

EAT HERE

A Food Lover's Guide

TO

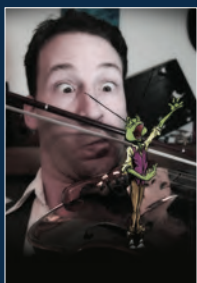
SHREVEPORT-BOSSIER, LOUISIANA



WWW.SHREVEPORT-BOSSIER.ORG



About the Illustrator




Shawn Gillespie

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The cover of this edition of *Eat Here: A Food Lover's Guide to Shreveport-Bossier* features an illustration by celebrated muralist, illustrator and author **Shawn Gillespie**. Shreveport-Bossier food lovers will recognize his distinctive style from murals at local restaurants including Strawn's Eat Shop and Counter Culture. Shawn's books, *That's the Ticket*, *Cricket!*

and *Boys Will be Monkeys and Girls Will be Squirrels*, may be purchased at www.theshawno.com.

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\$ - 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. For a complete directory of Shreveport-Bossier eateries as well as accommodations, attractions and more, visit 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 new 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 MUFFY

at *Fertitta’s Delicatessen*



318-424-5508 | 1124 FAIRFIELD AVENUE, SHREVEPORT

Shreveport’s oldest continually operated restaurant, Fertitta’s Delicatessen opened in 1927 as the first Italian grocery in the city. 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. \$



Southern University at Shreveport Archives



A TASTE OF HISTORY

THE LEGACY OF FREEMAN AND HARRIS CAFÉ

The original Freeman and Harris Café opened in 1921 near downtown Shreveport. By the time the business ceased operations, it had become one of the oldest black-owned restaurants in the United States. Over the course of nearly eight decades in business, the restaurant served as a training ground for countless black chefs and restaurateurs in Shreveport, including restaurateur and civic leader Pete Harris, whose Pete Harris Café was an important local gathering place until its closure in 2006.

Today, the best way to taste the legacy of Freeman and Harris Café is by ordering Shreveport-style stuffed shrimp at eateries including Brother's Seafood Restaurant, Eddie's Seafood and Soul Food and C&C Café.

SHREVEPORT-STYLE STUFFED SHRIMP

Various Eateries



Shreveport-style stuffed shrimp are a local delicacy that originated in the kitchen of the Freeman and Harris Café. 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 ICONS ★ ★ ★ ★ ★ ★ ★ ★

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

RALPH & KACOO'S



Louisiana's Seafood Restaurant



Lobster Tails



Bayou Stuffed Mushrooms



Cajun Combo Shrimp



Oysters & Gumbo



Grilled Seafood Platters



Angus Beef Steak

www.ralphandkacoos.com

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THE PIE

at Strawn's Eat Shop



318-868-0634 | 125 KINGS HIGHWAY, SHREVEPORT
318-798-7117 | 1643 EAST 70TH STREET, SHREVEPORT
318-742-8484 | 2335 AIRLINE DRIVE, BOSSIER CITY

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

HOT DONUTS

at Southern Maid Donuts



318-636-7202 | 3505 HEARNE AVENUE, SHREVEPORT
318-425-7011 | 3161 NORTH MARKET STREET, SHREVEPORT
318-524-3900 | 1409 EAST 70TH STREET, SUITE 116, SHREVEPORT
318-741-1003 | 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

20 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 genuine and unforgettable 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. To read weekly reviews of local restaurants written by local food lovers, visit our blog, www.20x49.com. Share your culinary adventures in Shreveport-Bossier using the hashtag **#TasteLouisiana**.



CLASSIC CHEESEBURGERS

at *Gullo’s Fresh Produce and Classic Bake Shop*

318-797-0361 | 724 E. FLOURNOY LUCAS ROAD, SHREVEPORT

Gullo’s Fresh Produce and Classic Bake Shop is a family-run, roadside produce stand and restaurant in Shreveport that serves plate lunches and burgers daily from 10 a.m.-3 p.m. Their burgers, which have been listed among the best in Louisiana, are juicy, made-from-scratch numbers that are best accompanied by a side of Gullo’s hand-cut fries and an old-fashioned milkshake. \$



CLAY POT FISH

at Jimmy's Seafood and Steak · Located at Margaritaville Resort Casino
318-698-7177 | 777 MARGARITAVILLE WAY, BOSSIER CITY

Jimmy's Seafood and Steak is a fine dining restaurant located at Margaritaville Resort Casino that – in addition to great steaks and fresh seafood offerings – serves this upscale take on Vietnamese home cooking. Featuring Chilean sea bass braised in a sweet and savory sauce and served over coconut rice, Chef Frederick Ngo's signature dish is an unforgettable meal. \$\$\$
www.margaritavillebossiercity.com/dine

