

# EAT HERE

A Food Lover's Guide  
TO SHREVEPORT-BOSSIER, LOUISIANA

[WWW.SHREVEPORT-BOSSIER.ORG](http://WWW.SHREVEPORT-BOSSIER.ORG)





**KIM HAND**  
Owner & Baker  
Buttercups Cupcakes

## **ABOUT THE COVER**

**Buttercups Cupcakes** in Shreveport is one of the most popular bakeries in North Louisiana. Owner and baker Kim Hand competed on the Food Network series *Cupcake Wars* in 2011 and has since become well-known for her colorful cupcakes, macarons and eye-popping custom cakes. Buttercups Cupcakes is located at 6535 Youree Drive #207 in Shreveport's Shoppes at Bellemead shopping center.

**Kim and the team at Buttercups Cupcakes** created the unicorn cake featured on our front and back cover and photographer **Jennifer Robison** captured the shot.

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**A MOVABLE FEAST**



**\$ - Under \$10 Per Person**

**\$\$ - Under \$20 Per Person**

**\$\$\$ - \$20 or more Per Person**

## ABOUT THIS GUIDE

*Eat Here: A Food Lover's Guide to Shreveport-Bossier* is produced annually by the Shreveport-Bossier Convention and Tourist Bureau, the official destination marketing organization of Shreveport-Bossier. Previous editions of the guide may be viewed electronically at [www.shreveport-bossier.org/dining](http://www.shreveport-bossier.org/dining). For a complete directory of Shreveport-Bossier eateries as well as accommodations, attractions and more, visit [www.shreveport-bossier.org](http://www.shreveport-bossier.org). For more information, visit our Visitor Center at 629 Spring Street in downtown Shreveport or call 800-551-8682.

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# THE ICONS

Each edition of *Eat Here* features a different selection of 20 must-try dishes that we call “celebrated bites.” However, there are a handful of dishes that are so popular among locals that we include them in every edition of this guide. We call these five dishes “The Icons” and no serious food lover should visit Shreveport-Bossier without tasting them.



## The Shrimp Buster at Herby-K's



318-424-2724 • 1833 PIERRE AVENUE, SHREVEPORT

Any list of Shreveport food icons should begin with the shrimp buster, a unique take on the fried shrimp po' boy offered at Herby-K's, a seafood joint that's been run by the same local family since 1936. Jumbo shrimp are pounded flat, deep-fried and stacked on buttery French bread. Squeeze a lemon wedge over the shrimp and dunk it in the secret shrimp buster sauce to get the full experience. \$\$

[WWW.HERBYKS.NET](http://WWW.HERBYKS.NET)



## The Pie at Strawn's Eat Shop



318-868-0634 • 125 KINGS HIGHWAY, SHREVEPORT

Arguably the most acclaimed eatery in Shreveport, Strawn's Eat Shop has been featured in *Southern Living*, *USA Today*, *Travel + Leisure* and countless other publications – all because of their outstanding ice box pies. Try the strawberry pie, the most popular flavor among locals, or velvety butterscotch or seasonal peach. Available at three locations. \$

[WWW.STRAWNSEATSHOP.COM](http://WWW.STRAWNSEATSHOP.COM)

# THE ICONS



## Shreveport-Style Stuffed Shrimp at various eateries



Shreveport-style stuffed shrimp are a local delicacy that originated in the kitchen of the Freeman and Harris Café, an eatery that, at the time of its closing, was one of the oldest black-owned restaurants in the United States. Large shrimp are stuffed with Creole dressing, deep-fried and served with spicy tartar sauce. Try them at Eddie's Restaurant (1956 Hollywood Avenue), Brother's Seafood (4916 Monkhouse Drive) or C&C Café (1765 Milam Street) in Shreveport. \$\$



