

ART GALLERIES in Santa Barbara

OTHER LOCAL GALLERIES

ISLA VISTA
ARTIST'S RESPONSE
934 Embarcadero del Norte

MONTECITO
BRIAN JAMES GALLERY
1470 East Valley Rd.

GALLERY DE SILVA
808 River Rock Road

THE WILDLIFE GALLERY
706 Woodland Drive

HOBAR GALLERY
1485 E. Valley Road

KEYSTONE GALLERY
1187 Coast Village Rd.

MONTECITO FINE ARTS GALLERY
1235 A Coast Village Rd.

UCSB
UNIVERSITY ART MUSEUM
CREATIVE STUDIES GALLERY
WOMEN'S CENTER GALLERY
UCEN GALLERY

CONTEMPORARY ARTS FORUM
7 W de la Guerra

L. Schlesinger © 1986

- 1 DARLINGTON GALLERY 819 Anacapa 2 ART FOR LESS 3611 State 3 ASTRA GALLERY El Pasco
- 4 BARTOLI and ASHTON 9 W de la Guerra 5 DELPHINE GALLERY 1324 D State 6 ELIZABETH FORTNER GALLERY 1114 State
- 7 GALLERIA del MAR 217 E Stearns Wharf 8 GOENA GALLERY 736 State 9 VIZMA HODOSY GALLERY and STUDIO 814 State
- 10 JETER-OSONA 3 E de la Guerra 11 ROBERT LIVERNOIS ART and ANTIQUES 533 Brinkerhoff
- 12 THE NAKED WALL 931 State 13 JEAN NERFIN STUDIO, GALLERY 762 Anacapa
- 14 PAMELA AUCHINCLOSS 1323 State 15 PAULSON GALLERY 2904 de la Vina
- 16 PEMBERTON and OAKES 133 E. Casillo 17 PEREGRINE GALLERY 725 Chapala
- 18 THE POSTER 817 Anacapa 19 SANTA BARBARA ARTS CONSERVATION CENTER 3 East de la Guerra
- 20 RUTH SCHAFFNER 128 W. Ortega 21 SOUTHWEST FINE ARTS GALLERY 1324 State
- 22 TALK GALERIE 622 State 23

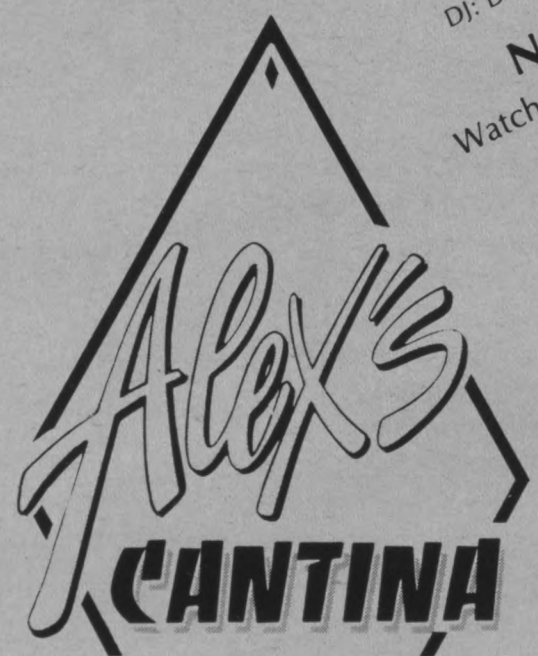
LAUREN SCHLESINGER

Alex's Famous Tortilla Machine!



Gourmet Flour Tortillas
made fresh before your very eyes!
Come watch the spectacle and
indulge yourself at Alex's...
...the best in town.

HAPPY HOURS
Monday - Friday 3:30-6:30 pm
WELL DRINKS & MARGARITAS \$1.75
DRAFTS & HOUSE WINES \$1.00
APPETIZERS



dining • dancing
Santa Barbara, California

5918 HOLLISTER AVE.
683-2577

ENTERTAINMENT
9 pm-close
MONDAY NIGHTS
Sol Beer 99¢
DJ: Y97's JANE ASHER
TEQUILA TUESDAYS
Jumbo-Rita's for \$1.50
DJ: Y97's JANE ASHER
UCSB WEDNESDAYS
\$1 Drafts/\$1.50 Margaritas (w/UCSB Reg Card)
DJ's: JAMMIN' JIM & LEFTY
THURSDAYS
DJ's: JAMMIN' JIM & LEFTY
DOIN' IT AGAIN!
FRIDAYS & SATURDAYS
DJ: DOUG HAYES (from L.A.)

NO COVER
Watch for Jan. 26 Superbowl
7 SCREENS

DAILY NEXUS MENU

ENTREES:

A-Z	4A
Mexican	7A
Seafood	8A
Oriental	9A
Italian	10A

SPECIALTIES:

The Elephant Bar	5A
The Palace	6A
The Harbor	6A
Sushi	8A
Chicago Rib Broker	9A
Panache	9A
Woodstocks	10A

BEVERAGES:

Bar Exam	11A
Margaritas	12A

Head Chef & Editor: Jeannie Sprecher

Waiters:

Brent "Color Me Cajun" Anderson
 William Diepenbrock
 John Rice
 Peter Most
 Flapper Freed
 Finger lickin' Fan
 Doug Arellanes
 Staggerin' Siegel
 Dave "Do me like that again, dozo" Karow

Staff:

Lauren Schlesinger
 Thia Konig
 Lon Riesberg
 Patricia Lau
 Rebecca Freed

Sales Representatives:

Karen Friedman
 Celeste Harding
 James Horn
 Stephanie Lee
 Jeanne Parks
 Mitch Sjerven
 Vicky Weinstein

Map of Museum & Galleries: Lauren Schlesinger

Cover by Jeannie Sprecher

A - Z Guide to Grub



CHINA CASTLE RESTAURANT

AUTHENTIC MANDARIN SZECHUAN HUNAN CUISINE

Buy Two Get One FREE

Order two items each item over \$7.25,
Get one item under \$7.25 FREE.
Limit one per group (Goleta only)
Good thru Feb. 5, 1986
(Not valid with any other offer)

★ COCKTAILS ★

1202 Chapala St., S.B. 962-6602 & 965-9219
290G Storke Rd., Goleta 968-1308
(Next to K-Mart)

RIBS and CHICKEN Plus A Whole Lot More

• DAILY LUNCH SPECIALS •



NOW SERVING

BREAKFAST ON WEEKENDS!

955 Emb. del Mar

968-RIBS

Warm Up To Winter.

"TCBY" WINTER WARMERS™

Delicious TCBY
Frozen yogurt

- Tastes like premium ice cream
- Almost half the calories of premium ice cream.
- Lower in cholesterol.
- 96% Fat-free.
- Free Samples



TCBY
Winter Warmers™

- HOT APPLE DELIGHT
- HOT BELGIAN WAFFLE
- HOT APPLE PECAN CREPE
- HOT FUDGE SUNDAE

Experience the wonderful tastes and aromas of the season with TCBY Winter Warmers... a delicious way to warm up.

"TCBY"

The Country's Best Yogurt.

All The Pleasure. None Of The Guilt.™
IN THE K-MART PLAZA

TCBY Hot Fudge Sundae!



50¢
OFF!

This coupon entitles the bearer to 50¢ off the regular price of a TCBY Hot Fudge Sundae at participating TCBY Yogurt stores. Only one coupon per purchase. Void where prohibited by law. Offer Expires: 1/29/86

ALICE'S PHILIPPINE CUISINE

721 Chapala St.
966-7600
Tastiest take out in town, entertainment nightly. Open 7 days a week.

ALPHIE'S

5725 Hollister Ave.
683-1202
Serving fresh steak and eggs, hamburgers and sandwiches. Daily breakfast and lunch specials. Open daily 8:30 a.m.-2 p.m.

ALOHA RESTAURANT & TAKE OUT

201 W. Carrillo
963-3368
Reasonably priced polynesian food; teriyaki steak and chicken. Maui burgers.

ARNOLDI'S CAFE

600 Olive
962-5394
The freshest idea in French bread and pastries. Breakfast and lunch served daily.

BARBEQUE ETC.

7398 Calle Real
968-5800
Southern style meals, prepared in a wood pit barbecue. Menu includes ribs, beef, chicken, ham, turkey, pork. Take-out and catering service. Open for lunch 11 a.m.

BASKIN ROBBINS ICE CREAM

5749 Calle Real
Hot fudge sundaes, banana splits, cones, the works! Ice cream is for everyone. Open 7 days a week at 11 a.m.

THE BEACHSIDE

sat Goleta Beach
964-7881
Fresh seafood, steaks, special salads & cafe and full bar right on the sand.

BIG YELLOW HOUSE

108 Pierpont,
Summerland off ramp
969-4140
Offering an all you can eat chicken dinner plus six other delicious entrees. Open Mon-Thurs. 5-9 p.m.; Fri 5-10 p.m.; Sat 4-10 p.m.; Sun. 12-9 p.m. Also available to large parties and special functions for lunch and dinner with special rates. Call for reservation.

THE BILTMORE HOTEL

1260 Channel Drive
Montecito
969-2261, Ext. 151
Elegant dining and entertainment. Jackets for gentlemen required, ties recommended after 6 p.m. Twilight dinner seven nights a week from 5-6:30. Dinner in the informal dining room daily from 6:30-10 p.m., and the formal room 6-10 p.m. Champagne Sunday brunch.

BLUE DOLPHIN CAFE

910 Embarcadero del Norte #E
685-7010
Breakfast, lunch and dinner, beer and wine, famous for the Drunken Mushroom Burger. Open 7 days a week.

BOB'S CAFE

900 Embarcadero Del Mar
968-8833
Come to where the Egghead is during the day, and you'll discover Bob's Cafe! Bob's special burgers can't be beat when it comes to high quality at an affordable price. All you can eat spaghetti is served every night. Beer and wine. Open 7 days a week, 5-7 p.m.

BONANZA FAMILY RESTAURANT

6030 Hollister Ave.
687-9214, 967-8744
Good salad bar, lunch and dinner.

BORSODI'S COFFEEHOUSE

938 Embarcadero del Norte
968-2414
Borsodi's spotlights wok cooking, weekly specials, cheesecake, assorted coffees and three different pasta dishes, dining indoors as well as patio. Beer & wine served. Open 7 days a week, 7 a.m.-midnight, weekends 8 a.m.-9 p.m.

