

SEATTLE

Insider's Guide to

Welcome to Seattle... a city with an unmatched blend of exciting nightlife and gorgeous natural landscapes. Take a walk anywhere in the city and have your breath taken away by the lush evergreens or marvel at the towering mountains looming on the horizon. Like everywhere else in the Pacific Northwest, Seattle doesn't mess around when it comes to food and drink. Whether it's farm-to-table, fresh-caught or fair trade, Seattle is full of restaurants, breweries and coffee shops dedicated to fresh ingredients and forward-thinking ideas.

But with so much to see and do, it can get overwhelming. That's why we put together the *Insider's Guide to Seattle* to fill you in on where to eat, where to go and what to do. Need a stunning overlook to take that perfect selfie? We got that covered. Need a cozy, quiet bar to unwind after a long day on the job? Now you have options. Want a plate of fish that was just caught this morning? It's all in the guide!

So, yes, get an amazing bird's eye view from the Space Needle and watch the fish fly at Pike Place Market, but also use this guide to go out and explore some of the city's hidden gems. After all, they don't call it the Emerald City for nothing!

Downtown

Café Campagne

French
(206) 728-2233
<http://cafecampagne.com/>

A classic Parisian brasserie in the heart of Seattle's Pike Place Market. They are committed to using only the finest locally and internationally sourced ingredients and hand craft just about everything in-house, including fresh sausages, other charcuterie, duck confit, smoked salmon and preserved items.

Café Lago

Italian
(206) 329-8005
www.cafelago.com

Seattle's Café Lago has been serving Tuscan-inspired Italian cuisine for nearly 30 years, steadily turning newcomers into regulars and friends into family. From wood-fired pizza to their famous lasagna, handmade pasta to Aunt Polly's meatballs, they believe the older, simpler ways are best.

Dahlia Lounge

Asian
(206) 682-4142
<https://www.dahlialounge.com/>

Serving Pacific Northwest fare with an Asian twist since 1989, and the kitchen has continued to churn out well-executed dishes for adoring fans who pack the busy dining room. The triple coconut cream pie is one of Seattle's most recognizable desserts.

G.H. Pasta Co.

Italian
(206) 402-6210
<https://www.ghpastaseattle.com/>

The eatery focuses on signature contemporary Italian blend of fresh pasta and local seasonal produce with a rotating daily menu and a selection of beer and wine.

Lecosho

European
(206) 623-2101
<http://lecosho.com/>

With a casually elegant atmosphere of high ceilings, wood-trimmed banquettes and an open kitchen, they feature European-influenced dishes using the best ingredients available from the Northwest. For an upscale lunch option, the half-pound Painted Hills beef burger is Seattle at its finest. With its spicy aioli, pickled red onion, arugula and Beecher's Flagship Cheddar on ciabatta, this gem perfectly balances rich and tart.

Lola

Greek
(206) 441-1430
<https://www.lolaseattle.com/>

Lively eatery serving squid kebabs, spendy tagines, a savagely good lamb burger and martinis with feta-stuffed olives.

Loulay Kitchen & Bar

French
(206) 402-4588
<https://thechefinthehat.com/>

Serving French classics with an unexpected twist. There's the slightly smoky half pounder with bacon-onion jam and aioli and a not-too-soft bun. It's available for dinner, brunch or lunch—just make sure those afternoon meetings are cancelled before adding a topping of foie gras or duck egg.

Lowell's Restaurant

Seafood
(206) 622-2036
<http://eatatlowells.com/>

All three floors offer waterfront views at this casual seafood eatery serving breakfast, lunch and dinner! Lowell's Dungeness Crab Omelet, smoked Alaskan King salmon scramble or their fresh 'Hangtown Fry' with local oysters, scallions, smoky bacon folded into a bed of local eggs with a dusting of Parmesan. They all go great with their unique fresh bloody marys or fresh OJ mimosas!

