

SHREVEPORT-BOSSIER
LOUISIANA

Eat Here

A FOOD LOVER'S GUIDE



ICONIC LOCAL EATS P.2

CAJUN-ASIAN FUSION P.20

WWW.SHREVEPORT-BOSSIER.ORG



LUCKY PALACE

Chinese Restaurant

ABOUT THE COVER

No Shreveport-Bossier restaurant had a bigger year in the national media in 2018 than Lucky Palace Chinese Restaurant in Bossier City. Lucky Palace was a subject of the ESPN television series *TrueSouth*, was profiled by acclaimed food writer John T. Edge in *Garden & Gun*, and was named a semifinalist for the James Beard Award for Best Wine Program.

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For the cover of the fourth edition of ***Eat Here: A Food Lover's Guide to Shreveport-Bossier***, Lucky Palace was photographed by award-winning Louisiana photographer Denny Culbert. Inside cover photo by Chris Jay.

EXPLORE THE *Flavors* OF

SHREVEPORT-BOSSIER

THE ICONS 2

20 (MORE)
CELEBRATED BITES 8

WORLD TOUR:
INTERNATIONAL FLAVORS 18
OF SHREVEPORT-BOSSIER

FESTIVAL FAVORITES 26

\$ Under \$10 per person

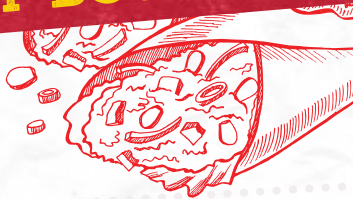
\$\$ Under \$20 per person

\$\$\$ \$20 or more per person

Eat Here: A Food Lover's Guide to Shreveport-Bossier is produced by the Shreveport-Bossier Convention and Tourist Bureau, the official destination marketing organization of Shreveport-Bossier. The guide may be viewed electronically at www.Shreveport-Bossier.org/EatHere. For a complete directory of Shreveport-Bossier eateries as well as accommodations, attractions and more, visit www.Shreveport-Bossier.org. For more information, visit our Downtown Shreveport Visitor Center at 629 Spring Street or call 800-551-8682.

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SHREVEPORT-BOSSIER
Louisiana's
**OTHER
SIDE**



The Icons

LOCAL

FAVORITES!



EACH EDITION OF
EAT HERE

FEATURES A DIFFERENT SELECTION OF 20
MUST-TRY DISHES THAT WE CALL

“CELEBRATED BITES.”

HOWEVER, there are a handful of dishes that are so popular among locals that we include them in every edition of this guide. We call these six dishes **“The Icons,”** and no serious food lover should visit Shreveport-Bossier without tasting them.



THE SHRIMP BUSTER

HERBY K'S

(318) 424-2724

1833 Pierre Ave., Shreveport \$\$

Any list of Shreveport food icons should begin with The Shrimp Buster, a unique take on the fried shrimp po' boy offered at Herby-K's, a seafood joint that's been run by the same local family since 1936. Jumbo shrimp are pounded flat, deep-fried and stacked on buttery French bread. Squeeze a lemon wedge over the shrimp and dunk it in the secret Shrimp Buster sauce to get the full experience.

www.herbyks.net



THE MUFFY

FERTITTA'S DELICATESSEN

(318) 424-5508

1124 Fairfield Ave., Shreveport \$

Shreveport's oldest continually operating restaurant, Fertitta's Delicatessen, first opened in 1927 as an Italian grocery. Now listed on the National Register of Historic Places, the mom-and-pop sandwich shop specializes in muffalettas. Their signature sandwich, "The Muffy," is a smaller, single-serving version of the famous New Orleans cold cut sandwich topped with olive mix, mustard and American cheese.

www.facebook.com/fertittasdeli

THE ICONS



ICE BOX PIES

STRAWN'S EAT SHOP

(318) 868-0634

125 Kings Hwy., Shreveport \$

Arguably the most acclaimed eatery in Shreveport, Strawn's Eat Shop has been featured in *Southern Living*, *USA Today*, *Travel + Leisure* and countless other publications – all because of their outstanding ice box pies. Try the strawberry pie, the most popular flavor among locals, velvety butterscotch or seasonal peach. Available at three locations.

www.strawnseatshop.com



Breakfast | Lunch | Dinner

Seafood, Gumbaux, Catfish and more.