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20 Celebrated Bites



CEVICHE TODOS SANTOS

at Don Juanz Baja Beach Tacos

318-752-3244 | 2333 AIRLINE DRIVE, BOSSIER CITY

If you love fish tacos and other staples of Cali-Mex cuisine, Don Juanz Baja Beach Tacos is a must-visit. In many ways, this restaurant stands out due to the quality of their ingredients. The ceviche todos santos is made with sushi-grade yellowfin tuna, wild-caught Texas brown shrimp, peppers and cilantro in fresh-squeezed lime juice. If tacos are more your speed, try the yellowfin tuna tacos with honey lime slaw. \$\$ | www.donjuanz.com

AU GRATIN POTATOES at The Cub Restaurant

318-861-6517 | 3002 GIRARD STREET, SHREVEPORT

Tucked away in the back of a popular local bar, The Cub Restaurant is a tiny steakhouse with a speakeasy feel and famous steaks and sides. Their impossibly rich au gratin potatoes may be the most popular side item served by any steakhouse in Shreveport-Bossier. They make the perfect companion to a ribeye or filet. \$\$\$

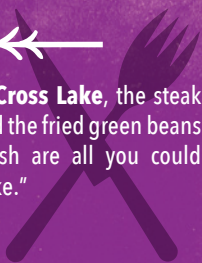
Please note that you must be 21 years of age or older to enter The Cub.

EAT like a local ←



"At Port Au Prince on Cross Lake, the steak and views are perfect, and the fried green beans and all-you-can-eat catfish are all you could want after a day at the lake."

- Jeff Everson





A TASTE OF HISTORY

THE OFFICIAL MEAL OF NORTH LOUISIANA

On April 29, 2015, the Louisiana House of Representatives unanimously passed House Concurrent Resolution No. 88 adopting the Official Meal of North Louisiana. The menu for the meal, conceived and written by Chef Hardette Harris of Bossier City, includes such favorites as fried catfish, barbecue ribs, collard greens and hot water cornbread. Louisiana is only the second state to adopt an official meal (the first was Oklahoma).

Taste the Official Meal of North Louisiana and much more during cooking demos, classes and events hosted by Chef Hardette Harris. For more information, visit www.foodtourslouisiana.com.

UNCLE HENRY'S SMOKED TURKEY SANDWICH

at Uncle Henry's Smokehouse

318-549-2599 | 4717 PALMETTO ROAD, BENTON

If you grew up in or near Benton, a small town just outside of Bossier City, the smoked turkey sandwich from Uncle Henry's Smokehouse is a taste of home. If you weren't raised in Benton, the thick-sliced smoked turkey breast and jalapeño bun on this sandwich may make you wish that you were. The smokehouse also serves up ribs, burgers, roasted chicken and more. \$

20 Celebrated Bites



CARNITAS TACOS

from El Cabo Verde

318-459-8569 | MOBILE EATERY; LOCATION VARIES

Chef Gabriel Balderas is on a mission to serve tacos, tamales and salsas created using only locally sourced and/or certified organic ingredients. His pop-up restaurant, El Cabo Verde, frequently appears at the Benton Farmers' Market as well as local breweries, festivals and events. Try their pork carnitas tacos made with local Mahaffey Farms pork. \$ www.facebook.com/elcabovertdeorganics



The place 2 be



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www.2JohnsRestaurant.com  



RIBEYE STEAKS

at Longwood General Store

318-929-2231 | 3502 HIGHWAY 169, MOORINGSPOINT

Longwood General Store, located about a 20-minute drive from downtown Shreveport via I-20 West and Highway 169, is beloved by locals for its quirky atmosphere and fantastic, wallet-friendly ribeye steaks. Dinner is served in a small seating area tucked inside of a corner grocery. While it isn't fancy, Longwood General Store will please anyone who loves a good steak or a quirky, off-the-beaten-path dining experience. \$\$

FRIED CHICKEN at Eddie's Seafood and Soul Food Restaurant

318-631-9082 | 1956 HOLLYWOOD AVENUE, SHREVEPORT

In its October 2015 issue, *Southern Living* named Eddie's Seafood and Soul Food Restaurant one of the best soul food restaurants in the United States. The main attraction at Eddie's may be their fiery, Creole dressing-stuffed shrimp, but the perfectly seasoned fried chicken is also fantastic. \$\$-\$
www.cajunstuffedshrimp.com