BRANDON'S

817 State St.
962-3131
Luncheon, dinner and late night snacks, indoor and patio dining. Reservations advised.

BRAY'S 101 RESTAURANT

5955 Calle Real
967-1618
Friendly restaurant with complete menu selection. Full bar.

BUD'S ICE CREAM

956 Embarcadero del Norte
685-1883
Super-large Waffle Cones, other ice cream treats plus Dodger Dogs and sodas. Open noon-midnight weekdays, 11 a.m.-midnight weekends.

THE CAFE FIVE POINTS

3979 State St.
967-9701
Located in the Five Points Shopping Center, State and La Cumbre. Casual, comfortable atmosphere. All-day menu featuring lots of appetizers, gourmet burgers, sandwiches, salads and delicious house specials. Serving 11 a.m.-12 p.m. daily, Saturday and Sunday brunch 10 a.m.-1 p.m.

CARROW'S

5677 Calle Real, 967-2007
210 W. Carrillo, 966-1227
At the S.B. Airport, 964-4682
Complete menu, old fashioned breakfast, lunch and dinner. Open daily 5:30 a.m.-10 p.m.

CASA DE SEVILLA

428 Chapala St.
966-4370
Offering steaks, fresh seafood and chops. Dining room and bar. Open Tues.-Sat. 12-2 p.m.; 6-10 p.m.

CATTLEMAN'S RESTAURANT

3744 State St.
687-2828
Offering steaks, seafood, and ribs; complete salad bar, dining at reasonable prices. Open every day.

CHARLOTTE

742 State St.
966-2112
French and American style breakfasts. Crispy croissants, pastries and tarts. Whipped eggs and omelettes. Espresso, cappuccino, teas and juices. Mon.-Thur. 8:30 a.m.-9 p.m., Fri. and Sat. 8:30 a.m.-11 p.m., Sun. 10 a.m.-9 p.m.

THE CHARHOUSE

101 E. Cabrillo Blvd.
966-2112
Extensive menu featuring fine steaks, seafood and prime rib. Dessert specialty: mud pie. Full bar service. Open Mon.-Thur. 5:30-10 p.m.; Fri 5:30-11 p.m.; Sat. 5-11 p.m. and Sun. 5-10 p.m.

CHAR-WEST

3771 State St., 687-8911
221 Stearn's Wharf
Char-burgers; fresh fish and chips at Stearn's Wharf. Open Sun.-Thurs. 10 a.m.-10 p.m., Fri.-Sat. 10 a.m.-11:30 p.m.

THE CHASE GRILL

1012 State St.
965-4351
Offering New York style Italian food, fresh seafood, and espresso. Open daily except Sunday lunch 11 a.m.-2 p.m.; dinner 5-9:30 p.m. and til 10 on weekends. Beer and wine, bar.

CHICAGO RIB BROKER

110 Santa Barbara St.
Tri-tip, fish, steak, chicken and ribs. Also salads, baked beans, cornbread, fries and fruit. Live entertainment, dancing and full bar.

CHUCK'S STEAKHOUSE

3888 State St.
687-4417
Serving steaks, lobster, chicken and fresh local seafood. Full bar. Open daily 5 p.m.-11 p.m.; Sat.-Sun. till 11:30 p.m.

COLD SPRINGS TAVERN

5995 Stagecoach Rd.
967-0066
Full gourmet dining in a wooded setting. Buffalo steak, smoked quail, chili. Full bar. Open daily for lunch 11 a.m.-3 p.m., dinner Mon.-Thur. 5-9 p.m.; Fri.-Sat. 5-10 p.m.

DON THE BEACHCOMBERS

435 S. Milpas
966-2285
Delicious Polynesian food, seafood, and steaks. Sunday champagne brunch. Open daily fro breakfast 7-11 a.m.; lunch 11:30 a.m.-2:30 p.m.; dinner 5-10 p.m. Full bar open from 11 a.m. to 12 a.m. Entertainment featured.

DUTCH GARDEN

4203 State St.
967-4911
Specializes in sauerkraut with sausage, German potato salad, wienerschnitzel, beef fouladen and eisbein. Beer and wine, champagne. Open Tues-Sat 11 a.m.-8 p.m.

THE EGGHEAD

900 Embarcadero del Mar
968-1993
Homemade food, fruit muffins. Very reasonable prices. Mon-Fri 7 a.m.-1 p.m.; Sat-Sun 7:30 a.m.-2 p.m.

EL ENCANTO

1900 Lasuen Road
687-5000
Elegant dining on fresh local seafood, meats, poultry and other fine dishes. Open Mon-Sat: breakfast 8-10:30 a.m.; lunch 12-2:30 p.m.; dinner 6-10 p.m. Sunday: breakfast 8-9:30 a.m., brunch 10 a.m.-2 p.m., dinner 6-9:30 p.m.

ELEPHANT BAR & RESTAURANT

521 Firestone Road, Goleta
683-1714
Complete menu featuring fresh seafood, steaks, salads, sandwiches, full bar until 2 a.m. Happy Hour Mon-Fri 3-6 p.m. Open daily 11 a.m.-midnight.

ELEVEN 29

1129 State St.
963-7704
Open garden atmosphere featuring an extensive selection of gourmet foods. Full bar. Scheduled entertainment. Hours Mon-Fri: Lunch 11:30 a.m.-3 p.m., dinner starts at 5 p.m. Sat-Sun 11:30 a.m.-2 p.m., dinner brunch served from 11:30 a.m.-2 p.m.

EPICUREAN CATERING

125 E. Carrillo St.
966-4789
Continental dinner in a country French atmosphere. Beer and wine. Open for lunch Mon-Fri 11:30-2:30 p.m.; Sunday brunch 10:30 a.m.-2:30 p.m.; dinner Mon-Thurs, Sun 6-9 p.m., Fri-Sat 6-10 p.m.

Ernie's Drive In
701 Chapala St.
965-3172
Fresh cooked hamburgers made to your order. Open daily 9 a.m.-9 p.m., Sun 10 a.m.-9 p.m.

ESPRESSO ROMA

888 Embarcadero del Norte
685-5210
Serving espresso drinks, all types of croissants, French cakes and pastries. Open 7:30 a.m.-11:30 p.m. weekdays; weekends from 9 a.m.-11:30 p.m.

FARMER BOY

3427 State St.
687-7011
Featuring delicious breakfasts, including a variety of omelettes and award winning cinnamon rolls. Lunch and dinner also served. Beer and wine. Open Mon-Sat 5:30 a.m.-8 p.m. Sun 6 a.m.-2 p.m.

FOUR WINDS RESTAURANT & LOUNGE

3435 State St.
682-5174
Great seafood, nautical atmosphere. Full bar. Open for lunch Mon-Fri 11:30 a.m.-2:30 p.m.; dinner Mon-Sat 5-10 p.m., Sunday 4:30-9:30 p.m. Entertainment every night — piano bar.

FLIVVER BAR & EATERY

5112 Hollister Ave.
964-8656
A wide selection of homemade items including omelettes, quiche, teriyake beef and chicken. Full bar. Open daily 11 a.m.-10 p.m.

GALLAGHER'S

State & Ortega
963-4424
Complete lunch and dinner menu includes barbecue chicken, soups, salads, fresh fish, freshly made pasta. Happy hour 4-7 p.m. Open daily 11-1:30 a.m.

GRANDMA GERTIE'S

966 B Embarcadero del Mar
968-8888
Grandma Gertie's features an old-fashioned cuisine, with many family recipes filling the menu. With all fresh, homebaked breads and salads, spotlighted items are the "original" sandwich, homemade cookies and nachos. Dining within, patio, and sidewalk. Beer on tap. Open seven days a week, 9 a.m.-10 p.m., MTW 10 a.m.-10 p.m.

THE HABIT

6521 Pardall
The Habit's famous chili is the name here, highlighting specialties such as chiliburgers and bacon cheeseburgers. Beer on tap. Open seven days a week, 11 a.m.-11 p.m.

THE HARBOR

210 Stearn's Wharf
963-3311
Elegant dining with a superb view of the harbor life. Seafood, steaks, full bar. Reservations suggested.

HARRY'S PLAZA CAFE

3313-B State St.
687-7910
Great food at reasonable prices, the best drinks in town. The walls tell the story of Santa Barbara. Full bar. Open Mon-Thur 11 a.m.-midnight, Fri-Sat 11 a.m.-1 a.m.

HEIDI'S CAFE AND BAKERY

5940 Calle Real
967-3600
Specializing in home cooked breakfasts and a wide assortment of delicious pies. Lunch and dinner in homestyle cooking. Open 24 hours daily, MTF All-you-can-eat specials.

HOLIDAY INN LA MANCHA ROOM

5650 Calle Real
964-6241
Complete menu. Daily luncheon buffet, beer, wine and bar. Dinner served 5:30-10:30 p.m. daily; bar open from 11:30-2 a.m.

JASPER'S SALOON

Fairview Shopping Center
964-2200
Specializing in Prime Rib, seafood and sandwiches. Half-pound burgers, full bar. Open Mon-Sat 5:25-11 p.m.; Sunday 5-10 p.m.

J.K. FRIMPLE'S

1701 State St.
569-1671
Delicious entrees and desserts, homemade bakery goods, patio dining. Brunch served Sat and Sun; full bar. Open 24 hours a day.

JOE'S CAFE

536 State St.
966-46387
New location, same old Santa Barbara atmosphere, good food, friendly atmosphere. Full bar. Open Mon-Thur 11 a.m.-11:20 p.m.; Fri-Sat till 12:30 a.m.; Sunday 4-11:30 p.m.

KENTUCKY FRIED CHICKEN

5697 Calle Real
967-0702
Fast fried chicken at reasonable prices. Complete catering service available. Open 11 a.m.-9 p.m. daily, Sun 11 a.m.-9 p.m.

(See LISTINGS, p.5A)

The Elephant Bar: A place to remember

by William Diepenbrock
Free Meal Specialist

Unlike everybody else, I didn't pause a moment when Jeannie asked me to do a food review. This is my third year at this sort of thing and by now I can see a free meal when it stares me in the face.

Also unlike most, I chose a restaurant many students go to as a matter of course, the Elephant Bar and Restaurant.