4916 Monkhouse Drive | 318-635-1641



www.orlandeauxs.com



#eat318



SHREVEPORT-STYLE STUFFED SHRIMP

Various Eateries \$

Shreveport-style stuffed shrimp are a local delicacy that originated in the kitchen of the Freeman and Harris Café, an eatery that, at the time of its closing, was one of the oldest black-owned restaurants in the United States. Large shrimp are stuffed with Creole dressing, deep-fried and served with spicy tartar sauce. Try them at **Eddie's Restaurant** (1956 Hollywood Ave.), **Orlandeaux's Café** (4916 Monkhouse Dr.) or **C&C Café** (1765 Milam St.) in Shreveport.



EAT LIKE A LOCAL!

"The type of down-home cooking that my grandmother and mother used to do is a dying art. I love that C&C Café is keeping the taste of this tradition alive and well. Their lunch specials are unbelievable."

LaShina Mitchell • tloafn.blogspot.com

THE ICONS



SOUTHERN MAID DONUTS

Various Locations \$

The only product for which Elvis Presley ever sang a jingle, Southern Maid Donuts are a true taste of Shreveport. Visit the 3505 Hearne Avenue location in Shreveport at 4 p.m., when donuts are served piping hot to loyal patrons who line up for these delicious, doughy treats.

www.southernmaiddonuts.com



FRIED CHICKEN

SOUTHERN CLASSIC FRIED CHICKEN

Various Locations \$

Yes, it's a drive-through, and yes, it's a regional chain. But Southern Classic Fried Chicken serves up a classic taste of home that has fed generations of Shreveport-Bossier natives. Nostalgia aside, the chicken itself is excellent: crisp, juicy, slightly spicy, and wallet-friendly. A box of Southern Classic chicken (don't forget to ask for peppers!) can be found at any get-together worth attending in Shreveport-Bossier.

www.southernclassicchicken.com



EAT LIKE A LOCAL!

"One of my favorite things to eat in Shreveport is a piping hot donut from Southern Maid Donuts at 4 p.m.! Southern Maid Donuts are the only product ever endorsed by Elvis, so they must be doing something right. Is it 4 p.m. yet?"

Winston Hall - Musician & Tour Guide

RALPH & KACOO'S

Louisiana's Seafood Restaurant



Cajun Lunch Specials



Healthy Options



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More

.....

CELEBRATED

BITES



EACH EDITION OF
EAT HERE

FEATURES A DIFFERENT SELECTION OF
“20 CELEBRATED BITES.”

.....

RESTAURANTS REPRESENTED in this section range from casual roadside eateries to fine dining, but they all have one thing in common: they provide some of the most unique dining experiences in Shreveport-Bossier. Of course, there's much more to Shreveport-Bossier's dining scene than you'll see on this list.

To browse a complete list of dining establishments in Shreveport-Bossier, visit **www.Shreveport-Bossier.org**. To read weekly reviews of local restaurants, visit our blog, **www.20x49.com**. Share your culinary adventures in Shreveport-Bossier using the hashtag **#Eat318**.



THE GORDON MCKERNAN

THE MISSING LINK

(318) 751-5820

504 Texas St., Shreveport \$

Why is there a hot dog named after a prominent Louisiana personal injury lawyer? The world may never know. We do know that The Gordon McKernan – a Portuguese-style sausage made with garlic and paprika and topped with onion, tomato, cilantro, and avocado poblano dressing – is outrageously tasty.

www.facebook.com/themissinglinkfoodservices



SHRIMP & GRITS

BISCOTTI'S

(318) 868-6700

5807 Youree Dr., Shreveport \$\$

Mike Lewis, chef and co-owner at Biscotti's, serves up one of the finest versions of shrimp and grits you'll ever taste. Made with local andouille sausage from Maxwell's Market and War Eagle Mills grits out of Arkansas, smoked Gouda cheese and plump Gulf shrimp, this signature Louisiana dish is a must-try.

www.biscottisatlewis.com

20 MORE BITES



IMPOSSIBLE BURGER

WINDRUSH GRILL

(318) 686-2220

1023 Provenance Pl., Shreveport \$\$

The Impossible Burger from Impossible Foods delivers all of the flavor and aroma of an all-beef hamburger patty (it even “bleeds”) while remaining 100% plant-based and meat-free. Windrush Grill serves the only Impossible Burger in northern Louisiana, which has attracted vegetarians and curious burger lovers from far and wide to sample this unique menu offering.