ROSEMARY AND GARLIC FRIES

from The Missing Link

318-218-2769 | MOBILE EATERY; LOCATION VARIES

The Missing Link is a gourmet hot dog shop on wheels, but the most talked-about item on their menu isn't a hot dog. Their rosemary and garlic fries – hand-cut, fried twice and topped with fresh rosemary and garlic – are fantastic. Try them on their own or as a side with one of The Missing Link's unique hot dogs. \$ | www.facebook.com/themissinglinkfoodservices

20 Celebrated Bites



BEIGNETS

at *Marilynn's Place*

318-868-3004 | 4041 FERN AVENUE, SHREVEPORT

You don't have to visit New Orleans to sink your teeth into Louisiana's most celebrated sweet treat. The beignets at Marilynn's Place in Shreveport rival those you'll find in the French Quarter; these pillowy pastries are served piping hot and practically buried in powdered sugar. They're best enjoyed with a hot cup of coffee and a group of hungry friends. \$ www.marilynns-place.com

ORGANIC COLD-PRESSED JUICES

at *Well+Fed Louisiana*

318-317-6632 | 1701 OLD MINDEN ROAD, BOSSIER CITY

Shreveport-Bossier's first and only organic, cold-pressed juice bar, Well+Fed Louisiana stocks a variety of delicious and healthy juices made with root vegetables, greens and fruits. New to juicing or just curious? The friendly staff will help you get started. All ingredients are certified organic. \$ www.wellfedla.net

EAT like a local ←



"I love the wide variety of tacos from **Los Potrillos Taqueria** in Bossier City. My favorite is the cachete topped with their delicious verde sauce!"

- *LaDonna Taylor*





A TASTE OF HISTORY

THE FLYING CROW AND HERBY-K'S

Shreveport's beloved seafood joint, Herby-K's, was initially named The Flying Crow when it opened in the early 1900s. The corner store and restaurant, which took the name Herby-K's in 1936, was originally named after a Kansas City Southern passenger train that ran between Kansas City, Missouri and Port Arthur, Texas. In 2015, a colorful mural depicting the Kansas City Southern Flying Crow was added to the building. The mural was designed by Academy Award®-winning filmmaker and Moonbot Studios co-founder Brandon Oldenburg.

CHICKEN FRIED STEAKS

at Main Street Restaurant

318-296-4400 | 12807 MAIN STREET, GILLIAM

If your travels take you to northern Caddo Parish, a meal at Main Street Restaurant in Gilliam is advised. Deep-fried Southern staples like the large, hand-battered chicken fried steak served with white gravy are done exceptionally well at this old-fashioned country diner. \$ www.facebook.com/mainstreetrestaurant

VEAL SCALOPPINI at Chianti

318-868-8866 | 6535 LINE AVENUE, SHREVEPORT

An old-school Italian fine dining experience, Chianti has been a favorite in Shreveport-Bossier since 1983. For a special experience, book a table in "the green room" on a Friday, Saturday or Sunday evening to enjoy laid-back live music with your meal. Chef's specialties include this tender veal scaloppini sautéed with mushrooms, shallots and roasted almonds and flamed with blackberry brandy. \$\$ | www.chiantirestaurant.net

20 Celebrated Bites



OLD-FASHIONED SODAS

at Ben's Town Antiques

318-734-1100 | 111 5TH STREET, SUITE B, BENTON

The building that houses Ben's Town Antiques in Benton was built in 1926 and formerly served as home to Parker's Drug Store. The original 1930 soda fountain was recently restored to working order and shoppers can now enjoy complimentary handmade sodas in flavors including strawberry, orange, Coca-Cola and root beer. Please note that Ben's Town Antiques is not a restaurant. \$

THE HUMPHREY *at Counter Culture Frozen Yogurt*

**ORIGINAL LOCATION: 203 EAST KINGS HIGHWAY, SHREVEPORT
8 LOCATIONS IN SHREVEPORT-BOSSIER**

What began in 1977 as a humble Shreveport frozen yogurt shop has expanded to a dozen locations throughout Louisiana, and the famous Humphrey is a huge part of the restaurant's ongoing popularity. Tart frozen yogurt piled high with blueberries, strawberries, banana slices, local granola and local honey, this frozen treat is a Shreveport-Bossier tradition. \$
www.eatcounterculture.com



