip up on the National League while sinking their teeth into a famous Jack Daniel’s Black Angus Rib-Eye Steak. Open for lunch and dinner, even on non-game days. M-Sun 11am-12am, 11am-2am, 5pm-12am • 602-462-3506 • 401 E Jefferson St. • $5 • [www.fridayswine.com](http://www.fridayswine.com)

**Ghost Lounge**

Ghost Lounge is an antique-style restaurant and lounge located in the historic Hotel San Carlos. Dance here to the likes of Marilyn Monroe, Clark Gable and Mae West, you can catch a little bit of that old Hollywood glamour over superb drinks and evening entertainment. Oils and live music are a staple.

M-Sun 11am-2am • 602-356-7202 • 202 N. Central Ave. • $ • [www.ghost-lounge.com](http://www.ghost-lounge.com)

**Harry’s**

Swanky Harry’s offers up artfully crafted cocktails, upscale American cuisine and desserts to write home about in their sophisticated urban restaurant. A jogger friendly work or drink spot or impress a date. Harry’s has quickly become a destination for old school cocktails. Don’t miss the Bard Agreed Manhattan.

M-F 11am-1:30am, Sat-Sun 5pm-1:30am • 602-252-2285 • 401 N. 1st St. • $5 • [www.harrys.net](http://www.harrys.net)

**Hard Rock Cafe / COLLEGE RESORT**

Home to an unrivaled rock n’ roll memorabilia collection and an eclectic mix of local, regional and national music acts from signature drinks and a constantly evolving American menu to the fashion-forward gift shop, Hard Rock Cafe Phoenix is a place for downtown dining.

M-Th 11am-11pm, F-Sat 11am-12am, 11am-2am, 5pm-12am • 602-351-7625 • 2 S. 3rd St., Ste. 117 • $20 • [www.hardrock.com](http://www.hardrock.com)

**Hooters / ARIZONA CENTER**

The Downtown Phoenix branch of this national chain is the place to catch a game on the even going TVs, down some wings and brews and kick back on your 11am-11am • 602-459-1245 440 S. Central Ave. • $5 • [www.hooters.com](http://www.hooters.com)

**ICOI Lounge**

Located upstairs at CityScape, this swanky bar and lounge ups the fun quotient with a full menu, 358 different types of cocktails and an impressive wine list.

M-Sun 11am-6pm, Open Saturdays and Sundays on game days only • 602-257-1801 • 333 E Jefferson St., Ste. 102 (parking garage) • $5 • [www.iciolounge.com](http://www.iciolounge.com)

**Kincaid’s, Chop & Steak House / COLLEGE CENTER**

Kincaid’s is a classic American grill that has artfully been serving quality USDA prime-aged steak and fresh and innovative seafood since 1983. The inviting atmosphere and impeccable service make a business meeting or romantic occasion uniquely satisfying.

M-F 11am-10pm, Sat-Sun 6pm-10pm • 602-340-0000 • 2 S. 3rd St. • $5 • [www.kincaids.com](http://www.kincaids.com)

**Lucky Strike Lanes & Lounge / CITYSCAPE**

The sports bar of sports bars, local legend Dar Maijor’s namesake restaurant is a go-to for games, grab and drinks. With a small wall-top TV, tasty food offerings and friendly servers, this is the place to catch the game or celebrate afterward. Don’t miss the delicious desserts.

M-Sun 2pm-1am, Tue-Fri 2pm-2am • 602-253-0118 • 24 N. 2nd St. • $5 • [www.majerles.com](http://www.majerles.com)

**Marston’s / CITYSCAPE**

Located on the street level of the new Renaissance Phoenix Downtown, Marston’s Bar is a “barbustle dot biz” featuring a casual ambiance for breakfast, lunch and dinner, even on non-game days. With a diverse menu of local dishes, Marston’s serves up good attitudes in a pleasant, warm atmosphere.

M-Sun 6am-10am, 11am-11pm • 602-255-0018 • 200 W. Washington St., Ste. 100 • $5 • [www.marstonslounge.com](http://www.marstonslounge.com)

**Matt’s Big Breakfast**

The neighborhood diner doesn’t get much better than Matt’s Big Breakfast. With limited seating and high demand, the inevitable wait for breakfast is worth it. Don’t miss the hashbrowns, waffles or eggs. Everything.