Even more unlike those culinary experts, I have waited until my junior year to venture between the Elephant Bar's front doors to sample the food and beverage sold there. Make that sold to others there.

What I and my guest (I can be quite generous sometimes) found was pleasing to say the least. And although I still don't know why it's named after an elephant, the experience was a promising one.

We were escorted to our table where Keith soon met us, welcoming us warmly. He suggested several specialties: notably the seafood, fettucini or chicken plates.

We started with the appetizers (about \$5-\$6), selecting Mazzarella Marinara. Soon delivered, the fried cheese and red sauce was dealt with in a matter of minutes and left us wanting more despite the generous portion.

Next on the list was dinner, so we each ordered a salad (which turned out to be incredibly large for an



THIA KONIG/Nexus

item that automatically accompanies your meal). For our main course, I selected the Chicken Oscar (about \$10) from the Specialties section (all from \$9-\$12); Flex chose seafood fettucini (about \$10).

While we waited to be served, we

surveyed the bar and dining area. It was a Tuesday night and not very crowded. We were in a small alcove to the right of the front entrance — the parking lot view not so nice as the patio, but the secluded local was romantic in itself. Too bad we were there for the food.

By the way, E-Bar bread leaves little to be desired — we went through a couple of baskets after the salad. Yet, once we saw the size of the main courses, hindsight said this might have been a little presumptuous on our parts. My selection turned out to be a nice delicacy of

mushrooms and asparagus over a boneless breast of chicken, covered with one of the best, lightest bernaise sauces I've tasted to date. And I've seen some of the best.

Flex, meanwhile, was contemplating a massive order of fettucini. To finish it even with my help was impossible. It was filled with crab, shrimp and scallops, smothered beneath a thick, cheesy sauce.

We relaxed a while after the entree — but even our satisfied expressions would not prevent our waiter from tempting us with desserts (about \$2-\$3). When his spiel hit an item called Blackout Cake, my hunger was renewed. It turned out to be a chocolate cake with fudge and chocolate chips. I'm still not sure where one ended and another began. Needless to say, this item was finished.

Flex could also not refuse a dessert — she had a tremendous serving of Mud Pie, lying deep beneath a mountain of whipped cream.

While we relaxed with tea before leaving, I studied the bar. Although not every beer in the world was listed, most were served, with a good number of domestics on tap.

With reasonable prices and pleasant service, I'm sure I and Flex will return next year — these reviews need updating after all.

Listings, continued

(Continued from p.4A)

LE CROISSANT CONTINENTAL
140 S. Hope Ave.
682-6539
Specializing in delicious croissants and pastries. Sandwiches on croissants, home-made quiche and other hot entrees. French atmosphere, unique dishes. Beer and wine. Open Mon, Thurs, Fri 8 a.m.-9 p.m.; Tues, Wed, Sat 8 a.m.-6 p.m.

LITTLE AUDREY'S
905 State St.
962-1219
Complete breakfast menu, "Something for everybody". Open Mon-Sat 6 a.m.-3:30 p.m.; Sunday 7 a.m.-3 p.m.

LITTLE RICHARD'S
115 E. Haley St.
962-5542
Serving breakfast and lunch all day in a friendly environment. Open Mon-Fri 6:30 a.m.-3 p.m.; Sat 6:30 a.m.-1 p.m.

LORNE'S LOOMERS & MORE
6831 Hollister Ave.
(in the K-Mart Plaza)
968-2290
Loomers unique new food made in the cone like Mom never did. Open Mon-Thur 10 a.m.-7:30 p.m.; Fri and Sat till 8:30 p.m.

THE MANDALAY RESTAURANT
21 W. Victoria
965-5497
An emphasis on fresh ingredients, specializing in local seafood and creative culinary combinations. Open Tues-Sat lunch 11:30 a.m.-2 p.m.; dinner from 5:30 p.m.

MANILA CAFE
5744 Hollister Ave.
964-6635
Intimate place with every meal cooked-to-order. Beer and wine. Open Mon-Sat 6 a.m.-2 p.m.; Sun 7 a.m.-2 p.m.

MIRAMAR HOTEL
1555 S. Jameson Lane
969-2203
Fresh fish and vegetables, fruit cocktails, beer, wine, bar. Open for breakfast 7:11:30 a.m.; lunch 12-2 p.m.; dinner 6-10 p.m., daily.

MOUSSE ODILE
18 E. Cota
962-5393
Delicious French food; quiche, cheese pastry, fish and salad. Open Tues-Sat, breakfast 8-11 a.m.; lunch 11 a.m.-3 p.m.; dinner 6-9 p.m.

THE NEW YORK BAGEL FACTORY
6574 Calle Real, 683-2392
According to the L.A. Herald-Examiner, they are the best bagels in the U.S. Award-winning cheesecake; sandwiches. Open Mon-Sat 7 a.m.-6 p.m.; Sun 7:30 a.m.-2 p.m.

NEW YORK HERO HOUSE
900 Embarcadero del Mar
968-4649
Featuring many different sandwiches, including the famous "Melvin." Hot or

cold sandwiches made as ordered. Open 11 a.m.-10 p.m. daily.

OLIVE MILL BISTRO
1295 Coast Village Rd.
969-4900
Elegant French cuisine, impeccable service, nightly entertainment for dancing or listening. Open Mon-Sat 6-10 p.m.; Sun 5-10 p.m.; full bar open till 2 a.m.

ONE STATE STREET
1 State St.
Coastal cuisine served at a sidewalk cafe. Fresh soup and bisque daily. Open for breakfast, lunch and dinner.

OPEN DOOR
503 State St.
965-6655
"A California Pub and Eatery." Home of the yard of beer plus a casual menu serving great hamburgers, pasta and steaks. Open 7 days a week. Famous for its Yards of Beer.

OUR DAILY BREAD BAKERY AND CAFE
831 Santa Barbara St.
966-3894
Fresh baked bread, delicious desserts, soup, sandwiches and pizza. Open Mon-Fri 7 a.m.-5:30 p.m.; Sat 9 a.m.-3 p.m.

OVER THE RAINBOW
966 Embarcadero del Mar
968-4584
Bagels, salad bar, and coming soon — frozen yogurt bar. Open at 7 a.m. daily.

PAPPAGALLOS
6527 Madrid
685-4995
The featured Peruvian cuisine includes fresh seafood and pasta dishes, broiled chicken, fettucini and shrimp. Indoor and outdoor dining, Brazilian band entertains weekends. Beer/wine served. Open nightly, 5-10 p.m.

PANACHE
600 block of State St.
Jazz supper club, featur' '20s and '30s styles on weekends. Open for dinner 7-11:30 p.m.

PARADISE CAFE
702 Anacapa St.
962-4416
Lunch, dinner, weekend brunch, patio dining, full bar, steaks, chops, seafood, oakwood grill. Mon-Fri 11 a.m.-11 p.m.; Sat-Sun 8:30 a.m.-11 p.m.

PAVLAKO'S
217 N. Milpas
965-6203
Breakfast and lunch, cappuccino and espresso bar, beer/wine. Open Mon-Sat 6 a.m.-3 p.m.; Sun 7 a.m.-3 p.m.

PEABODY'S BAR & GRILL
1198 Coast Village Rd.
969-0834
Varied menu with burgers, sandwiches, omelettes, Mexican specialties and salad bar. Patio dining, full bar and local entertainment Fri and Sat nights.

(See LISTINGS, p.6A)

SAM'S TO GO SANDWICHES

Where A Sandwich Is A Complete Meal!
Fresh Baked Bread Daily!
NO PRESERVATIVES
685-8895
Sun-Thurs 10 am-10 pm ★ Fri-Sat 10 am-11 pm
6578 Trigo Road, I.V.

1 HAM & CHEESE Sm. Med. Fam. 2.35 3.10 7.75					2 TURKEY & CHEESE Sm. Med. Fam. 2.35 3.10 7.75
3 SALAMI or BOLOGNA & CHEESE Sm. Med. Fam. 2.10 2.90 7.25	4 CHICKEN BREAST & CHEESE Sm. Med. Fam. 2.50 3.50 8.50				
5 SALAMI HAM & CHEESE Sm. Med. Fam. 2.30 3.05 7.50	6 MORTADELLA, CAPICOLA, GENOA SALAMI & PROVOLONE CHEESE Sm. Med. Fam. 2.30 3.05 7.50	7 TURKEY HAM & CHEESE Sm. Med. Fam. 2.35 3.10 7.75	8 CHEESE COMBINATION Sm. Med. Fam. 2.20 2.99 7.50	9 DRY SALAMI & CHEESE Sm. Med. Fam. 2.35 3.10 7.75	
10 HAM, SALAMI, BOLOGNA & CHEESE Sm. Med. Fam. 2.20 3.05 7.50	11 SALAMI, MORTADELLA, CAPICOLA, GENOA SALAMI & PROVOLONE CHEESE Sm. Med. Fam. 2.35 3.10 7.75	12 COTTO SALAMI, BOLOGNA, CAPICOLA & PROVOLONE CHEESE Sm. Med. Fam. 2.30 3.05 7.50	13 DRY SALAMI, BOLOGNA, HAM, CAPICOLA, MORTADELLA & PROVOLONE CHEESE Sm. Med. Fam. 2.35 3.10 7.75	14 AVOCADO & CHEESE Sm. Med. Fam. 2.35 3.10 7.75	
15 AVOCADO, TURKEY & CHEESE Sm. Med. Fam. 2.65 3.65 8.75	16 CHICKEN or TUNA SALAD SANDWICH Sm. Med. Fam. 2.35 3.10 7.75	17 HOT ROAST BEEF Sm. Med. Fam. 2.69 3.63 9.29	18 HOT PASTRAMI Sm. Med. Fam. 2.69 3.63 9.29	19 HOT MEAT BALL Sm. Med. Fam. 2.69 3.63 9.29	
20 HOT BARBECUED BEEF Sm. Med. Fam. 2.69 3.63 9.29	21 HOT ROAST BEEF & PASTRAMI Sm. Med. Fam. 2.78 3.73 9.39	22 AVOCADO & ROAST BEEF Sm. Med. Fam. 3.10 4.10 9.99	23 AVOCADO & PASTRAMI Sm. Med. Fam. 3.10 4.10 9.99	OUTSIDE PATIO DINING	
POTATO SALAD .85 MACARONI SALAD .85	BEER LIST Great Variety of Imported & Domestic Beer Draft & Bottled	GENOA = Italian Dry Salami PROVOLONE = White Italian Cheese CAPICOLA = Italian Spiced Pork MORTADELLA = Italian Spiced Bologna COTTO SALAMI = Italian Cooked Salami		ALL SANDWICHES INCLUDE: Mayonnaise, mustard, lettuce, tomatoes, pickles, onion, peppers, etc.	
COUPON OFFER \$1.00 off Any Family Size SANDWICH (2 Feet Long) Offer expires Jan. 31, 1986 1 PER CUSTOMER	COUPON OFFER 50¢ off Any Small Size SANDWICH (1/2 Foot Long) Offer expires Jan. 31, 1986 1 PER CUSTOMER	COUPON OFFER 75¢ off Any Medium Size SANDWICH (3/4 Foot Long) Offer expires Jan. 31, 1986 1 PER CUSTOMER	COUPON OFFER \$5.00 off Any Party Size SANDWICH (5 Feet Long) Offer expires Jan. 31, 1986 1 PER CUSTOMER		

A - Z Listings, continued

(Continued from p.5A)

Open Mon-Fri 11 a.m.-midnight; Sat-Sun 10 a.m.-midnight.

