

## Where to Eat and Drink in New Orleans-2015 Edition

To help you prepare for the upcoming **RCA conference** in New Orleans, the Chefs at **Symrise** have curated a list of “must-tastes” during your visit.

### Drink

#### The Classics

##### Lafitte's Blacksmith Shop

Allegedly the oldest bar in America, Lafitte's Blacksmith Shop was opened around 1770 by a French pirate and blacksmith  
941 Bourbon St, New Orleans, LA 70116  
(504) 593-9761  
<http://www.lafittesblacksmithshop.com>

##### The Old Absinthe House

Originally built in 1806, the Old Absinthe House was destroyed during prohibition and moved underground to a warehouse. It has since moved back at its original location complete with the original ornamental absinthe fountains.  
240 Bourbon St, New Orleans, LA 70130  
(504) 523-3181  
<http://www.ruebourbon.com/oldabsinthehouse/>

##### Arnaud's French 75 Bar

Arnaud's French 75 originally opened in 1918 and didn't even bother to close during prohibition. It was reopened in 1979 under new ownership and has been serving its signature cocktail the French 75 the whole time.  
813 Bienville St, New Orleans, LA 70112  
(504) 523-5433  
<https://www.arnaudsrestaurant.com/bars/french-75/>

##### Apple Barrel Bar

This tiny jazz bar is filled with local musicians. One of them, Coco Robicheaux, actually died at the bar. It's filled with local characters, there's usually some good blues and jazz being played, the Bloody Marys are near perfect, and the Hi-Life is always ice cold.  
609 Frenchmen St., New Orleans, LA 70112  
(504) 949-9399  
<https://www.facebook.com/pages/Apple-Barrel-Bar/117468114938296>

<http://in-sight.symrise.com>

## Sazerac Bar

Opened in 1893, the Sazerac Bar was the inventor of the famous Sazerac cocktail and still brings evokes that classic early turn of the century feel.

130 Roosevelt Way, New Orleans, LA 70112

(504) 648-1200

<http://therooseveltneworleans.com/dining/the-sazerac-bar.html>

## The Modern

### Sainte Marie

Near the Superdome, Sainte Marie is hugely popular during games but has slowly been upping their cocktail game with small batch liquors and cutting edge mixology.

930 Poydras Street, New Orleans, LA 70112

(504) 304-6988

<http://saintemarienola.com/menu/cocktails/>

### Cure

Cure is credited as the bar that sparked the cocktail revolution in New Orleans; it's in a little bit of a fringe neighborhood so definitely take a cab.

4905 Freret Street, New Orleans, LA 70115

(504)302-2357

<http://curenola.com/>

### Sylvain

Sylvain is a great bar inside a great restaurant. They make arguably the best Sazerac in town which is no small feat.

625 Chartres Street, New Orleans, Louisiana 70130

(504)265-8123

<http://www.sylvainnola.com/drink-menu.html>

### Bar Tonique

Bar Tonique is a great cocktail bar that borders on one on those mixology style bars but doesn't take itself too seriously.

820 N Rampart St., New Orleans, LA 70116

(504) 324-6045

<http://bartonique.com/menu/>

<http://in-sight.symrise.com>

## Bacchanal Wine

Bacchanal is like a wine bar but country style. You buy a bottle of wine in the store and take it back to the to the patio area filled with mismatched furniture while you enjoy live music and breezes off the Mississippi.

600 Poland Avenue New Orleans, LA 70117

(504) 948-9111

<http://www.bacchanalwine.com/>

## The Avenue Pub

If you're a beer enthusiast, the Avenue Pub boasts 40+ taps and at least as many bottles, including many local brews.

1732 St. Charles Ave., New Orleans, LA 70130

(504) 586-9243

<http://theavenuepub.com/>

## Eat

### The Classics

#### Antoine's

Antoine's is the oldest family owned restaurant in the country and just celebrated its 175<sup>th</sup> birthday. Oh, and they invented Oysters Rockefeller.