M-Sun 6:30am-2:30pm; Tue-Sat 6:30am-2:30pm • 602-254-1074 • 801 S. 1st St. • $5 • [www.mattsbigbreakfast.com](http://www.mattsbigbreakfast.com)
swanky patio. classics. Weekend brunch is a gem: fresh, local ingredients are artfully crafted into your new breakfast favorites. Don't pass up the to-die-for Eggs Benedict on the

PHOtO: JeSS NIcHOLS

Mmm... toasty. One of America's favorite sub shops offering sandwiches, soups and salads, plus delivery and catering.

McDonald's

602-254-6700  •  30 N. 3rd Ave.  •  $  •  www.sticklersaz.com  •  NW corner of Washington St. and 3rd Ave., just off map.

Tom's Tavern & 1929 Grill

Recently remodeled by new ownership, not an ounce of the rich history was lost.

At the Valley's premier comedy venue food is no laughing matter. Stand Up Live's kitchen kicks out tantalizing group grub

Terrace Café

M-Sun 6am-10:30am, F 6am-11:30am, Sat 6am-2am, Sun 6am-9am  •  602-252-2742  •  139 E. Adams St.  •  $$  •  www.stevesgreenhousegrill.com

Like hot wings, nachos and flatbread bruschetta, plus big time burgers and even mammoth plates of pasta (try the Cajun jambalaya). The huge salads. Ask about the soup of the day.

The Roosevelt

A darkly lit, urban watering hole with delicious bar grub. Locals flock to it for the craft beers and grilled cheese and tomato soup. A serious wine list and upscale cuisine in a modern location. Ideal for conversation over drinks, it's easy to spend an evening here.

6:30am-10pm, Th 6:30am-11pm, F-Sat 6:30am-2am, Sun 6:30am-9pm  •  602-253-7848  •  27 W. Madison St.  •  $  •  www.tomastavernphoenix.com

The place serious coffee drinkers go for their fix, Cartel Coffee Lab will soon move into new digs on the corner of 1st Street and

Bennings. The Roosevelt

The place serious coffee drinkers go for their fix, Cartel Coffee Lab will soon move into new digs on the corner of 1st Street and

Terrencea

M-F 6am-4pm

Spoonz Café

Equal parts coffee den, lunch spot and catering, Spoonz Café is run by longtime Downtowners Denise and Gary Bismore who know how to satisfy the 9-5 crowd. Wraps and wraps are staples here and the sweet potato fries are the staff of legend. Vegetarianism appreciate the Asian and Capezio wraps not to mention the huge salads. Ask about the soup of the day. If M-F 6:30am-4pm - 602-252-0570 - 101 N. 1st Ave., Ste. 180 -  $ - www.spoonzcafe.com

Businesses in transition...

M-Th 7am-9pm, F 7am-7pm, Sat 10am-7pm, Sun 10am-9pm  •  602-496-6708  •  120 E. Taylor St. -  $ - www.asu.campusdish.com

M-F 7am-12pm  •  350 N. 1st Ave.  •  $  •  www.singhighchop suey.com  •  One of America's favorite sub shops offering sandwiches, soups and salads, plus delivery and catering.

Sing High Chop Suey House

A Downtown tradition for over 80 years, Sing High serves up comforting Asian-American entrees, including the namesake Chop Suey, and offers patrons free parking. Sun Th 11am-9pm, F 11am-10pm, Sat 11am-10pm  •  602-440-2180  •  122 N. 2nd St.  •  $$ -  www.singhighchop suey.com

ASU Downtown's answer to the dining hall, Taylor Place Restaurant features a wide variety of options for hungry students. Open to the public, you'll find healthy choices and an endless buffet of sandwiches, salads, pastas and desserts.

Spoonz Café

Refresh and tasty, Spoonz' quick-service menu features warm and tasty deli sandwiches, salads, shakes and mals.

602-252-6700  •  50 N. 3rd Ave. -  $ - www.sticklersaz.com  •  NW corner of Washington St. and 3rd Ave., just off map.

Caffeine, Carbs & Cardiacs

The Roosevelt

A darkly lit, urban watering hole with delicious bar grub. Locals flock to it for the craft beers and grilled cheese and tomato soup.

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602-252-0570  •  101 N. 1st Ave., Ste. 180 -  $ - www.spoonzcafe.com

M-Sun 6am-1:30pm  •  602-229-1133  •  702 N. 1st St. -  $$  •  www.pizzahut.com  •  E11

F-Sat 10am-1am  •  602-229-1133  •  702 N. 1st St. -  $$  •  www.pizzahut.com  •  E11

Pizzas, wings, salads and pastas. All served up fast, late and by delivery every day of the week.

