

ALBUQUERQUE RESTAURANT MINI-GUIDE

Eatery Travel Advisory: Taxis are expensive in Albuquerque (and scarce). Consider **renting** and/or **car-pooling**. This takes some preplanning, but be sure to leave room for the unexpected, a befriended new member, or a helpful grad student. Rapid Ride busses (red line) run along Central Avenue about every 15 minutes between Old Town, Downtown, and Nob Hill (UNM). Check schedule at <http://www.cabq.gov/transit/routes-and-schedules>.

Breakfast:

For those who actually have time for this during conference week, consider a trip beyond the hotel to Old Town for breakfast burritos at **Little Anita's** (2105 Mt. Road; <http://www.littleanitas.com/>. More standard American fare is available as well.) But be forewarned: mid-morning siestas may be unavoidable.

Lunch Spots:

- Central Avenue (Rt. 66) runs east-west one block south (behind) the Hyatt and features a few eateries, some quite humble. Most promising: **Maloney's** (burger's and decent bar food; corner of Central & 4th; <http://www.maloneystavern.com/>), **Relish** (incredible sandwiches; 411 Central, near 4th), and **Library Bar & Grill** (Unusual and usual bar food in sports bar atmosphere; Central, between 3rd & 4th; <http://www.libraryabq.com/>), all one block from the hotel.
- There are also a few fast-food eateries underground in the network of tunnels that extend from the conference center towards the hotels.
- For a leg-stretching lower-end adventure, try the hole-in-the-wall **Dog House** at Central & 12th. An Albuquerque institution since the 1950s (and apparently unchanged), it features foot-long chilidogs with cheese, and chiliburgers, too.
- For a more extended New Mexican/Mexican conference break, consider **Los Cuates** (Lomas & Monroe; New Mexican; <http://www.loscuatesrestaurants.com/>), or several of the Nob Hill eateries described under Dinner Spots.
- Downtown eateries near the hotel but across the gastronomical spectrum may also be recommended by the hotel concierges. But inquire in the morning, or previous evening, to get the jump on the conference crowd.

Dinner Spots:

Downtown: Central Ave. (Rt. 66) downtown can get rather raucous in the evenings with a 20-something crowd looking for action, especially on weekends. However, early on, consider **One Up Lounge** (cocktail lounge with tapas and appetizers; Central & 3rd; unprepossessing elevator entrance leads up to a large and nicely appointed space. <http://oneupabq.com/>). More adult environments downtown are mostly restricted to the hotels. On that score, do not overlook the newly renovated and reopened historical landmark hotel **Andaluz** (2nd, between Copper and Central; <http://www.hotelandaluz.com/>). Featuring **Lucia/Saffron** for dining (Mediterranean), and **Ibiza**, a rooftop lounge.

Old Town: The original center of town in the 18th century, remarkably well preserved, it continues today as a central tourist destination. On Friday, December 4, starting at noon, First Night festivities will be centered here with dancers, singers, musicians, and performers, and free shuttle busses will

be available to and from the conference hotels. Thousands of luminarias will fill the area in the evening, and Santa himself will be on hand. For more info on “Albuquerque’s First Neighborhood,” see <http://www.albuquerqueoldtown.com/>. The area features a few historical addresses, lots of gift and Indian jewelry shops, street vendors, and a limited selection of restaurants.

Antiquity A Restaurant (112 Romero St.). Dark and incredibly atmospheric with friendly staff and fine food; steaks, veal, seafood, and more. (505) 247-3545.

Church Street Café (2111 Church St.). Comfortably relaxed restaurant in an historic home with surprisingly extensive menu; <http://www.churchstreetcafe.com/>

La Crêpe Michel (400 San Felipe Dr. #C2). A French café with a focus on Crêpes Salées, possibly a distant relation to the enchilada. <http://www.lacrepemichel.com/>

Nob Hill: A relaxed and often trendy dining, shopping, gallery, and entertainment span on Central Ave. about two miles east of downtown in the vicinity of the University of New Mexico. Some locations are favored mostly by students, but most exhibit a happily mixed crowd, and many are fairly sophisticated. Greek to sushi, cigar bars to live music, worth exploring in the evening or weekend. Parking is catch as catch can on street or side streets. Following is just a sampling along Central Avenue between Girard St. eastward to Washington.

