

BEST OF ATL

204 OF OUR FAVORITE THINGS ABOUT THE CITY

Atlanta



The Year in Food

QUEER EYE
STYLE SECTION TAKEOVER

A PIT BULL LOVE STORY



127
D. 7356118738 3
DECEMBER 2018 \$8.95

food



drinks

Black cocoa foie gras torchon



NEW
RESTAURANT



**TINY
LOU'S**

For a few sad years, French cuisine appeared to have gone out of style in Atlanta. Its triumphant return—in the newly rehabbed Hotel Clermont, right above the infamous (and mercifully untouched) strip club—is cause for celebration. Tiny Lou's is part classic brasserie, part hip hotel restaurant, and exactly what the Atlanta restaurant scene needed to up its game while remaining true to its nonconformist roots. Named after a 1950s burlesque dancer who once disrobed downstairs, Tiny Lou's possesses the timelessness of both Paris and Ponce de Leon Avenue. Managing partner Steve Palmer smartly brought on chef Jeb Aldrich, who injects playful new energy into staples such as fromage brulee, escargots, and soupe a l'oignon. Along with the whimsical desserts of talented pastry chef Claudia Martinez, Aldrich's creative interpretations channel the essence of French cuisine with none of the intimidation factor. The polished service and the after-dinner fun—at the hotel's rooftop bar or in its basement—add to the magic. 789 Ponce de Leon Avenue, tinylous.com

CAIPIRINHA

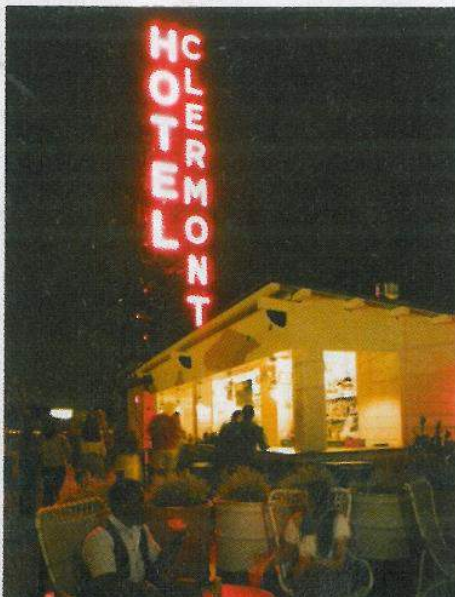
Estrella

There is no better place in town for caipirinhas than Estrella, the chic, Latin-style bar and patio on the roof of the Belt-Line-adjacent Bazati complex. Estrella's grand setting has the same exuberance as the popular and fast-acting Brazilian drink. This is a traditional caipirinha (the best kind), with artisanal Leblon cachaça replete of sugarcane simply mixed with fresh limes and turbinado, served over ice. *550 Somerset Terrace, estrellarooftop.com*

ROOFTOP BAR

Hotel Clermont

The stylish design and priceless view are reason enough for the insane popularity of this cabana-style scene teeming with millennials. But what will truly win you over is the lack of pretension, from Solo cups to canned beers to \$7 wine. Bonus: Patrons who dine downstairs at Tiny Lou's have first dibs on the rooftop. *789 Ponce de Leon Avenue, hotelclermont.com*



Cooking Up New Concepts and Incubating Talent



THE SPINDLE KITCHEN

Walk through a tiny boutique bike and commuter clothing shop in the multi-use Studioplex development and you'll end up in a cafe that serves affordable, ambitious food from Atlanta's rising stars (and the already risen). Chef Taria Camerino helms the kitchen during the day, but the chef doing the cooking at night can change from week to week. Duane Kulers recently previewed the stellar tacos (the lamb barbacoa is insane!) that he'll be serving at Supremo, his joint venture with Nhan Le of 8Arm and Octopus Bar. And the talented Maricela Vega, the (mostly) plant-based pop-up queen better known on Instagram as Chicomecōatl, has been a regular member of the rotating cast. *659 Auburn Avenue, thespindleatl.com*

GATO

The longtime breakfast and lunch joint in Candler Park has been moonlighting as a pop-up restaurant host for years. Among the chefs who've camped out: James Beard Award-nominated Parnass Savang, whose Thai-Georgia concept, Talat Market, is moving to a hotly anticipated brick-and-mortar location, and Jarrett Stieber, whose lauded Eat Me Speak Me is currently popping up at S.O.S. Tiki. Now, Gato chef and owner Nicholas Stinson is popping up in his very own space with his weekend dinner series, Gato Nights, which focuses on "deep regional" Mexican cuisine. *1660 McLondon Avenue, gatoatl.com*

GLOBAL GRUB COLLECTIVE

There is perhaps no place in the world where you can find poké bowls, sushi burritos, bao, umami fries, tonkotsu ramen, Moroccan tagines, banh mi, and pho in as few square feet as this East Atlanta food hall occupies. It is cramped, it is hot, and it is perfect. Only one of the five stalls is permanent, and the two most recent—Marrakech Express and Mushi Ni—are welcome additions. Pro tip: Marrakech's housemade hot sauce is what dreams are made of. *479-B Flat Shoals Road, wesukisuki.com*



- OVERALL **Staplehouse**
- BREAKFAST **Rising Son**
- MOST CONSISTENT **Miller Union**
- BARBECUE **B's Cracklin'**
- OTP **Spring**
- TACOS **El Rey del Taco**
- BRUNCH **Ticonderoga Club**
- BURGER **The General Muir**
- VEGETARIAN **VeGreen Vegetarian Fusion Restaurant**
- CHINESE **Masterpiece**
- COCKTAILS **Kimball House**
- INDIAN **Chai Pani**
- ITALIAN **BoccaLupo**
- JAPANESE **Sushi Hayakawa**
- KOREAN **Yet Tuh**
- LATE-NIGHT **Octopus Bar**
- MEXICAN **Taqueria La Oaxaquena**
- PIZZA **O4W Pizza**
- RAMEN **Jinya Ramen Bar**
- SOUL FOOD **Busy Bee Cafe**
- SOUTHERN **Revival**
- SPECIAL-OCCASION RESTAURANT **Atlas**
- STEAKHOUSE **Bones**
- VIETNAMESE **Nam Phuong**