713 Saint Louis St., New Orleans, LA 70130

(504) 581-4422

<http://www.antoines.com/>

#### Galatoire's

Galatoire's has been a NOLA staple for over 100 years. Try their delicious Duck and Andouille Gumbo but make sure to bring a jacket if you go.

209 Bourbon St., New Orleans, LA 70130

(504) 525-2021

<http://www.galatoires.com/home>

<http://in-sight.symrise.com>

## Brennan's

Recently remodeled, Brennan's reopened in 2014 with rave reviews and updated twists on classic dishes. Try the New Orleans style BBQ'd Lobster or the Bananas Foster.

417 Royal St., New Orleans, LA 70130

(504) 525-9711

<http://www.brennansneworleans.com/>

## Pascal's Manale Restaurant

Opened in 1913, Pascal's is the birthplace of New Orleans BBQ'd Shrimp and still houses a great Oyster Bar.

1838 Napoleon Ave., New Orleans, LA 70115

(504) 895-4877

<http://pascalsmanale.com/>

## Commander's Palace

Commander's helped launch the careers of Paul Prudhomme and Emeril Lagasse and continues to set the culinary bar with James Beard winning chef Tory McPhails inventive southern cuisine.

1403 Washington Ave., New Orleans, LA 70130

(504) 899-8221

<http://www.commanderspalace.com/>

## Central Grocery

Central Grocery has been around since 1906 and has perfected sandwich making. Go for a hubcap sized (literally not figuratively) muffuletta and take home some of their jarred olive salad for later.

923 Decatur St., New Orleans, LA 70116

(504) 523-1620

<http://centralgroceryneworleans.com/>

## K-Pauls

Paul Prudhomme's been spreading the Cajun gospel from K-Paul's since 1979, spawning an empire base on big bold flavors.

416 Chartres St., New Orleans, LA 70130

(504) 596-2530

<http://chefpaul.com/site.php>

<http://in-sight.symrise.com>

## Acme Oyster House

Acme has been serving up fresh oysters since 1910 and shucks almost 10,000 of them every day. Be prepared to wait in line to get in.

724 Iberville St., New Orleans, LA 70130

(504) 522-5973

<http://www.acmeoyster.com/>

## Parkway Bakery and Tavern

Opened originally as a bakery in 1911, Parkway has been serving some of the city's finest Po'Boys since 1920.

538 Hagan Ave., New Orleans, LA 70119

(504) 482-3047

<http://instagram.com/parkwaypoorboys>

## The Modern

### Ba Mien

Located in a strip mall in the heart of NOLA's little Vietnam, Ba Mien features some of the best Vietnamese in the region.

13235 Chef Menteur Hwy., New Orleans, LA 70129

(504) 255-0500

<http://www.bamien.com/>

### Sylvain

Sylvain gets mentioned twice on this list for its great cocktails and also its great Southern with an Italian twist cuisine.

625 Chartres Street, New Orleans, Louisiana 70130

(504)265-8123

<http://www.sylvainnola.com/>

### Boucherie

Go to Boucherie for meat-centric new style southern food and alcoholic root beer floats.

8115 Jeannette St., New Orleans, LA 70118

(504) 862-5514

<http://boucherie-nola.com/>

<http://in-sight.symrise.com>

## The Joint

If you get tired of Cajun food, head to the Joint for some BBQ. They're a favorite amongst locals and celebrities and perennially make it onto top 10 lists for BBQ.

701 Mazant St., New Orleans, LA 70117

(504) 949-3232

<http://alwaysmokin.com/>

## Cochon Butcher

It's a butcher shop, a sandwich counter and a wine bar. Inspired by old-world meat markets, Butcher specializes in house made meats, terrines and sausages, the fresh cuts are handpicked and ready-to-cook items available daily.

930 Tchoupitoulas St., New Orleans, LA 70130

(504) 588-7675

<http://www.cochonbutcher.com/>

## Maurepas Foods

Maurepas Foods serves no nonsense local inspired Southern Revival Cuisine along with interesting cocktails in the Bywater neighborhood.

