

*"Your body is not a temple, it's an amusement park. Enjoy the ride."
- Anthony Bourdain*



Rigoberto's. Photo by Joshua Dillen

La Hacienda

1900 McLoughlin Blvd. Ste 76
Oregon City, Ore. 97045
503-656-2210
www.lahaciendaoc.biz

America is an awesome melting pot of not only people, but food. Some of us tend to stick to what we know food-wise, but some adventuresome people strive to find restaurants that serve foods that we aren't accustomed to in everyday life. This is why my girlfriend and I went to La Hacienda. Why go to a restaurant in a mall you ask? The reason is simple: where else in Oregon City can you find Peruvian food?

We were seated immediately by a friendly waiter who soon after brought us warm chips and cold yet slightly spicy pico de gallo. The waiter graciously gave us time to check out the menu while we ate the chips and salsa as contemporary Hispanic music played in the background. The décor is simple, light green walls, with thick woolen wall hangings that had what we could only assume, were traditional Peruvian motifs. The lighting was nicely dimmed. There is also a very small stage and a bar that were both unused when we visited at two in the afternoon.

The food was brought to us fairly fast, looked wonderful and smelled like heaven should. My girl ordered the Flower Cup (\$9.50) while I ordered the Lomo Saltado (\$12). You can order the Flower Cup with either chicken or beef. My girl chose the shredded chicken. The deep fried tostada shell is filled with rice, tomatoes, shredded chicken, and is topped with shredded cheese, guacamole and sour cream. The Lomo Saltado is a dish that includes spiced top sirloin with sautéed onions, garlic, green onions, tomatoes and fried potatoes.

The chicken in the Flower Cup was perfectly cooked and tasted great. The best part of the Flower Cup is that you can tear apart the deep fried shell and the dish almost becomes nachos. With the sour cream, guacamole, lettuce, rice, beans, and shredded cheese, this is a well put together dish.

While the Flower Cup was good, the Lomo Saltado was simply awesome. The spiced beef was perfection incarnate, the Peruvian rice was cooked just right and the rest of the ingredients completed the flawlessness of this sublime dish.

I would highly recommend dining at La Hacienda just for the Lomo Saltado alone, but I'm betting that all of the food served in this restaurant is awesome. The menu is widely varied featuring both Mexican and Peruvian food. And that is an awesome mix, a marriage made in heaven.

Luke Frank

Rigoberto's

15855 SE McLoughlin Blvd.
Milwaukie, Ore. 97267
503-659-8124

College is stealing your hard earned dollar, and the only time you aren't working or studying is probably in the middle of the night. Well if you're looking for a late night feast, or anytime for that matter, Mexican food sounds pretty good right about now (or later).

Rigoberto's is a small restaurant set up almost like a fast food place. The food comes quickly and the prices are low, but how's the food? Delicious!

Huge burritos, plates full of beans, rice and cheese, quesadillas with extra cheese and don't forget the soda machine - they have one of those too. Open 24/7, they are ready to serve breakfast, lunch or dinner hot and fresh, any time.

When I walked into Rigoberto's, I didn't know what I wanted. I knew I had to try something new, something I had never ordered before, something out there. So of course, I got my usual. A massive bean burrito and a carne asada burrito for later, and as usual it was awesome.

The next day I walked in again and this time ordered carne asada fries because, well, it sounded good - do I need another reason? Turns out I found a new favorite. Steak and cheese piled high atop mounds of fries shoved in a Styrofoam box to go. All within 10 minutes from walking in the door until stepping back out.

All items range from \$2 to \$8. Burritos are \$4 to \$5, specials and combinations are in the \$7 range. Next time hunger strikes head down McLoughlin Boulevard for some awesome food at any time.

Jonah Hannett



Casa de Tamales. Photo by Joshua Dillen

Casa de Tamales

10605 SE Main St.
Milwaukie, Ore. 97222
503-654-4423
www.canbyasparagusfarm.com

Well known and well-loved, Casa de Tamales in downtown Milwaukie has a way of satisfying you the moment you walk through the door. I knew it had a solid reputation as a local favorite, but could it stand up to the \$10 sniff test I was about to perform?