Macrina Bakery & Café

Bakery
(206) 448-4032
<https://macrinabakery.com/>

Artisan breads, gourmet baked sweets and savory sandwiches are served in a snug, quaint space.

Downtown (cont.)

Maneki

Japanese
(206) 622-2631

<http://www.manekirestaurant.com/>

A James Beard America's Classic and Seattle's oldest Japanese restaurant, Maneki originally opened in the International District in 1904. The storied venue serves an array of Japanese dishes, including sushi, comfort food and traditional small plates.

Matt's in the Market

American
(206) 467-7909

<https://mattsinthemarket.com/>

Pacific NW cuisine seafood and meat, with seasonal specials and extensive wine options served with views of Elliott Bay.

Metropolitan Grill

Steakhouse
(206) 624-3287

<https://www.themetropolitangrill.com/>

As close to a McCormick's as you can get without being there. Classic, upscale steakhouse is a staple with its amazing cuts of dry-aged beef and classic sides such as to-die-for mashed potatoes.

Mr. West Café Bar

Espresso Bar and Cafe
(206) 900-9378

<http://mrwestcafebar.com/>

Ultramodern fixture serving espresso drinks, beer/wine and modern cafe eats in an open, airy interior.

Palace Kitchen

New American
(206) 448-2001

www.palacekitchen.com

Upscale New American cooking and cocktails presented in a busy bohemian setting. Palace Kitchen is a Seattle favorite for locals, industry folks and family gatherings.

Pike Place Chowder

Chowder
(206) 267-2537

<https://www.pikeplacechowder.com/>

Seattle's Award-Winning, Hall-of-Fame chowder café (serving 8 varieties daily), thanks to its nuanced ratios of cream to brine to smoke, best enjoyed in a bread bowl. Seafood bisque is also delish.

Pike's Pit Bar-B-Que

Sandwich Shop
(206) 538-0779

<http://www.pikespit.com/>

Classic, busy counter service, Pike's Pit serves slow-roasted, wood-smoked pork, beef brisket and chicken in sandwiches or by the pound to go. There are also massive (but portable) turkey legs that you can order dry or smothered in sauce, as well as sides such as Cowboy Caviar (black-eyed pea salad) and smoked, stuffed potatoes.

The Pink Door

Italian
(206) 443-3241

<https://www.thepinkdoor.net/>

Casual Italian restaurant with burlesque shows and trapeze entertainment plus terrace with Elliott Bay views, a popular spot in the summer. The Pink Door serves delicious, uncomplicated Italian-American food during lunch and dinner.

Purple Café and Wine Bar

Wine Bar
(206) 829-2280

www.purplecafe.com

Wine bar with upscale small plates in a lofty modern space with a central wine tower and staircase.

The Shambles

Butcher Shop
(206) 659-0074

<http://www.delimeatsbar.com/>

One of Seattle's best restaurants is quietly masquerading as a neighborhood bar and butcher shop. Meaty sandwiches, charcuterie, dry-aged steaks and snacks like from-scratch jerky are menu standouts.

Shuckers

Oyster Bar
(206) 621-1984

<https://www.shuckersseattle.com/>

Shuckers, downtown, is one of the city's oldest oyster bars, providing a delightful opportunity to slurp raw oysters inside a former 1930's haberdashery with original oak paneling. It features an outstanding menu of seafood dishes like seafood chowder, halibut fish and chips and seasonal specials.

Sushi Kashiba

Sushi
(206) 441-8844

<https://sushikashiba.com/>

You can go three different routes as far as dining options showcasing high-end sushi: the sushi counter for a true omakase experience, tables for a romantic date or bigger group and the cocktail bar for that secret chill zone—it's laid back, the full menu is offered.

Tavolàta

Italian
(206) 838-8008

www.ethanstowellrestaurants.com/locations/tavolata-belltown

Located in the heart of Belltown, the original Tavolàta is all about the pasta. From Rigatoni to Tonnarelli, Spaghetti to Linguini—they extrude it all fresh daily. Join them at the giant communal table, grab a spot at the bar or book their private mezzanine for your next gathering.