## The Muffy at Fertitta's Delicatessen



318-424-5508 • 1124 FAIRFIELD AVENUE, SHREVEPORT

Shreveport's oldest continuously operated restaurant, Fertitta's Delicatessen, first opened in 1927 as an Italian grocery. Now listed on the National Register of Historic Places, the mom-and-pop sandwich shop specializes in muffalettas. Their signature sandwich, "The Muffy," is a smaller, single-serving version of the famous New Orleans cold cut sandwich topped with olive mix, mustard and American cheese. \$

[WWW.FACEBOOK.COM/FERTITTASDELI](http://WWW.FACEBOOK.COM/FERTITTASDELI)



AS SEEN ON  
**TV**

# HICKORY STICK

**On The Cooking Channel's Big Bad BBQ Brawl**

**4448 YOUREE DRIVE, SHREVEPORT**

Hickory Stick is a popular Shreveport barbecue joint featured on The Cooking Channel's barbecue cook-off series *Big Bad BBQ Brawl*. For the show, Hickory Stick prepared a classic pulled pork sandwich – one of several dishes that have made the restaurant a favorite among locals for more than 40 years. \$



## Hot Donuts at Southern Maid Donuts

3505 HEARNE AVENUE, SHREVEPORT  
3161 NORTH MARKET STREET, SHREVEPORT  
1409 E. 70TH STREET, SUITE 116, BOSSIER CITY  
3230 BARKSDALE BOULEVARD, BOSSIER CITY

The only product for which Elvis Presley ever sang a jingle, Southern Maid Donuts are a true taste of Shreveport. Visit the Hearne Avenue location at 4 p.m., when donuts are served piping hot to loyal patrons who line up for these delicious, doughy treats. \$

[WWW.SOUTHERNMAIDDONUTS.COM](http://WWW.SOUTHERNMAIDDONUTS.COM)





## EAT LIKE A LOCAL

"I'd stake my life on the Reuben at Noble Savage Tavern being the best sandwich within hundreds of miles. Noble Savage is consistently one of the best kitchens in town, year after year."

- Chris Kirkley

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# 20 MORE Celebrated Bites

Each edition of *Eat Here* features a different selection of **20 Celebrated Bites**. Restaurants represented in this section range from casual roadside eateries to extravagant fine dining, but they all have one thing in common: they provide some of the most unique dining experiences in Shreveport-Bossier.

Of course, there's much more to Shreveport-Bossier's dining scene than you'll see on this list. To browse a complete list of dining establishments in Shreveport-Bossier, visit [www.shreveport-bossier.org](http://www.shreveport-bossier.org). To read weekly reviews of local restaurants written by local food lovers, visit our blog, [www.20x49.com](http://www.20x49.com). Share your culinary adventures in Shreveport-Bossier using the hashtag **#Eat318**.



## The \$20 Burger at The People's Market

318-499-4274 | 2369 AIRLINE DRIVE #500, BOSSIER CITY

Since opening in early 2017, The People's Market has been the topic of much conversation among local food lovers because of one menu item: the \$20 burger. Made with ultra-premium American Wagyu beef (often called Kobe beef in the U.S.) and Swiss raclette cheese, this burger really is unlike any other in Shreveport-Bossier. Is it worth the price tag? Let your taste buds be the judge. \$\$



## Snake Venom Wings at Wing Taxi

20

318-208-8655 | 273 EAST 70TH STREET, SHREVEPORT

So, you like spicy food? The snake venom wings at local wing joint Wing Taxi are so insanely hot that the restaurant hosts an annual competition in which diners attempt to eat an entire order. In addition to snake venom, Wing Taxi offers 35 house-made wing sauce flavors, outstanding homemade desserts and more. A dining room is available, but most customers take their orders to-go. **\$-\$\$**



### EAT LIKE A LOCAL

"There is something magical about the red beans and grits from Biscotti's. It's like a choreographed dance of flavors on your taste buds."