KOREAN FOOD

at Kabuki Sushi and Roll

318-742-9490 | 2119 AIRLINE DRIVE, SUITE 900, BOSSIER CITY

Flip to the back two pages of the enormous sushi menu at Bossier City's Kabuki Sushi and Roll to find Korean food offerings like bibimbab, bulgogi and kimchi fried rice. Korean food can be surprisingly difficult to come by in Shreveport-Bossier, but the bibimbab at Kabuki – a spicy bowl of rice, kimchi vegetables, bulgogi-style beef and more – ranks among the best Korean dishes we've tasted anywhere. \$\$ | www.kabukisushiandrolls.com

MAHI MAHI CRAB AND BLACKBERRY *at L'Italiano*

318-747-7777 | 701 BARKSDALE BOULEVARD, BOSSIER CITY

Old-school Italian fine dining is the name of the game at L'Italiano, a small, intimate eatery located near the casinos in Bossier City. While classics like veal osso buco and Fettuccine Alfredo make up much of the menu, there are surprises to be had. This delicious take on mahi mahi is topped with whole fresh blackberries, jumbo lump crab meat and a blackberry brandy cream sauce. \$\$ | www.litalianorestaurant.webs.com

FRIED CATFISH PLATTERS *at Rollin' in the Dough*

318-868-6836 | 1333 CAPTAIN SHREVE DRIVE, SHREVEPORT

Ferrier's Rollin' in the Dough, a neighborhood eatery that is known for gigantic burgers served on homemade buns, also serves some of Shreveport-Bossier's best fried catfish. Farm-raised American catfish filets are fried crispy and served with all of the trimmings, including pickled green tomatoes, hush puppies and house-made tartar sauce. \$\$ | www.ferriersritd.com

20 Celebrated Bites



THE MUSHROOM BURGER

at *Blue Southern Comfort Foods*

318-216-5327 | 5863 FAIRFIELD AVENUE, SHREVEPORT

In 2015, the James Beard Foundation - a highly regarded culinary arts foundation - led a national search for a healthier, more sustainable hamburger called the Better Burger Project. Shreveport's own Blue Southern Comfort Foods placed second in that prestigious contest, and they've left the prize-winning mushroom burger on the menu for health-conscious burger lovers to enjoy. Other standout dishes include smoked chicken wings and pulled pork served over four-cheese grits. \$
www.bluesoutherncomfort.com



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BellaNonnasOils.com



A TASTE OF HISTORY

JOE COBB BAR-B-Q. IN BOSSIER CITY

In 1952, Joe Cobb began selling barbecue out of the back of his brother Herschel's meat market in downtown Bossier City. Since then, Bossier City has changed all around it but Cobb's Bar-B-Q – one of the longest-running barbecue joints in North Louisiana – is still going strong. Stop in for a hot link sandwich or a sliced brisket platter, say hello to Ms. Sue Cobb (who still works the register) and check out all of the history on the walls.



CHICKEN SALAD AVOCADO

at *Cush's Grocery and Market*

318-795-9006 | 9535 ELLERBE ROAD, SHREVEPORT

Any self-respecting food destination in the South will have at least one version of chicken salad that locals swear by. Cush's Grocery and Market, an old-fashioned neighborhood grocery with a small dining room, serves what may be the most popular chicken salad in Shreveport-Bossier. Have it as a sandwich or (as many locals do) order it on a split avocado with buttered French bread. \$\$ | www.cushsgrocery.com

VEGETARIAN *and Vegan*

As an increasing number of food lovers seek vegetarian and vegan options when dining out, more and more local restaurants are including these options on their menus. Here are a few of our favorite destinations for vegetarian and vegan-friendly meals.



ABBY SINGER'S BISTRO

318-459-4125 | 617 TEXAS STREET, SHREVEPORT

Located on the second floor of Robinson Film Center in downtown Shreveport, Abby Singer's Bistro serves a slightly upscale take on American favorites like burgers and chicken and waffles. Recently, the menu has been updated to include heartier options for vegetarians, such as a roasted chickpea salad and roasted Brussels sprouts with sweet potatoes on a bed of quinoa. \$\$

www.robinsonfilmcenter.org/abby-singers-bistro

DANH'S GARDEN RESTAURANT

318-865-5358 | 3312 YOUREE DRIVE, SHREVEPORT

A popular Vietnamese eatery with more than 125 items on the menu, Danh's Garden Restaurant features a menu section entitled "Vegetarian Delights" and can serve numerous main menu items as vegetarian-friendly versions. Vegetarian specialties include spicy lemongrass tofu and more. \$\$

www.danhsgarden.com

GRIMALDI'S

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MALL ST. VINCENT | 318.675.0178

www.GRIMALDISPIZZERIA.COM

LUCKY PALACE

318-752-1888 | 750 DIAMOND JACKS BOULEVARD, BOSSIER CITY

The vegetarian menu at Lucky Palace features a variety of tofu dishes as well as favorites like eggplant in garlic sauce, charred cabbage, sautéed edamame and more. Lucky Palace offers an uncommon selection of fine wines and convivial proprietor Kuan Lim is happy to suggest wine pairings. \$\$
www.lucky-palace.com