Not your typical sports bar, Networks at the Hyatt Regency Phoenix combines a sleek interior with a diverse, affordable menu for lunch, happy hour or dinner. Great burgers, sushi and an ideal location near Symphony Hall, US Airways Center and Chase Field.

M-F 6:30am-4pm, Th 6:30am-11:30am, F 6:30am-2am, Sun 6:30am-9pm  •  602-252-2742  •  139 E. Adams St. -  $ - www.sticklersaz.com  •  NW corner of Washington St. and 3rd Ave., just off map.

Terrace Café

This sun-filled casual dining restaurant located on the second level of the Hyatt Regency Phoenix is known for its breakfasts, including the Sticky Bun French Toast, Belgian waffles, corned beef hash and smoked salmon sandwich.

M-Sun 11am-12am

Sun-Th 10am-12am, 

Sun-Th 10am-12am,

Sun-Th 10am-12am,

Sun-Th 10am-12am,

Sun-Th 10am-12am,
**COFFEE/BAGELS/BAGELIES/SWEET CONTINUED**

**City Central Coffee / Convention Center**
Conveniently visiting our Downtown have the distinct pleasure of recharging at City Central Coffee, proudly serving up locally roasted coffee and made-from-scratch snacks. Located in the Fourth Building, City Central’s hours are based on Convention Center traffic.

HOURS: 9 AM - 3 PM

**Cold Stone Creamery / Arizona Center**
Phoenix’s summer heat can leave you feeling wilted. Get that spring back in your step with a hit of ice cream cleanse and a little bit of fun in your choice of mix-ins, watch it being combined by hand and feel the lifes back into that spring in your step. Sun-Th 11am-10pm, F-Sat 11am-12am 602-252-5772 455 N. 3rd St., Ste 120 - Cold Stonecreamy.com

**Conspire Cafe & Boutique**
More than just a cafe, Conspire is an art gallery, shop and all around hipster hangout. Vegan and raw-friendly!
Mon-Sun 11am-12am 602-237-5446 901 N. 3rd St.  -  www.conspireBynts.com

**Corner Bakery Cafe / Arizona Center**
With sandwiches, soups, salads, pastas, fresh baked bread and sweet treats, Corner Bakery has comfort in spades. Try their new outdoor sidewalk cafe-style setup made to make this old favorite to either sit around or just hop on the run. Don’t miss the cookies!
Mon-Sun 7am-9am 602-236-1246 455 N. 3rd St., Ste 1055 - www.cornerbakerycafe.com

**Dulcy’s PHX Frozen Yogurt / Convention Center**
If you’re a Conventional or Downtown worker in need of a sweet tooth fix, step by Dulcy PHX for frozen yogurt treats and a delightful mix of ice cream and sweet topping choices. HOURS:Varies depending on Convention Center events.

**Einstein Bros. Bagels**
Fresh bagels, coffee, sandwiches and salads make Einstein Bros. Cafe a great spot for a quick breakfast or lunch. This national chain is known for high-quality products and craveable bagel sandwiches.
Mon-Sun 6am-2pm 602-440-3185 1120 N. 3rd St. - www.einsteinbros.com

**Facade Trade Art Bar / Convention Center**
With two locations in the Greater Downtown and Greater Metro area, this cozy cafe is a must for a locally inspired and globally responsible coffee lover. Organic fair-trade coffee pairs the vegetarian and vegan friendly menu options for all around feel good vibes. Spend a few hours in the comfy cafe chairs or out on the sunny patio.
M-Th 7am-5pm, F 7am-2pm 602-253-6912 424 N. Central Ave. - wwwfacetradeartbar.com

**Java City Coffee Bar**
Breakfast and lunch items to go. Hot dog bar, gourmet coffee, pastries, soft pretzels, fountain soda and snacks, plus ice cream and sundries operating from the Chase Tower on M-F.
6:30am-4:30pm 602-221-1603 201 N. Central Ave., LL  -  www.javacitycoffee.com

**Joesph Coffee Shop**
A favorite of the Creative Class, Joesph offers Cartel Coffee Lab roasted coffees and phenomenal breakfast crepes.
M-Sun 7am-12am 602-228-7373 918 N. 5th St. -  www.joesphcoffee.com