-Jada Durden

## 20 CELEBRATED BITES



### Super Sue Sandwich at Joe Cobb Bar-B-Q

20

318-221-6512 | 203 MCCORMICK STREET, BOSSIER CITY

Joe Cobb Bar-B-Q, open since 1952 in downtown Bossier City, is a tradition among locals. The Super Sue sandwich – named for owner Sue Cobb – is a wallet-friendly po' boy stuffed with smoked meats and coleslaw. \$



### Chicken Fried Steak at Tejas Kitchen Bar Patio

20

318-629-9292 | 855 PIERREMONT ROAD, SHREVEPORT

Looking for an unforgettable chicken fried steak? The CFS at Tejas Kitchen Bar Patio is a strip steak that's been battered and deep fried, covered in a jalapeño-spiced cream gravy and served atop a pile of garlic-laced, mashed red potatoes. The chicken fried steak is only available during lunch. \$\$



## Chicken & Waffles at Crescent City Bistro

20

**318-210-0006 | 5050 INDUSTRIAL DRIVE, SUITE 100, BOSSIER CITY**

Chef Darrell Johnson of Crescent City Bistro specializes in classic New Orleans fare. His interpretations of dressed po' boys, barbecue shrimp and white chocolate bread pudding rank among the best in Shreveport-Bossier. His take on chicken and waffles, including a Sriracha sauce-spiked maple syrup, is not to be missed. **\$-\$\$**

## Fajitas and Margaritas

**AT SUPERIOR GRILL**

**318-869-3243 | 6123 LINE AVENUE, SHREVEPORT**

The original location of Superior Grill is famous for huge fajita platters, happy hour margaritas served in 20 oz. cups and an around-the-clock party vibe. Regardless of the day or hour, there always seems to be a celebration going on in the bar and a steady stream of sizzling fajita platters being marched out of the kitchen. **\$\$-\$\$\$**

## Singer Rolls

**AT ABBY SINGER'S BISTRO**

**318-459-4125 | 617 TEXAS STREET, SHREVEPORT**

Abby Singer's Bistro, located upstairs at Robinson Film Center in downtown Shreveport, is home to one of the city's most unique appetizers. Singer rolls are a simple but delicious twist on traditional shrimp spring rolls featuring jumbo shrimp wrapped in pesto-laced wonton wrappers, fried golden brown and served in a martini glass with Thai chili dipping sauce. **\$\$**

## Pizza and Pinball

**AT SMITTY'S PIZZA**

**318-687-3030 | 9375 MANSFIELD ROAD, SHREVEPORT**

Looking for an old-school local pizza dive with wood paneling, vintage pinball machines and cheap, frosty pitchers of beer? Look no further than Smitty's Pizza, where Shreveporters have gathered over thin-crust, heartily topped pizzas and ice cold beer since 1995. Be sure to bring some quarters for the pinball machines, some of which date back to the 1960s. **\$-\$\$**



## The Mighty B-52 at The Wooden Spoon

20

**318-742-6486 | 4350 VIKING LOOP, SUITE 2, BOSSIER CITY**

The Wooden Spoon is a veteran-owned bakery serving some of the best lunch sandwiches in Shreveport-Bossier, including the Mighty B-52: bourbon chicken, grilled onions, pepperoni, bacon, bourbon sauce, lettuce and tomato on a house-made sub roll. Save room for dessert, which will likely be fresh cookies, brownies and other goodies straight from the oven. \$



## Nashville Hot Chicken Tacos at Parish Taceaux

20

**318-626-5999 | 708 TEXAS STREET, SHREVEPORT**

Take the super-spicy fried chicken made famous in Nashville, Tennessee and stuff it into a tortilla with house-made pickles and fresh Cotija cheese and you've got one of the most buzzed-about menu items in Shreveport-Bossier: the Nashville hot chicken "taceaux." If hot chicken's not your thing, Parish Taceaux also serves tacos made with fried oysters, Louisiana catfish and more. \$\$