Pioneer Square

Altstadt Bierhalle & Brathaus

German

(206) 602-6442

<https://www.altstadtseattle.com/>

Reinvented German classics such as bratwurst and pretzels pair with brews in a lively beer hall.

Bisato

Italian

(206) 624-1111

www.bisato.com

A casual, Italian-style bistro with innovative yet traditional dishes. Sit at the bar to watch a master chef create your meal.

Biscuit Bitch

Café/Biscuits

(206) 623-1859

<https://biscuitbitch.com/>

Biscuit Bitch has been called out as being among the best biscuits in the nation! Funky coffeehouse and biscuit specialist serving Southern-inspired fare like the "Gritty Scrambled Cheesy Bitch" (biscuit and gravy drenched in cheese with scrambled eggs and garlic grits) or the "Canadian Bitch" (biscuit, maple peanut butter and bacon).

BRGR Bar

Burgers

(206) 340-1457

<http://www.brgrbarseattle.com/>

Don't be fooled—what looks like just another dive bar in Pioneer Square is actually home to one of the best burgers in town. A juicy patty, creative toppings and a perfectly toasted bun make BRGR Bar drool-worthy. And don't miss the six different types of fries or the boozy milkshakes, either.

Fado Irish Pub

Burgers

(206) 264-2700

<https://fadoirishpub.com/seattle/>

An Irish pub doesn't maintain a high standard for more than 20 years without relentless attention to detail. Its cod, used in its famous fish and chips, is sustainably caught in the deep, icy waters of the North Atlantic near Iceland. Its meats are custom cut by third-generation butchers in Vermont.

Il Terrazzo Carmine

Italian

(206) 467-7797

<http://ilterrazzocarmine.com/>

Upscale-countryside-romantic features a range of pastas and antipasti, along with such delectable entrees as roasted duck, rack of lamb, beef tenderloin, fresh fish and even sweetbreads.

The London Plane

Café and Wine Bar

(206) 624-1374

<http://www.thelondonplanesattle.com/>

The London Plane is part cafe, part specialty foods grocery and part floral workshop. You can stop by in the morning for a coffee and a handmade croissant. Enjoy a menu of vegetable-driven cuisine with the flavors of the Mediterranean.

Nirmal's

Indian

(206) 683-9701

<https://www.nirmalseattle.com/>

Upscale Indian fare, it shows off the country's incredible diversity with soups, thalis and curries, and happily caters to pescatarians, vegetarians and even vegans with a stunning array of dishes, like dhingri mutter, featuring mushrooms and green peas in a rich cashew-tomato sauce with fennel.

Taylor Shellfish in Pioneer Square

Oyster Bar

(206) 501-4060

<https://www.taylorshellfishfarms.com/location/pioneer-square>

The perfect spot for every occasion from happy hour with co-workers to raucous 12th man chants before Seahawks games. Enjoy freshly shucked oysters, shrimp or oyster po' boys along with specialty cocktails, local beers or award-winning house Bloody Marys.

First Hill

George's Sausage and Delicatessen

Polish Deli

(206) 622-1491

<https://www.facebook.com/pages/Georges-Sausage-Delicatessen/110620122303576>

Deli-style shop featuring generously portioned sandwiches, Polish meats and European specialty foods.

Vito's

Italian

(206) 397-4053

<https://www.vitoseattle.com/>

Rumor has it that Vito's was once where Seattle's mobsters once gathered. Serving fabulous East Coast-style Italian.



Pike/Pine

Bateau

Steakhouse
(206) 900-8699
<https://www.restaurantbateau.com/>

A staggering array of dry-aged cuts, familiar and unfamiliar, are sold and subsequently crossed off the chalkboard in real time.

