



Where to Eat and Drink in Las Vegas During IFT 2017

Ok, how to narrow it down in the land of plenty, Las Vegas, NV..... I have selected a few places that I visited as well as a few I would like to give a go. Let me start off by saying obviously there is a star studded chef scene here but I am for the underdog, the off the beaten path gem. I also enjoy perusing the isles of a good authentic market. I have compiled a list of where I would like to roll up my sleeves and get down and dirty with a drippy egg sandwich or a wee hour of the morning 24 hour greasy spoon. I also threw in some high heel and mascara joints, as well as some "hey that place looks like it has potential" spots. Last but not least, I added a few establishments to wet your whistle and keep you caffeinated throughout your winning streak of a stay during the IFT. The bottom line is I don't think you will be disappointed with any of the places on this list. Until next time enjoy your stay! ViVa Comida!!!!

By: Zandra Z. Taylor



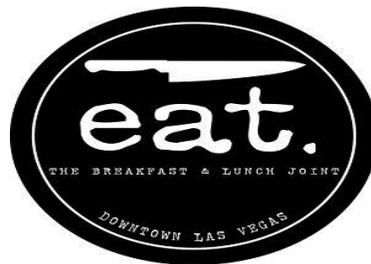
1114 S. Casino Center Blvd. #1 Las Vegas, NV 89104 * (702) 685 1777 */<https://vestacoffee.com>

Vesta prides itself on sustainably sourced green coffee from around the world. When possible, we always source organic, fair trade, bird friendly, and rainforest alliance certified coffees. We value the opportunity to provide great service and coffee without harming the families that grow, animals, or the ecosystem that provides for us.



**Inside The Cosmopolitan of Las Vegas* 3708 Las Vegas Blvd. South* Las Vegas, NV 89109
(702)698-7000 *<http://www.eggslut.com> (second floor) also check out a few feet away MILK for a
compost cookie and MOMOFUKU for some Buns & Noodles**

Now open at The Cosmopolitan of Las Vegas, Eggslut is a chef-driven, gourmet food concept founded in 2011 by Alvin Cailan. Eggslut is inspired by a true love for eggs. The menu is a balance of comfort and innovation, celebrating food that appeals to both novice and extreme foodies through classic comfort fare with a twist, all-encompassing the key ingredient, eggs. Go between 5 am to 10 am to beat the long line! But remember good things come to those who wait! I had the EGGSLUT sous vide egg in a glass jar atop delicious mashed potatoes.



707 Carson (at 7th) Las Vegas, NV 89101 (across the street from container park)

Designed to fill a particular void in the downtown dining scene, eat's menu will feature healthy, hearty breakfast and luncheon favorites—creative American comfort classics prepared with Chef Natalie's signature French culinary-trained twist, using the freshest, most sustainable, and whenever possible, locally-sourced, organic ingredients. The deep fried devil eggs were amazing!



4700 Meadows Ln, Las Vegas * 702 835-8800 * <http://www.cardenasmarkets.com/kitchen>

Cardenas is a family run chain of grocery stores. They have over 30 locations. They offer fresh on site tortilla s, tamale's, hot food bar, fresh pressed juice bar and a food court! Let's just say it is Authentic Mexican Whole Foods. Make sure to grab a hot fresh tortilla sample right off the press. I spent 3 hours walking around here!



Marugame Monzo LV *3889 Spring Mountain Rd Las Vegas, NV 89102 * 702-202-1177

Chinatown noodle house specializes in imaginative renditions of handmade Japanese udon – from miso carbonara to mentai squid butter – alongside small plates like beef tataki and crispy chicken skins.



Atomic Liquors

917 Fremont Street Las Vegas, NV, 89101 * 702-982-3000*<http://atomic.vegas/the-kitchen/>

Las Vegas' Oldest Freestanding Bar

We want to elevate the Las Vegas craft beer scene, and that goal led us in 2016 to launch Atomic City Brews, a new festival program with a dual mission: to expose Las Vegas to a variety of great beer not readily available in the city, and to expose brewers around the country to the burgeoning craft beer scene here.



1218 S Main Street, LV, NV, 89104 <http://velveteenrabbitlv.com/>

Pamela and Christina Dylag

Velveteen Rabbit is a craft cocktail and beer bar situated in the heart of the Arts District. The cocktail menu changes seasonally, boasting fresh produce and house-made ingredients. They offer a range of specialty beers with a rotating selection of twelve taps, as well as 18-20 bottled beers. The eclectic space features local art, boutique spirits, vintage furniture, and an outdoor patio area with a stage for entertainment.