# CRESCENT CITY BISTRO

## On The Food Network's *Cutthroat Kitchen*

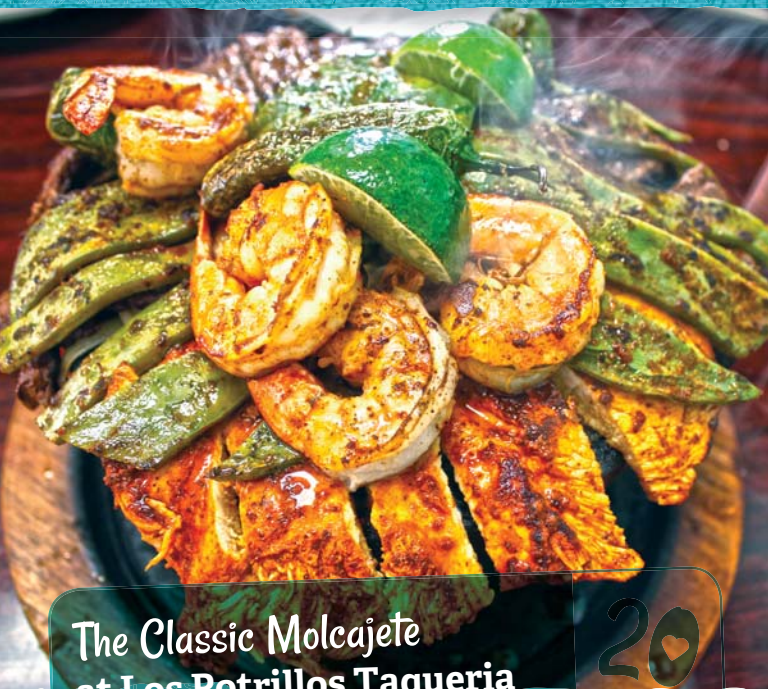
5050 INDUSTRIAL DRIVE EXTENSION, BOSSIER CITY

Crescent City Bistro's Chef Darrell Johnson faced off against host Alton Brown on The Food Network's smash hit *Cutthroat Kitchen* in 2016 and very nearly took home a suitcase filled with cash! On the show, Johnson was forced to cook while wearing a giant chicken wing for one arm – a suitable punishment for a chef that makes some of the best chicken and waffles in Shreveport-Bossier. \$-\$\$

## Smoked Burger

AT BERGERON'S BOUDIN AND CAJUN MEATS OF BOSSIER CITY  
318-741-2243 | 3933 BENTON ROAD, BOSSIER CITY

Bergeron's Boudin and Cajun Meats of Bossier City is a Cajun meat shop best known for Louisiana delicacies like boudin balls, cracklins and meat pies, but their smoked burgers absolutely rank among the best burgers in town. If you've got your heart set on one of these juicy, smoky masterpieces, consider calling-in your order ahead of time; they're known to sell out. Burgers are only available Monday through Friday, 11 a.m.-3 p.m. \$



## The Classic Molcajete at Los Potrillos Taqueria

20

**318-746-3568 | 1835 OLD MINDEN ROAD, BOSSIER CITY**

Los Potrillos Taqueria in Bossier City specializes in huge, sizzling meat platters like the enormous parrillada Mexicana and the classic molcajete. The molcajete is a volcanic rock bowl filled with piping hot steak, chicken, shrimp, pork carnitas, charred jalapeño peppers and caramelized onions. This fun, authentic dish feeds four or more! \$\$\$

## Classic Combo with a Pepper

**AT SOUTHERN CLASSIC FRIED CHICKEN**

**3651 HOLLYWOOD AVENUE, SHREVEPORT**

**1801 NORTH MARKET STREET, SHREVEPORT**

**235 WEST 70TH STREET, SHREVEPORT**

Locals swear by the spicy, piping hot chicken served at Southern Classic Fried Chicken locations throughout Shreveport. More so than most drive-thru restaurants, this local franchise inspires devotion among legions of fans. Order a classic combo "with a pepper" and you'll see why the Southern Classic slogan is: "It brings you back." \$



## EAT LIKE A LOCAL

"My favorite spot in town is the back booth at Anthony's Steak and Seafood on Mansfield Road. Fabulous au gratin potatoes and the best homemade ranch dressing I've ever tasted."