3200 Burgundy St., New Orleans, LA 70117

(504) 267-0072

<http://maurepasfoods.com/about/>

## Toups' Meatery

Vegetarians beware, you're not welcome here. Go for the house-made charcuterie and some of the best cracklings in town.

845 N. Carrollton Ave., New Orleans, LA 70119

(504) 252-4999

<http://www.toupsmeatery.com/>

## Root

Root is a risk-taking restaurant where culinary craft underlies culinary art right near the convention. Go for the house made charcuterie, the sweet tea chicken wings or the Cohiba smoked scallops.

200 Julia St, New Orleans, LA 70130

(504) 252-9480

<http://rootnola.com/>

<http://in-sight.symrise.com>

## August

John Besh took over for Paul Prudhomme as the official NOLA culinary ambassador, winning several accolades for his Cajun cuisine. August serves as his flagship and is definitely worth a visit.

301 Tchoupitoulas St, New Orleans, LA 70130  
(504) 299-9777  
[restaurantaugust.com](http://restaurantaugust.com)

## MoPho

MoPho blends Cajun roots with Vietnamese cuisine with rich Phos and Bahn Mi Po'boys. Sneak away for lunch one day as their lunch menu is more interesting. They also have grill nights on Thursdays and roast whole hogs on Saturdays if anyone is staying over.

514 City Park Ave., New Orleans, LA 70119  
(504) 482-6845  
<http://mophonola.com/>

## Wake Up!

### The Classics

#### Café du Monde

Café du Monde has been serving up its signature Chicory coffee and Beignets since 1863 and now has 8 locations around NOLA. Stop by the original, it's open 24 hours a day.

Original Location  
800 Decatur St., New Orleans, LA 70116  
(504) 525-4544  
Riverwalk  
500 Port of New Orleans Suite 27, New Orleans, LA 70130  
(504) 218-7993  
<http://www.cafedumonde.com/>

<http://in-sight.symrise.com>

## Morning Call Coffee Stand

Another great 24 hour Chicory coffee and Beignet spot is Morning Call with a location in City Park. Take some to go and stroll around the park.

56 Dreyfous Dr, New Orleans, LA 70124

(504) 300-1157

<https://www.facebook.com/pages/Morning-Call-Coffee-Stand/160276734004644>

## The Modern

### Spitfire Coffee

Spitfire is a great 3<sup>rd</sup> wave coffee shop located in the Quarter. It opens at 8am and serves delicious espresso drinks and cold brews.

627 St Peter St., New Orleans, LA 70116

(225) 384-0655

<http://www.spitfirecoffee.com/>

### Cherry Coffee

Cherry Coffee is located within Steins Deli in the Garden District and opens at 7am. They serve specialty coffees, rotating weekly from roasters all over the country.

2207 Magazine St., New Orleans, LA 70116

(985) 250-0466

<https://www.facebook.com/cherrycoffee.nola>

### Sólo Espresso

Sólo espresso is a specialty coffee shop located in the Bywater/9th Ward. They use Miami based micro roaster, panther coffee but offer a "guest roaster" every Friday.

They open at 8am daily.

1301 Poland Ave., New Orleans, LA 70117

(504) 408-1377

<http://www.soloesspresso.com/>

<http://in-sight.symrise.com>



## Church Alley

Church Alley serves freshly roasted, freshly brewed specialty Coffee in Central City. They grind and pour each cup to order using beans from micro-roasters around the country, including BeanFruit from Jackson, Mississippi and Tandem Coffee Roasters from Portland, Maine. They open at 8am.

1618 Oretha Castle Haley Boulevard, New Orleans, LA 70113

(504) 638-0032

<http://churchalleycoffeebar.tumblr.com/>

## Arrow Café

The arrow café is another 3<sup>rd</sup> wave coffee shop which brews Four Barrel beans from San Francisco. They open at 8am and are located on the border of the Quarter and Iberville/Treme. They also sell and rent bicycles to ride around Louis Armstrong Park with.

628 N Rampart St., New Orleans, LA 70116

(504) 410-5647

<https://www.facebook.com/arrowcafenola>

<http://in-sight.symrise.com>