My senses were immediately intrigued and engaged from the moment I saw Godzilla perched in a glassless window frame hanging from the ceiling. He had lots of company. A plethora of eclectic décor that includes the Thing, Donald Duck, exotic animals and even Superman assure that even a lone diner will have company.

I was greeted by a friendly and efficient waitress who answered my questions knowledgeably as she met the needs of several other obviously satisfied customers. The clean and colorful dining room was spotless as was the open kitchen. It sparkled with cleanliness while emanating aromas that spoke of garlic, slow roasted meat, fresh, masa and a unique spiciness.

A plain printed lunch menu gave me a choice of specialty tamales, chili rellenos and even breakfast items among other south of the border delights. The standard pork or chicken tamale was in my price range at \$6.75 a la carte or \$10 with rice and beans. I ordered pork. Other items on the menu were more expensive. The highest a la carte price was \$13. Extra salsa or sour cream will cost you \$1.50, so the price may get a bit high for many college students.

Delicately seasoned pork surrounded by fresh house made masa was served with simply seasoned rice and pinto beans. They were perfectly cooked and tender. Everything was presented on a corn husk for a rustic and handsome presentation. The tamale was garnished with incredible fresh made salsa that had plenty of garlic and sour cream along with one al dente and wonderfully flavored asparagus spear.

The meal did not disappoint. Downtown Milwaukie will forever be a new lunch destination for this college student. In spite of just barely passing Good Grub's \$10 test, the food made the grade and is has been approved for your eating pleasure. If \$10 is your lunch or dinner budget and you find yourself in downtown Milwaukie with a hankering for a top notch tamale, Casa de Tamales will satisfy your dining needs.

Joshua Dillen

Le Bistro Montage

301 SE Morrison St.
Portland, Ore. 97214
503-234-1324
www.montageportland.com

Have you ever been blessed by the opportunity of having Crawfish Hushpuppies (\$8) with Garlic Aioli and Remoulade? What about the Frog Legs (\$10) with cocktail sauce or the choice to add alligator meat to any dish? At the cajun restaurant, Le Bistro Montage, there are many amazing and sometimes scary options on the menu that has a way of pleasing your taste buds and your budget.

The atmosphere is relaxing with dim light and candles, great for a date, yet upbeat and fun with custom art created by the staff and receipts from the night littering the floor. The servers walk around occasionally yelling something like "OYSTERS!" when someone orders an Oyster Shooter (\$2).

While waiting for the entree, I enjoyed complimentary bread and butter as well as Crawfish Hushpuppies, which were delicious and pleasing while not too filling.

My choice for dinner was Spold Mac (\$8) with alligator meat added in (\$6). For those wondering what Spold Mac might be, it is a mix of Old Mac (\$7) and Spicy Mac (\$8), and altogether includes garlic, heavy cream, parmesan, cajun gravy and jalapeno.

Spold Mac was a perfect combination of home cooked comfort food, cheesy temptation and a mouth watering spicy kick. The generous amount of alligator mixed in was very satisfying and tender, I couldn't imagine it being any better than covered in the Spold Mac sauce!

Possibly the best part of La Bistro Montage is not being able to finish your food. Most of it is very filling, and it's a bonus on the budget if you can turn it into two meals. Your waiter will take the rest of your dish into the back and when they bring it back, it will be transformed into something amazing! This experience I left with my Spold Mac wrapped up in a tin foil penguin. In the past I have left with a giant rose and a crab.

Last but not least, if you show up and there is a small waiting time, feel free to go next door to Le Bistro Montage's connected bar. La Merde offers thirst quenching drinks such as the 'Kick Ass Cosmo' (\$7) or the 'Ross Island Iced Tea' (\$7). If your table opens up before you're finished, you are welcome to take your drink with you. I will definitely be returning to this Creole temptation.

Brittany Bell

Oregon City



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Le Bistro Montage. Photo by Brittany Bell