Zuma

The cosmopolitan of Las Vegas *3708 Las Vegas Blvd. south Las Vegas, NV 89109 * 702 698 2199

Designed by Noriyoshi Muramatsu who has been working with the group since the first venue, its cuisine is inspired by the informal izakaya dining style that makes it authentic but not traditional. The menu is designed to be shared and offers dishes from a sushi counter, main kitchen and a robata grill. Since its opening in London in 2002, Zuma has achieved global success and expanded to ten locations in six countries. Each new restaurant celebrates the unique energy of the individual city whilst retaining the style and ethos of Zuma.

BAZAAR® MEAT BY JOSÉ ANDRÉS

SLS Las Vegas, 2535 S. Las Vegas Blvd. Las Vegas, NV 89109 * 702-761-7610 * <http://slsvegas.com/bazaarmeal>

A groundbreaking culinary experience, Bazaar Meat by José Andrés is the James Beard award-winning chef's wild and wonderful celebration of the carnivorous, in all its forms. Sit at the bar and grab some bites. I recommend the Foie gras Cotton Candy, Suckling pig sandwich, the Croquetas de Jamón served in a glass shoe and the super-giant pork-skin chicharrón. You can also order in advance a whole suckling pig. Do not bring your vegetarian or vegan friends here there is literally blood dripping from the ceiling over the bar, whole pigs hanging, and dry aged slabs of meat show cased as if they were the finest diamonds all tagged with the farm they are from. Mind blowing carnivorous adventure! Be sure to specify the temperature as they like to just wave the meat over the fire. **“I will eat whatever makes me feel like a lion!” - José Andrés.**



5040 W. Spring Mountain Rd. #4 * Las Vegas, Nevada 89146 *702-676-1044 * <http://kabutolv.com>

Our sushi chefs have a deep understanding of the traditional Edomae style sushi. They spend their lives for the technique and the knowledge to provide you the best Edomae Sushi experience. Our sushi chefs intend to give the most authentic Edomae Sushi experience possible. We want to meet your pace, your appetite and your mood. Sushi from our chefs' hand should be enjoyed within moments. Although the fish will not all be from the Edo area, the art, the passion and experience will be.



Pop's

501 S Decatur Blvd, Las Vegas, NV 89107* <http://www.popscheesesteaks.com>

POP's acquired the restaurant in July 2002. Since then, we have been operating 24 hours a day, 7 days a week, 365 days a year. We have made it our goal to never close the doors or the order window at POP's, enabling you to always be able to satisfy your cheesesteak craving.



Arawan Thai Bistro

953 E Sahara Ave E, Las Vegas, NV 89104 (702) 734-7799 / arawanthaibistro.com

Chef Jui and Chef Gail (Pastry Chef) have created a menu for Arawan using the finest seasonal produce. There is table service throughout for food and drinks. Taking inspiration from around the world, all the dishes on our menu are designed for sharing. Using incredible Thai produces, whole animals and fish are butchered and prepared on site every day, and paired with ingredients so good they really speak for themselves.



Hot N Juicy Crawfish

3863 Spring Mountain Rd. Las Vegas, NV 89102 / 702-750-2428 / <http://hotnjuicycrawfish.com/about>

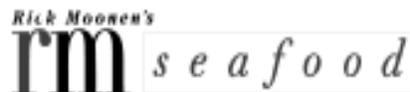
Strap on a bib and get down and dirty. You get a hot steaming plastic bag of delicious sea creatures. Keep the paper towels handy and enjoy.



Le PHO Vietnamese Kitchen

353 Bonneville St. * Downtown Las Vegas, N.V. 89101

Born in Vietnam in 1980, Chef Khai Vu came to the states at the young age of 11. Chef Vu's first love and passion has always been food. Since he was young, his Grandmother's cooking became his inspiration; and along with his dad's guidance in the restaurant industry, the combination paved the road to Chef Vu's success as a business man.



Rick Moonen's Rm Seafood

The Shoppes at Mandalay Place*3930 Las Vegas Blvd*Las Vegas, NV 89119

Chef Rick Moonen has devoted his career to being the country's top culinary advocate for sustainable seafood.

"We're going to need large-scale, high-quality, environmentally responsible solutions, and we're going to need to support the companies that are doing it a lot better."