HEALTHY CHEF MEALS

318-216-5691 | 440 OLIVE STREET, SHREVEPORT

Healthy Chef Meals is a vegetarian and vegan meal prep service that also stocks a grab-and-go market at their storefront in Shreveport's Highland neighborhood. Popular items include vegan gyros, vegetarian sushi, soups and salads. \$ | www.healthychefmeals.com

PITA DE' NOVO

318-797-7482 | 8510 YOUREE DRIVE, SHREVEPORT

Greek and Mediterranean restaurants in Shreveport-Bossier frequently offer a great selection of vegetarian dining options. At Pita de' Novo, try the eggplant platter - featuring crisp, golden-fried medallions of eggplant drizzled with a roasted red pepper sauce - or other options including falafel and tabbouleh. \$ | www.pitadenovo.com

EAT like a local ←



"Ki Mexico has the most swoonable food in the area: authentic Mexican food with modern touches. Fast service, friendly faces and unique specials are what you will find here every day. And don't even get me started on brunch!"

- Ashlie Daigle

VEGETARIAN *and Vegan*



SABORES DOMINICAN RESTAURANT

318-635-9738 | 3325 INDUSTRIAL DRIVE, BOSSIER CITY

Sabores Dominican Restaurant in Bossier City serves a variety of vegetarian and vegan options including vegan eggplant "meatballs" and stewed okra in a Creole-inspired sauce. A great selection of Dominican dessert drinks is also available, including delicious papaya shakes. \$\$ www.saboresdominicanonline.com

SUNSHINE HEALTH FOODS

318-219-4080 | 5751 YOUREE DRIVE, SHREVEPORT

One of the largest health food stores in Shreveport-Bossier is also home to a small café that is popular among local vegetarians and vegans. Menu favorites include an organic salad bar, organic spinach lasagna, portabella burgers and more. \$ | www.sunshinehf.com

TWISTED ROOT BURGER COMPANY

318-868-6410 | 8690 LINE AVENUE, SHREVEPORT

One of the best veggie burgers in Shreveport-Bossier (a vegan patty made of hummus, black beans, brown rice, flax seed and red quinoa) can be topped to your liking or dressed as one of a variety of vegetarian-friendly specialty burgers such as the vagabond, a burger topped with half of an avocado and Sriracha sauce. The white bun at Twisted Root is also vegan. \$ www.twistedrootburgerco.com

FARMERS'

Markets & More

Farmers' markets and farm stores are a great way to meet local growers and producers while learning about the products they sell. Shreveport-Bossier has several seasonal marketplaces.

SHREVEPORT FARMERS' MARKET

318-455-5788 | 101 CROCKETT STREET, SHREVEPORT

The enormous Shreveport Farmers' Market is held on most Saturday mornings each Summer and Fall, with a smaller Tuesday afternoon market offered on select days. The market features more than 100 vendors, live music and a café area serving an uncommon variety of foods.

Seasonal (Summer and Fall) | www.shreveportfarmersmarket.com

BENTON FARMERS' MARKET

318-584-5977 | 495 SIMPSON STREET, BENTON

Held in downtown Benton, the Benton Farmers' Market includes a huge number of regional producers as well as local arts and crafts vendors, ready-to-eat food, live entertainment and more.

Open Sunday afternoons, June and July | www.bentonlafarmersmarket.com

THE MAHAFFEY FARMS STORE

440 MAHAFFEY ROAD, PRINCETON

Mahaffey Farms, a family-run farm located just outside of Haughton in Bossier Parish, offers a seasonal farm store carrying outstanding pastured meats and farm-fresh produce like eggs and purple hull peas.

www.mahaffeyfarms.com

BOSSIER CITY FARMERS MARKET

PIERRE BOSSIER MALL, 2950 EAST TEXAS STREET, BOSSIER CITY

A Saturday morning farmers market held in the parking lot of Pierre Bossier Mall, the Bossier City Farmers Market features arts and crafts and handmade items in addition to fruits, vegetables and produce.

