

NEW FOOD CART SERVES UP LUNCH WITH A LOCAL THEME

Goon Dawgz serves hot dogs with the slogan 'never say diet'

BY PETER KORCHNAK

"Goon Dawgz never say diet."

That's the slogan of Astoria's newest hot dog cart, now open on a vacant lot wedged between Marine Drive and the Astoria Riverwalk at 14th Street. Weather permitting, the cart is open on Thursdays, Fridays and Saturdays from 6:30 p.m. to 2:00 a.m. or until sellout.

"We wanted a place where food would be available for late night eating," co-owner Zachary Tuter said. "Almost everybody loves hot dogs, and we wanted to offer a big hot dog that people would remember," he added.

The stand's 11-inch brats are made by Zenner's Sausage Co., a nearly 100 year old family business based in Portland. Danielle Myer, stand co-owner and Tuter's wife, concocted a vegetarian friendly hot dog using carrots and beets.

Even by the looks of it, Goon Dawgz hit the spot in downtown Astoria. Launched in February, the stand is already a popular late night spot. "It doesn't seem like I can bring enough hot dogs," Tuter said. "People are really excited to try something new. We haven't had a single day where we didn't sell all the sausages we brought in."

A culinary arts graduate and veteran of the local hospitality industry, including at The Chart Room, Fort George Brewery and Inferno Lounge, Tuter enjoys creating a fun atmosphere and talking to customers. "This little hot dog cart allows me to connect with people more," Tuter said. Meyer can vouch for his experience. "Because he worked in bars and knew all the bar tenders and patrons, it was a perfect situation for us to be open late nights," Meyer said.

While Tuter expresses his culinary creativity, Meyer tends to business concerns. From choosing the cart's location and design to sourcing



From left, Ben Wenzel, Zachary Tuter, Danielle Myer and Kylie Tuter, the crew of Goon Dawgz in Astoria.

Goon Dawgz

Between Marine Drive and the Astoria Riverwalk on 14th Street.

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ing local ingredients, the former veterinary technician was the driving force behind Goon Dawgz. "I'm of German heritage and I really love sausages," Meyer said. "As soon as we started talking in the community about our idea, people sort of lost their minds. Everyone has been so supportive the whole time." The stand's four meals are all named after the duo's dogs, "Suki," "Primitive" and "Gertie" and cat, "Randy," who "has an attitude only a mother could love," Tuter said. Diners can also customize their own

A neon sign shows late night customers where to find hot dogs at one of Astoria's newest food carts.

Photo by Peter Korchnak



Goon Dawgz, a new food cart serving hot dogs on late nights, recently opened in Astoria.

hot dog a la carte, including with Tuter's signature stone ground mustard and horseradish topping.

Veterans and first responders enjoy a discount at Goon Dawgz, which will soon try out daytime hours on Sundays. "We want to give others in the community who aren't up

late an option to try us as well," Tuter said. The couple also plan to switch to a more durable cart that better withstands the elements and to hold hot dog eating contests. "We're going to set the bar for a hot dog challenge. I want one to be remembered," Tuter said.