**La Catrina**
The restaurant offers a selection of dishes with some seriously good pastries. Friendly service and that “I can hang out all day” atmosphere.
Mon-Sun 12pm-4pm & 5:30pm 602-253-2255 1001 N. 3rd Ave. - www.lacatrinapuerto.com

**ONE Coffee Company**
The “Cheers” of Downtown coffee shops, ONE Company Coffee is an energized space occupied by coffeehead lovers and a diverse mix of regulars from the surrounding offices. From bold Italian coffees, teas and smoothies to quiche, baked goods and pastries, ONE has the fuel that keeps Downtowners turning.
M-F 6:30am-8am, Sat 7am-5pm 602-252-4442 - 1 N. Central Ave., Ste. 125 - www.thecoffee.com

**Paradise Bakery & Cafe / Collier Center**
The comforting sandwiches, soups, salads and breakfasts that Paradise Bakery does are still served daily until 4pm. Located on the second floor of the Collier Center, take the escalator just south of Washington on Second Street to get to this patio restaurant.
M-F 6:30am-4pm 602-256-0462 355 S. central Ave., ST. 302 - www.paradisebakery.com

**Royal Coffee Bar**
This urban coffee spot is tucked inside the Phoenix Public Market. You’ll be delighted by the taste of their direct trade coffees; it’s Carroll and graced daily on site.
Mon-Sat 7am-8am 602-254-5465 14 E. Pierce St. - www.royalcoffeelounge.com

**Starbucks**
The nation’s coffee shop serves up their signature coffee, pastries and the ubiquitous Frappuccino at six locations Downtown.
M-Th 6:30am-8:30pm, F 6:30am-10:30pm, Sat 6am-10:30pm, Sun 6am-7:30pm 602-340-0455 50 N. Jefferson St., Ste. 170 - www.starbucks.com

**Starbucks - Phoenix Convention Center**
M-F 6:30am-4pm, Sat 7am-2pm 602-534-8901 125 N. 2nd St., Ste. 100 - www.starbucks.com

**Starbucks - Taylor Place**
HOURS: 9 AM - 9 PM
602-258-3670 200 W. Washington St. - www.starbucks.com

**Talamaie Cakes & MJ Bread**
This husband-and-wife team turn out fresh baked goods, cake, sandwiches and daily specials. Don’t miss the M-J Big Cakes or the Fluffy Granola cupcake.
M-F 7am-5pm, Sat-Sun 8am-5pm 602-253-0299 610 E. Hein, Ste. 145 - 705 W. Washington St.  -  www.talamaicakes.com

**Yogurtini / Cityscape**
Open until 10pm Monday through Saturday and 7pm on Sundays, Yogurtini is always ready to satisfy your hankering for creaming from yogurt and a variety of candy, fruit, nut and cereal toppings (the Fruity Pebbles are delicious.) M-F 11am-10pm, Sun 11am-7pm 602-354-1033 1 E. Washington St., Ste. 180 - www.yogurtini.com

**DELI**

**Corner Bakery Cafe / Arizona Center**
Located in the lower level of the Renaissance Building this small cafe offers a variety of choices for breakfast and lunch.
M-F 7am-3pm 602-252-7257 2 N. Central Ave., LL  -  www.cornerbakerycafe.com

**Cresca Sandwich Cafe & Catering**
Bagel sandwiches in the morning and a dynamic list of lunch creations, including the Turkey New with green chilies and pomegranate onciabatta, the Ham and Brie or the Almond Slaw on multigrain bread. Many more options, too! M-Th 7am-6:30pm, F-Sat 7am-7pm, Summer hours M 7am-2pm 602-257-1616 541 E. Van Buren St., Ste. B3  -  www.crescasandwichcafe.com

**The Downtown Deli**
Open for breakfast and lunch, The Downtown Deli has been pleasing Downtowners’ palates with their succulent pastrami and corned beef sandwiches for over 50 years. The New Yorker, piled high with corned beef or pastrami, Russian dressing and cole slaw, is the stuff of legend.
M-F 7am-3pm 602-258-1069 130 N. Central Ave.  -  www.downtowndelti.com