www.windrushgrill.com



MARGHERITA PIZZA

FLYING HEART BREWING AND PUB

(318) 584-7039

700 Barksdale Blvd., Bossier City \$\$

You can tell a lot about a pizza joint by the quality of their margherita pie. The simple toppings of this pizza reflect the colors of the Italian flag: green from fresh basil, white from good mozzarella and red from tomato sauce. A margherita pizza either succeeds or fails based on the quality of ingredients used, and Flying Heart Brewing & Pub's version succeeds with flying colors.

www.flyingheartbrewing.com



MARTIN'S FAMOUS GRILLED REUBEN

MAXWELL'S MARKET

(318) 865-3315

4861 Line Ave., Shreveport \$

An outstanding Reuben sandwich should be epic. The grilled Reuben at Maxwell's Market is stacked with an absurd amount of corned beef, gooey Swiss cheese, sauerkraut, and Russian dressing on high-quality marbled rye. The sandwich can be a mess to eat, so plan accordingly. Maxwell's Market is a to-go lunch deli with no seating for diners.

www.maxwellsmarket.com



THE GUMBEAUX

ORLANDEAUX'S CAFÉ

(318) 635-1641

4916 Monkhouse Dr., Shreveport \$

When a Louisiana restaurant can trace its history back through nearly 100 years of family ownership, their gumbo is going to mean business. The "gumbeaux" at Orlandeaux's Café (formerly known as Brother's Seafood) combines the depth of flavor found in Creole cookery with a Cajun gumbo's cayenne pepper kick.

www.facebook.com/orlandeauxs

20 MORE BITES



CAKE JARS

BON TEMPS COFFEEHOUSE

(318) 210-0639

450 Clyde Fant Pkwy., Suite 700, Shreveport \$

Dessert master Brittany Shaw hopes to open her own bakery someday. Until she does, cake lovers can pick up her decadent, uniquely Southern cake jars at Bon Temps Coffeehouse in downtown Shreveport's Red River District. Top-selling flavors include banana pudding cake, honeybun cake and cookies n' cream.

www.facebook.com/bontemps

MUFFULETTA MELT PO' BOY

AT FAT TUESDAY SANDWICH SHOP & BAKERY

(318) 734-0299

1201 Shady Grove Dr., Suite B, Bossier City \$

Step inside the Fat Tuesday Sandwich Shop & Bakery, a neighborhood eatery in Bossier City's Shady Grove neighborhood, and you're immediately transported to Mardi Gras. Zydeco music blasts from the speakers, there's a rotating pie case filled with bread pudding and king cake and delicious sandwiches like the po' boy-style muffuletta await.

www.facebook.com/fattuesdaysandwichshop

CRISPY BRUSSELS SPROUTS

AT FAT CALF BOUCHERIE

(318) 734-0152

1200 Marshall St., Shreveport \$\$

In a community that loves indulgent eats as much as Shreveport-Bossier does, it takes effort to become famous for your Brussels sprouts. Chef Anthony Felan of Fat Calf Boucherie practically caramelizes his Brussels sprouts, bringing out their sweetness, and tops them with golden raisins, pumpkin seeds and a Korean-inspired vinaigrette.

www.facebook.com/fatcalf318

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#eat318



THE BISCUIT BOARD

WINE COUNTRY BISTRO

(318) 629-9463

4800 Line Ave., Shreveport \$\$

Serious biscuit enthusiasts should run, not walk, to Wine Country Bistro in Shreveport, where the weekend brunch menu is highlighted by their flaky, buttery homemade biscuits. A biscuit board includes four large biscuits and an assortment of seasonal homemade preserves, compotes and butters.

