

Downtown Phoenix offers a variety of cuisines. Here's some offerings within walking distance or a quick light rail ride from ASU-Cronkite School. Ask the hotel concierge for walking/light rail directions. Keep in mind that March is high season in Phoenix. Call ahead to ask about reservations and/or crowds and to make sure the restaurant is open at the time you visit. Some suggestions from Howard Softel, food critic of the *Arizona Republic*.

IN WALKING DISTANCE:

Matt's Big Breakfast

801 North 1st Street
(602) 254-1074 \$9 to \$15
Great breakfast/lunch place with primo ingredients. Favorites are chorizo and eggs, and home fries tossed with rosemary and olive oil. Connected to Coronado Hotel; it's a small place and usually a wait.

Pasta Bar

705 North 1st Street
(602) 687-8704 \$11-19
Homemade pasta, and superb salads by the chef who used to run a Mario Batali restaurant in NY.

Sens

705 North 1st Street
(602) 340-9777 \$10-15
Small-plate Asian dishes. very cool vibe, good cocktails and extensive selection of sake. Vegan friendly.

Turf Restaurant & Pub

705 North 1st Street
(602) 296-5043 \$10-15
Irish pub and grub with outdoor patio and free WiFi. Favorites are cross-cut fries and Irish "boxty."

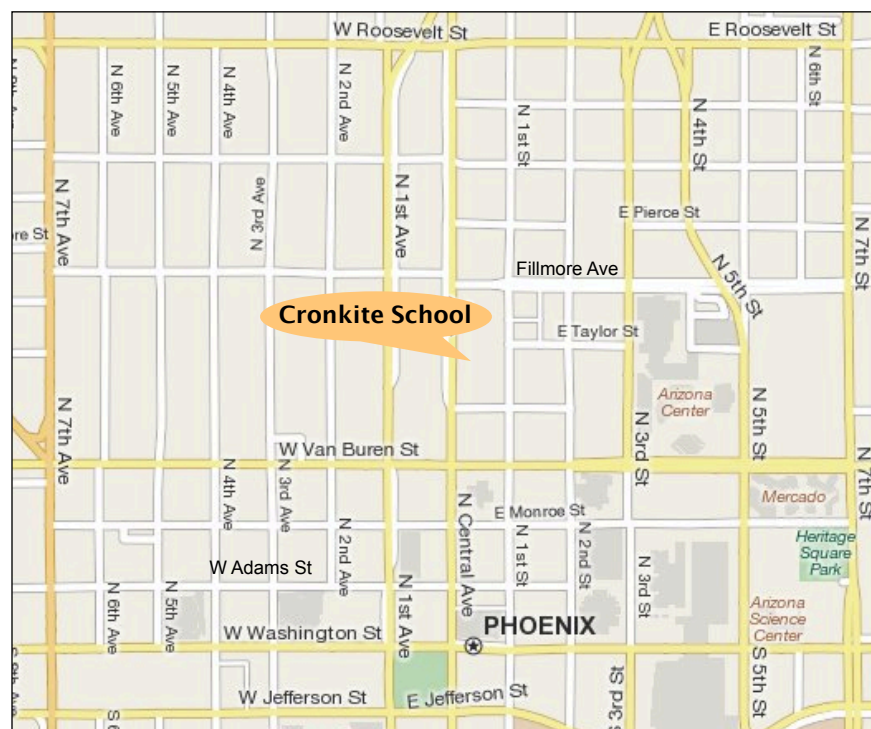
Pizzeria Bianco

623 E Adams St. (Heritage Square)
(602) 258-8300 \$12 for a pie
Best pizza in town, and maybe US. Fresh ingredients. Huge wait, but you can check on your status by phone. Wait at nearby Bar Bianco or Rose and Crown.

Moira Sushi

215 E. McKinley # 102
(602) 254-5084 \$10-15
Only Japanese downtown. Cool spot, sushi and small-plate Japanese tavern fare. Favorites include unagi, crackling calamari, crunchy shrimp gyoza and crudo, strips of yellowtail matched with a bite of radish.

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Hanny's

40 North 1st Street
(602) 252-2285 \$10-15
Pizza, Italian and sandwiches/subs. Set in old downtown department store -- same owner as Scottsdale's AZ88. Cocktails, food, downtown scene.