PELICAN'S WHARF

1212 Coast Village Rd.
969-2243

Fresh seafood, steaks, prime rib; salad bar. Full bar. Open Mon-Thur 5:30-10 p.m.; Fri and Sat 5-11 p.m.; Sun 5-10 p.m.

PHILADELPHIA HOUSE

4422 Hollister Ave.
964-9924

Prime rib, rack of lamb, scampi and cioppino. Full bar, Colonial atmosphere. Open for lunch Mon-Fri 11:30 a.m.-2:30 p.m.; dinner Tue-Sat 5-9 p.m.; Sun-Mon 5-10 p.m.

POLLOFINO

52 N. Fairview
967-8788

"South of the border style" chicken, BBO ribs and the best burrito in town. Take-out. Open 11 a.m.-9 p.m. 7 days a week.

LE P'TIT CABARET DINNER THEATRE

1826 Cliff Dr.
965-8982

Dinner-theatre; homelike cuisine. Beer and wine. Shows Wed-Sat, reservations recommended. Open Wed/Thurs, show at 7 p.m.; Fri/Sat show at 8 p.m.

THE PUB

UCen, downstairs
961-4457

Campus convenient. Beer and wine, Mexican dishes, Dodger Dogs, nachos, popcorn. Open weekdays 11 a.m.-11 p.m.; weekends 10 a.m.-5 p.m.

RESTAURANT MIMOSA

2700 De la Vina
682-2465

Relaxed charming atmosphere serving French cuisine, beer and wine and cocktails. En-

tertainment nightly. Open Mon-Sat lunch 11:30 a.m.-2:30 p.m.; dinner 5:30-9:30 p.m.; Sunday brunch 10:30 a.m.-2:30 p.m.

R.G.'S GIANT HAMBURGERS

922 State St.
963-1654

Giant 1/3 lb. burgers cooked to order, fresh pies daily. Outside patio; beer and wine. Located next to the Fiesta Four Theatres. Open 9 a.m.-10 p.m., Sun 10 a.m.-10 p.m.

SAM'S TO GO

6578 Trigo Rd.
685-8895

Sam's features 24 kinds of sandwiches in four sizes; macaroni and potato salads, bread baked fresh daily. Beer served. Open daily 10 a.m.-10 p.m.; Happy Hour 4-7 p.m. Mon-Fri.

SCANDI BUFFET

2911 De la Vina
682-3141

Scandinavian food and atmosphere, beer and wine. Open for lunch Mon-Fri 11 a.m.-4 p.m.; dinner 4-8 p.m.; Sunday 12-8 p.m.

SCREWY LOUIE'S

6396 Hollister
968-2565

Burger bar, shakes, fries, onion rings. Open 7 days a week, 11 a.m.-9 p.m.

SEVILLE ROOM

1111 E. Cabrillo Blvd.
963-0744

At the Sheraton Santa Barbara Hotel & Spa. Elegant oceanfront dining, full bar, music. Open daily 5-10 p.m.

SIZZLER

5555 Hollister Ave.
964-6769

Steak, seafood and salad, a fresh approach to dining out.

Ragin' Cajun

by Brent "Color Me Cajun" Anderson

'Bonjour Y'all," greets the portly bayou gent hanging on the wall at the entrance to The Palace Cafe, Santa Barbara's first taste of true Cajun-Creole cooking. The honest warmth of the welcome is conveyed in many ways at owner Steve Sponder's Palace, from the lively cross of Cajun (country) and Creole (city) cooking to the unpretentious decor, turning an ordinary meal out into a culinary and cultural experience.

Judging from the steady flow of eager customers, the six-month-old Palace promises to quickly follow the lead of nearby Santa Barbara institutions Joe's Cafe. A low-key environment where you can feel comfortable in sweats or a tie, the restaurant has the necessary feel and charm to endear itself to diners; a quality rarely found today.

Making the most of a rather small space, the restaurant features an open kitchen, almost a part of the dining room. The interior is an involving but uncluttered blend of style and function, with a bit of old New Orleans flavor thrown in. Cooking utensils, spices and food ingredients are displayed openly on the expansive kitchen wall and a decorative wrought iron design frames the room's few windows. Ceiling fans turn slowly from the lofty expanse overhead as a magnificently large painting of a sweaty jazz trumpeter awaiting his chance to blow keeps watch over the establishment.

Upon being seated on one of the two levels dividing the cafe, my companion and I were attended to by not the customary one, but a team of servers. Friendly and knowledgeable, the staff was attentive but not bothersome and kept us busy with the hearty fare (like the seemingly endless supply of pepper-corn and banana-nut muffins baked continuously throughout the night).

The key to the whole operation, according to Sponder, is authenticity, and he spares no expense in achieving it. "We have set out to provide food that you can't get anywhere else

in Santa Barbara or even California," he said. Fresh crawfish, reddyfish, and now alligator are flown in daily from Louisiana, along with true-blue Dixie beer from New Orleans. All in all, a true adventure for the taste buds and for the traveler who can't afford a ticket to Louisiana.

The Palace's menu features a varied and thorough introduction to Cajun-Creole food. "Every dish tells a story," said Sponder, as I pondered the fable which could be spun about the Cajun alligator "popcorn," small bits of meat flash-fried in a spicy batter and served with sherry wine sauce. To Sponder, Cajun is "when the taste changes with every bite and the last bite is as good as the first."

Utilizing traditional seasonings like file powder, bay leaves, cayenne, and black, white and red peppers as a background for his dishes, 23-year-old chef Scott Gibson makes the flames and the senses fly high on authentic entrees such as blackened fish, jambalaya, and crawfish dijonaise pirogue, pleasingly arranged with staples like "dirty" rice and crisp vegetables cooked in butter and dill.

As I sat back watching my mid-section protrude across my belt (and loving it), I still knew full well that we couldn't leave without attempting dessert. We opted for the Louisiana breaded pudding and coffee — not as simple as it sounds. The "pudding" was sweet French bread, soaked in an orange brandy sauce over a bed of raisins, that melts in the mouth. The coffee, true to Palace form, was coffee with chicory, a flavorful and less bitter variety, from the New Orleans tourist and local favorite, Cafe Du Monde.

It is refreshing today to see an owner and his employees so full of zeal and genuine enthusiasm for what they are providing. Although quite reasonably priced, The Palace combines the necessary characteristics to make the cheque a mere afterthought and of little concern. Serving nightly from 5:30 p.m. on.

Pier into It

by Peter Most
Special Occasionist

Reviewing The Harbor presents a problem which I feel I must disclose here at the outset. I'll confess that one could easily spend an entire review writing about the unparalleled ocular experience to be found on Stearn's Wharf landmark without even mentioning the culinary delights served here. Ah, such a problem. We should all have such problems.

Well, since it is the visual experience that first greets a visitor to The Harbor, let me try to describe the scene I witnessed one evening. Each table affords the diner a picture postcard view of the harbor and beautiful Santa Barbara shoreline. If you can, try to arrive just prior to sunset, so you can see orange glints of light shimmering off the water and lighting up this serene, romantic scene.

What I've just described may sound somewhat romantic, and, in fact, The Harbor is romantic, but not at the expense of comfort. Many restaurants confuse a romantic atmosphere with stuffiness, but not here. The tables are covered with cloth and the dining rooms decorated poshly in a nautical theme, but, at The Harbor, one can be just as comfortable covered by Levi's or sequins, and the night I was there I saw a little of each. If you do want to celebrate a special occasion, though, ask for a reservation in the Santa Barbara room, the more formal dining room with a sedate atmosphere — you'll have to wear a jacket, but it's worth it.

While the atmosphere is enough to first attract you to The Harbor, it is the food that will bring you back. The dinners come with either a pleasant tossed salad or a bowl of New England Clam Chowder, but on this particular evening my gluttonous instincts took charge and we began with the Giant Seafood Cocktail (\$10.95). What we were brought would have satisfied Humphrey the Humpback for at least a week. Shrimp, mussels, clams and crab — all fresh and quite succulent — covered the platter. There is, however, one caveat: This cocktail really is "giant" and should only be assaulted by those with heartier appetites. In the past, I have shared their Caesar Salad for two (\$8.50) and been quite pleased, though I must admit

disappointment that the salad is not made at the table.

Next came the bowl of New England Clam Chowder, and, ah, I've finally found somebody who can make it right. It was appropriately thick and creamy, and we didn't have to search for the clams. If the entree proved to be as good as the appetizers, I was in for a real treat.

Remembering that when in Rome... I decided to order something from the sea as my main course, which presented something of a problem. Misery of choice. The stuffed shrimp with crab, Bouillabaise and fresh salmon all caught my eye, though I finally decided on the fresh swordfish (\$14.95). I was rewarded with a tender yet juicy cut, broiled to perfection and topped with an enticing sesame sauce. I recommend it with the Rice Pilaf and fresh Brussel Sprouts, but don't worry if you can't finish. The portions are perhaps too large, though I was finally able to finish. I guess you could say it was a labor of love.