- Chef Rick Moonen | The Godfather of Sustainability



Paris Las Vegas Hotel * 3655 Las Vegas Boulevard South*Las Vegas, Nevada 89109 * (702) 331-5551

The only bean to bar in Nevada! Open kitchen where you can see the masters at work. At the register you can purchase a small bar of all the varieties they have to offer. I also recommend getting the s'mores cookie that is on a hot plate warm and ready to go. I grabbed a cookie, cup of joe (Peet's), and my chocolates sat myself down at the kitchen window took in the delicious aroma of the roasting beans and had my chocolate tasting. My favorite was the bar from Ecuador.



Downtown Container Park*707 Fremont Street*Las Vegas, Nevada 8910

This is an outdoor recycled strip mall each shop is inside a shipping container!



BIG ERN'S BBQ

Real Deal BBQ in Downtown Vegas!

[^ Details](#)

We slow smoke our meat over hickory and oak wood and all our sides are made from scratch. Kids 10 and under get their own menu and a trip to our grab bag!

Visit at www.bigernsbbq.com.



OAK & IVY

A classic American style craft whiskey cocktail bar – a story-worthy sip every time.

[^ Details](#)

Oak & Ivy is an American craft whiskey cocktail bar dedicated to classic mixology, unique handcrafted drinks, high quality, fresh, seasonal ingredients, and homemade garnishes and mixers. Featuring a selection of barrel-aged cocktails, and rare beers and spirits, every drink we make is special, and aged to perfection for a story-worthy sip every time.

Visit at www.oakandivy.com.



JO JO'S JERKY

The finest jerky in town!

[^ Details](#)

At JoJo's Jerky we make premium beef and turkey jerky, spice rubs, and marinades using all-natural ingredients, premium cuts of grass-fed beef and all-natural turkey breast. We use top sirloin and hand trim all of our products, so you get the leanest, most tender jerky available without nitrates, corn syrup, MSG, or sulfates. JoJo's Jerky is the freshest jerky in town—guaranteed.

Visit at www.jojosjerky.com.

Make sure to grab a bag of cactus jerky!



CHEFFINI'S

The best hotdog experience you can have...

[^ Details](#)

With a focus on creating the best hot dog experience you can have, Cheffinis specializes in serving combinations that will make your taste buds explode! Think pineapple sauce, crushed potato chips and Jalapeños, or our customers all time favorite, deep fried bacon wrapped frank with fresh avocado and chipotle guava, that its just the start! Our hot dogs are prepared with the best ingredients in the market and complemented by draught beers and drinks. All those who are looking for the ultimate hot dog experience need to come to Cheffinis!

Visit at www.cheffinis.com.



You really can't go wrong here. This is just a few of the top notch offerings at the Venetian. Obviously you can't eat at all of these establishments but you defiantly can walk down restaurant row and take in the sights sounds and smells of the best of the best at work.

Yardbird Southern Table & Bar

A modern take on Southern comfort means shared plates, craft cocktails, critically acclaimed fried Chicken and an ideal place for brunch or dinner.

TAO Asian Bistro

Enjoy sushi and sashimi at this upscale hip Asian dining location brought to you by its trendsetting sister restaurant in New York. Diners are invited to stay and party at this legendary nightclub.

Public House

A beer lover's heaven, this upscale gastropub includes foie gras and bone marrow on its menu, along with Nevada's first beer cicerone—the equivalent of a wine sommelier.

CUT

Steak aficionados flock to Wolfgang Puck's refined American steakhouse, marked by humanely treated ingredients and inventive sauces.

Delmonico Steakhouse

Emeril Lagasse's spicy New Orleans influence combined with classic steakhouse traditions, complemented by an extensive whiskey collection.

Carnevino

Try this upscale Italian steakhouse from Mario Batali and Joe Bastianch, with world class sommeliers and 90 day dry-aged steaks.

Bouchon

Enjoy elevated bistro classics in this celebrated establishment from Thomas Keller, who was named "America's Best Chef" by Time Magazine. Make a reservation for the very popular Sunday Brunch.

AquaKnox

Come for fresh seafood flown in daily from around the world, like stone crab claws and a seasonally-inspired raw bar, centrally located in Restaurant Row.

B&B Ristorante

Casual Italian elegance by culinary geniuses Mario Batali and Joe Bastianich make the perfect setting for a special evening on Restaurant Row.