**Duck and Decanter**
Since 1972, Duck and Decanter has been feeding the Valley unique sandwiches, soups and salads. Favorites include the Fiery Italian with turkeys, pepper relish, onions, spinach and mustard on fresh Italian bread, the Downtown Ooey-Gooey cupcake.
M-F 7am-3pm, Sat-Sun 9am-3pm 411 N. Central Ave.  -  www.duckanddecanter.com

**Subway**
Sub sandwiches served fast, fast, fast with just a pinch of snark. With a cult-like following and an emphasis on quality, Jimmy John’s serves up Subs sandwiches served fast, fast, fast with just a pinch of snark.
M-F 7am-9pm, Sat-Sun 9am-9pm 541 E. Van Buren St., Ste. B3  -  www.subway.com

**The Heros Factory**
Named Downtown’s “Best Lunch Spot” at the DREAM Awards for two years running, Hero Factory serves gagganun Sub sandwiches created by a New Yorker who understands what a hero looks like. The know-you-by-name service will bring out the best in anybody.
M-F 7am-4pm 602-256-6537 114 N. Adams St., Ste. C102 -  www.azherofactory.com

**Jacques’ Espresso Gourmet Deli & Catering**
Big flavors come from this small shop in the Renaissance Tower. Specializing in breakfast and lunch for the workday crowd, Jacques’ assemblies some of the tastiest sandwiches and wraps you’ll find Downtown, stuffed generously with Bread’s premium meats and cheeses.
M-F 6am-3pm 602-256-6734 114 W. Adams St., Ste. C102 -  www.azherofactory.com

**Jimmy John’s / CityScape**
Sub sandwiches served fast, fast with just a pinch of snark. With a cult-like following and an emphasis on quality, this national chain has quickly become a Downtown favorite. Order online to skip the lunch crush.
M-F 10am-7pm, Sat 10am-6pm 488-8810 50 N. Jefferson St., Ste. 175  -  www.jimmyjohns.com

**Subway**
Located in downtown Phoenix, CA Cafe serves up sandwiches, fresh green salads, tasty sides and Java City Coffee to hungry students in a rush.
M-F 7am-7pm 602-258-7257 2 N. Central Ave., LL  -  www.subway.com
CRUST Italian American Fusion / Convention Center

The new slice den on the block comes courtesy of our own Sultan of Swish, Phoenix Suns legend Dan Majerle. Meat lovers and vegetarians alike will find a pie to plow into - dine in or grab and go - at Downtown Pizza Lounge, which is open for lunch and late nights, making it the perfect destination for post-game sustenance.

M-F 11am-11pm  •  602-254-1522  •  144 E. Washington St.  •  $2

The Rose and Crown

Located in Heritage Square, this converted house is the perfect spot to wait for your table at Pizzeria Bianco. Snuggle into the couch, snack on finger foods, sip local wine and beer and, poof!, before you know it, the hour-long wait is up.

M-Th 11am-2pm; 5pm-9pm, F-Th 11am-2pm; 5pm-11pm, Sat 9am-1pm; 5pm-11pm  •  602-641-2097  •  201 E. Washington St.  •  $2  •  www.chophousephx.com  •  NE corner of Fillmore St. and 5th Ave.  •  just off map.

Cibo

Tasty lights and rustic patio seating make this transformed historic house a delightful spot for a romantic dinner. The wood-fired pizzas are top notch.

M 11am-2pm; 5pm-9pm, T-Th 11am-2pm; 5pm-10pm, F 11am-2pm; 5pm-11pm, Sat 9am-1pm; 5pm-11pm  •  602-261-8336  •  100 N. 3rd St.  •  $2  •  www.cristusafricanfus.com  •  E11

Downtown Pizza Lounge

The new urban den on the block comes courtesy of our own Sultan of Swish, Phoenix Suns legend Dan Majerle. Meat lovers and vegetarians alike will find a pie to plow into - dine in or grab and go - at Downtown Pizza Lounge, which is open for lunch and late nights, making it the perfect destination for post-game sustenance.

M-F 11am-9pm, Sat 11am-12am  •  602-254-1522  •  144 E. Washington St.  •  $2

The Rose and Crown

Located in Heritage Square, this converted house is the perfect spot to wait for your table at Pizzeria Bianco. Snuggle into the couch, snack on finger foods, sip local wine and beer and, poof!, before you know it, the hour-long wait is up.

