

# Bar Louie

## NEWPORT

### New Year's Eve GRAND OPENING

### Tuesday, December 31st

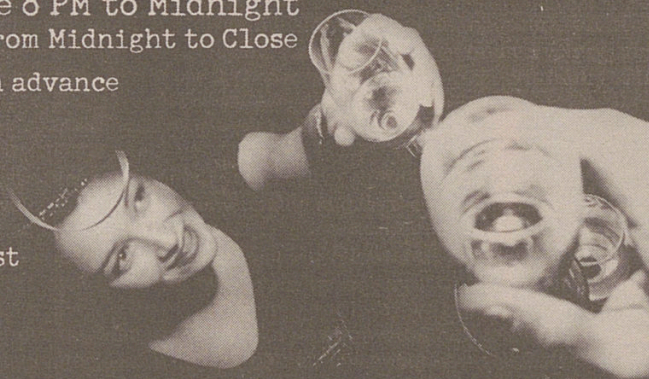
Party Package 8 PM to Midnight  
Regular Menu from Midnight to Close

\$55 per person in advance

- Open Bar
- Buffet
- DJ
- Balloon Drop
- Champagne Toast at Midnight
- Party Favors
- Giveaways

COME TO NEWPORT'S HOTTEST NEW RESTAURANT,  
OPENING SOON!

Newport on the Levee • 859-291-4222 • [www.barlouieamerica.com](http://www.barlouieamerica.com)



## RESTAURANT LISTINGS

Compiled from *CityBeat's* 2001 and 2002 restaurant reviews and "Best of Cincinnati 2002" picks, these capsules are listed by area of town. Menus and times are subject to change. Also included are markets, shops and takeout places we've written about. Review dates, reviewers' initials and "Best of" awards are listed as well. If you have any questions or comments, contact Rick Pender at *CityBeat*, 811 Race St., Fifth Floor, Cincinnati, OH 45202. Phone: 513-665-4700. Fax: 513-665-4369. Don't forget to check out the Fall 2002 Dining Guide online at [www.citybeat.com](http://www.citybeat.com) and the restaurant section of our "Best of Cincinnati" Web site at [www.bestofcincinnati.com](http://www.bestofcincinnati.com)

### PRICING GUIDE

\$ = Inexpensive (entrées \$6 and under).  
\$\$ = Reasonable (\$7-\$13).  
\$\$\$ = Moderate (\$14-\$20).  
\$\$\$\$ = Expensive (\$21 and over).

### PAYMENT GUIDE

AC = All credit cards accepted.  
SC = Some credit cards accepted.  
AP = All forms of payment accepted.  
CA = Checks accepted.  
LC = Local checks only.  
CO = Cash only.  
NC = Credit cards not accepted.

### CENTRAL

**BOCA** — If you went to Boca before September 2001, you need to go again. New owner/chef David Falk's skills are clearly apparent from the time you enter the trendy Tuscan revival. A couple of must list starters are the Seared Hudson Valley Foie Gras and the Grilled Diver Caught Sea Scallops. A succulent entrée surprise is the Grilled Ahi Tuna. It arrives in a large soup plate and features slices of rare fish fanned over kimchi. Some of the other entrées include Fresh Tagliatelle Pasta, Chicken Breast and Grilled Salmon. Desserts change regularly with a few standards, such as the chocolate lovers favorite, Boca Negra. (LM, 02-14-02) Tuesday-Thursday 5:30 p.m.-9 p.m.; Friday-Saturday 5:30 p.m.-10 p.m. 4034 Hamilton Ave., Northside. 513-542-2022. (\$\$\$-\$\$\$\$, SC)

### DOWNTOWN

**BARRELHOUSE BREWING CO.** — Even after last year's riots and the subsequent downturn in many Over-the-Rhine businesses, folks still turn out to BarrelHouse for two reasons: live music and excellent beer. Brewmaster Rick DeBar has developed many award-winning

brews, including the Hocking Hills Hefeweizen, a traditional unfiltered German Weisse beer, and the RedLegg Ale. Although the menu has changed somewhat over the years, pub grub favorites are still standard. For a safe bet, stick with the gourmet pizzas — BBQ Chicken Pizza or the Mediterranean Pizza. Vegetarian choices include several pizzas, calzones or quesadillas. Winner of "Best Brewpub." 11 a.m.-2:30 a.m. Tuesday-Saturday; 4 p.m.-2:30 a.m. Sunday; closed Monday. 22 E. 12th St., Over-the-Rhine. 513-421-BEER. (\$-\$\$, AC)

### EAST

**DAYBREAK** — The majority of Daybreak's substantial menu is breakfast items — omelets, egg specialty dishes, pancakes, waffles and French toast, crêpes and a few heart-healthy selections. Six sandwiches and five salads round out the fare. Daybreak's food is hot and delicious: The skillet is a house specialty of potatoes, andouille sausage, onions, eggs sunny-side up and melted cheddar and jack cheese, while the omelet is bursting with fresh-wilted spinach, mushrooms, onions, black olives, feta and the best part: roasted red pepper coulis. Both are served with potatoes and an English muffin. (DC, 10-10-2002) 7 a.m.-2:30 p.m. Monday-Sunday. 3816 Paxton Ave., Hyde Park. 513-871-4400. (\$-\$\$, SC)

