

# Tucson Top Dining

## **Acacia at St. Philips:**

The contemporary American menu is as eclectic as America itself. Hints of new Latin and Pacific Rim, as well as regional favorites lovingly handcrafted exclusively for Tucson dinners. Enjoy lunch, dinner or Sunday brunch in the smartly appointed dining room or dine under the sycamores on the spacious patio. the comfortable indoor/outdoor lounge makes happy hour a must. Incredibly fun bar menu served from 11-11.

Live Jazz Trio Thursday and Friday

## **Anthony's In The Catalinas:**

(520) 299-1771

Anthony's offers fine dining in the foothills of the Santa Catalina mountains with spectacular views, a continental menu, and a 'Grand Award' winning wine list. Anthony's is one of the finest Tucson has to offer.

## **Arizona Inn:**

(520) 325-1541

The Arizona Inn celebrates its 75th anniversary on December 18, 2005. The Inn has been family owned and operated since it was built by Isabella Greenway, Arizona's first Congresswoman and close friend of Eleanor Roosevelt.

The Inn was conceived and built in the philanthropic spirit of the New Deal by Isabella Greenway to help disabled veterans of World War I preserve their jobs in her furniture factory, "The Arizona Hut"

When her furniture factory ran into financial trouble following the stock market crash of 1929, Isabella characteristically rose to the occasion and built the Arizona Inn as a place to create demand for their furniture and to keep the factory going.

Today, the Inn is unique in its onsite cabinet-making shop with its own master craftsman who creates custom furniture pieces for the Inn and restores and copies some of the original Hut furniture so that the spirit, style, and idea of the Inn is kept alive. The furniture is still used today in the guest rooms, dining rooms and public spaces.

Dining: Award-winning classic and contemporary cuisine with international flavors.

Sunday Brunch

11:30am-1:45am

\$25.00-35.00 pp

Reservations recommended

Live piano music nightly from 6pm-10pm

**Barrio:**

Barrio is downtown's destination bistro for neighbors, visitors and town folks to enjoy. Barrio is moments away from theatre, art and convention events. Featuring cozy booths, an upbeat bar and Chef Jeffrey Glomski's sumptuous fare, Barrio is where delicious food and excellent service never go out of style.

Intimate bistro in the heart of Downtown Tucson featuring Southwestern Regional dishes.

Open late Friday and Saturday until midnight

Open Sunday until 9PM

Not open for lunch on Saturday or Sunday.

Look for the Etherton Gallery Sign.

**Bistro Zin:**

(520) 299-7799

French inspired American/wine bar voted best new Tucson restaurant. Seasonal menu features classic French with American twist. Chic intimate interior or cozy patio with fireplace.

**Bluepoint Kitchen & Bar:**

(520) 577-6000

This urban kitchen and bar showcases one of Tucson' finest selections of fresh seafood, prime steaks, and more in intimate surroundings with a clubby feel. An intriguing drink list includes premium cocktails and award-winning wine list with choices by the glass.

**Cafe Poca Cosa:**

(520) 622-6400

**'New Location'**

Mexican food can be much more sophisticated and complex than Arizona's Sonoran-style restaurants suggest, and chef-owner Suzana Davila proves that every day by featuring alta cocina Mexicana, the high cuisine of Mexico that seldom makes it past the US border. Nobody gets bored, visually or gastronomically, at this wildly exotic cafe, where red and purple walls are hung with Mexican folk art and the chalkboard menu changes twice a day, every day. Moles (26 of them) are Davila's specialty but she's equally famous for her pork with plums in chipotle sauce, and tamale pie with habanero cream and mangos. Lucky for you, the Tia Maria-spiked chocolate mousse makes the list every blessed day.

Closed Sundays and Mondays

Serves till 9:00pm

**Casa Vicente:**

The charm of old Spain Tucson style...Wednesday night is Tango night. Thursday is classical guitar/romance night and Thursday and Friday are Flamingo Nights with live guitarists and dancers...

You need to call an hour in advance if you are having Paella. That's a good sign. Freshly made sangria and a variety of Spanish wines compliment the dining faire:

\* Paellas. There are three different types with a fourth to come. Again, it will take one hour for this truly Spanish delicacy. Enjoy one of the many 'tapas' while you wait;

\* Dinner entrées include Mar Y Terra which is sautéed jumbo shrimp in wine garlic sauce served with pork loin or lamb chops. Bacalao a la Vizcaina which is a pan seared filet of cod. Chuleton de Cordero which is small lamb chops in a rosemary and wine reduction sauce. Prices range from \$17 to \$20.

\* Tapas. There are over 21 authentic tapas too numerous to describe. Priced \$5-10  
Casual dress

**Catalina Steak House:**

(520) 792-3500

Catalina Steakhouse offers spectacular views and a menu to match, featuring all-American fare with a Southwestern touch, including grilled-to-perfection steaks and seafood. Open for dinner only, this is the perfect place to stop after a rewarding day of golf. Inside, enjoy elegant dining in an inviting setting surrounded by lush, desert fairways and towering mountains. Or, relax on our expansive outdoor patio, perfect for Arizona's welcoming weather.

Dinner 6pm-9pm (Tues-Sat)  
CLOSED (Sun/Mon/Tues/Wed)

Terrace Cafe and Lounge  
Lunch 10:30am-3pm (open 7 days)  
Snack 3:00pm-6pm (7 days)  
Sun/Mon - Lighter faire lunch menu only at Terrace Cafe and Bar