M-Th 11am-2pm; 5pm-9pm, F-Th 11am-2pm; 5pm-11pm, Sat 9am-1pm; 5pm-11pm , Sun 9am-1pm  •  602-441-2697

The Rose and Crown

Located in Heritage Square, this converted house is the perfect spot to wait for your table at Pizzeria Bianco. Snuggle into the couch, snack on finger foods, sip local wine and beer and, poof!, before you know it, the hour-long wait is up.

M-Th 11am-2pm; 5pm-9pm, F-Th 11am-2pm; 5pm-11pm, Sat 9am-1pm; 5pm-11pm , Sun 9am-1pm  •  602-441-2697
Japan

Asiana Sushi

Serving shashimi, sushi, classic rolls and crowd-pleasing bento boxes, Asiana Sushi is where Downtowners go to satisfy their Japanese cravings. Try the chef's combos that combine nigiri, shashimi, rolls, and miso soup or the deep-fried Vegas and Golden Crabby rolls.

Jamaican

Athenian Express Cafe

Located under the Cronkite building at ASU, this little joint is bustling with students during the lunch rush. Athenaian Express Cafe is a go-to for fresh salads, smoothies and breakfasts with a Mediterranean flair at breakneck speeds and affordable prices.

Mexican/Southwestern

Baja Fresh Mexican Grill

This senses-stirring Italian eatery offers a fast-casual experience and meals under $10. The menu offers a variety of pastas, soups, and salads loaded with delicious lamb, beef or chicken, plus seafood and vegetables. The menu is well-priced and the pace of service is quick.

Mediterranean

Athensian Express Cafe

This Chicago-inspired Greek restaurant has awesome gyros and salads. Fresh fruit and vegetable options make it the neighborhood go-to for a healthy lunch. Mediterrenean Express Cafe is known for its fresh ingredients, healthy salads, and smoothies that are popular with locals and visitors alike.

Downtown's "it" clubhouse for hipsters and the bands they love also features Cocina 10, the Mexican food mecca conceived by local chefs Isaac Blanc (Blanco Blanc) and Dug Robson (Gallo Blanco). Open late, Cocina 10 dishes out tasty tacos, homemade chips and guacamole you'll go gaga for.

Downtown's "Best Place to Relax." With its large patio overlooking the Arizona Center grotto, voted Downtown's "Best Place to Relax." Moira Sushi is a great spot for sushi and it's conveniently located in the heart of Downtown.

Boca Raton's "chill house" for hipsters and the bands they love also features Cocina 10, the Mexican food mecca conceived by local chefs Isaac Blanc (Blanco Blanc) and Dug Robson (Gallo Blanco). Open late, Cocina 10 dishes out tasty tacos, homemade chips and guacamole you'll go gaga for.

Crescent Ballroom

With burritos the size of your head full of organic ingredients and your choice of meats and salsas, it's easy to see why this regional chain has a devoted following. Gluten-free, vegetarian and healthy options secure it as a lunchtime staple. Skip the out-the-door lunch lines and order online.

El Portal Mexican Grill / ASU Downtown

Located on the ASU downtown campus, El Portal serves up heaping plates of Sonoran-style Mexican food at affordable prices. Open for breakfast, lunch and dinner, they specialize in enchiladas, tacos, breakfast burritos and came asada.

Metro Marche

Great Mexican food available at Metro Marche, Phoenix Convention Center's food court.

Mozza Sushi

A trendy hangout with to-die-for happy hour specials. Sushi, hot dishes and funky cocktails await at this urban hot spot. Moza Sushi is a hidden gem in the heart of Downtown.

NachoBot

NachoBot is a delicious option for Mexican cuisine with a focus on fresh ingredients and flavorful dishes. They offer a variety of burritos, tacos, and quesadillas, catering to a range of dietary preferences.

Nobuo at Teeter House

Located in a historic house in Heritage Square, this refined Asian-style teahouse by day and funky izakaya by night features Owner Lena Ko is a pro at a variety of sushi rolls, noodle pho, and protein-packed dishes with seafood, chicken or beef. Nobuo at Teeter House is a great spot for a unique dining experience.

Orgo Sushi / Arizona Center

Want a healthy, delicious meal? Look no further than Orgo Sushi. This vegan-friendly sushi spot offers a variety of rolls and sushi options, including gluten-free and raw options.

RoseBowl

Offering up delicious pizza with dough made from 100 percent organic wheat flour, award-winning skim mozzarella from Wisconsin, certified organic tomato sauce, MSG-free pepperoni, and fresh produce, plus a gluten-free crust option.