My companion, who ordered the Chicken Forestiere (breast of chicken covered by a cream sauce and complemented with wild mushrooms), was equally pleased with her selection. For the sake of the review I stole a bite while she wasn't looking, and I found it to be quite tasty. The chicken was flavorful, and the cream sauce was particularly enchanting. I would have taken another piece, but from that point on she watched me like a hawk.

I dearly wanted, for the sake of the review, to test their desserts, but the wine (their list is large and not too pricey), appetizers and entree made this desire an impossibility.

I have saved the price for last, perhaps because the bill comes at the end. For a college student The Harbor is certainly not an affordable every night affair, but should be seen as the perfect restaurant to celebrate special occasions. And, in my opinion, the more special occasions the better. Without indulging in cocktails or wine, a meal comes to about \$15 a person. But the atmosphere, view, service and dinner more than make up for the cost.

A - Z Listings, continued

SPIKE'S PLACE

6030 Hollister
964-5211

Go around the world in beer at Spike's, appetizers and other food galore.

SPINNAKER'S GALLEY

955 Embarcadero del Mar
968-7427

Smoked ribs, bbq chicken, fresh fish, sandwiches and much more, biggest jugs of beer in I.V., open 11:30 a.m.-10:30 p.m. daily.

THE SPUR

115 S. La Cumbre Lane
682-5566

Intimate family-run business, famous for prime rib and lobster. Full bar open 4:30 p.m. til midnight; dinner 5-10 p.m. every day.

STATE & A BAR & GRILL

1201 State St.
966-1010

Casual atmosphere at one of town's oldest landmarks. Appetizers, salad bar and sandwiches. Outside patio, full bar. Open daily 10 a.m.-midnight; bar open until 1 a.m.

SUBWAY

Corner of Embarcadero del Norte & Pardall
Fresh sandwiches and salads to feast on.

SUMMERLAND OMELETTE PARLOR

2294 Lillie Ave.

969-1019

Featuring unique decor, patio dining, own blends of coffee, 1/2 lb. burgers and steak sandwiches. Open daily 7 a.m.-9 p.m.

SUNRISE FOODS

2613 De la Vina
687-8618

Pastries and breads, soups, salads and sandwiches on the garden patio. Beer. Open Mon-Fri 8 a.m.-5 p.m.; Sat 9 a.m.-5 p.m.; Sun 8 a.m.-2 p.m.

TCBY YOGURT

In the K-Mart Plaza

Delicious frozen yogurt, almost 1/2 the calories of premium ice cream, free samples.

TO YOUR HEALTH NUTRITION

250 Storke Rd. No. E
In the K-Mart Plaza

A health food store and juice bar to serve your nutritional needs. Open Mon-Sat.

TURNPIKE RESTAURANT

Calle Real & Turnpike, at 101
964-4171

Family dining, banquet room, cocktails, piano bar. Open Mon-Sat 7 a.m.-10 p.m.; Sun 8 a.m.-9 p.m. Bar til midnight, Sun til 9 p.m.

VICES AND SPICES

3558 State St.
687-7196

Specializing in fresh imported coffee beans, teas and spices. Pastries. Open Mon-Sat 9 a.m.-6 p.m.; Sun 10 a.m.-5 p.m.

WIENERSCHNITZEL

836 N. Milpas
965-6003

Hot dogs, hamburgers, and special creations. Open daily 10 a.m.-10 p.m.

WOODY'S

229 W. Montecito
963-9326

Menu featuring ribs, chicken, duck, homemade chili, sandwiches and salads. Western style dining, buckets of beer. Open daily 11 a.m.-11 p.m.; Sunday 11 a.m.-10 p.m.

XANADU FRENCH BAKERY

1024A Coast Village Rd.
969-3550

Specializing in European style coffee, pastries, sandwiches, salads, quiches, croissants and French bread. Open daily 7 a.m.-6 p.m.

ZELO

630 State St.
966-5792

Fine food, beer, wine and specialty blended drinks. Open for lunch 11:30 a.m.-2:30 p.m., dinner 5-9 p.m. Light dinner available after 9 p.m.



JAPANESE BUFFET AND COCKTAILS

DAILY HAPPY HOUR SPECIALS!

All Drinks \$1 & UP

Margaritas & Daquiris \$5/Liter

ALL YOU CAN EAT!

Lunch \$4.25 Dinner \$7.95

Featuring SUSHI

Lunch 11-2 pm
Dinner 4:30-9:30 pm
Open All Day Saturday
Closed Sunday

282 Orange Ave., Goleta
(Two Blocks Behind Hollister) - 683-3366

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A HEALTH FOOD STORE & JUICE BAR TO SERVE YOUR NUTRITIONAL NEEDS

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Good Mon-Fri 1-4
Sat 11-4

Mi Casa Es Su Casa

ACAPULCO
1114 State St.
963-3469

Their 18-page menu features a variety of outstanding Mexican dishes. Beer, wine and a full bar. Twenty-one flavors of margaritas. Happy hour Mon.-Sat. from 3-7 p.m. with complimentary appetizers from 3-6 p.m. Open 11 a.m.-11 p.m. daily.

ALEX'S
711 State St.
965-2468

Specializes in gourmet Mexican cuisine. Featuring chimichangas, chili verde, soft tacos, and more. Vegetarian platters available too. Imported and domestic beer and wine. Hours: Mon.-Fri. 11:30 a.m.-3 p.m. and 5-9 p.m.; open Saturdays from 1-9 p.m.

Traditional Mexican food including chili colorado, chili relleno, all kinds of enchiladas, and steak ranchera. Lobster and seafood also available. Dinner specials nightly. Beer, wine and full bar. Happy Hour Mon.-Fri., 5-8 p.m. with all appetizers half price. Live music on weekends. Lunch served daily from 11:30 a.m.-3 p.m., dinner 3-9:30 p.m. (10:30 p.m. on weekends). Sunday brunch 10 a.m.-3 p.m.

HUGO'S LA MARINA
805 State St.
965-8756

Traditional Mexican specialties. Beer and wine. Mon.-Fri. 8:30 a.m.-6 p.m. Weekends noon-5 p.m.

LA FONDA
4141 State St.

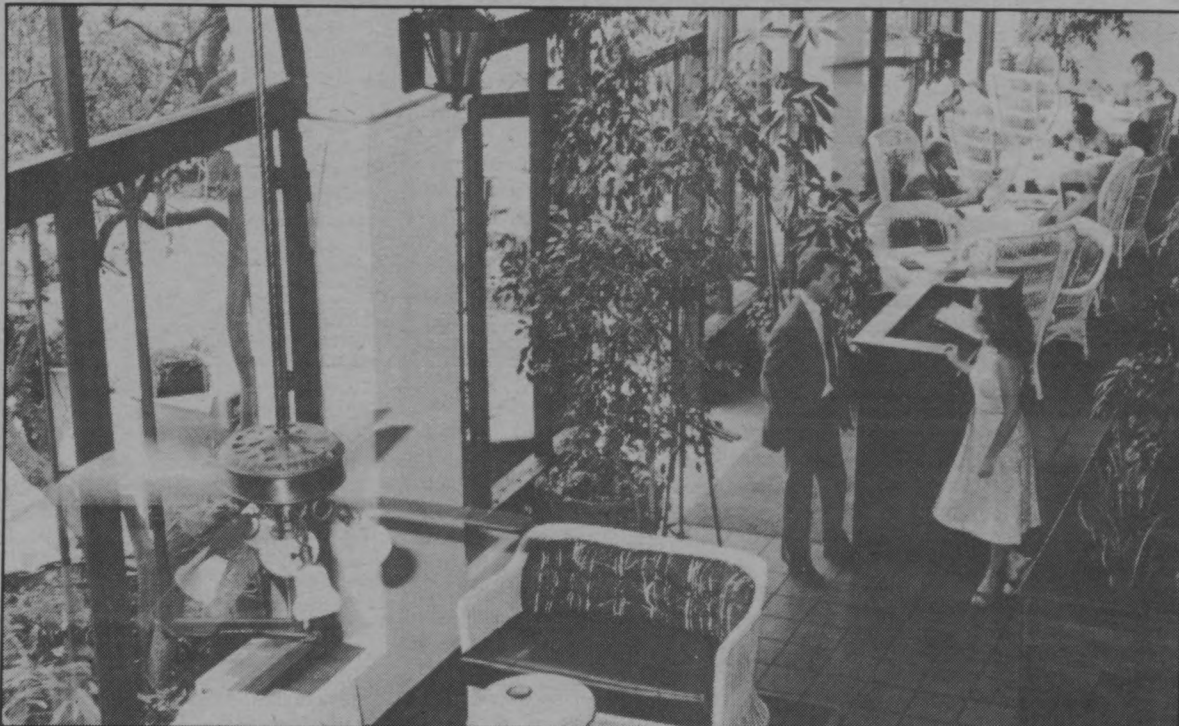
PASCUAL'S
29 W. Carrillo
965-9468

Traditional Mexican combinations and American dishes. Beer and wine. Open Mon.-Fri. 8 a.m.-9 p.m., Sat.-Sun. 9 a.m.-9 p.m.

PEPE'S MEXICAN FOOD
254 Orange Ave.
967-0313

Family atmosphere. Menudo and carnitas. Beer and wine. Open Mon.-Thur. 11 a.m.-9 p.m., Fri.-Sat. 11 a.m.-10 p.m., Sun. 9 a.m.-9 p.m.

PLAYA AZUL
902 Santa Barbara St.



THIA KONIG/Nexus

ALEX'S CANTINA
5918 Hollister
683-2577

Gourmet flour tortillas made fresh before your eyes, beer, wine, bar. Open 7 days a week for dining and dancing.

BETO'S CANTINA
2251 Las Positas
682-5454

Specializing in margaritas, fruit dacquiris, and specialty drinks; flautas, burritos, steaks and foot-long tacos. Live music Wed.-Sun. Open Mon.-Thur. from 11:30 a.m.-10 p.m.; Fri. and Sat. till 11 p.m.; Sun. from 10 a.m.-10 p.m. Sunday champagne brunch from 10 a.m.-2 p.m.

CAFE DEL PASEO
813 Anacapa St.
965-0055

Variety of Mexican food and California cuisine. Also featuring traditional American food. Lunch served outdoors in a pleasant courtyard setting from 11:30 a.m.-2:30 p.m. Beer, wine and full bar. Dinner served from 3-9:30 p.m. daily, and till 10:30 p.m. on weekends. Sunday brunch from 10 a.m.-3 p.m.

