



Home to some of the most well-known chefs in Texas, Fort Worth is cooking up everything from Cowboy Cuisine to trendy farm-to-table, from authentic Mexican to bayou-inspired fare. A smorgasbord of options, the Fort Worth culinary scene will not disappoint.

DOWNTOWN/SUNDANCE SQUARE

BREAKFAST

Rise and shine at any of our fabulous hotels, then fill up at an on-site restaurant: **Six 10 Grille** (The Ashton Hotel), **Cast Iron Restaurant** (Omni Fort Worth), **Sheraton Fort Worth Restaurant** (Sheraton Fort Worth) or **Etta's Place Bed & Breakfast**. Take a short walk in Sundance Square to **Cowtown Diner**, where spinach omelets, steak and eggs, and sweet chocolate meringue pie keep hungry guests happy.

LUNCH

Skip ahead to lunch for a refreshing treat at **Little Red Wasp**, a knife and fork sensation; **Daddy Jack's**, a seafood lover's dream come true; or **Oliver's Fine Foods**, a gourmet-foods store that offers fresh food and signature dishes to go.

DINNER

Dine in style at **GRACE**, where diners are treated to the savory dishes of award-winning chef, Blaine Staniford. Experience "cowboy cuisine" at **Reata Restaurant**; a Fort Worth institution that offers an amazing view of downtown from the rooftop bar. One of the newest additions to Sundance Square, **Del Frisco's Grille**, boasts a spectacular view of the new Sundance Square Plaza and serves up the same succulent steaks as sister-restaurant **Del Frisco's Double Eagle Steakhouse**, also located in downtown Fort Worth.

CULTURAL DISTRICT

BREAKFAST

Serving up a southern style breakfast since 1986, **Montgomery Street Café** cooks up dishes reminiscent of grandma's house. **Swiss Pastry Shop**, well-known for their sweets and leave-room-for-dessert attitude whips up a satisfying breakfast that is easy on your wallet.

LUNCH

One of Fort Worth's most sought-after chefs, Dena Peterson of **Café Modern**, serves artfully crafted cuisine against the backdrop of Tadao Ando's iconic Modern Art Museum. A stone's throw away is the Kimbell Art Museum's **Buffet Restaurant**, a local favorite known for homemade soups, sandwiches and quiche. Take in the beauty of Fort Worth's Botanic Gardens over Aztec Fettuccini or Herb Encrusted Salmon while dining at the **Gardens Restaurant**. Shoppers are in for a treat at the **Secret Garden Tea**

Room tucked inside the Montgomery Street Antique Mall, where selections of tea, sandwiches, salads and savory treats abound.

DINNER

Here in Texas we do many things well, but barbecue is our best. And, Fort Worth is no exception to this rule. Fill up at **Angelo's BBQ**, a Fort Worth favorite since 1958, known nationwide for its excellent beef brisket and pork ribs and ice cold sooners of beer. Three miles south is **Railhead Smokehouse** the perfect place to grub on a sliced beef sandwich with all the fixings, sip a cold drink and relax from the long work day. For a change of scenery, **Piola Restaurant and Garden** leaves diners feeling at home as they enjoy authentic Italian dishes in a quaint 1940s bungalow, complete with a lush garden patio.

Stockyards National Historic District

BREAKFAST

Saturday mornings only, **Trailboss Burgers**, part of the Riscky's Barbeque brand, serves up a southern-style breakfast to hungry patrons shopping in Stockyards Station. Papas con huevos, chilaquiles and chorizo con papas are served at **Esperanza's Mexican Café and Bakery** – a delicious bakery and restaurant located next door to its famous sister property, Joe T. Garcia's.

LUNCH

Love Shack, not to be confused with The B-52's famous rendition, is home of the dirty love burger – a burger covered in love sauce and topped with a fried quail egg. **Joe T. Garcia's Mexican Restaurant** keeps it simple with a menu comprised of two items, fajitas and enchiladas, as they have for over 75 years. Belly up at **Byblos Lebanese Restaurant** located off of North Main, where diners enjoy more than authentic Lebanese food, but belly dance shows and more.

DINNER

A carnivore's paradise, the historic Stockyards reveres a nice steak like it does its Western heritage. Named one of Dallas-Fort Worth's best steakhouses, **Hunter Brothers' H3 Ranch** grills up perfection over hickory wood-fired flame. Expand your taste buds at **Lonesome Dove Western Bistro** where Kangaroo Carpaccio, Tomahawk and Rocky Mountain Elk Ribeye are popular menu items. **Riscky's Barbeque** is famous for its mouthwatering ribs and has been serving Cowtown delicious, homemade barbecue since 1927. Try the original world famous Big Chop at **Cooper's BBQ**, located next to Billy Bob's Texas, and enjoy some best barbecue in the business.