www.jasonbradyrestaurantgroup.com

LOUISIANA CAJUN CUISINE



Open Daily Lunch & Dinner
Walking Distance from Horseshoe Casino

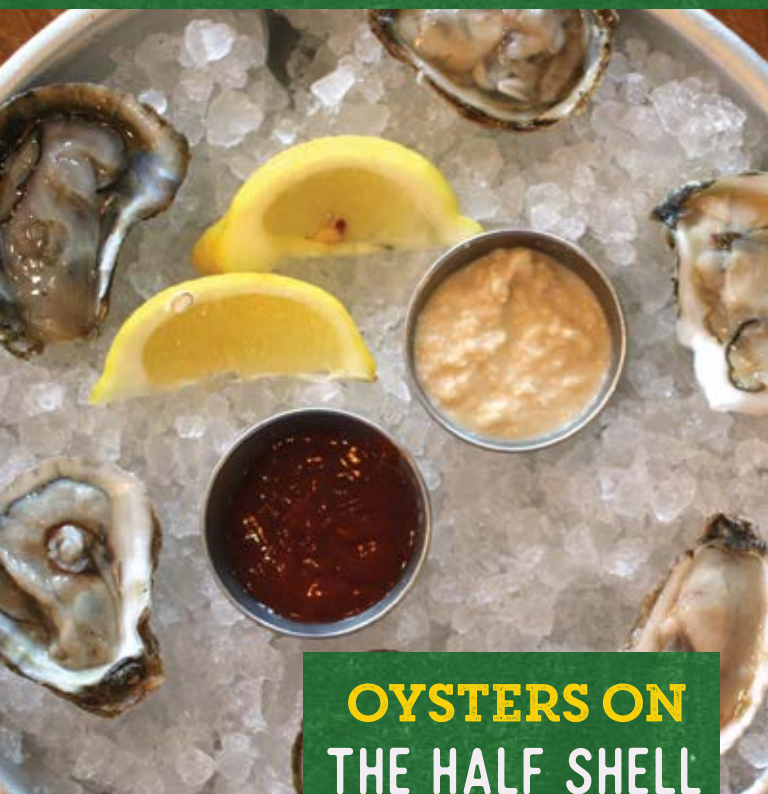
501 Barksdale Blvd Bossier City
Located in the New East Bank District

318-584-7169

Sun-Thur 11am-10pm
Fri-Sat 11am - 12am

www.beauxjax.com

20 MORE BITES



OYSTERS ON THE HALF SHELL

FRANK'S LOUISIANA KITCHEN

(318) 688-3535

1023 Provenance Pl., Shreveport \$\$

Looking for great oysters? Frank's Louisiana Kitchen has them in every imaginable preparation, from crispy fried oyster po' boys to roasted oysters Bienville. Owner and Executive Chef Frank Harris IV sources oysters from regions along the Gulf Coast and the East Coast, so the best way to enjoy oysters here may be to slurp them raw with a glass of Champagne.

www.frankslakitchen.com

CHICKEN AND DUMPLINGS AT THE COTTON BOLL GRILL

(318) 221-9397

1624 Fairfield Ave., Shreveport \$

Stepping into the nearly 90-year-old dining room at The Cotton Boll Grill is like stepping back in time. This classic American diner serves a variety of daily blue plate specials, but their chicken and dumplings – available each Thursday with a platter of outstanding hot water cornbread – may be the most beloved lunch special in town.

www.facebook.com/cottonbollgrill



CRAWFISH PEPPERJAX MAC N' CHEESE

BEAUXJAX CRAFTHOUSE

(318) 584-7169

501 Barksdale Blvd., Bossier City \$\$

What began as an off-menu snack for late night bar patrons has quickly turned into one of the most popular items on the menu at BeauxJax Crafthouse, a Cajun-style restaurant and bar located in Bossier City's East Bank District. Creamy pasta shells are loaded up with crawfish tails, shrimp and andouille sausage for a decadent, stick-to-your-ribs meal.

www.beauxjax.com



FRIED CATFISH

PORT AU PRINCE

(318) 606-2001

5301 S. Lakeshore Dr., Shreveport \$\$

Any Southern town worth eating in should have an exemplary fried catfish restaurant – Port Au Prince on Cross Lake is Shreveport's go-to spot for crispy, perfectly spiced filets and whole fried catfish. Save room for dessert. Port Au Prince's strawberry custard pie, made from the owner's grandmother's recipe, is some of the best you'll find anywhere.

www.portauprincerestaurant.com

20 MORE BITES



WARM MOZZARELLA

SILVER STAR GRILLE

(318) 865-0233

9462 Ellerbe Rd. #100, Shreveport \$\$\$

Don't judge the warm mozzarella appetizer at Silver Star Grille by its name. The dish, which makes for a full-sized meal when you add grilled beef tenderloin, consists of broiled mozzarella, roasted tomatoes and toasted breadsticks topped with a balsamic reduction and a blanket of Parmesan cheese. Remove the breadsticks and this dish makes for a great Keto Diet-friendly option.