Seasonal (Saturdays, 9 a.m.-2 p.m.) | www.bossiercityfarmersmarket.com

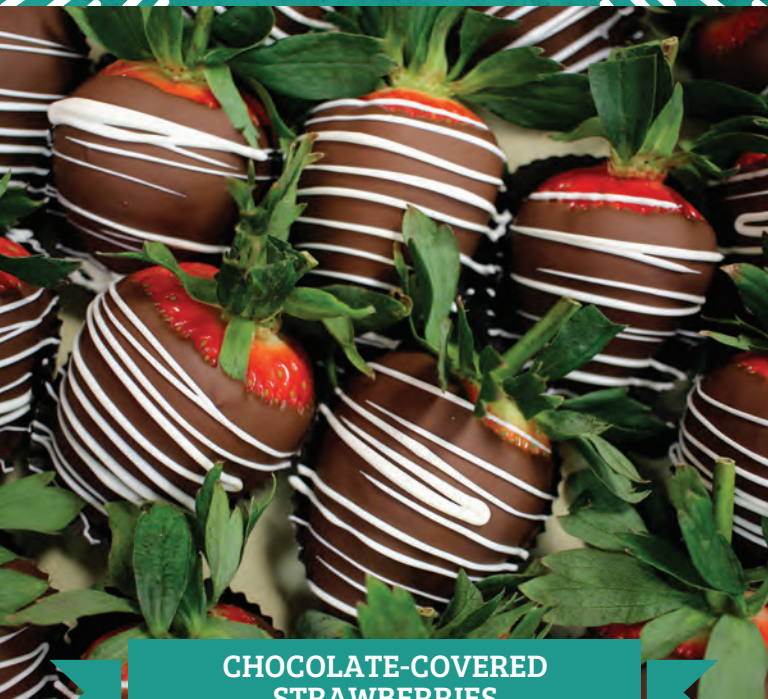
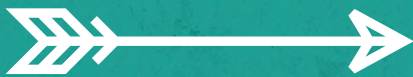
MALL ST. VINCENT'S SOUTH HIGHLAND SUMMER MARKET

MALL ST. VINCENT, 1133 ST. VINCENT AVENUE, SHREVEPORT

A Friday evening farmers' market located in Shreveport's historic South Highland neighborhood, the South Highland Summer Market is a small but high-quality marketplace featuring produce from local farmers, cooking demos, live music and more.

Seasonal, Early May-Early July (Fridays, 5-8 p.m.)

JUST Desserts



CHOCOLATE-COVERED STRAWBERRIES

at The Chocolate Crocodile

**318-742-3316 | LOUISIANA BOARDWALK OUTLETS, 460
BOARDWALK BOULEVARD, BOSSIER CITY**

Each year in the days leading up to Valentine's Day, local chocolatier The Chocolate Crocodile sells more than 20,000 of their outstanding chocolate-covered strawberries. These long-stemmed California strawberries are covered in house-made white, dark and milk chocolates and are available for most of the year. If they're not available during your visit, you can't go wrong with a chocolate-covered Monster Croc apple. \$

www.thechocolatecrocodile.com



FRENCH MACAROONS

at *Rhino Coffee*

318-828-2671 | 721 SOUTHFIELD ROAD, SHREVEPORT

Colorful, seasonal, delicious and over-sized, the French macaroons found at Shreveport's Rhino Coffee are among the best sweet treats in the city. If there's a holiday on the horizon, you can bet that Shelby White, the classically trained pastry chef behind these sweet meringue cookie sandwiches, is turning out fun flavors to complement the season. Popular year-round flavors include Nutella/pistachio and chocolate with homemade caramel. \$

www.rhinocoffee.com

GOURMET ICE POPS at *Geauxsicles*

318-797-4880 | 1817 EAST 70TH STREET, SHREVEPORT

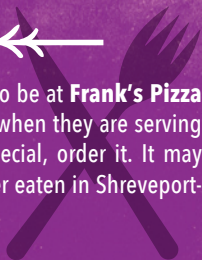
Founded in 2010, Geauxsicles is a gourmet ice pop parlor and food truck serving unique ice pops like the cookie macster (their take on cookies n' cream), royal blush (key lime and blood orange) and strawberry chance (real strawberries and cream). Store hours and pop flavors vary seasonally, so it's a great idea to call before your visit! \$ | www.geauxsicles.com

EAT like a local ←



"If you're lucky enough to be at **Frank's Pizza Napoletana** on a night when they are serving the quail over risotto special, order it. It may be the best meal I've ever eaten in Shreveport-Bossier."