CAFE DEL SOL
516 San Ysidro Rd.
969-0448

Mexican and American food. Specials every night including fresh fish. Beer, wine, and full bar. Open daily for lunch, 11 a.m.-3 p.m. and dinner, 5:30-10 p.m. Sunday brunch 10 a.m.-2:30 p.m.

CARLITAS & CO.
1324 State St.
962-7117

Tasty Mexican food in a pleasant courtyard atmosphere. Popular amongst locals as well as tourists. Beer, wine. Open Sunday through Thursday 11 a.m.-10 p.m.

CASABLANCA
509 State St.
966-5814

Authentic Mexican food combinations. Rellenos, tostadas, carne asada and enchiladas. Beer and wine. Hours: Mon.-Thur. 11 a.m.-12:30 a.m., Fri.-Sat. 11 a.m.-3 a.m., Sundays 10 a.m.-1 a.m.

CASA LINDA
1070 Coast Village Rd.
969-5242

Mexican food served with elegance. Beer, wine. Sunday brunch. Hours: Sun.-Thur. 11 a.m.-10 p.m., Fri.-Sat. open till 11 p.m.

ESPAÑA
29 E. Cabrillo Blvd.
963-1968

964-0917

Serving good, old-fashioned Mexican food. Imported beer and wine. Located in El Mercado. Open 11 a.m. to 9:30 p.m. daily.

LA SUPER RICA TACQUERIA
622 N. Milpas
963-4940



THIA KONIG/Nexus

Homemade tortillas and gourmet tacos. Featuring fresh, natural ingredients. Take-out food also available. Open 10 a.m.-8 p.m. Closed Thursday.

MAYA RESTAURANTS
298 S. Pine, Goleta 964-5688
3955 State St. 964-3613

Serving fine lunch and dinner seven days a week. Ten special lunch combinations. Great breakfast weekends at La Cocina. Take out orders. Open daily 11 a.m.-10 p.m.

PANCHO VILLA
5771 Calle Real
964-3716

Mexican food for American tastes. Complete line of chicken dishes. Beer, wine and wine margaritas and coolers. Open daily 11:30 a.m.-10 p.m. Sundays open noon-9:30 p.m.

966-2860

Specialties are burritos and tostadas. Also food to go. Mon.-Thur. 5-9 p.m., Fri.-Sat. 5-10 p.m., closed Sun.

ROSE CAFE
424 Haley St.
966-3773

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"with everything"
10 toppings for only
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REG. \$20.29
This offer valid with coupon only. One coupon per customer. Carry out only. Expires 1/31/86.
Toppings include pepperoni, black olives, bacon, pineapple, Italian sausage, mushrooms, green peppers, onions. Hot peppers and anchovies upon request. (NO SUBSTITUTES OR DELETIONS)

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Price varies depending on size and number of toppings ordered. Valid with coupon at participating Little Caesar's Carry Out Only. Expires 1/31/86.

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Entrees of the Day **\$3.15**
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214 State St.
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Serving the finest in fresh seafood and featuring an oyster bar, pasta and seafood. Located two blocks from the beach. Beer and wine. Hours, 11 a.m.-3:30 p.m. lunch, 5-10 p.m. dinner; Fri.-Sat. 5-11 p.m. Open every day.

BREAKWATER

Overlooking Santa Barbara's boat harbor
965-1557

Featuring delicious breakfasts, fresh fish lunches and dinners, overlooking the harbor. Hours 7 a.m.-9 p.m. daily.

CAPT'N QUICK'S SEAFOOD CAFE

9 W. Victoria, Victoria Court
962-9888

Cozy atmosphere for dining on delicious fresh fish entrees. Fish and chips, chowder, ceviche, salads and sandwiches. Beer and wine. Open Mon.-Fri. 11:30 a.m.-8:30 p.m.; Sat. 11:30 a.m.-7:30 p.m.

CASTAGNOLA'S FISH HOUSE

3759 State St.
687-9888

Featuring the good Lobster House seafood. Seafood cocktails, platter and baskets. Beer and wine. Open Mon.-Sat. 10 a.m.-9 p.m.; Sun. 12-8:30 p.m.

CARL'S STEAK AND SEAFOOD HOUSE

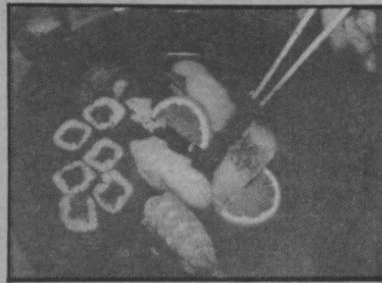
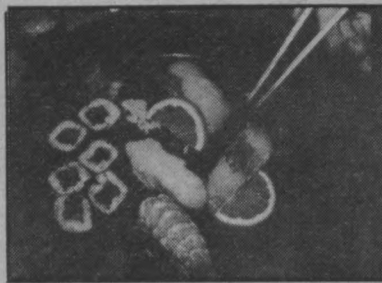
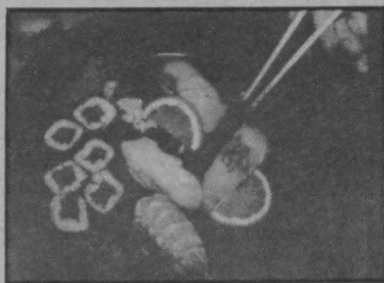
3404 State St.
687-5013

Steaks, seafood, sautees, and ground filet mignon hamburgers. Cocktails. Open Mon.-Thur. 4:30-10 p.m.; Fri.-Sat. 4:30-10:30 p.m.; Sun. 4-9 p.m. Open for lunch Mon.-Fri. 11-12:30 p.m.

CHARLOTTE

742 State St.
966-1221

Featuring fresh seafood, homemade croissants, pastries, tarts, quiches,



PATRICIA LAU/NEXUS

Fresh, local seafood daily. Dining in or outdoors on patio. Beer and wine. Open Mon.-Sat. 11 a.m.-8:45 p.m. Closed Sunday.

FAMOUS ENTERPRISE

FISH CO.

225 State St.
963-8651

Santa Barbara's original fresh seafood bar: fresh oysters, steamed clams. Exclusive misquite charcoal-broiled seafood. Beer and wine. Open Sun.-Thur. 11:30 a.m.-9:30 p.m.; Fri.-Sat. 11:30 a.m.-10:30 p.m.

HARBOR RESTAURANT

210 Stearns Wharf
963-3311

Complete menu specializing in fresh seafood. Elegant dining overlooking the harbor. Open 11:30 a.m.-3 p.m. lunch; 5-6:30 p.m. early bird dinner; 5-10 p.m. dinner. Happy Hour Mon.-Fri. 6-8 p.m. Sunday brunch 10 a.m.-3 p.m.

J. MICHAEL'S

1026 State St.
966-4355

A fine selection of seafood served in a relaxing atmosphere. Beer and wine, bar. Open from 11:30 a.m. until midnight.

JOHN DORY

Upstairs at the Breakwater
966-4418

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21 W. Victoria
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Cabrillo at Bath
963-3564

Dinner cruises with live music, cocktails, wine and beer. 7-10 p.m. Sat.

Eating in the Raw

by Dave "Do me like that again, dozo" Karou

Nexus Sushi Vacuum

Ah sushi! Fear of some, habit of others, unknown to most, sushi is a delicacy and adventure all should try.

Sushi dates back more than a thousand years, when the Japanese preserved fish by pressing it into layers with salt and rice. Today, this is most closely represented by hako-zushi, an Osakan tradition of fish and rice pressed into perfect little cubes with a wooden box.

But enough history! What you're likely to run into here in California are nigiri-zushi, fish on an oblong bar of rice, and maki-zushi: fish and/or vegetables rolled in rice and wrapped in seaweed. Both these varieties are made with a variety of raw and cooked fish, and are laced with a dash of green horseradish, called wasabe (wah-SAH-bay), which lurks hidden under the fish.

Sushi is a delicate, yet filling meal. Pieces of nigiri are ordered two at a time, while maki-rolls are made in roughly seven-inch lengths and sliced into four, six or eight bite-size tidbits.

Santa Barbara and Goleta are fortunate to have at least seven places that "do" sushi. This reporter wanted to try them all, but there is only so much sushi, sake and BEE-roo (yes, it's what it sounds like) that even a Nexite sushi vacuum can handle in three days.

Sono, a traditionally decorated and exceptionally clean sushi bar, was our first stop. Sono is optimally located for U.C. Sushi Bums, it's only moments away at the K-Mart shopping center (no association with the infamous emporium and absolutely no blue light specials).

The interior at Sono is blue and natural varnished wood. Much of the furnishings and decorations are imported from Japan and manager David Lin assures me his place is traditional from tile to ceiling.

Sono is unique, in that Lin will work around large groups, committing the entire place to as many as 100 people and tailoring the menu and budget to your desires and means.

Sono is also a great place for the timid to dip their feet. Lin's all-you-can-eat lunch buffet offers three types of sushi, as well as eight hot entrees for the reluctant sushi sampler. The lunch is only \$4.95 and runs M-F 11 a.m.-2 p.m.

Azuma, named after the mountain near owner Sato's home town, was stop number two on my quest for sushi satisfaction. The customers speak best for Azuma. One Seattle man has returned three times; UCSB students and faculty folk frequent the place and even the autograph of local notable, Kenny Loggins, graces Sato's January calendar.

The secret to Mr. Sato's word-of-mouth success? As one waitress put it, "we not as formal or uptight as other sushi-bar. Food very traditional, but very friendly sushi-men." Azuma's atmosphere is warm, fun and inviting. Sake happy hour at Azuma is 5-6 p.m. seven days a week, so you can afford to buy the chef a drink and say "kahm-pie!" (bottoms up). The chefs love this.

Something's Fishy was the final stop along my journey. Last but certainly not least. Something's Fishy is enormous by comparison to most state-side sushi spots. The bar (where one watches the chef do his magic) seats 27, almost twice that of Sono or Azuma. With all this space, waiting is likely to be kept to a minimum, but don't go with expectations of coziness.

