

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

VELOCITY

"Velocity is always my first port of call for something well designed and a bit different."

- Tableware Designers Caroline Pople and David Harding (Ink Dish)

Seattle / Design Store
251 Yale Ave North
T: 206.749.9575
www.velocityartanddesign.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