- Kelly Rich





## Spinach Tagliolini at Giuseppe's Pastacaffe

20

318-946-8698 | 920 PIERREMONT ROAD, SUITE 110, SHREVEPORT

One of the best-known pasta dishes in Shreveport-Bossier is the house-made spinach tagliolini with pomodoro, cream, mushrooms and prosciutto at Giuseppe's Pastacaffe. The dish was created by Chef Giuseppe Brucia, a celebrated local Italian chef who retired from cooking in 2016. Chef Brucia's family has kept his recipes alive at this casual, inviting café. **\$-\$\$**



## Sunday Brunch at Marilynn's Place

20

318-868-3004 | 4041 FERN AVENUE, SHREVEPORT

Shreveport's wildest brunch is served at Marilynn's Place, a festive Cajun and Creole eatery located in the Broadmoor neighborhood. Each Sunday, 10 a.m.-2 p.m., Chef Boz Baucum welcomes hundreds of diners with creative brunch specials, "bottomless" drink specials and great people-watching. **\$\$**



## Phở at Bamboo Asian Café

**MARGARITAVILLE RESORT CASINO BOSSIER CITY  
318-698-7177 | 777 MARGARITAVILLE WAY, BOSSIER CITY**

What is the secret ingredient to an unbelievably rich pho broth? According to Bamboo Asian Café's Chef Frederick Ngo, the secret is time. The delicious pho stock at Bamboo simmers for a minimum of six hours, creating a deep, rich flavor that cannot be replicated. In addition to its phenomenal Vietnamese soups, Bamboo Asian Café serves fantastic, house-made spring rolls stuffed with minced blue crab, pork and shrimp. **\$\$**

## The Reuben Sandwich

**AT NOBLE SAVAGE TAVERN  
318-221-1781 | 417 TEXAS STREET, SHREVEPORT**

With nightly live music, an outstanding selection of fine Scotch whiskies and a friendly, welcoming vibe, Noble Savage Tavern is one of Shreveport-Bossier's most beloved bars. It's also home to some of the best bar food in Louisiana, including a Reuben sandwich that locals swear by and nightly wild game specials. **\$\$-\$\$\$**  
*Guests must be 21 years of age or older.*

## Thai Fried Calamari

**AT BELLA FRESCA  
318-865-6307 | 6307 LINE AVENUE, SHREVEPORT**

Nightly seafood specials and high-end steaks are the star of the show at Bella Fresca, a long-running fine dining restaurant located in the heart of Shreveport's Line Avenue shopping district. If you want to eat like a local, start things off with the Thai fried calamari, featuring perfectly fried calamari rings served with a sweet and spicy, Thai-inspired dipping sauce. **\$\$\$**



## Steak Scampi at 1800° Prime

20

**BOOMTOWN CASINO BOSSIER CITY**

**318-746-0711 | 300 RIVERSIDE DRIVE, BOSSIER CITY**

1800° Prime is a steakhouse located at Boomtown Casino and Hotel Bossier City. One of the restaurant's signature dishes is the eye-pleasing steak scampi – a tenderloin steak topped with jumbo shrimp and fried onion strings, all served atop a bed of whipped potatoes. Like many local steakhouses, 1800° Prime also serves an uncommon variety of rolls. For dessert, try the rolls stuffed with cinnamon, brown sugar and butter; they're like inside-out cinnamon rolls. \$\$\$

## Fried Chicken

**AT COTTON BOLL GRILL**

**318-221-9397 | 1624 FAIRFIELD AVENUE, SHREVEPORT**

With a history dating back to the 1930s, Shreveport's Cotton Boll Grill has raised generations of locals on traditional diner cuisine like cheeseburgers, fried catfish platters and homemade pies. On Wednesdays, they prepare crispy, New Orleans-style fried chicken plates that *Louisiana Cookin'* magazine listed as some of the best in the state. Get there early if your heart is set on chicken – it sells out by 1 p.m. most Wednesdays. \$

# NEW FACES | NEW FLAVORS

A wave of recent restaurant openings in Shreveport and Bossier City has placed several up-and-coming young chefs and restaurateurs in the spotlight. From chef-driven, farm-to-table concepts to casual international eateries, the dining scene in Shreveport-Bossier has been shaken up by these new arrivals. To browse a regularly updated list of local eateries, visit the restaurants section at [www.Shreveport-Bossier.org](http://www.Shreveport-Bossier.org).