- John Durbin



Just Desserts



HOMEMADE TIRAMISU

at *Ristorante Giuseppe*

318-869-4548 | 4800 LINE AVENUE, BUILDING A, SHREVEPORT

Rich, luxurious and as light as air, the homemade tiramisu at Ristorante Giuseppe is made with espresso-infused layers of lady finger cake and fresh whipped cream. Dessert fans will find lots of great ways to satisfy a sweet tooth at Ristorante Giuseppe, where other house-made desserts include amaretto cake, chocolate rustico and more. \$\$ | www.ristorantegiuseppe.com



Happy Hour 4-7 • Patio Dining • Lunch • Dinner • Sunday Brunch

Uptown Center • 4800 Line Ave. • 318-869-4548
www.ristorantegiuseppe.com



SEASONAL FLANS

at Ki' Mexico

318-861-5941 | 3839 GILBERT DRIVE, SHREVEPORT

Chef Eleazar Mondragon, a member of the family that owns and operates the popular Mexican eatery Ki' Mexico, is an artist whose chosen medium is flan. Flan offerings change seasonally, but past flavors have included pumpkin flan topped with homemade pumpkin seed brittle, caramel flan topped with macerated blueberries and more. \$\$ | www.facebook.com/kimexico

CHOCOLATE BUDINO *at Frank's Pizza Napoletana*

318-230-7130 | 6950 FERN AVENUE, SHREVEPORT

Frank's Pizza Napoletana, a brick oven pizzeria located in Shreveport's South Highlands neighborhood, serves this rich and creamy flourless Italian chocolate cake drizzled with extra-virgin olive oil and sprinkled with sea salt. \$\$ | www.frankspizzanapoletana.com

CHOCOLATE CHIP SCONES *at Glenwood Tearoom*

318-868-3652 | 3310 LINE AVENUE, SHREVEPORT

Open since 1990 in Shreveport's Line Avenue Shopping District, Glenwood Tearoom offers traditional afternoon tea service as well as lunch options including soups, salads and more. The restaurant's delicious handmade scones are served warm with Devonshire cream or lemon curd on the side. Ask about limited-time, seasonal scones including a king cake scone served during Carnival season. \$\$ | www.glenwoodvillagetearoom.com

BREAD PUDDING *at Superior's Steakhouse*

318-219-4123 | 855 PIERREMONT ROAD #120, SHREVEPORT

Rumor has it that the outrageously good bread pudding served at this venerable Shreveport steakhouse is made using local Southern Maid Donuts. Served in a massive portion that could easily satisfy four diners, the bread pudding is served with a scoop of homemade vanilla bean ice cream. \$\$\$ www.superiorssteakhouse.com

CRAFT Breweries



FLYING HEART BREWING

318-584-7039 | 700 BARKSDALE BOULEVARD, BOSSIER CITY

Housed in the former location of downtown Bossier City's historic Fire Station No. 6, Flying Heart Brewing is a small craft brewery and tasting room located just a stone's throw from I-20, riverfront casinos, and shopping at Louisiana Boardwalk Outlets. Food trucks are typically on-site during tasting room hours and a fun, welcoming patio area provides a great spot to enjoy a beer in the shade. www.flyingheartbrewing.com

Recommended beers: Barrel 52 Bourbon Porter, Firehouse Blonde, Milk Maid Stout

GREAT RAFT BREWING

318-734-9881 | 1251 DALZELL STREET, SHREVEPORT

One of the most acclaimed craft breweries in Louisiana, Great Raft Brewing has found great success with local and regional beer lovers. Their large tasting room serves up Great Raft's flagship beers but also offers limited edition seasonal releases, sours, collaboration brews and more. Food trucks are on-site most weekends and special events ranging from concerts to 5K runs take place on a regular basis. www.greatraftbrewing.com

Recommended beers: Reasonably Corrupt (black lager), Commotion (American pale ale), seasonal limited-edition releases

RED RIVER BREWING COMPANY

318-317-4110 | 1200 MARSHALL STREET, SHREVEPORT

Shreveport's Red River Brewing Company is the latest local brewery to open a tasting room, complete with lots of parking, ample seating and a covered patio. Red River Brewing is located on the edge of downtown Shreveport, conveniently accessible to many downtown hotels, and typically pours three flagship brews as well as a selection of limited edition seasonal releases. www.redriverbeer.com

Recommended beers: Hay Ryed (wheat ale), Heliopolis (light German lager), River Monster (American pale ale)



LSUS Archives and Special Collections, Noel Memorial Library



A TASTE OF HISTORY OF LOG JAMS AND LOCAL BREWS

The name Great Raft Brewing may be a bit perplexing to craft beer lovers who aren't from Shreveport. The local brewery, opened in December 2013, takes its name from the Great Raft, a 150 mile-long log jam that once impeded navigation of the Red River. The raft was cleared by inventor and steamboat captain Henry Miller Shreve, from whom Shreveport takes its name. Red River Brewing Company in Shreveport also references the legendary log jam with the name of their light German lager, Heliopolis. Heliopolis was the name of the "snagboat" that Captain Shreve invented to help dislodge large concentrations of dead wood.



