



Home to some of the most well-known chefs in Texas, Fort Worth is cooking up everything from Cowboy Cuisine to trendy farm-to-table, from authentic Mexican to bayou-inspired fare. A smorgasbord of options, the Fort Worth culinary scene will not disappoint.

### **DOWNTOWN/SUNDANCE SQUARE**

#### **BREAKFAST**

Rise and shine at any of our fabulous hotels, then fill up at an on-site restaurant: **Six 10 Grille** (The Ashton Hotel), **Cast Iron Restaurant** (Omni Fort Worth), **Sheraton Fort Worth Restaurant** (Sheraton Fort Worth) or **Etta's Place Bed & Breakfast**. Take a short walk in Sundance Square to **Cowtown Diner**, where spinach omelets, steak and eggs, and sweet chocolate meringue pie keep hungry guests happy.

#### **LUNCH**

Skip ahead to lunch for a refreshing treat at **Little Red Wasp**, a knife and fork sensation; **Daddy Jack's**, a seafood lover's dream come true; or **Oliver's Fine Foods**, a gourmet-foods store that offers fresh food and signature dishes to go.

#### **DINNER**

Dine in style at **GRACE**, where diners are treated to the savory dishes of award-winning chef, Blaine Staniford. Experience "cowboy cuisine" at **Reata Restaurant**; a Fort Worth institution that offers an amazing view of downtown from the rooftop bar. One of the newest additions to Sundance Square, **Del Frisco's Grille**, boasts a spectacular view of the new Sundance Square Plaza and serves up the same succulent steaks as sister-restaurant **Del Frisco's Double Eagle Steakhouse**, also located in downtown Fort Worth.

### **CULTURAL DISTRICT**

#### **BREAKFAST**

Serving up a southern style breakfast since 1986, **Montgomery Street Café** cooks up dishes reminiscent of grandma's house. **Swiss Pastry Shop**, well-known for their sweets and leave-room-for-dessert attitude whips up a satisfying breakfast that is easy on your wallet.

#### **LUNCH**

One of Fort Worth's most sought-after chefs, Dena Peterson of **Café Modern**, serves artfully crafted cuisine against the backdrop of Tadao Ando's iconic Modern Art Museum. A stone's throw away is the Kimbell Art Museum's **Buffet Restaurant**, a local favorite known for homemade soups, sandwiches and quiche. Take in the beauty of Fort Worth's Botanic Gardens over Aztec Fettuccini or Herb Encrusted Salmon while dining at the **Gardens Restaurant**. Shoppers are in for a treat at the **Secret Garden Tea**

**Room** tucked inside the Montgomery Street Antique Mall, where selections of tea, sandwiches, salads and savory treats abound.

#### DINNER

Here in Texas we do many things well, but barbecue is our best. And, Fort Worth is no exception to this rule. Fill up at **Angelo's BBQ**, a Fort Worth favorite since 1958, known nationwide for its excellent beef brisket and pork ribs and ice cold scooners of beer. Three miles south is **Railhead Smokehouse** the perfect place to grub on a sliced beef sandwich with all the fixings, sip a cold drink and relax from the long work day. For a change of scenery, **Piola Restaurant and Garden** leaves diners feeling at home as they enjoy authentic Italian dishes in a quaint 1940s bungalow, complete with a lush garden patio.

#### Stockyards National Historic District

##### BREAKFAST

Saturday mornings only, **Trailboss Burgers**, part of the Risky's Barbeque brand, serves up a southern-style breakfast to hungry patrons shopping in Stockyards Station. Papas con huevos, chilaquiles and chorizo con papas are served at **Esperanza's Mexican Café and Bakery** – a delicious bakery and restaurant located next door to its famous sister property, Joe T. Garcia's.

##### LUNCH

**Love Shack**, not to be confused with The B-52's famous rendition, is home of the dirty love burger – a burger covered in love sauce and topped with a fried quail egg. **Joe T. Garcia's Mexican Restaurant** keeps it simple with a menu comprised of two items, fajitas and enchiladas, as they have for over 75 years. Belly up at **Byblos Lebanese Restaurant** located off of North Main, where diners enjoy more than authentic Lebanese food, but belly dance shows and more.

##### DINNER

A carnivore's paradise, the historic Stockyards reveres a nice steak like it does its Western heritage. Named one of Dallas-Fort Worth's best steakhouses, **Hunter Brothers' H3 Ranch** grills up perfection over hickory wood-fired flame. Expand your taste buds at **Lonesome Dove Western Bistro** where Kangaroo Carpaccio, Tomahawk and Rocky Mountain Elk Ribeye are popular menu items. **Risky's Barbeque** is famous for its mouthwatering ribs and has been serving Cowtown delicious, homemade barbecue since 1927. Try the original world famous Big Chop at **Cooper's BBQ**, located next to Billy Bob's Texas, and enjoy some best barbecue in the business.