## Evi's Schnitzel Haus

**318-848-7751 | 820 SHREVEPORT-BARKSDALE HWY, SHREVEPORT**

Looking for schnitzel, bratwurst and other German favorites in Shreveport-Bossier? Look no further than Evi's Schnitzel Haus, a friendly German eatery serving up huge platters of unbelievably tender pork schnitzel. Owner and cook Evi Sartorius Bradford is a native of Germany who happily welcomes customers who are curious about German culture and cuisine. \$-\$\$

[WWW.FACEBOOK.COM/EVISSCHNITZELHAUS](http://WWW.FACEBOOK.COM/EVISSCHNITZELHAUS)

## The People's Market

**318-499-4274 | 2390 AIRLINE DRIVE #500, BOSSIER CITY**

The People's Market in Bossier City is a new health food eatery that offers a grab-and-go counter and meal prep services, as well as a seated dining area. While most customers come for the quinoa bowls, salads and smoothies, there's also a "cheat day" menu featuring an incredible burger made with American Wagyu beef. \$-\$\$

[WWW.THEPEOPLESMARKETBOSSIER.COM](http://WWW.THEPEOPLESMARKETBOSSIER.COM)

## Giuseppe's Pastacaffe

**318-946-8698 | 920 PIERREMONT ROAD, SUITE 110, SHREVEPORT**

Traditional, handmade pastas are the star of the show at Giuseppe's Pastacaffe, a family-run café with deep roots in the local Italian community. The restaurant also serves breakfast, paninis, salads and beer and wine in a contemporary, casual atmosphere. \$-\$\$

[WWW.MYPASTACAFFE.COM](http://WWW.MYPASTACAFFE.COM)



# TOM + CHEE

## On ABC's Shark Tank

4200 AIRLINE DRIVE, BOSSIER CITY

When the gourmet grilled cheese restaurant concept Tom + Chee made a splash on ABC's hit reality TV show *Shark Tank*, two locals from Bossier City reached out to the chain's founders and arranged to bring one of the first Tom + Chee locations in the South to Bossier City. Save room for one of the most unique desserts in the city: grilled cheese donuts! \$



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# NEW FACES & FLAVORS ...



## The Levee A Locals' Lounge



917-474-2828 | 520 EAST KINGS HIGHWAY, SHREVEPORT

Craft cocktails and tapas plates are the main attractions at The Levee, a lounge-style restaurant with a vegetable-forward menu that changes daily and incorporates ingredients sourced from local farms and gardens. \$\$

[WWW.FACEBOOK.COM/THELEVEESHREVEPORT](http://WWW.FACEBOOK.COM/THELEVEESHREVEPORT)



## Riverview Restaurant & Brewhouse Where Fun & Flavor Meet

**AT MARGARITAVILLE RESORT CASINO BOSSIER CITY  
318-698-7177 | 777 MARGARITAVILLE WAY, BOSSIER CITY**

Everything is oversized at Riverview Restaurant and Brewhouse – from the 30-tap craft beer selection and shareable desserts to the huge bay windows presenting a stellar view of the Shreveport skyline. Located inside Margaritaville Resort Casino Bossier City, the restaurant features a well-stocked bar and an adults-only game room complete with pool tables, pinball machines and more. \$\$

[WWW.MARGARITAVILLEBOSSIERCITY.COM/DINE](http://WWW.MARGARITAVILLEBOSSIERCITY.COM/DINE)



## Well+Fed Louisiana Healthy Palate Pleasers

**318-779-0030 | 678 EGAN STREET, SHREVEPORT**

Well+Fed Louisiana began as a cold-pressed, organic juice stand at the Shreveport Farmers' Market and rapidly developed a large local fan base. At their new location in Shreveport's hip Highland neighborhood, Well+Fed Louisiana has expanded its menu to include artisanal toasts, smoothie bowls and more, in addition to the juice menu. \$

[WWW.WELLFEDLA.NET](http://WWW.WELLFEDLA.NET)



## EAT LIKE A LOCAL

"Ki' Mexico is one of my go-to places in Shreveport. I take people from out of town there and meet my friends there. I'll never get tired of eating the gringa and poblano tacos."