Circa 1900

628 E. Adams St. (Heritage Square)
(602) 256-0223 \$20-\$40
Set in historic Silva House. Chef Chris Curtiss uses quality ingredients, adds a flourish, and gets out of the way. Beet salad, embellished with avocado, arugula and pink grapefruit, is signature appetizer. First-rate main dishes may include pork chop, duck and pan-fried skate wing in ponzu sauce.

The Breadfruit

108 E. Pierce Street
(602) 267-1266 \$10-15
Small, charming Jamaican spot, offering island standards like patties, festivals, jerk chicken and escovitch tilapia. All made with healthful tweak; nothing is fried, from a can, or microwaved. No liquor license

Nine 05

905 N 4th St
(602) 254-6424 \$10-15
Modern pan-Asian. Cool spot and crowd. Favorites include red curry green mussels,

brisket crepes and shrimp and pork potstickers.

The Roosevelt

816 N 3rd St
(602) 254-2561 Under \$10
Tavern, same owner as Matt's. Beers, wines and high-quality tavern food. Many wait for tomato soup and grilled cheese. Large selection of beers. Can be very crowded.

Thai Elephant

20 W Adams St
(602) 252-3873 \$10-15
Only downtown Thai, with traditional offerings. Small place, not for large groups.

Coach & Willie's

412 S. Third St., Phoenix
(602) 254-5272 Under \$20
This place near sports venues has good pre- and post-game eats, including the meatball hero sandwich made with homemade bread, homemade pastas and french fries from fresh-peeled spuds.

District American Kitchen and Wine Bar

320 N. 3rd Street (inside Sheraton Hotel)
(602) 817-5400 \$10-20
Okay hotel restaurant. Predictable fare, but at times, surprisingly good. Salads are well-crafted; some interesting versions of sliders.

Karim's Cobbler Shop & Deli

333 E Jefferson St.
(602) 257-1801 Under \$10

This soulfood restaurant has graced the Valley for more than 25 years. Specialties include fried catfish, chicken, barbecue sandwiches and cobbler for dessert.

Tammy Coe Cakes/ MJ Bread

610 E Roosevelt, #145
(602) 253-0829 Under \$10

Need a sweet and coffee? Breadmaker MJ Coe sells his delicious MJ Bread in the pastry shop of his wife, Tammie Coe, who offers whimsical cakes and cupcakes that look like art.

**A SHORT LIGHT RAIL RIDE
WAY ALONG CENTRAL AVE:****Cheuvront Wine and
Cheese Café**

1326 N. Central Ave.
(602) 307-0022 \$20-\$40

State Senator Ken Cheuvront takes constituent service to new level at his delightful café. Look for ancho [pork](#) empanadas, poached pear salad with walnuts and blue cheese, lamb loin rolled

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around bacon, spinach and figs and *pissaladière*, French tarts topped with likes of wild mushrooms and Gruyère. Outstanding cheese collection and interesting wine flights.

Fez

3815 N. Central Ave.
(602) 287-8700 \$20-\$40

The name may suggest the casbah, but Fez actually conjures up an young urban vibe and menu. Look for chicken lettuce wraps with dried fruit; terrific carrot soup accented with cinnamon and cumin; salmon with lemon honey apricot glaze; pesto-topped lamb chops; and a wonderful burger on ciabatta, brushed with honey molasses barbecue sauce and lined with feta, pears, fried onion and cilantro.

Durant's

2611 N. Central Ave.
(602) 264-5967 \$20-40
Classic 1950s steakhouse.
A Phoenix landmark for more than half a

century, Durant's is your father's steakhouse. Regulars know to enter through the kitchen, via the back door, and start off with a martini.

Maizie's Cafe and Bistro

4750 N. Central Ave.
(602) 274-2828 \$10-15

Solid, uncomplicated American food. Some surprises, like mozzarella kebabs, and "crabby cakes."

St. Francis

111 E. Camelback Road
(602) 200-8111

Brainchild of Aaron Chamberlin, who has worked at such acclaimed restaurants as Rubicon in San Francisco and Jean Georges in New York. Named for its Phoenix neighborhood, St. Francis has "wood-fired cuisine," anchored by a brick oven. View of Piestewa Peak from top floor.



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