SPICY CHICKPEA BURGER AT WELL+FED LOUISIANA

(318) 779-0030

678 Egan St., Shreveport \$

Is it possible that a vegan restaurant serves one of the tastiest burgers in Shreveport-Bossier? The chickpea burger at Well+Fed Louisiana consists of an impossibly flavorful, spicy chickpea patty topped with sprouts, tomato and special sauce on the restaurant's freshly baked vegan bread. This veggie burger is likely to win over even the most dedicated carnivore.

THE SOPRANO BURGER AT PAPA AND COMPANY

(318) 869-2635

545 E Washington St., Shreveport \$\$

Papa & Company is a popular stop for burger aficionados in Shreveport-Bossier. Their burgers include a ¾-pound patty on a house-made bun, dressed with all sorts of outrageous toppings. If you're feeling adventurous, try the soprano burger – a burger topped with three mozzarella cheese sticks, provolone cheese, salami, and marinara sauce. Bada bing!

www.papaandcompany.com

CINNAMON ROLLS AT WHISK DESSERT BAR

(318) 459-8771

724 Azalea Dr., Shreveport \$

If you love a good cinnamon roll, you owe it to yourself to try the version served each Friday at Whisk Dessert Bar. This chef-driven, from-scratch bakery located in Shreveport's South Highlands neighborhood crafts what may be the best pull-apart sticky buns you'll ever taste. Arrive early – they sell out!



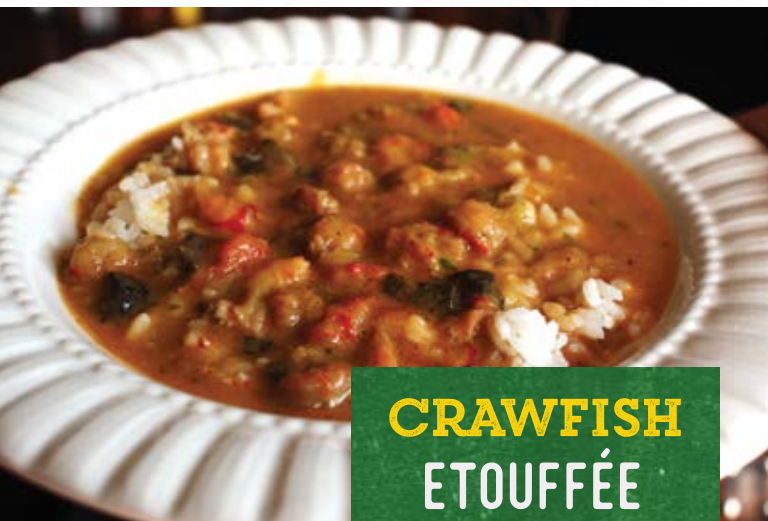
PATTON'S HOT SAUSAGE PO' BOY

KIM'S SEAFOOD #2

(318) 866-2448

4456 Youree Dr., Shreveport \$

The second location of Kim's Seafood offers the same great po' boys, along with Louisiana seafood prepared every imaginable way, that made the Bossier City location famous. The Patton's Hot Sausage Po' Boy is a delicious, spicy New Orleans staple that isn't easy to find on menus outside of the Crescent City.



CRAWFISH ETOUFFÉE

CREOLE CAFÉ AND CATERING

(318) 507-8861

2814 Greenwood Rd., Shreveport \$

The mother-and-son team of Gail and Henry Griffin are the dynamic duo behind Creole Café and Catering. Don't let the restaurant's humble exterior fool you; this tiny neighborhood eatery produces some of the best classic Creole dishes in northern Louisiana. Sample their delicious take on crawfish étouffée for a true taste of Louisiana.

www.facebook.com/creolecafeandcatering

World Four



INTERNATIONAL FLAVORS

OF SHREVEPORT—BOSSIER



SHREVEPORT—BOSSIER'S RESTAURANT SCENE

REFLECTS THE INCREDIBLE DIVERSITY OF
THE LOCAL POPULATION.

.....