Our waitress's name was Hope, and whenever the Sapporo, Suntory or Kirin ran low, there was always Hope.

In addition to a full-service sushi bar, Something's

(See SUSHI, p.12A)


crepes, pates and salads. Select wines and beer. Open Sun.-Wed. 8:30 a.m.-9 p.m.; Thur.-Sat. 8:30 a.m.-10 p.m.

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Finger-Lickin' Fun

by Finger-lickin' Fan
a.k.a. Eve

January 13, 7 p.m. Chicago Rib Broker, 110 Santa Barbara Street. An unlikely looking entrance with James Dean staring at me from the wall led to a nice surprise as I walked into a wonderful world of art deco. A black, white and maroon color scheme, formica tables, white ceiling fans, a neon bar and tall green palms made it look all very slick, but could they cook — a presumptuous question I would regret asking several ribs later.

The answer — an emphatic yes. When I think of ribs, I think of Woody's, of down-home atmosphere, of hickory chips. But, as the menu says, "classy ribs demand a classy place." A silver, linear wall design and a big framed poster of an elegant lady, her feather boa and her Rolls, remind me of a luxury liner in the 1930s. Not to worry however, the post modern look does nothing to take away from the food.

After much indecision — tri tip, fresh fish, T-bone steak, or chicken? — we were treated to The Brokers Platter, an enormous feast for two, which serves at least three. For starters, their famous onion stack: onion rings in a very light, crispy batter served with their special barbecue sauce. Unlike most onion rings, these thin strips of slightly sweet onion and tangy sauce had a smooth texture and didn't separate in your mouth.

Their "secret" recipe of cayenne pepper, brown sugar, chili sauce and something called liquid smoke, is basted over barbecued baby back (pork) ribs, beef back ribs, shrimp and chicken, all included on the platter. The meat (and there is plenty of it) is tender, cooked to perfection, and the sauce is distinct without being overpowering — something not always easy to attain. The ribs come all the way from Chicago, Manager John Quick explains, but go through a rib broker in Los Angeles.

Coleslaw and homemade baked beans also arrived on the table as our eyes bulged. The photographer had never had baked beans that he's liked before, but ate them all. By the time we had sampled the fresh fruit,

cornbread and spicy fries, it was our bellies that bulged.

The cake-like cornbread, which comes with every meal, is light and not too salty. The generous portion of spicy fries even have a slight barbecued flavor to them. Finally, our speedy waitress brought us a sample of their homemade pasta salad, a specialty that is now being tested; it is well-seasoned but could use more dressing to make it less dry. And of course we couldn't pass up dessert; hot apple pie a la "Haagen-Dazs." If your mouth isn't dripping yet, it never will.

On Fridays and Saturdays, the Chicago Rib Broker serves two different cuts of Prime Rib. The restaurant also offers trout and Alaskan halibut on occasion. Our talented chef, Steve Genchauftkas, has worked at other rib houses including Tony Roma's. John has been in the restaurant business for 20 years; he ran Famous Enterprise Fish Company for three years and has also worked with The Castagnola Brothers Fish Gallery.

Rock 'n Roll on weekends and a full schedule of jazz will soon complete the scene — a black and white checkered dance floor hardly holds the weekend crowds that come to hear live bands or their \$60,000 audio-visual sight and sound system. Twelve TV monitors cover sports, MTV and VH1. Comedy nights are in the planning stages for a total of three to four nights of entertainment each week, although John tells us that Chicago Rib Broker's emphasis will be as a restaurant more than a nightclub.

Bartender Rick Burton keeps people happy with Irish Coffees (Murphy's Irish Whiskey, Kahlua, coffee, whipped cream and green Creme de Menthe), Michigan Avenues (Myers Rum, orange and pineapple juice, apricot brandy and creme de cassis) and a host of other drinks. Part of the dining area is elevated and serves as a cocktail area to the 50-foot bar after regular dinner hours. Diners can enjoy a late meal on the other side while a second bar services the dance floor. The Chicago Rib Broker is an investment you've got to make.

10 p.m. Sat until 9 p.m.

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Specializing in Thai cooking. Over 80 different dishes for your pleasure. All prepared in less than five minutes. Open Sun.-Thur. 11 a.m.-10 p.m.; Fri. 11 a.m.-11 p.m.; Sat. 3-11 p.m.

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SOMETHING'S FISHY

720 Chapala St.
963-7760

Sushi bar, cooking on Teppanyaki tables. Sushi happy hour daily. Located in Ott's Old Town Mall. Open for lunch Mon-Sat 11:30 a.m.- 2:30 p.m. Dinner served daily 5-10 p.m.

SONO JAPANESE RESTAURANT

6831 Hollister
968-5116

Japanese cuisine. Happy hour 5-6 p.m.

Steppin' Out

by Flapper Freed
Nexus Has-Been

I am a sucker for a good concept, and Panache, one of Santa Barbara's newest night spots, has got one. It also has good food, but I'll get to that — first, the concept. Panache bills itself as the town's only jazz supper club. A supper club is where people go to watch a show while they chow down, as opposed to a club, where people go to watch a show and drink, or a restaurant, where people go to eat, and there might be live music if the management is so inclined. Supper clubs aren't as prevalent as they once were, partly as a result of the challenge involved in providing equally palatable food and entertainment. The last "supper club" I went to featured fried chicken and hammy amateur melodrama. Novel, maybe even cute, but I didn't go back.

I would go back to Panache. The whole place oozes cool. They don't serve fried chicken, or anything else that you would embarrass yourself eating, except the fettuccine, which is embarrassing if it's hanging from your mouth when the waiter cruises coolly by your table. Our waiter was great; neither overattentive nor intimidating, and always happy to answer my questions. And he pretended not to notice the fettuccine hanging from my mouth as he poured that second glass of wine. I like to talk almost as much as I like to eat, and I like to do both at the same time, so I appreciated the un-rushed service. I didn't get hovered over while I tried not to dribble fettuccine, which was nice.

The word panache is Jazz-age slang for "a certain flair," or in modern-day vernacular, cool. Panache is aptly named. The dim pink light blends with the art nouveau-esque decor and the mellow jazz to produce an ambience of undeniable sophistication. The turquoise and black motif is carried out consistently through the restaurant's two rooms, even down to such details as the black marble slab the butter is served on.

Co-owner Reyes Rocha said the club features '20s and '30s-style jazz on weekends, and more modern jazz during the week. Regularly scheduled for Sunday evenings is "Jazz Round-up," a sort of open-mike for those would-be Ella Fitzgeralds in the audience with enough guts to get on stage and sing with the band. The club plans to showcase local jazz musicians, Rocha said.

Okay, I said I'd get to the food. The food is also part of the overall concept. Panache serves dinner from 7 to 11:30 p.m., which is appropriate, because

(See PANACHE, p. 11A)

That's Wok and Woll

AZUMA

1024 State St.
966-2139

Offering traditional sushi bar; tempura, sukiyaki and teriyaki. Take-out also for lunch. Beer, wine, sake. Open Mon-Fri lunch 11:30 a.m.-2 p.m. Mon-Thur dinner 5-10. Fri-Sat 5-10:30, Sun 5-10.

BAMBOO PALACE

715 State St.
965-1955

Family-style Cantonese cuisine. Take out food also. Beer and wine. Mon-Sat 11:30-3, 4:30-9 p.m.

BANGKOK WEST

435 N. Milpas

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CHERRY BLOSSOM

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682-2210

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CHINA CASTLE

Chapala and Anapamu
962-6602

270 Storke Rd.
Mandarin, Szechuan and Cantonese dishes. Luncheon specials. Sun-Thur 11:30 a.m.-10 p.m.; Fri-Sat 11:30 a.m.-10:30 p.m.

CHUNG KING

5877 Hollister Ave.
964-4013

Szechuan, Mandarin and Cantonese cuisine. Food to go. Reasonable prices. Lunch 11-2 p.m. Dinner 4:30-9:30 p.m. daily.

GOLDEN CHINA

840 De La Vina
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HUNAN YUAN

5688 Calle Real
967-8130

Cuisine includes authentic Huna, Mandarin and Szechuan dishes. Party services. Beer and wine. Open daily 11:30 a.m.-10 p.m.

JIMMY'S ORIENTAL GARDEN

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250 Storke Road
968-0688

Located in K-Mart shopping center, this pizza is simply delicious. Sandwiches and salads, beer and wine. Open daily 11 a.m.-9:30 p.m. Rec room with pool, three t.v. sets.

DA VINCI'S

7127 Hollister Ave.
968-5483

Serving pan pizza and thin crust pizza. Beer and wine available. Open Mon.-Thur. 11 a.m.-10 p.m.; Fri.-Sat. 11 a.m.-midnight; Sun. 12-10 p.m.

DOMINO'S PIZZA

955 Embarcadero Del Mar
968-1057

Fast, free delivery in 30 minutes or less. Featuring Domino's special blend of sauce and cheese. Open Mon.-Thur. 4:30 p.m.-1 a.m.; Sat. 11-2 a.m.; Sun. 11-1 a.m.; Fri. 4:30-2 a.m.

DEANO'S

1950 Cliff Dr.
965-1077

Homemade pizza, spaghetti and

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963-0808

New York-style Italian pizza, made the old fashioned way. Beer. Free delivery. Open Mon.-Sat. 12 p.m.-2 a.m.; Sun. 2 p.m.-2 a.m.

GIOVANNI'S PIZZA

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GUISEPPI'S PIZZA PLUS

1016 Coast Village Rd., Montecito
969-0817

Featuring homemade pizza, hot and cold sandwiches, including Philadelphia steak sub. "Bake at home" pizza available. Beer and wine, entertainment. Open Sun.-Thur. 11 a.m.-1 p.m.; Fri.-Sat. 11-1 a.m.

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5801 Calle Real
683-7711

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LOTSA PASTA

2830 Del La Vina (Alpha Beta Center)
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Delicious Italian style deli featuring homemade pasta salads, pasta specials, sandwiches and desserts. Imported beer and wine. Fresh ground coffee and herb teas. Open Mon.-Sat. 10 a.m.-9 p.m.

MICHAEL ANTHONY'S PIZZERIA

1020 Sate St., 966-3928
300 N. Milpas, 966-2804

New York-style pizzeria, featuring baked Italian specialties such as Calzone and Pizza Puffs. Beer and wine. Patio dining on State. Open Mon.-Thur. 11 a.m.-10 p.m.; Fri.-Sat. 11 a.m.; Sun. 4-10 p.m.