- Judd Smith





## Parish Taceaux Taqueria With A Twist



318-626-5999 | 708 TEXAS STREET, SHREVEPORT

A colorful new urban taqueria in downtown Shreveport, Parish Taceaux offers "taceaux" stuffed with everything from fried oysters to Nashville-style hot chicken as well as creative quesadillas, salads and more. The restaurant and bar also features one of the better happy hours in downtown Shreveport and award-winning margaritas. \$

[WWW.PARISHTACEAUX.COM](http://WWW.PARISHTACEAUX.COM)



## El Cabo Verde Tex-Mex & Traditional



**1023 PROVENANCE PLACE BLVD., SUITE 210, SHREVEPORT**

Named a 2016 Chef to Watch by *Louisiana Cookin'* magazine, Chef Gabriel Balderas of El Cabo Verde has emerged as a leader of the local farm-to-table movement in Shreveport-Bossier. Balderas and his team use certified organic and locally sourced ingredients to prepare everything from scratch, right down to the house-made tortillas. The menu features Tex-Mex and traditional Mexican favorites. \$\$

[WWW.FACEBOOK.COM/ELCABOVERDEORGANICS](http://WWW.FACEBOOK.COM/ELCABOVERDEORGANICS)



# HERBY K'S

## On The History Channel's American Pickers

1833 PIERRE AVENUE, SHREVEPORT

The History Channel's smash hit series *American Pickers* dedicated half an episode to Shreveport's Herby-K's in June of 2015, as co-hosts Mike and Frank interrupted their search for valuable antiques to devour more than three dozen fresh Gulf oysters. One of Shreveport's oldest restaurants, Herby-K's has operated continuously since 1936. \$\$

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Lunch 11a-3p | Open 9:30a-5:30p (M-F) & 9:30a-5:00p (Sat.)

# FOOD TRUCKS

## A MOVABLE FEAST

As the popularity of food trucks continues to grow in cities throughout the United States, Shreveport-Bossier has become a hotbed of unique mobile eateries serving internationally inspired cuisine. Most local food trucks share their schedule of pop-up locations regularly on Facebook. To view a complete list of local food trucks, visit [www.Shreveport-Bossier.org](http://www.Shreveport-Bossier.org), select “Restaurants” and search by category for food trucks.

### Get Sauced

318-455-1547 | [WWW.FACEBOOK.COM/WANNAGETSAUCED](http://WWW.FACEBOOK.COM/WANNAGETSAUCED)

Artful burgers and po’ boys can be topped with any of nine housemade sauces at Get Sauced, where signature burgers come dressed with boudin sausage, jalapeño cream cheese and more. Get Sauced invites customers to create their own “saucy masterpieces” using whatever toppings are aboard the truck; if the proprietors like your creation, you get to name it and it goes on the menu. \$-\$\$

### McCoy’s Butcher Block

318-925-2031 | [WWW.MCCOYSBUTCHERBLOCK.COM](http://WWW.MCCOYSBUTCHERBLOCK.COM)

McCoy’s Butcher Block is a new food truck specializing in oversized burgers, slow-smoked barbecue and premium hot dogs. Among their burger offerings are some unusual choices, including the swamp donkey burger – a half-pound burger topped with fried crawfish tails and crawfish queso. The ribeye saw dog is a house-made smoked sausage made with 100% ribeye steak.