Tortilla's Mexican Grill / Convention Center

Great Mexican food available at Metro Marche, Phoenix Convention Center's food court. They turn out healthy salads, smoothies and breakfasts with a Mediterranean flair at breakneck speeds and affordable prices.

Yasuda Bento

A longtime favorite stop for Downtowners craving quick, Japanese-inspired rice bowls, teriyaki, noodles, salads and sushi, Yasuda Bento offers tasty daily lunch specials. The outdoor seating gives urban diners a prime view of pedestrian traffic on Adams Street and the bustling light rail station on Central Avenue.
Five R- Cha Thai
Eat with joy at this tantalizing Thai spot offering over 90 different entrees! Curries, noodle wok, and specialty fish and vegetarian dishes like the Imperial Veggie, plus wine and beer.
M-F 11am-3pm; 4pm-9pm, Sat 12pm-4pm; 5pm-9pm  •  602-252-3873  •  20 W. Adams St.  •  $  •  www.5rchathai.com

Thai Basil Signature Downtown
Offering a dazzling array of curry, rice, sauteed and noodle dishes, plus soups, salads, 17 appetizers, four soups, and six delicious desserts. Thai Basil Signature's regulars suggest the Chilli Garlic Vegetables, Peanut Curry or Drunken Noodles. If you like it spicy, try the Thai Basil Signature Pad Ga Pao.
M-F 10:30am-9pm, Sat 3pm-9pm, Sun 11:30am-9pm  •  602-759-8737  •  114 W. Adams Street, Ste. C-104  •  $$  •  www.thaibasilaz.com

Thai’d Up Restaurant
In its first year of operation Downtown, Thai’d Up quickly emerged as a favorite lunch and dinner spot for workers and weekend adventurers alike. Run by three women from Thailand with a combined 30 years of restaurant experience. Locals flock for the coconut soup, Spicy Eggplant, pad thai or Ginger Angel.
M-Sat 11am-9pm  •  480-420-8424  •  110 N. Central Ave.  •  $$  •  www.thaidupaz.com

Artie’s Heavenly Dogs
Proudly serving Eisenberg all-beef hot dogs with all the fixins.
M-F 10am-4pm  •  SW corner of 2nd St. & Adams  •  $  www.artiesheavenlydogs.com

Big Ray’s Hot Dogs
Hot dogs, Polish, Italians and combos. Cash only.
M-F 10:30am-3pm  •  SW corner of 1st Ave. & Washington St.  •  $  C12

Dad’s Lunch Box
Jumbo, foot-long, Polish, Chicago, with or without chili or sauerkraut, Dad’s can give you a quick lunch fix.
M-F 9am-4pm  •  NE Corner of Central Ave. & Monroe St.  •  $  C10

Ed the Hotdogger Since 1971 - Special Events & Catering
Ed the Hotdogger has been around for decades serving people in the Downtown Phoenix area tasty hot dogs and sausages, and snacks.
M-F 10am-5pm  •  602-367-1907  •  SW Corner of Jefferson St. & 1st Ave.  •  $  www.edthehotdogger.com  C14

The Golf Cart
Fore! The Golf Cart has all your favorite all-beef hot dog snacks, plus Polish, bratwurst and fancy fixins like chili and kraut. Cash only.
M-F 10am-4pm  •  NE Corner of 2nd Ave. & Adams St.  •  $  B11

Hungry Corner
Hot dogs and snacks are a mobile affair from this funky cart. Cash only.
M-F 11am-5pm  •  602-265-1357  •  SW Corner of 3rd Ave. & Jefferson St.  •  $  A13

Phoenix Public Market
Great for vegetarians, vegans, locavores and carnivores alike, this twice weekly farmers market features the best of Arizona produce and products. Stop by Food Truck Fridays for upscale meals served on wheels.
W 4-8pm, Sat 8am-12pm (May-Sep) 8am-1pm (Oct-Apr). Food Truck Friday 11am-1:30pm  •  602-254-1799  •  14 E. Pierce St.  •  $  •  www.phoenixpublicmarket.com  D5

Suerena’s Wieners
These local ladies have been featured in newspapers for both their congenial personalities and their pitch-perfect Chicago-style hot dogs. Now they’re serving burgers, too!
M-F 10am-3pm  •  602-904-2219  •  NW Corner of 3rd Ave. & Jefferson St.  •  $  •  www.thedogdealers.com  A13

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