CRAFT BEER BARS

Shreveport-Bossier is also home to a variety of bars and restaurants that focus on craft beer. These include: The Round Bar (3044 Youree Drive in Shreveport, 61 beers on tap); Strange Brew (235 Wall Street in Shreveport, 150 beers from around the world); Twisted Root Burger Company (8690 Line Avenue in Shreveport, 28 beers on tap); Daq's Wings and Grill (1705 Old Minden Road in Bossier City, 20 beers on tap); and the Shreveport and Bossier City locations of Rotolo's Pizzeria, both of which offer more than 30 beers on tap with a special emphasis on Louisiana brews.

You must be 21 years old or older to visit Shreveport-Bossier's breweries. Please celebrate responsibly.

GROUP EXPERIENCES :

Tastings, Demos, Clubs and More

Looking for something fun to do with a group of food lovers? An increasing number of food-focused group experiences are available in Shreveport-Bossier, ranging from wine pairings and exclusive dining experiences to educational dinners with a focus on regional foodways and history.



THE PERFECT PAIR WINE AND CHOCOLATE TASTING

at Jimmy's Seafood & Steak at Margaritaville Resort Casinos
318-752-1455 | 777 MARGARITAVILLE WAY, BOSSIER CITY

This unique tasting features a pairing of wines and fine chocolates at Jimmy's Seafood & Steak located inside of Margaritaville Resort Casino in Bossier City. An expert instructor provides fun facts and teaches groups ranging in size from 10-100 guests about different flavor profiles, wine varietals and how to re-create perfect pairings at home. Chocolates are provided by The Chocolate Crocodile, a locally-owned shop situated next door at Louisiana Boardwalk Outlets. Must be booked in advance. \$\$\$ | www.shreveport-bossier.org/group-tours

Must be 21 or older.



PURE LOUISIANA SOUL™ CULINARY TOURS, TASTINGS AND DEMOS

Location Varies | 318-639-0022

Chef Hardette Harris is an established expert on the topic of the regional cuisine of North Louisiana – and a great chef, too. Her “Us Up North”™ tastings typically include a seated meal, a cooking demo and lots of educational information about the history of regional dishes such as fried catfish, sweet potato casserole, mixed greens and hot water cornbread. Chef Harris offers a variety of events year-round and is happy to work with groups and tour operators to design a special group experience. \$\$\$
www.foodtourslouisiana.com

CHEF’S TABLE AT THE MABRY HOUSE

318-227-1121 | 1540 IRVING PLACE, SHREVEPORT

The Mabry House, an off-the-beaten-path fine dining restaurant housed in a Victorian-era mansion in Shreveport’s Highland neighborhood, offers what may be the only “chef’s table” experience in northern Louisiana. Six to eight diners are seated at the only table in the kitchen, where they can watch Chef Steve Mylar prepare an elaborate tasting menu complete with wine pairings. Must be booked in advance. \$\$\$

CABO SUPPER CLUB SERIES *Location Varies*

Chef Gabriel Balderas of El Cabo Verde has worked alongside some of the world’s leading chefs. With this ongoing dinner series, Balderas gives small groups of diners the opportunity to experience his artfully prepared, locally sourced cuisine. Each installment of the series has a theme; past themes have included “The Root Cellar” and “Coastal Mexico.” Visit his Facebook page for news of upcoming events. \$\$\$ | www.facebook.com/elcabovertdeorganics

SOUTHERN FAIRE

318-469-2147 | 1726 ELIZABETH AVENUE, SHREVEPORT

Cindy Gleason Johnson prepares traditional Southern cuisine for groups ranging in size from six to 50 at her warm and inviting cottage in Shreveport’s Highland neighborhood. Johnson serves traditional Southern favorites like gumbo and barbecue as well as adventurous, globally inspired cuisine to groups seeking a meal with a personal touch. Must be booked in advance. \$\$ | www.facebook.com/southernfaire



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 social channels:



www.20x49.com



[/LouisianasOtherSide](https://www.facebook.com/LouisianasOtherSide)



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[@SeeShreveportBossier](https://www.instagram.com/SeeShreveportBossier)



[/sbctb11](https://www.youtube.com/sbctb11)

Use the hashtag

#TasteLouisiana

to join a global conversation about Louisiana food.



1-800-551-8682

www.Shreveport-Bossier.org