

BRAZIL GRILL

PORTLAND'S
FIRST & ONLY
CHURRASCARIA

"At Brazil Grill, dinner is a walking buffet..."

The Oregonian A&E

HOW IT WORKS: First, help yourself to the abundant array of traditional salads and side dishes. When you're ready, turn the disk on your table from red to green and our roaming gauchos will begin to visit your table. They carve tableside from their swords a variety of meats including linguica sausage • beer-cognac marinated chicken legs • marinated lamb sirloin • pork ribs with parmesan • lime marinated prawns • chicken wrapped in bacon • beef sirloin (alcatra) • chicken hearts • flank steak • pork loin with a chili lime rub • beef tri-tip (picanhna) • sirloin with mustard glaze (maminha) • beef fillet wrapped in bacon • and our famous cinnamon toasted pineapple!

Our fixed price Churrasco Diner (\$28⁹⁵) is served nightly from 5-10pm

RESERVATIONS RECOMMENDED

For more details visit our website
www.brazilgrillrestaurant.com

503-222-0002

1201 SW 12th Ave.

Portland, OR 97205



ALBERTA STREET
oyster bar & grill

Alberta Street Oyster Bar & Grill

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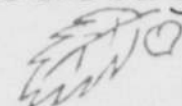
2926 NE Alberta Street
reservations: **503.284-9600**
Owner/proprietor: Peter Hochman
Chef: Eric Bechard
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Oaks Park Roller Rink

\$5 + donation of food or sundry items



Epiqueerean
BY JENNY NGUYEN

The Vine, Divine

Not just for snobs anymore, wine has become the Pacific Northwest's claim to fame. Vintners from all over agree that Oregon and Washington are prime real estate for grapes, comparable to even the best regions in France. Knowing this, you won't have to settle for plonk, or inferior wine, anymore. Here are three just-uncorked wine bars that'll be welcoming to both the novice and the billfold.

Pour • 2755 N.E. Broadway

This wee wine bar is hip turf for Broadway locals. The tubelike entryway opens to a single room with mod-minimalist décor. At happy hour, glasses of wine pour generously at around \$4 a pop. With hazelnuts and marconas dispensing from a nifty coin-operated candy machine and apps going for a cool 3-spot, Pour teems with 20-somethings. After 6 p.m., the menu stays moderately priced, with entrees less than \$20. The caprese salad is good, but traditional balsamic is swapped with the more expensive, sugary-sweet saba. A trio of dips is delightful: tomato and garlic bruschetta, white bean purée and hazelnut gorgonzola. Cheese and meat platters are fanciful but lack great cheeses to accompany the compact wine list. Flight specials change daily, and servers are knowledgeable. Though Pour is a great addition for those in the area, the food does need some tinkering.

Hollywood Wine & Espresso • 4075 N.E. Sandy Blvd.

Not exactly brand new, this year-old store in the sketchy Hollywood District is chock full of wines. The tall ceilings are draped in bottles, and the space is welcoming and veracious. Flight specials are offered Thursday through Saturday, but tasting is encouraged daily. Food is terrific, with options ranging from Delphina Bakery bread sandwiches, antipasti, panini and delicious salads to a super-chocolaty cake. This dwelling doubles as a café; books, comfy seating and an indoor water fountain make it a nice place to just hang, if even by yourself. For those in search of a good glass and eats in a low-key atmosphere, HW&E is just the spot. That is, if you can manage the traffic and the parking.

Cork • 2901 N.E. Alberta St.

Only open a short time, Cork, the newest endeavor by Assaggio founders Darryl and Sarah Joannides, has already become an Alberta fave. Bringing affordable wines to Portlanders is one of the great aspects of Cork, but it also focuses on sustainable, organic and biodynamic practices in wine-making. The shop is laid out mostly by price from \$8-\$20, with more expensive vintages by region. It has a tasters room open Fridays and a cute clawfoot tub full of bargain bubbly. (Get it?) Easily the most neophyte-friendly of the spots, Cork is helping educate, not discourage, the masses. There isn't any grub or actual drinking to be had here, but there's plenty to take with you, from classic semolina pasta imports and local chocolate truffles to specialty olive oil sold in bulk. Epiqueereans rejoice! **jo**

JENNY NGUYEN wants to hear from you! Write her at epiqueerean@comcast.net. Really.

Fuel Café

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Portland, OR 97211
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