Brasserie La Provence (3001 Central, on the corner of Dartmouth). Authentic country French; simplified and quite affordable menu; personable French owner and staff; <http://www.laprovincenobhill.com/>

Zinc Wine Bar & Grill (3009 Central near Dartmouth). Short but delicious American menu and specials, featuring steaks, seafood, pasta, etc., in a romantic ambience with a good wine selection. The restaurant is on the ground floor, but the cellar bar in the basement is a great place to start – or wind up. Very dimly lit down there and closely seated so be careful. Intimate place for a secret rendezvous, if you’re good at recognizing people in the dark. Jazz/blues on Thursdays and Fridays; <http://www.zincabq.com/menus/dinner.php>

Nob Hill Bar & Grill (3128 Central, between Richmond & Bryn Mawr). American and bar food dishes nicely prepared and cleanly presented, “An upscale joint,” but more trendy than grungy. Good place for professors to hold court with their grad students or even one another; <http://www.upscalejoint.com/>

Gruet (3201 Central, corner of Richmond). A wonderful little steakhouse; seafood and other dishes also available. Very nice wine list, which is not surprising as the restaurant is owned by the Gruet family of local Gruet winery fame. Located in the old MonteVista Firestation; <http://www.gruetsteakhouse.com/index.html>)

MonteVista Firestation (3201 Central, corner of Richmond). Upstairs from Gruet, this is an unassuming but cozy, and often vibrant bar favored by a network of friendly young professionals and their anecdote-worthy friends; great place to meet up with someone before dinner, or after).

Two Fools Tavern (3211 Central, between Bryn Mawr & Wellesley). Anglo-Irish pub with nicely prepared and substantial Celto-saxon pub fare, all-day Irish breakfast, and creative house

sandwiches. Comfortable long bar featuring all manner of beers, stouts, ales, whiskies, and so on. Sunday brunch with Celtic music on the 2nd and 4th Sundays of each month; <http://www.2foolstavern.com/>

Kelleys Brew Pub (3222 Central, corner of Bryn Mawr). Built in an old Texaco gas station, this surprisingly roomy venue offers their own excellent beers brewed on premises, up to 20 different styles, and a fairly extensive menu of sandwiches and burgers. Crowd is mixed and comfortable; <http://www.kellysbrewpub.com/index.htm>

Scalo (3500 Central near Amherst). Excellent Italian, great selection of wines, comfortable atmosphere and friendly service; see menu at <http://www.scalonobhill.com/>

Gecko's (Same address, but different space as Scalo; gastropub food favored by locals; relaxed atmosphere; <http://www.geckosbar.com/>

O'Niell's (4310 Central, near Washington). A friendly, family-oriented Irish pub for the neighborhood. This is pretty far down the strip, however, and after Washington heading east things can get a bit difficult in the evenings; <http://www.oniells.com/>

Elsewhere:

Savoy Bar & Grill (10601 Montgomery Blvd., NE). Same owners as Zinc in Nob Hill. Great menu of American dishes with several items from a wood-fired oven, and an extensive wine selection. Nice place to get off the beaten track and unwind over excellent food; <http://www.savoyabq.com/>

Azuma Sushi & Teppan (4701 San Mateo, NE). Considered the best sushi and traditional Japanese in town by many locals (and *Albuquerque Magazine*). Large selection of dishes, including donburi, udon, teppan (table-top hibachi), and Robata ("by the fireside"), a northern Japanese style of cooking. Nice selection of sakes; <http://www.azuma888.com/home.html>

Ned's on Rio Grande (1100 Rio Grande, NW; north of historic Old Town, just past I-40). Voted by *Albuquerque Magazine* as Best Dive, Best Sandwiches, Best Happy Hour, and Best Enchiladas For when you need a good dose of local blue collar color; <http://www.nedsnm.com/>

Los Cuates (Lomas & Monroe, a few blocks north of Nob Hill). Yes, you know what Mexican food is, but have you ever had *New Mexican* food? This is a much beloved local institution. Great place to try this heavily Mexican-influenced yet novel cuisine, possibly along with a frosty margarita; <http://www.loscuatesrestaurants.com>