#### Near Southside

##### BREAKFAST

Before cool was cool, **Paris Coffee Shop** was serving up he-man-sized breakfast and homemade pies for hungry locals, sprinkled with a generous helping of Southern hospitality. **Brewed Coffee and Pub**, aptly named for its variety of scrumptious plates and adult beverages, gives brunch a whole new meaning in its posh digs decorated with reclaimed items and trophy heads. **Cat City Grill**, an upscale eatery on the ever-popular Magnolia Ave, bakes house made Cinnamon Rolls drizzled with chocolate caramel sauce to get the blood pumping. New kids on the block **Stir Crazy Baked Goods** whip up to-die-for baked goods made from organic and locally sourced ingredients: breakfast muffins, sweet rolls, cookie and cakes.

## LUNCH

**Magnolia Cheese Company**, cheese aficionados some might say, delights in serving locally grown, organic artisan cheeses, alongside nicely paired wines. Spice it up a bit at **Hot Damn, Tamales!**, no matter if you're vegan, gluten-free or an avid meat-lover there's a tamale to suit every taste. Build your own bento box at **Shinjuku Station**, a mix of hand-rolled sushi, fresh fruit and salad.

## DINNER

**Ellerbe Fine Foods** highlights local and seasonal ingredients in its innovative farm-to-table cuisine, surrounded by a cozy, yet elegant atmosphere. **Mijo's Fusion** brings a satisfying mix of Asian and Mexican cuisine, surprising the palate with Korean Short Rib Tacos, Angry Kung Pao Chicken Tacos and Chili Poblano Braised Tofu. **The Live Oak Music Hall** is the perfect place to take the edge off an ice, cold beer and hamburger in hand.

### Camp Bowie/TCU/University

## BREAKFAST

A Fort Worth classic, **Lucile's Stateside Bistro** is a Fort Worth best that serves up Dutch Baby pancakes topped with butter, powdered sugar and fresh lemon. **Black Rooster Bakery** is the go-to spot for homemade cinnamon pecan rolls, Texas-sized muffins and old fashioned pound cakes. **Ol' South Pancake House**, a TCU tradition, stacks pancakes as far as the eye can see. Take the pancake challenge, eight in an hour, and you'll eat for free.

## LUNCH

Serving Fort Worth for over 40 years, **The Lunch Box** fills locals up on yummy finger sandwiches, salads and fresh quiche. Besides their famous chocolate fudge-Texas pecan cake, **Bluebonnet Bakery** draws "lunchers" with an award-winning chicken salad sandwich and hearty kid's menu. **Chubby's Burger Shack** is the perfect dive to grub like a local, with favorites named "Tha Big Nasty" and "Tha Uncle Bob."

## DINNER

Open Table's Diners' Choice Winner for 2013 goes to the newly opened **Pacific Table**, where Chef Felipe Armenta mixes modern and Pacific Northwest cuisine in warm setting for the perfect lunch, dinner or brunch. Master Chef Peter Gruenewald prepares traditional, "real-deal" German food daily at **Greenwood's**, where diners feast on Schweineschnitzel Paniert also known as breaded pork loin. Chef Tim Love's newest restaurant, **The Woodshed Smokehouse**, pays homage to all things grilled, roasted and slow-cooked. Plates feature a rotating selection of beef, lamb, pork, cabrito, wild game and more.

### West 7<sup>th</sup> Street

## LUNCH

Take your pick from beef, pork, chicken or fish at **Velvet Taco**, where patrons eat their fill of gourmet tacos served up with rotisserie cream corn and locally brewed beer. **AF+B**, the district's newest resident, calls diners to enjoy life to the fullest while savoring spit-roasted chicken cobb and venison sausage. Not quite sure what you're hungry for? **Fort Worth Food Park** is the city's first and finest food park, where you will find gourmet dishes from the area's top local chefs.

## **DINNER**

**Saint Emilion Restaurant**, One of America's Top 20 Restaurants according to Zagat, is a romantic spot that serves exquisite South of France fare. Chef Jon Bonnell's newest endeavor, **WATERS Bonnell's Coastal Cuisine**, redefines the Fort Worth seafood scene with an impeccable raw oyster bar and the freshest wild fish available. **Rodeo Goat**, recently voted the Best Burger in DFW by DFW.com, is indeed a burger joint serving instant favorites such as the Caca Oaxaxca, made with beef, chorizo, avocado, pico de gallo, fried egg, queso fresco and tabasco-mayo.