Fogón Cocina Mexicana

Mexican
(206) 320-7077
<http://fogonseattle.com/>

Vibrant cantina, Michoacán-style food tastes extra fresh, house-made corn tortillas are amazing: pillow, maybe ready to levitate. Chips and a trio of salsas cost extra and are completely worth it. The chile relleno, stuffed with queso fresco, is particularly great.

HoneyHole

Gourmet Sandwiches
(206) 709-1399
<http://thehoneyhole.com/>

Hearty sandwiches made with gourmet ingredients and drink specials in a kitschy casual spot.

Kedai Makan

Malaysian
<http://www.kedaimakansa.com/>

Some describe this as the best drunk food in Seattle, but it's superb anytime the hunger pangs hit. Hearty dishes to inhale include Kedai's signature fried rice dish, nasi goreng, served with a fried egg, sprouts, cucumbers, fried shallots and tofu. This place is perpetually busy—one sure sign Seattleites know the goodness that lies within.

Lark Restaurant

American
(206) 323-5275
<https://larkseattle.com/>

Tapas/small-plate dishes such as chicken liver parfait that helped establish the restaurant's influential reputation, along with more traditional meat-and-starch entrées such as hangar steak and pork belly.

Plum Bistro

Vegan
(206) 838-5333
<https://plumbistro.com/>

Upscale 100 percent vegan restaurant. The sloppy joe-style quinoa sliders and the Spicy Mac 'n' Yease are standouts. Portions seem determined to destroy the myth that vegan food can't be filling.

Rhein Haus

German
(206) 325-5409
<https://www.rheinhausseattle.com/>

A Bavarian-inspired bier hall with house-made sausages and other authentic eats, 24 drafts with a huge imported draft list, 3 bars and indoor bocce!

Sitka & Spruce

Pacific Northwest
(206) 324-0662
www.sitkaandspruce.com

Upscale restaurant and wine bar serving eclectic gourmet small plates in a rustic-chic setting.



Skillet Diner

Diner
(206) 512-2001
<https://skilletfood.com/restaurant/capitol-hill/>

Hip spot for locally sourced comfort food plus cocktails, beer and wine. Items range from maple braised pork belly and waffle with a fried egg on top, to a burger with bacon jam, arugula, blue cheese and brie on brioche with beautiful hand cut fries.

Stateside

Vietnamese
(206) 557-7273
<https://www.statesideseattle.com/>

This upscale Vietnamese spot wins with its weekend brunch and its imaginative dinner. Don't miss the cha ca la vong: black cod marinated in turmeric and galangal with rice vermicelli, fresh dill, cilantro, mint and peanuts, all served with a pineapple-anchovy sauce.

Terra Plata

New American
(206) 325-1501
www.terraطلا.com

Window-lined and stylish eatery features an "earth to plate" concept menu of locally sourced dishes and a rooftop patio.

Capitol Hill

Adana

Japanese
(206) 294-5230
<http://www.adanaseattle.com/>

The three-course meals, priced low enough to encourage diners to become regulars, change monthly, offering anything from the Spring menu's pork belly with dandelion greens to halibut with tofu-pea puree. Bar snacks like katsu sandwiches and okonomiyaki french fries go down easily with delicious cocktails.

Altura

Pacific Northwest
(206) 402-6749
<https://alturarestaurant.com/>

Each day, they create a menu inspired by the season's ingredients from their garden, farmers, foragers and the sea. Meals begin with a flurry of small bites ("stuzzichini"), and then move into a series of artistically plated dishes.

Cook Weaver

Eurasian Fusion
(206) 324-0599
<http://www.cookweaver.com/>

Cook Weaver is a little spot that's so discreet you might walk right past it without realizing it's a restaurant. Don't do that. The menu combines flavors from Europe and Asia, with delicious results. You can expect things like Vietnamese crepes, or green pea spaetzle with fermented black beans, parmesan and beurre blanc.

Capitol Hill (cont.)