HERE YOU'LL FIND FOOD from far-flung corners of the globe sharing a menu with Louisiana staples like po' boys and boiled crawfish. Many of Shreveport-Bossier's most acclaimed eateries have risen to fame because of their unique approaches to popular international cuisines like Mexican, Italian and Chinese.

To browse a regularly updated list of local eateries, visit the restaurants section at www.Shreveport-Bossier.org.



AL NOOR

Greek, Jordanian and Middle Eastern

(318) 584-7461

1630 Barksdale Blvd., Bossier City \$

Al Noor Supermarket & Restaurant, which shares a space with a Mediterranean grocery of the same name, offers delicious, colorful, and wallet-friendly cuisine from the Middle East. Popular favorites like gyros and kabobs are available, as well as less common menu options from Egypt, Jordan and beyond.



EVI'S SCHNITZEL HAUS

German

(318) 425-9860

1303 Shreveport-Barksdale Hwy., Shreveport \$

Evi Bradford and her sons operate Shreveport-Bossier's only German restaurant. Bradford was born and raised in Germany, where she worked at her family's restaurant before marriage brought her to Shreveport-Bossier. Evi's serves several varieties of schnitzel as well as bratwursts, spaetzle, desserts and an incredible selection of German beers and wines.

www.facebook.com/evisschnitzelhaus

WORLD TOUR



EL MONO

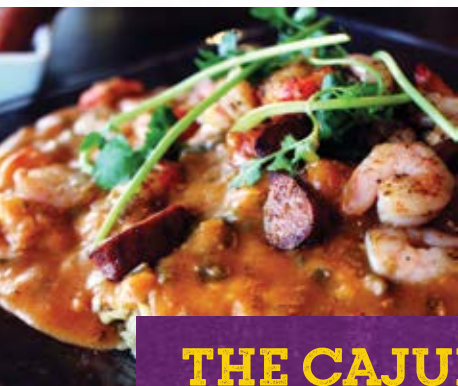
Peruvian and South American

(318) 616-3600

2400 East 70th St., Shreveport \$\$

Peruvian and South American cuisine is characterized by big, bold flavors and beautifully prepared seafood, beef and chicken. Visit El Mono Peruvian Restaurant during their lunch buffet to sample a variety of Peruvian favorites for one price, or stop by for dinner to order traditional dishes like ceviches, steaks and roasted chicken a la carte.

www.facebook.com/elmonola



THE CAJUN ASIAN

Chinese, Vietnamese and Cajun

(318) 588-5250

1964 Airline Dr., Bossier City \$\$

Fried rice étouffée, jambalaya egg rolls and crawfish wontons are just a few of the most popular menu items at The Cajun Asian, a fun new Bossier City eatery that combines Asian-American cuisine with traditional Cajun cooking.

www.facebook.com/thecajunasian318

#eat318



KÍ MEXICO

Mexican

(318) 861-5941

3839 Gilbert Dr., Shreveport \$\$

Named one of the "31 Best Mexican Restaurants in the United States" by www.Thrillist.com, Kí Mexico brings a modern approach to traditional Mexican dishes like tacos and enchiladas. Mother-and-son chef team Eleazar Mondragon and Lido Villaseñor carefully source ingredients from local farms and foragers to create a Mexican dining experience unlike any other in Shreveport-Bossier.

www.facebook.com/kimexico



EAT LIKE A LOCAL!

"You will never have a bad meal at Kí Mexico. I always know that whatever the occasion, I'll walk out smiling and full."

Steven Knight



The place 2 be

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Friday Lunch 11am-2pm

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www.2JohnsRestaurant.com



WORLD TOUR



LUCKY PALACE

Chinese and Malaysian

(318) 752-1888

750 Diamondjacks Blvd., Bossier City \$\$

Featured on the cover of this edition of *Eat Here*, Shreveport-Bossier's only James Beard Award-nominated restaurant serves an upscale take on Chinese and Malaysian cuisine in a humble setting. Menu offerings like duck and scallion pancakes, Thai green curry prawns and alligator with garlic sauce were designed to pair well with Lucky Palace's award-winning wine list.

www.lucky-palace.com

INDIA'S RESTAURANT

Indian and Pakistani

(318) 868-7761

3030 Youree Dr., Shreveport \$\$

India's Restaurant serves an outstanding, vegetarian-friendly buffet of Indian and Pakistani food for lunch and an extensive menu for dinner. Watch for the restaurant's extravagant "special buffets" on Fridays and Saturdays, as well as some holidays like Christmas and New Year's Day.