**ZIP'S CAFE** — Stop by this neighborhood haunt to watch the beloved Zip train go around the Mount Lookout wall mural. Then stay to enjoy the traditional Zip Burger. It's still as perfect as ever, with all the fixings and condiments on the side, served with famous Shoestring French Fries. For hearty eaters, try the Girth Burger that's topped with a grilled mettwurst. Soups and salads are also offered. For dessert there are Snickers ice cream bars. Winner of "Best Burgers." 11 a.m.-10 p.m. Sunday-Tuesday; 11 a.m.-11 p.m. Wednesday-Saturday. 1036 Delta Ave., Mount Lookout. 513-871-9876. (\$, SC)

### NORTH

**BLAKE'S SEAFOOD GRILL** — Formerly the swanky Hyde Park Grille steakhouse, Blake's has undertaken a daunting task: providing the freshest seafood possible to discerning customers far from either ocean, in a posh but unimposing setting. Their array of choices is frankly dazzling. Clams, lobster, fresh and fried oysters, Chilean sea bass, shrimp, squid ... you name it, practically. Blake's is an ambitious restaurant that endeavors to provide excellent food and a comfortable, unpretentious fine dining experience. By and large, they succeed. (SG, 10-3-2002) 4:30-10 p.m. Monday-Thursday; 4:30-11 p.m. Friday-Saturday; 4-8:30 p.m. Sunday. 3159 Montgomery Road, Loveland. 513-697-0800. (\$\$\$-\$\$\$\$, SC)

**TAVO'S GRILLE** — This Hamilton eatery features an eclectic menu and a welcoming atmosphere. The headlining portions of Tavo's dishes are creative, but the side ingredients are lacking — a little more variety and spice would help. Nevertheless, Tavo's is a fine choice for lunch or dinner if your in the neighborhood. Of the entrées, the Walnut-Crusted Chicken is tender and flavorful, and the side of mushroom risotto is creamy and thick. Salads are included with entrées, so be sure to order the wonderful House Salad, consisting of field greens, dried cherries, silvered almonds and balsamic vinaigrette. End an evening at Tavo's with a slice of the creamy Vanilla Cheesecake. (EL, 11-27-02) Lunch: 11:30 a.m.-2:30 p.m. Monday-Friday; Dinner: 5:30-9 p.m. Monday-Thursday; 5:30-11 p.m. Friday and 5-11 p.m. Saturday. 345 High St., Hamilton. 513-894-5222. (\$\$\$\$ , SC)

### NORTHERN KENTUCKY

**ANCHOR GRILL** — Open 24 hours a day, seven days a week, Anchor Grill is an essential early morning grub stop after a night of carousing. The menu is classic short-order (breakfast, sandwiches, desserts) and the waitresses will remind you of your aunt Minnie. Winner of "Best 24 Hour Restaurant." Open 24 hours. 438 Pike St., Covington. 859-431-9498. (\$, CO)

## DIGESTING THE YEAR: FROM PAGE 39

to present it.

Warming up with hot Ginger Tea, we appeased ourselves on Sweet Potato Soup, roti flatbread and memories, like the time she picked me up and dropped me on my head in third grade. The soup was thick, nutty and lightly spiced. The roti was soft and warm, flavored with coconut milk, green chilies, onions and a spoonful of tart, red ginger chutney.

Our entrées — Sour Fish Curry and All-In-One Jackpot (jackfruit, potatoes and chickpeas) — arrived as nostalgic conversation about drinking goat's milk as children turned to current events, political (defense budgets) and personal (relationships). Both dishes came with thick red curry, basmati rice, lentils and chutney. Flavor combinations were subtle, but thoughtfully composed.

Often used as a vegetarian meat substitute, jackfruit is fibrous and firm, with a faint, citrus-like sweetness that's well-paired with creamy potatoes and starchy chickpeas. Salmon, the fish of the day, was tender, and its richness stood its own under the curry.

I'm not sure which I was tasting more — the food or my friend's familiar face — but both resonated with my cravings that day. I left Aralia with a full belly and a warm heart. — EMILY LIEB

### Sensorial Moments

When my editor asked me to choose a favorite dining experience from 2002, I knew immediately I would not be able to limit it to one. For me, the pleasure of dining is a reflective sensation, born from the various

details of place, time and people who make up the setting of the meal — it comes down to sensorial moments.

Like Sunday mornings at Sugar and Spice: hash browns off the griddle and the crisp brown waffle with warm maple syrup next to them; dressed in sloppy clothes, *The New York Times* and a lingering perfume of Saturday night love.

Or the exotic smells and potent aromas that fill my nose when I enter Ambar India Restaurant and the quiet family that makes up most of the staff — dark with enormous, visionary eyes slipping like silhouettes in and out of the kitchen.

Or a rainy afternoon of girlfriends, gossip and Aglamesis' hot fudge sundaes, where the fudge is kept hot in a simmering pot of come-hither smells at the end of the marble counter.

How about biting into a fresh, organic tomato at Findlay Market, with the just-picked taste of its moist, warm flesh in my mouth and juices streaming down my chin?

Or watching Betta DeLuca — with reverence — from our tiny trattoria table at Betta's Italian Cuisine in Mount Lookout. In the kitchen she bends over a large pot of marinara sauce; her body is all meditation in motion as she stirs, the rising steam giving her cheeks the glow of a Naples sun as the sauce bubbles with secret sighs. The pot releases an intense and vigorous breath of garlic, tomatoes, basil and oregano throughout the dining room; and the two of us, sitting in a cozy corner immersed in the warmth and fragrance of the process, quietly shed tears without knowing why. — DONNA COVRETT

# attention eaters!

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of Greater Cincinnati Restaurants including:

★ Links to recent restaurant reviews

★ Restaurants featured in our Best of Cincinnati issue

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