Coastal Kitchen

American

(206) 322-1145

<http://coastalkitchenseattle.com>

Known for the "touring" menu; fresh, wild and sustainable seafood, brunch, and happy hours. Bright eatery with a menu ranging from breakfast classics to Cajun twists on seafood fare.

D'La Santa

Mexican

(206) 709-2222

<https://dlasanta.com/>

This Mexican spot is owned by one big family, and you can expect to consume copious amounts of delicious things like cochinita pibil and carne asada while you're here. There are nine different kinds of steak on the menu, ranging from thin-sliced wagyu to a 44 oz. tomahawk. Come with a group, split a molcajete of guacamole and do not miss the garlic butter shrimp tacos.

Dino's Pizza

Pizza

(206) 403-1742

<http://dinostomatopie.com>

Throwback pizzeria serving New Jersey-style round & square pies made with refined ingredients. There are two kinds here—round, thin-crust ones, and thick-crust Sicilian pizzas. Chewy on the inside, crisp to the point of being nearly carcinogenic on the outside, these square pies might make you rethink everything you thought about thick-crust pizza.

Marmite

French

(206) 755-8606

<https://www.marmiteseattle.com/>

Hearty soups, sandwiches and weekend brunch served up in rustic, light-filled surroundings. The stars of the menu are gorgeous French broths, made in the namesake 40-gallon cooking pot, like the halibut stock teeming with smoked mushrooms and spot prawns.

Nue

Eclectic

(206) 257-0312

<http://www.nueseattle.com/>

A street-food sensation seems to spin a globe for its frequently changing menu, dialing in anything from Chengdu jumbo fried chicken wings and pineapple cornbread to Ecuadorian seafood soup. The brunch and cocktail menus are equally dynamic, featuring dishes like Israeli shakshuka and the cured pork and garlic rice of Filipino Tosilog. All appear alongside drinks like the McNuyen, Irish coffee done Vietnamese-style, or Kalimotxo, Spain's infamous blend of red wine and cola.

Spinasse

Italian

(206) 251-7673

<http://www.spinasse.com/>

The nest of delicate tajarin pasta with butter and sage sauce is a true Seattle icon, but every dish is memorable here, even if diners stray from the freshly made pastas. As a bonus, adjoining cocktail bar, Artusi, is a perfect place to wait for a table or have a nightcap.

St. John's Bar and Eatery

Italian

(206) 245-1390

<http://www.saintjohnsseattle.com>

Intimate neighborhood tavern serving gastropub grub & updated cocktail classics plus popular patio. The bar menu has something for everyone, with wine and beer as well as clever cocktails, an expansive list of boozy ginger beer concoctions dubbed Mule Variations as well as shot-and-a-beer standards. The food menu offers smart twists on old classics with the St. John's Burger already creating a buzz of its own.

Tacos Chukis

Mexican

<https://www.facebook.com/TacosChukis>

No-frills counter-serve Mexican street food, including tacos, quesadillas & burritos. Simplicity is what makes the taqueria so successful. The tacos come with your choice of grilled protein, cilantro, onion, salsa and guacamole, all served on fresh corn tortillas. There are other items, quesadillas and tortas. The flavors are complex. The tacos are a tornado of sweet, tangy, spicy and meaty that hits you all at once. You'll get in line again once you finish your plate, and there's no shame in that. Maybe you'll wash it all down with some horchata or an aguas frescas.

South Lake Union

Ba Bar

Vietnamese

(206) 328-2030

<http://babarseattle.com/>

Comfort food and street fare bursting with Southeast Asian flavors, from congee to vermicelli to one of the city's best bowls of pho, are all notable in their simplicity and depth of flavor. Fresh pastries from early till late, clever cocktails and a dope soundtrack make this spot the complete package.

