

BEST MEXICAN/LATIN AMERICAN

1. **Tacovore** 530 Blair Blvd. 735-3518. tacovorepnw.com.
2. **Chapala Mexican Restaurant** 136 Oakway Center. 434-6113; 68 W. 29th Ave. 683-5458. chapalamex.com.
3. **(tie) Membrillo and Belly Taqueria** 1530 Willamette St., 458-205-8470; 454 Willamette St., 687-8226, eatbelly.com.

BEST THAI

1. **Ta Ra Rin** 1200 Oak St. 343-1230. tararin.com.
2. **Sabai** 27 Oakway Center. 654-5424. sabaicafe.com.
3. **Tasty Thai** 1308 Hilyard St. 343-0165. tastythaicampus.com.

BEST CHINESE

1. **Kung Fu Bistro** 2560 Willamette St. 968-9258. facebook.com/kungfubistroeugene.
2. **Lok Yaun Restaurant** 3000 W. 11th Ave. 345-7448. lokyaunrestaurant.com.
3. **Twin Dragon Restaurant** 919 River Rd. 688-5481. twin-dragon-restaurant.com.

BEST NEW RESTAURANT

1. **Sundial Cafe** 2435 Hilyard St. 636-3838. sundialcafeeugene.com.
2. **Rain Northwest** 1190 City View St. 246-8070. rainnw.com.
3. **(tie) Board and Novo Latin Table** 394 Blair Blvd., 343-3023, boardrestaurant.com; 105 Oakway Center, 654-8165, novolatintable.com.

Eugene's new gluten-free restaurant won out among restaurant newcomers this year. A project of Eugene chef Alex Moon, Sundial hit the Eugene dining scene in May, and Moon says it's been doing great ever since. "I couldn't be happier," she says. Don't let the "gluten-free" part worry you: Sundial's food is anything but restrictive. "The Emerald City" dish boasts a Cajun-spiced chicken breast with Swiss cheese and bacon, while the "Crater Lake" is a gooey vegan macaroni and cheese. But definitely save room for dessert — a generous pile of sweet potato fries, oozing with coconut whipped cream, chocolate sauce and peanut butter. Who needs gluten, anyways?



BEST BAR GRUB

1. **The Bier Stein** 1591 Willamette St. 485-2437. thebierstein.com.
2. **Horsehead** 99 W. Broadway. 683-3154. horseheadbareugene.com.
3. **Jackalope** 453 Willamette St. 485-1519. jackalopelounge.com.

The Bier Stein sports 25 beers on tap and about 1,000 in bottles, with a menu highlighting soups and panini sandwiches, and lately, beer pairings. "We just keep doing what we do," co-owner Kristina Measells says. "We always thought beer was a very approachable thing so, what's the best thing to pair with that?" Turns out, hot, pressed sandwiches and soups are what everyone wants. Even though moving to a new space three years ago expanded its space from a small storefront with a few tables to 12,000 square feet, the Stein is still overflowing just about any time of day or night. "We have great employees who work really hard and care about all our customers," Measells says. "For as busy as we are, there's a lot of love that goes into each plate because it's our customers that keep us in business."

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