\$-\$\$



## EAT LIKE A LOCAL

"BeauxJax is my go-to for a great po' boy. My daughter, Zoë, and I absolutely love their pulled pork po' boy and their blackened shrimp skewers. Ask them for a po' boy done the way Arms loves it – you won't regret it."

- Arms Brown



## BeauJax Mobile Cajun Eatery Po' Boys, Gumbo & More!



318-828-1167 | [WWW.FACEBOOK.COM/BEAUXJAXMOBILECAJUNEATERY](http://WWW.FACEBOOK.COM/BEAUXJAXMOBILECAJUNEATERY)

Winner of *The Times'* Best of NWLA award for best food truck, BeauJax is a popular option for po' boys, crawfish, gumbo and other Cajun creations. More often than not, you can find the BeauJax food truck parked near one of the local breweries or serving food trackside each Saturday at Harrah's Louisiana Downs. BeauJax also operates a bistro location at 5781 South Lakeshore Drive in Shreveport. \$-\$\$



## Moni's Brats Deutschland Delights



318-615-4777 | [WWW.FACEBOOK.COM/MONISBRATS](http://WWW.FACEBOOK.COM/MONISBRATS)

Grab German favorites like schnitzel, bratwursts and more to-go from Moni's Brats. Owner and chef Monica Rogers (daughter of a first-generation German immigrant and cook) sources her veal and beef brats from traditional German butchers and serves them with authentic German mustards and homemade sauerkraut. \$

# FOOD TRUCKS



## Mucho Rico Colombian Food Authentic Favorites

318-703-0997 | [WWW.FACEBOOK.COM/MUCHORICOCE](http://WWW.FACEBOOK.COM/MUCHORICOCE)

Authentic Colombian favorites like empanadas, arepas and tostones are the name of the game at North Louisiana's only Colombian eatery, Mucho Rico. This brightly colored food truck has built a devoted fan base among locals with Colombian roots as well as adventurous eaters attracted by the truck's selection of homemade salsas, relishes and sauces. \$



## Sweetport Indulgence On Wheels

318-469-7644 | [WWW.FACEBOOK.COM/SWEETPORTTREATS](http://WWW.FACEBOOK.COM/SWEETPORTTREATS)

Sweetport dishes up frozen treats inspired by local people and places, including small-batch ice creams that celebrate Shreveport Municipal Auditorium, The Strand Theatre and Barksdale Air Force Base. For a true indulgence, try a scoop of Bistineau campfire nights – toasted marshmallows mixed with homemade chocolate syrup, crumbled graham crackers and small-batch vanilla ice cream. \$



## Ono's Hawaiian Cuisine Adventurous Eats

808-333-0187 | [WWW.FACEBOOK.COM/ONOSHAWAIIITRUCK](http://WWW.FACEBOOK.COM/ONOSHAWAIIITRUCK)

Louisiana's only Hawaiian food truck, Ono's Traditional Hawaiian Cuisine serves authentic island favorites like Kalua pig, Kahuku garlic shrimp, loco moco, teriyaki burgers and more. Adventurous eaters should not miss special offerings like SPAM musubi, poke bowls and wonton tacos. \$-\$\$



AS SEEN ON  
**TV**

# RHINO COFFEE

## On Flip My Food

721 SOUTHFIELD ROAD, SHREVEPORT

When Chef Jeff Henderson brought his gourmet food truck to Shreveport, he filmed an episode at popular South Highlands lunch spot Rhino Coffee. Rhino Coffee's from-scratch cooking was featured on the show, specifically the delicious rustic beef stew that kitchen manager Pat Bolling adapted from his grandmother's recipe. \$



## Drink Real Beer™

Tasting Room open Wednesday - Saturday

[greatraftbrewing.com](http://greatraftbrewing.com)





## FEEL LIKE **SHARING?**

Eating your way through Shreveport-Bossier's "celebrated bites"? Don't keep it all to yourself; share your culinary finds with us through these great social channels:



LouisianasOtherSide



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sbctb11



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www.20x49.com

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# #EAT318

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