Jack's BBQ (SLU)

Barbecue

(206) 708-7642

<http://jacksbbq.com/>

Jack Timmons is a Texas barbecue evangelist, and he's spreading his love of smoked meats to South Lake Union. Dishes include brisket eggs benedict with grit cake, smoked chicken chilaquiles and pecan and banana pancakes. Cocktails include a smoked orange juice mimosa and bacon and egg bloody mary.

Mala & Satay

Vietnamese

(206) 466-2013

<https://www.malatatayseattle.com/>

Seattle's first Mala Pho and Satay Pho, all of its broths are cooked 9 hours+ per batch with a very generous amount of beef bones to create the in-depth flavor of each and every broth. They pride themselves in seeing their customers finish the broth to the very last drop.

Rocco's Pizza

Pizza

(206) 448-2625

<https://www.roccosseattle.com/>

Hip hangout for specialty pies and a full bar with craft beers in brick-lined digs with late hours.

South Lake Union (cont.)

Sizzle & Crunch

Vietnamese

(206) 547-2723

<http://sizzleandcrunch.com/>

From house-made pate to crunchy baguettes, just like in Vietnam, they pickle their own daikon, mix their marinades in-house and grill the food in small batches to deliver that POW of flavor you've been craving!

Stone Korean Restaurant

Korean

(206) 717-2864

<http://stonekorean.com/>

This authentic Korean spot serves hot pot bibimbap, fried chicken, kalbi, kimchi pancakes and more.

Urban Gyro

Mediterranean

(206) 466-2472

<https://seattlegyro.com/>

Bustling counter-service space dishing out classic Mediterranean fare such as falafel and gyros. This is a new casual Mediterranean spot in South Lake Union that serves halal-friendly wraps, kebab plates and salads.

Willmott's Ghost

Italian

(206) 900-9650

www.willmottsghost.com

Located in The Spheres, Willmott's Ghost focuses on the flavors of Rome and Italy at large. Features Roman-style pizzas, seasonal salads, fried bites, fire roasted dishes and of course, tiramisu.

Lower Queen Anne

Anthina Grill

Greek

(206) 284-3868

<http://www.athinagrill.com/>

Easygoing tavern serving traditional Greek cuisine including gyros, lamb burgers and fries.

Coba Viet Kitchen & Ales

Modern Vietnamese

(206) 283-6614

<https://www.cobaseattle.com/>

Modern take on Vietnamese Saigon Street Food dishes using local sources of mussels and clams harvested in the Puget Sound, free-range eggs raised just south of Olympia and beef that is raised south of Hood River.

Coltiva pizzeria e Barra

Pizza

(206) 492-5885

<https://www.coltivasea.com/>

An authentic Italian experience with ingredients sourced from Italy and the owner's farm in Oregon.

GoldinBlack

Korean

(206) 687-7756

<http://goldinblack.blogspot.com/>

The menu draws influences from Korea and beyond, with options like kimchi fried rice, bibimbap, ramen, bulgogi hand rolls and a handful of sandwiches on Macrina bread with a choice of bulgogi beef, chicken or garlic-marinated pork.

The Masonry

Pizza

(206) 453-4375

<http://www.themasonryseattle.com/index.html>

The crust is very thin in the middle, puffed up at the edges, buoyed by air bubbles; it's got the right amount of chewiness, the gentle resistance to the bite. Toppings are local, seasonal, house-made and so forth.

Moontree Sushi and Tapas

Japanese

(206) 432-9273

<https://moontreesseattle.com/>

Romantic, cozy waterfront restaurant with wine, sake and Japanese-fusion small plates.

Pung Kang Noodle Place

Thai

(206) 285-4656

<https://www.pungkangnoodle.com/>

Comfortable dining space serving up familiar Thai fare, including curries, noodles and stir-fries.

Racha Noodles & Thai Cuisine

Siamese/Pan-Asian

(206) 281-8883

<https://rachathai.com/queen-anne/>

Upscale Siamese go-to for spicy appetizers and meals, plus Pan-Asian cuisine from neighboring nations.

