

eatingout eatingout eatingout eatingout eatingout eatingout



Fabulous Food & Drink
Tues-Fri 4-6:30 p.m.

208 NW COUCH (IN OLD TOWN) 503/827-5113



532 SE Grand Ave
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SUSHI CAFÉ K

COME IN FOR OUR \$5 LUNCH!
GREAT TASTE WITH A FAMILY TOUCH

LUNCH TUESDAY-SATURDAY
DINNER TUESDAY-SUNDAY

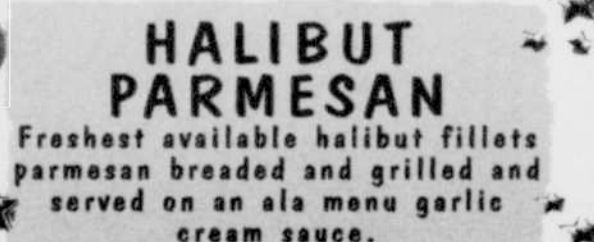
PARKING AVAILABLE

2015 NE BROADWAY
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1501 NE Fremont • 503-282-0956

Restaurant Tu-Fri 10am-9pm, Sat 8am-9pm, Sun 8am-2pm
Lounge Tu-Thur 10am-10pm, Fri & Sat 10am-11pm, Sun 8am-5pm



Freshest available halibut fillets
parmesan breaded and grilled and
served on an ala menu garlic
cream sauce.

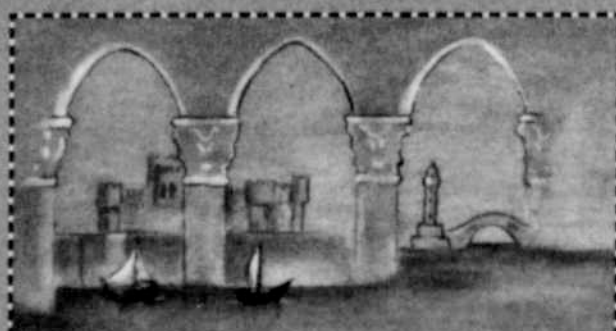
ASSAGGIO



trattoria & enoteca

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Neighborhood Dining

7742 SE 13th Avenue
Reservations 503 • 232 • 6151



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for
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Parties

1222 SW Salmon St
503-227-1655
11am-11pm • 6 Days a Week
Saturdays 4pm-11pm



VITA CAFE

+ Using local & organic ingredients

+ All organic produce

+ Mostly vegetarian/vegan menu

+ Serving fresh panini sandwiches

+ Delicious homemade soups
& bold salads

+ Local hormone-free beef burgers

+ Specialty and breakfast items too!

+ Local organic beer, wine,
& fresh juices

+ Spacious booths for groups
and always quick service

+ Yummy kids menu!

3024 NE Alberta • 503-335-8233

Breakfast: Sat & Sun 8-5

Lunch: M-F 10-5

Supper: Sun-Wed 5-10

Thu-Sat 5-11

Cha! Cha! Cha!

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Coming Soon

1606 Bybee Blvd., Sellwood • (503) 232.0437

Open Seven Days A Week
10am to 10pm



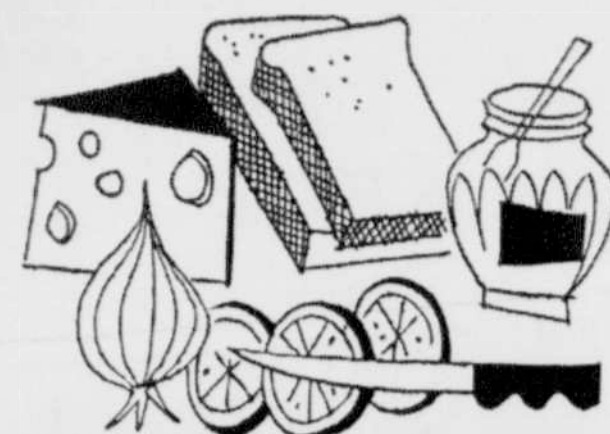
Evolutionary Seasonal Cuisine

Brunch (starting November 22)
Saturday and Sunday 9-2

Dinner: Wednesday and Thursday 3-12,
Friday and Saturday 3-1, Sunday 5-12

830 N Shaver 503-460-3333

just east from the corner of Mississippi and Shaver



epiqueerean

BY MEG DALY

A winter's meal

OK, I guess the snow confirmed it. Winter is officially here. Nothing to do but acquiesce and eat soup and crusty bread, winter's official meal. In case you're getting cabin fever already, you can actually go out to feel cozy among your fellow foul weather sufferers. Here are a few of my favorite warm-up spots.

Ken's Artisan Bakery • 338 N.W. 21st Ave.

No, your Ken doll of yore hasn't suddenly gone culinary. Rather, the Ken behind the most in-demand bread in Portland, Ken Forkish, is a bread crafter with a vision. As his Web site states, "We believe strongly in giving people alternatives to homogenized, mass-produced foods that have no soul." The soul radiates from the (very high) roof beams in this open, casual cafe and bakery. The bread really is exquisite. Try it with one of their homemade daily special soups—the cream of spinach is thick and savory and clearly made with fresh spinach. Afterward try one of the little chocolate or coffee éclairs—so divine they'll make you think all sorts of sacrilegious thoughts.

Daily Café in the Pearl • 902 N.W. 13th Ave.

There are usually two daily soup specials here along with a creative list of freshly made sandwiches. Join the roomful of art students and their someday patrons—all wearing similarly colorful rimmed eyeglasses—in this lunchtime hot spot. Go for the \$5.95 soup and half sandwich special. I had kale, white bean and sausage soup with a hummus bolo roll sandwich. My dining companion, Kristin, chose soup of cheddar, broccoli and roasted potatoes—chunky, spicy and delicious. Apparently her dessert matched the decadence of the homemade chocolate chip espresso cookie I chose. Says Kristin, "The chocolate cream cheese cupcake was heavenly." Now there's a woman with good taste!

Grand Central Bakery • Various locations

Do you see the theme emerging? Where you find great bread, so, too, shall you encounter great soup. They go together like butch and femme. At this eatery, found in the Irvington, Multnomah, Hawthorne and downtown districts, that might mean pairing up the bacon-cheddar Tosti (a Grand Central specialty) with the potato leek soup. The combo also works for femme and femme, in which case I would suggest the basil egg salad sandwich with a cup of the daily veggie soup. And for you butch/butch pairs, go all out with the Jawbreaker salami sandwich and a full bowl of spicy black bean chicken soup. Would that such harmony existed elsewhere in the world!