

**COWABUNGA, DUDE!**

**PHILADELPHIA**  
At **Stina Pizzeria**, you can't go wrong with the merguez pide: spiced North African lamb sausage, mozzarella cheese, and tabbouleh.



**SEATTLE**  
Toppings at **Café Turko** range from garlic yogurt sauce and seasoned lamb to classic pizza garnishes, like bell peppers and black olives.



**WASHINGTON, D.C.**  
The chicken pide at **Tempo** is a pleasant blend of green peppers, onions, tomatoes, and garlic. It's topped with melted kasseri cheese.



This Turkish street food is pronounced "pea-day."

**SPOTLIGHT ON****Pide**

This boat-shaped Turkish flatbread smothered in melted cheese resembles something a Teenage Mutant Ninja Turtle would have delivered to their Manhattan sewer abode. But it's not pizza. Butter glistens in place of marinara sauce. There are no pepperonis in sight. Instead, thin slices of tender beef mingle with dollops of rich *kajmak* and splashes of peppery *ajvar*. This is *pide*. And in **St. Louis**, chef Loryn Nalic and her husband, Edo, have been slinging the wood-fired delicacy out of their food truck, **Balkan Treat Box**, since December 2016. "When I first started researching the dish after coming back to the States following a trip through the Balkans, I couldn't find it anywhere," Nalic says. "But now, it's catching on, which is great." And as of last year, people line up around the block to snag a seat at their Webster Groves brick-and-mortar.



Wash this  
bad boy  
down with  
a fresh  
Paloma.

## SPOTLIGHT ON

# Sandwiches

Squishing sliced cheese, meat, and vegetables between bread isn't a novel act. In fact, people have been assembling sandwiches for centuries. And for good reason—they're a *perfect* food. A sandwich can be a vessel for nutrients but can also provide an opportunity to indulge in strands of melted Gruyère or gobs of Nutella. And it's this versatility that has inspired chefs to push beyond the limits of PB&Js and into the realm of gourmet stacks. Take, for instance, the *torta ahogada* from **Güero in Portland, Oregon**: tender ribbons of shredded Carlton Farms pork are topped with fiery habanero slaw and fresh cilantro. It's all stuffed into a grilled bolillo and sits in a pool of rich achiote tomato sauce. The restaurant's take on the Jalisco staple translates to "drowned sandwich" in Spanish, but the only thing getting whet here will be your appetite. (OK, maybe your fingers, too.)

## STACK 'EM UP!



**NEW ORLEANS**  
The bologna sandwich from **Turkey and the Wolf** is an elevated take on the lunchbox classic.



**DALLAS**  
The Snob Sandwich from **Grange Hall** will have you lifting your pinky with its mounds of smoked salmon, creme fraiche, egg salad, and caviar.



**CHICAGO**  
**Tempesta Market's** Dante is layers of soppressata, mortadella, finocchiona, hot coppa, porchetta, provolone, giardiniera, and 'nduja aioli.



**CHARLESTON**  
**Butcher & Bee's** pulled squash sandwich is topped with mustard-barbecue sauce and pickles.





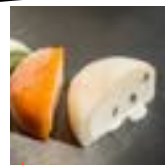
In Japan, it's custom to eat this treat on New Year's Day.

## SPOTLIGHT ON

# Mochi

When it comes to these bite-sized confections, texture is essential. The pillowy exterior should be soft to the touch. The rice dough must squish and give under the force of your teeth. Classic *daifuku* mochi is filled with *anko*—a slightly sweet red bean paste—but breaking from tradition means you might find fillings like rich brownies, puckery raspberry jam, or even ice cream. At **Two Ladies Kitchen in Hilo, Hawaii**, the bakers get especially imaginative with their mochi. The shop offers more than 20 flavors, ranging from pear to poha berry, but its best-selling treat is the *ichigo daifuku*: delicate, white dough wrapped around red bean paste with a ripe strawberry in the center. The tiny downtown bakery permits just enough space to get in, select your goodies, and get out. Can't commit to a single flavor? Instead of holding up the line, reach for a pre-made variety pack. You never know what you'll discover.

## SWEET AND SQUISHY



### ATLANTA

At **Sweet Spot**, mochi covers scoops of vanilla chip, Thai tea, and matcha ice cream.



### SEATTLE

**Tokara Japanese Confectionery** keeps it simple and delicious with mochi wrapped around spongy white bean paste.



### NEW YORK CITY

The mochi at **Patisserie Tomoko** comes in three flavors: green tea, black sesame, and Earl Grey chocolate.



### AUSTIN, TX

The corn mochi at **Barley Swine** is served with a scoop of sweet honeycomb ice cream and sticky cajeta, a Mexican caramel sauce.

## CITY SIPS

# Pinky Swear

Most children know the power of using your little finger to make a solemn vow. Chances are even some adults are still locking pinkies to seal deals with friends. We won't judge. What we will do, however, is point you in the direction of a delicious drink. Head to **Eclipse Restaurant** at the Moonrise Hotel in **St. Louis**.

Here, food and beverage manager Austin Noland is shaking up playful sips like the Pinky Swear, a sweet riff on the Trinidad Sour, which blends bitters, lime juice, orgeat, and blackberry liqueur. The smooth cocktail will likely have you longing for a second round. Go ahead: We won't tell. Pinky promise.

**MAKE IT** ↗

In a cocktail shaker, add 1 ounce **Deep Eddy Vodka**, ½ ounce **Angostura bitters**, ½ ounce fresh **lime juice**, ½ ounce **Giffard orgeat syrup**, and ½ ounce **crème de mûre blackberry liqueur**. Shake, and then double strain into a coupe glass. Garnish with three **blackberries**.

Jetsons-inspired décor and space-themed art give Eclipse Restaurant a cosmic feel.



## CITY SIPS

# Midnight Rambler

The cocktails at this swanky basement bar in downtown **Dallas** are extravagant, so much so that attempting to recreate most of them at home would likely result in a big, extravagant mess. Building many of **Midnight Rambler's** more over-the-top drinks—think house-made carrot soda and vodka-infused aromatized beef stock—requires a professional hand and expensive equipment. But hope's not lost

for those who yearn to make one of the bar's menu items. Co-owner Chad Solomon designed Midnight Rambler's name-sake drink so that it can be assembled on any cocktail enthusiast's kitchen counter. The combination of chile liqueur, bourbon, mole bitters, and salt comes together in an aromatic and piquant blend that'll have you ramblin' about how fantastic this bar is to anyone who will listen.

This dark and moody bar is located in the basement of The Joule hotel.

**MAKE IT**

In a shaker, add 2 ounces **Balcones Texas Pot Still Bourbon**, 2½ teaspoons **Ancho Reyes ancho chile liqueur**, ½ teaspoon **simple syrup**, .75 milliliters **Bittermens Xocolatl Mole bitters**, .75 milliliters **Angostura bitters**, and 2 drops **mineral saline\***. Add ice. Stir until chilled, and then strain over fresh ice. Garnish with a **grapefruit twist**.

*\*Add 1 part kosher salt to 9 parts Crazy Water No. 4. Combine, and then stir until salt is fully dissolved.*