Sal Y Limon

Mexican

(206) 283-7878

<https://www.sallylimonseattle.com/>

A bright cantina serving handmade tortillas, menudo along with a selection of snacks like nachos and bacon-wrapped prawns, tacos, tortas, posole and inventive tequila-based cocktails.

Ten Sushi

Sushi

(206) 453-3881

<http://www.tensushiseattle.com/>

This little haven specializes in conveyor belt sushi that goes beyond the gadgety gimmick. Chef Shinichiro Takahashi mastered the art of sushi-on-the-move for more than 15 years in Japan before tackling Seattle's scene.

Toulouse Petit

French/Creole

(206) 432-9069

<http://toulousepetit.com/>

Toulouse Petit brings the Big Easy to Seattle. Featuring charcuterie, a raw bar and fried-everything with solid drinks most hours of the day.

Miscellaneous Locations

Café Juanita (Juanita)

Italian
(425) 823-1505
<http://www.cafejuanita.com/>

Expertly crafted Northern Italian cuisine with Northwest elements. Patrons from all over still flock for the restaurant's signature dish—rabbit braised in Arneis with porcini and pancetta—but the menu keeps getting refreshed with a dedication to locally sourced ingredients, while the desserts, such as the chocolate truffle tortino with mint gelato, finish off well-rounded meals with flair.

Dick's Drive-In (multiple locations)

Burger
(206) 323-1300
<https://www.ddir.com>

Dick's Drive-In is the late-night mecca for hungry diners craving a great burger. Its menu features classic burgers—served one way only, no special orders accepted—and has for more than half a century. Affordable prices, fresh meat, tasty fries and silky smooth shakes are appreciated by all ages. Expect lines at midnight.

FlintCreek Cattle Co. (Phinny Ridge)

Steak/Game
(206) 457-5656
<https://flintcreekseattle.com/>

FlintCreek focuses on responsibly raised game meats such as bison hanger steak and wild boar shoulder than on beef. Even more surprising is the quality of the vegetable dishes, like the pickled vegetables with blue cheese-tahini sauce, which make even vegetarians feel well taken care of.

La Carta de Oaxaca (Ballard)

Mexican
(206) 782-8722
<https://www.seattlemeetsoaxaca.com/>

Patrons have been lining up since 2003 to sample the pools of rich, savory-sweet mole over chicken, the hand-crushed guacamole and a spirit list with more than 20 types of mezcal. Head chef Gloria Perez still tries to keep customers on their toes with dishes such as the breaded steak and empanadas with yellow curry.

RockCreek Seafood & Spirits (Fremont)

Seafood
(206) 557-7532
<http://rockcreekseattle.com/>

Its menu centers around globally sourced seafood from well-managed fisheries; with offerings of local Northwest familiars like crab, oysters and mussels, to more tropical fish like Kona Kampachi or Hawaiian Ono, and East Coast staples like Striped Bass.

Seastar Restaurant and Raw Bar (Bellevue)

Seafood
(425) 456-0010
www.seastarrestaurant.com

High-end seafood restaurant and raw bar serving small, large and shared plates in an airy, chic space.

Walrus and The Carpenter (Ballard)

Oyster Restaurant & Bar
(206) 395-9227
<https://www.thewalrusbar.com>

In addition to oysters, locally harvested clams and mussels, house smoked fish and specialty meats are available. Try the grilled sardines with walnut relish, scallop crudo or beet cured salmon. A full selection of wine, craft cocktails and beer.

The Whale Wins (Fremont)

European
(206) 632-9425
www.thewhalewins.com

Travel inspired cuisine by way of the Northwest, The Whale Wins roasts the very best from local beaches, gardens and farms in its rustic wood-fired oven and serves it to share on plates large and small in a light filled, converted warehouse space. Vegetables headline.