Near Southside

BREAKFAST

Before cool was cool, **Paris Coffee Shop** was serving up he-man-sized breakfast and homemade pies for hungry locals, sprinkled with a generous helping of Southern hospitality. **Brewed Coffee and Pub**, aptly named for its variety of scrumptious plates and adult beverages, gives brunch a whole new meaning in its posh digs decorated with reclaimed items and trophy heads. **Cat City Grill**, an upscale eatery on the ever-popular Magnolia Ave, bakes house made Cinnamon Rolls drizzled with chocolate caramel sauce to get the blood pumping. New kids on the block **Stir Crazy Baked Goods** whip up to-die-for baked goods made from organic and locally sourced ingredients: breakfast muffins, sweet rolls, cookie and cakes.

LUNCH

Magnolia Cheese Company, cheese aficionados some might say, delights in serving locally grown, organic artisan cheeses, alongside nicely paired wines. Spice it up a bit at **Hot Damn, Tamales!**, no matter if you're vegan, gluten-free or an avid meat-lover there's a tamale to suit every taste. Build your own bento box at **Shinjuku Station**, a mix of hand-rolled sushi, fresh fruit and salad.

DINNER

Ellerbe Fine Foods highlights local and seasonal ingredients in its innovative farm-to-table cuisine, surrounded by a cozy, yet elegant atmosphere. **Mijo's Fusion** brings a satisfying mix of Asian and Mexican cuisine, surprising the palate with Korean Short Rib Tacos, Angry Kung Pao Chicken Tacos and Chili Poblano Braised Tofu. **The Live Oak Music Hall** is the perfect place to take the edge off an ice, cold beer and hamburger in hand.

Camp Bowie/TCU/University

BREAKFAST

A Fort Worth classic, **Lucile's Stateside Bistro** is a Fort Worth best that serves up Dutch Baby pancakes topped with butter, powdered sugar and fresh lemon. **Black Rooster Bakery** is the go-to spot for homemade cinnamon pecan rolls, Texas-sized muffins and old fashioned pound cakes. **Ol' South Pancake House**, a TCU tradition, stacks pancakes as far as the eye can see. Take the pancake challenge, eight in an hour, and you'll eat for free.

LUNCH

Serving Fort Worth for over 40 years, **The Lunch Box** fills locals up on yummy finger sandwiches, salads and fresh quiche. Besides their famous chocolate fudge-Texas pecan cake, **Bluebonnet Bakery** draws "lunchers" with an award-winning chicken salad sandwich and hearty kid's menu. **Chubby's Burger Shack** is the perfect dive to grub like a local, with favorites named "Tha Big Nasty" and "Tha Uncle Bob."

DINNER

Open Table's Diners' Choice Winner for 2013 goes to the newly opened **Pacific Table**, where Chef Felipe Armenta mixes modern and Pacific Northwest cuisine in warm setting for the perfect lunch, dinner or brunch. Master Chef Peter Gruenewald prepares traditional, "real-deal" German food daily at **Greenwood's**, where diners feast on Schweineschnitzel Paniert also known as breaded pork loin. Chef Tim Love's newest restaurant, **The Woodshed Smokehouse**, pays homage to all things grilled, roasted and slow-cooked. Plates feature a rotating selection of beef, lamb, pork, cabrito, wild game and more.

West 7th Street

LUNCH

Take your pick from beef, pork, chicken or fish at **Velvet Taco**, where patrons eat their fill of gourmet tacos served up with rotisserie cream corn and locally brewed beer. **AF+B**, the district's newest resident, calls diners to enjoy life to the fullest while savoring spit-roasted chicken cobb and venison sausage. Not quite sure what you're hungry for? **Fort Worth Food Park** is the city's first and finest food park, where you will find gourmet dishes from the area's top local chefs.

DINNER

Saint Emilion Restaurant, One of America's Top 20 Restaurants according to Zagat, is a romantic spot that serves exquisite South of France fare. Chef Jon Bonnell's newest endeavor, **WATERS Bonnell's Coastal Cuisine**, redefines the Fort Worth seafood scene with an impeccable raw oyster bar and the freshest wild fish available. **Rodeo Goat**, recently voted the Best Burger in DFW by DFW.com, is indeed a burger joint serving instant favorites such as the Caca Oaxaca, made with beef, chorizo, avocado, pico de gallo, fried egg, queso fresco and tabasco-mayo.