www.facebook.com/indiasshreveport

GIUSEPPE'S PASTACAFFE

Italian

(318) 946-8698

920 Pierremont Rd., Suite 110, Shreveport \$\$

The Brucia family have a long history of operating fine Italian restaurants in Shreveport-Bossier. Giuseppe's Pastacaffe is their most casual restaurant to date, offering house-made pastas, paninis, salads and more at an affordable price. The spinach tagliolini is a longtime favorite of local diners that has been offered at several restaurants helmed by the Brucias.

www.mypastacaffe.com



ONO'S HAWAIIAN CUISINE

Hawaiian

(808) 383-2062

4015 Fern Ave., Shreveport \$\$

Ono's Traditional Hawaiian Cuisine began as a wildly popular food truck and is poised to open as a brick-and-mortar restaurant in Spring 2019. Favorites from the truck menu, including teriyaki burgers and Kahuku garlic shrimp, will be joined by a broader menu of traditional Polynesian food and cocktails overseen by chef and owner Sione Maumalanga.

www.facebook.com/onoshawaiitruck

EL BAZAR MEXICANO #2

Mexican and Central American

(318) 688-6975

2847 Summer Grove Dr., Shreveport \$

Husband-and-wife duo Julian Gutierrez and Kathy Rico operate El Bazar Mexicano #2, one of Shreveport's most popular taquerias. The shop specializes in traditional tacos, but also offers a variety of pupusas, tortas, burritos, and more. During Mardi Gras season, ask about their famous "taco king cake" for a truly one-of-a-kind dining experience.

www.facebook.com/elbazarmexicano2

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- Wraps
- Soups
- Coffee
- Desserts

Check Out Our Menu on the Website!

Biscotti's

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318.865.4606 | 5807 Youree Dr. | Shreveport, LA | biscottisatlewis.com
 Lunch 11a-3p | Open 9:30a-5:30p (M-F) & 9:30a-5:00p (Sat.)

WORLD TOUR



EL CABO VERDE

Mexican

(318) 603-3167

1023 Provenance Pl., Suite 210, Shreveport \$\$

Farm-to-table dining enthusiasts will enjoy El Cabo Verde, a popular dining destination for locavores and health-conscious eaters. Chef Gabriel Balderas, named "Chef to Watch 2017" by *Louisiana Cookin'* magazine, utilizes certified organic and locally sourced ingredients to prepare Mexican and Tex-Mex favorites. Tortillas are made in-house using Macienda heritage corn.

www.elcaboverde.com

CHIANTI RESTAURANT

Italian

(318) 868-8866

6535 Line Ave., Shreveport \$\$

Looking for an old-school Italian restaurant complete with nightly live music, framed photos of great Italians (and maybe a mobster or two) and a killer veal scaloppini? Look no further than Chianti Restaurant, a Shreveport-Bossier favorite for nearly 40 years. Sunday nights in "the Green Room" – with live piano music, wine specials and a crowd of regulars – are highly recommended.

www.chiantirestaurant.net

THAI AND JAPANESE KITCHEN

Thai and Japanese

(318) 562-3399

9369 Mansfield Rd., Shreveport \$\$

Thai cuisine can be difficult to track down in Shreveport-Bossier. Thai and Japanese Kitchen is primarily a sushi bar, but also offers a Thai menu including papaya salad, tom kha kai, Pad Thai, and a variety of curry dishes. Unlike some local restaurants that offer Thai food, Thai and Japanese Kitchen is happy to prepare entrees "Thai spicy" upon request.

www.facebook.com/thaijapanesekitchen



KABUKI SUSHI & ROLL

Japanese and Korean

(318) 703-4545

2119 Airline Dr., Ste. 900, Bossier City \$\$

On the surface, Kabuki Sushi and Roll appears to be a sushi restaurant not unlike many others in Shreveport-Bossier. Skip to the last two pages of their menu, however, and you'll discover the only Korean menu served daily in Shreveport-Bossier. Popular Korean entrees include bulgogi, bibimbap and kimchi soup.