Seattle Sightseeing

Amazon Headquarters & The Spheres – www.aboutamazon.com/amazon-hq-tours
Chihuly Garden and Glass – www.chihulygardenandglass.com
Future of Flight Aviation Center – www.futureofflight.org
Museum of Flight – www.museumofflight.org
Museum of Pop Culture – www.mopop.org
Olympic Sculpture Park – www.seattleartmuseum.org/visit/olympic-sculpture-park

Pike Place Market – www.pikeplacemarket.org
Seattle Aquarium – www.seattleaquarium.org
Seattle Art Museum – www.seattleartmuseum.org
Seattle Center – www.seattlecenter.com
Seattle Great Wheel – <https://seattlegreatwheel.com/>
Space Needle – www.spaceneedle.com
Woodland Park Zoo – www.zoo.org

Nightlife and Bars

Club Contour – www.clubcontour.com
The Crocodile – www.thecrocodile.com
Deep Dive – <https://www.deepdiveseattle.com/>
Dimitriou's Jazz Alley – www.jazzalley.com/www-home
The Forge Lounge – www.theforgelounge.com
The Hideout – www.hideoutseattle.com
Jupiter Bar – <https://www.facebook.com/jupiterbarseattle/>
Kremwerk – www.kremwerk.com
MBar – <https://mbarseattle.com>

Oliver's Lounge – www.mayflowerpark.com/olivers-lounge
Polar Bar – <https://thearcticclubseattle.com/dining-libations/polar-bar/>
Rabbit Hole – <http://rabbitholeseattle.com/>
Radiator Whiskey – www.radiatorwhiskey.com
Re-Bar – www.rebarseattle.com
Suite 410 – <http://suite410bar.com/>
The Timbre Room – www.timbrerom.com
Zig Zag Café – <http://zigzagseattle.com/>

Taxis and Ground Transportation

Airport Taxi Seattle – (206) 455-2154
MyRide Airport Taxi – (206) 800-6168

Seattle Airport Taxi – (206) 430-5051
Seattle Yellow Cab – (206) 622-6500

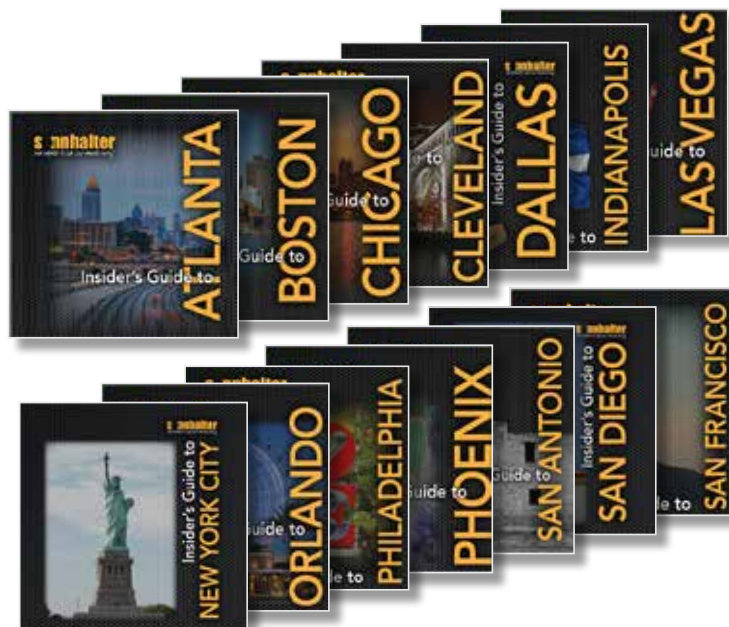
Limousine and Car Services

1st Class Limousine Service – (206) 444-5466
A & A Limousine – (206) 367-5466
Abe Town Car Service – (206) 701-4455

Aces Town Car Service – (206) 518-8411
Seattle Town Car – (206) 369-9199
Starline Town Car & Limousine Service – (206) 261-1191

FOR INSIDER'S GUIDES TO OTHER CITIES:

sonnhalter.com/insiders-guides



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