TAQUERIA SAN MIGUEL

Mexican

(318) 584-7170

4100 Barksdale Blvd., Ste. 119, Bossier City \$

Bossier City's Taqueria San Miguel combines crowd-pleasing Tex-Mex menu items with an uncommon variety of traditional Mexican tacos. Try the tacos campechanos – a mixture of chorizo and al pastor – for a delicious break from the norm.

www.taqueriasanmiguella.com

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Festival Flavors AND WHERE TO FIND THEM



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**OF UNIQUE TREATS WHILE YOU ENJOY
LIVELY EVENTS IN THE AREA.**

.....

FROM SPICY TO SWEET, savory to succulent, you're sure to find the delights you've been craving. To browse a regularly updated list of festivals, visit the festivals and annual events section at **www.Shreveport-Bossier.org**.



WORLD'S GREATEST STUFFED PEPPERS

From Uncle Ray's Cajun Kitchen

Find It: State Fair of Louisiana and Walk-On's Independence Bowl

One bite of these chicken- and cheese-stuffed, bacon-wrapped sweet bell peppers will have you wishing that Uncle Ray was your uncle. Uncle Ray's makes appearances at lots of local festivals, but can always be found at events held on the Louisiana State Fairgrounds.

www.facebook.com/uncle-rays-cajun-kitchen



BOILED CRAWFISH

Find It: Mudbug Madness Festival and Crawfest

Shreveport-Bossier is now home to two multi-day festivals celebrating crawfish: Crawfest and Mudbug Madness Festival. Both events feature outstanding boiled crawfish (Mudbug Madness sell an estimated 80,000 pounds of crawfish each year!) as well as live music, local vendors and plenty of local beer to wash down those crawdads.

FESTIVAL FLAVORS



SMOKED TURKEY LEGS IN OMEGA SAUCE

From Rho Omega

Find It: Let the Good Times Roll Festival

There are several outstanding smoked turkey leg vendors at festivals in Shreveport-Bossier, but none attract a crowd quite like the brothers of Rho Omega at Shreveport's Let the Good Times Roll Festival. The best part? Funds raised by the festival benefit college scholarships for local students.

www.facebook.com/rhoomegafriends

ARTISAN SANDWICHES AND PIZZAS

From St. Laurent

Find It: Shreveport Farmers' Market

Each June, the Shreveport Farmers' Market returns with a revamped list of Market Café food vendors to feed hungry shoppers. St. Laurent, an artisanal sandwich and pizza pop-up created by baker Caleb Harkins, was among the most popular food stalls to debut in 2018.

www.facebook.com/stlaurentshv



EAT LIKE A LOCAL!

"Don't sleep on Silver Star Grille. If you want to #treatyoself, get the warm mozzarella appetizer - steak cooked to perfection on a bed of mozzarella and breadsticks. I'm drooling just thinking about it!"

Jaya McSharma



#eat318

ORCHID VANILLA CREAM SNOBALLS

From Streetcar Snoballs

Find It: KTBS 3 Independence Day Festival and Bossier City Makers Fair

A recent addition to the local food truck community, Streetcar Snoballs serves New Orleans-style snoballs – which are shaved ultra-fine – from a food truck that's been customized to look like a vintage streetcar. Everyone's got their own favorite flavor, but the orchid vanilla cream makes for a delicious and unique snack.

www.facebook.com/streetcarsnoballs

MUFFULETTA PIZZA

From St. Joseph School

Find It: Red River Revel Arts Festival

Generations of Shreveport-Bossier locals have grown up eating this favorite dish from the Red River Revel Arts Festival, which sandwiches all of the goodness of a traditional muffuletta sandwich between two cheese-covered pizza crusts.

www.facebook.com/stjosephschoolshreveport

WHOOPIE PIES

From Woo-Hoo Whoopies

*Find It: Battle of the Gumbo Gladiators
and Christmas on Caddo Fireworks Festival*

If you've never had a whoopie pie, imagine a hand-sized cake that's been turned inside-out, so that two discs of moist cake are held together by a delicious mound of homemade frosting. Becky Abner's Woo-Hoo Whoopies come in flavors like chocolate mint, peanut butter and red velvet.

www.woohoowhoopies.com





Feel Like Sharing?

Eating your way through Shreveport-Bossier's "celebrated bites"? Don't keep it all to yourself; share your culinary finds with us through these great social channels.



LouisianasOtherSide



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