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Serving a variety of Italian food, with daily sub specials and home delivery.

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5711 Calle Real, 964-7272
14 W. Calle Laureles, 687-8888

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PIERO'S ITALIAN FOOD

231 W. Montecito
966-5876

Italian pastries, homemade pasta, and daily specials. Open Mon.-Sat. 5-10 p.m.; Sun. 12-9:30 p.m.

PINO'S ITALIAN PIZZA

5863 Hollister Ave.
967-1933

The only restaurant serving authentic Italian dinners and pizza in Santa Barbara. Friendly, family atmosphere with delicious food. Open Mon. 5-9:30 p.m.; Thur.-Sat. until 10 p.m.

PIZZA BOB'S

910 Embarcadero del Mar
968-0510

After the main course of pizza, featured items are Bob's submarine sandwiches, hamburgers, spaghetti and homemade chocolate chip cookies. A smorgasboard lunch and salad bar round up the menu. Happy Hour, Mon.-Wed. 9-11:30 p.m. Beer on tap. Open Mon.-Sun. 11-1 a.m.

PIZZA EXPRESS

1435 San Andreas, at Micheltoarena
963-44666

Authentic New York-style pizza. Subs, salads, beer and wine. Take outs. Open 4:30 p.m.-midnight.

RICO'S PIZZA

964-4874

24" pizza; salad bar and sandwiches. Beer and wine. Open Mon.-Thur. 11 a.m.-10 p.m.; Fri.-Sat. 11 a.m.-11 p.m.; Sun. 12-10 p.m.

ROCKY GALENTI'S

966-0844

Fresh daily homemade pasta, fettuccini alfredo, six antipasto salads. Full lunch daily from 11:30 a.m. Open Mon.-Thur. for dinner 5:30-9:30 p.m.; Sat. 5:30-10 p.m.; Sun. 5-9 p.m.; Sunday brunch 11:30 a.m.-3:30 p.m.

RUSTY'S PIZZA

6025 Calle Real, 964-4788
414 N. Milpas, 963-6666

232 W. Carrillo St., 963-4275
3731 State St., 682-2528

Great pizza, sandwiches, and salad bar. Beer and wine. Sun.-Thur. 11 a.m.-11 p.m.; Fri.-Sat. 11 a.m.-midnight.

SONNY'S PIZZA

324 W. Cabrillo
962-7776

New York-style pizza. Delicious hot or cold sandwiches. Sun.-Mon. until 10 p.m.; Tues.-Thur. until 11 p.m.; Fri.-Sat. until midnight.

STRAW HAT PIZZA

5687 Calle Real
964-3589

Old time movies and games, delicious pan pizza and delivery service. Beer and wine. Open Mon.-Thur. 11 a.m.-10 p.m.; Fri.-Sat. until 11 p.m.; Sun. 11 a.m.-10 p.m.

VALENTINO'S TAKE & BAKE

4421 Hollister at Modoc
967-7338

Fresh Italian pizza that can be baked at home yourself for a savings. Sandwiches. Open Mon.-Thur. 4-8:30 p.m.; Tues.-Thur. 11:30 a.m.-8:30 p.m.; Fri.-Sat. 11:30 a.m.-9 p.m.

WOODSTOCK'S PIZZA

928 Embarcadero del Norte
968-6969

Woodstock's specializes in just one main item, pizza. With all natural ingredients, Woodstock's pizza recreates the old-fashioned pizza parlour nostalgia. Happy hour, weekdays 5-9 p.m. Beer served. Open Sat.-Thur. 4:30 p.m.-1 a.m.; Fri. 4:30 p.m.-2 a.m.

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Hold the Anchovies/ Extra Cheeze Pleeze

by Doug Arellanes

Woodstock's Pizza, in its fourth year of business in Isla Vista, has gained a reputation among many UCSB students as having the best pizza in I.V., and was listed as such in Lisa Birnbach's College Book last year.

Offering 14 different toppings, Woodstock's has recently added artichoke hearts and almonds to their menu, in addition to usual ingredients such as pepperoni, sausage, and anchovies, a perennial favorite.

"We make the highest quality pizza possible," explains Woodstock's manager Larry McGuffin. "All our ingredients are fresh daily, including fresh sausages, meats, and freshly ground whole milk mozzarella," McGuffin added.

A unique feature of Woodstock's pizza is that they roll their crust over its sauce, solving the problem of what to do with uneaten pizza crust.

"You get to the end of the pizza and there's only crust and that's not that great to eat. Our sauce adds flavor to the end of the pizza," McGuffin said.

Woodstock's also practices the lost art of dough-spinning, as is done with Italian pizzas, McGuffin said.

"We spin our dough here because that's the way pizza should be made," he proclaimed. Pizza spinning also gives hungry customers something to watch while waiting for their pizza. "Our spinners rarely drop the dough, but once in a while one will come out over the plexiglass. If we drop it we throw it away," he added.

Woodstock's owners Chuck Woodstock and Michael Chew were killed in a car accident on their way to a pizza convention. The deaths of Woodstock and Chew have not adversely affected the running of the business, McGuffin said.

"All the managers hope to continue business as has been done here for the past four years," he added.

The pizza I had from Woodstock's was delivered to my exquisitely furnished dorm room, since I was still unsticking myself from the recent stamp incident and post office closure. Woodstock's pizza was the perfect thing to get that sick mint taste out of my mouth.

My small pizza had fresh tomatoes, bell peppers, sausage, pepperoni, and olives (I asked for the condor eggs but they had to refuse me because of their environmental stand). In any case, the pizza I had definitely was one of the best pizzas I have ever had. Everything about this pizza was perfect, from the fresh and juicy tomatoes to the tangy sauce. The people at Woodstock's are on to something big with their sauce-inside-the-crust. It is a terrific idea and one that bears imitation elsewhere.

Having eaten a lot of pizza in my lifetime, I think Woodstock's Pizza is probably one of the best pizza establishments in California. It is definitely more fun to go to than Chuck E. Cheese's. But they could put in a singing hippo and I would not care.

Panache, continued

(Continued from p.9A)

cool people never do anything early. One price is quoted on the menu for each entree, but the price is for the entire meal, which includes a first course, salad, dessert and beverage. These prices range from \$15.95 for pasta to \$21.95 for rack of lamb. The menu changes periodically, about every six weeks.

The grilled swordfish with peppers and cilantro was done with skill and imagination, and like everything else at Panache, was wonderful to look at. Head chef and co-owner John Ferry experiments with put-

ting together unusual combinations of tastes and textures such as the delicate swordfish and sharp chiles, or the shrimp tri-corne, served with marinara sauce as a first course. It seemed to me that the sauce would overpower the shrimp and vegetables baked in filo pastry, but the combination works.

Sauces are definitely a strong point (no pun intended, honest) of the Panache kitchen crew; the tarragon cream sauce on the pasta with ridgeback shrimp and baby scallops is sinful, to say the least. When you go, be sure to try the house

salad dressing, a caesar with some special ingredients that give it an interesting twist. This dressing is served on a beautiful salad of spinach and other greens garnished with pimiento strips and baby corn and topped with feta cheese. Sounds better than shredded iceberg lettuce with diet Italian, yes?

If you're into eating as a multi-sensual experience, believe there is life beyond the dormitory chow palace, want to be initiated into the mysteries of Santa Barbara cool, give Panache a try.

Bar Hopscotch

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965-0926
Live music by local performers Friday and Saturday nights, 7:30-9:30 p.m.

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963-4424
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967-0128
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the best in entertainment for dancing and listening. Happy hour specials from 8-10 p.m. Located inside the Orchid Bowl.

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935 Embarcadero del Norte
685-3112
Dancing to modern music and videos Wednesday through Sunday, 21 and over Thursday, Friday and Saturday, 19 and over Wednesday, high schoolers only Sunday. Good food, lively atmosphere. Food served from 11 a.m.-8 p.m. Dancing until 2 a.m.

HARBOR RESTAURANT
Stearns Wharf
963-3311
Live entertainment. Call for schedule.

NIPPER'S
1280 Coast Village Rd.
969-6834
Happy hour daily from 3-9 p.m. Music and dancing nightly until 2 a.m. Beer, wine and champagne.

PACIFIC COAST DANCE CO.
500 Anacapa St.
966-6411
A favorite dance spot for UCSB students. Live music featuring local bands and special events. Mon.-Sat. open at 8 p.m.

PEPPER'S
27 W. Canon Perdido
965-7733
Multi-level night club with dancing

nightly to DJ music. Large video screen playing music videos.

PLOW AND ANGEL
900 San Ysidro Lane
969-5046
Entertainment and dancing Fri.-Sat. Bar open 11:30-2 a.m.

ROCKY GALENTI'S
35 State St.
963-9477
Live entertainment and dancing nightly. Full bar.

"TAKE ONE" LOUNGE
inside San Marcos Lanes
Features pop, rock and disco music played by a DJ. Large dance floor and bar. Fri.-Sun. 9 p.m.-1:30 a.m.

SEVILLE ROOM
1111 E. Cabrillo Blvd.
963-0744
Piano bar. Tues.-Sat. at 8:45 p.m. Dining.

SIERRA HACIENDA
525 State St.
966-7085
Live Mexican mariachi music Sunday nights. Full bar.

VICTORIA ST. THEATER
33 W. Victoria
963-7868
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A.M.Y. Bar Exam

by Staggerin' Siegel

If you happen to be around the lower State Street area and have nowhere in particular to go, fear not. Lower State is full of bars, clubs and night spots for State Street Crawlers.

One of State Streets most notorious bars is Joe's Cafe, a popular hangout for the 20-ish to 30-ish crowd. Having opened in 1928, Joe's is a State Street institution and serves the strongest drinks in all of Santa Barbara (as if you didn't know, right?).

In addition to a full bar, Joe's serves dinner until 12:30 a.m. on weekends and specializes in prime rib and American dishes. Joe's offers no special entertainment, but boasts the best people-watching in town for those who enjoy spectator sports.

If you feel like dancing rather than people watching, you can venture around the corner from Joe's to the Pacific Coast Dance Company on Anacapa. The PCDC features local bands four nights a week, including Exit and the Young Adults.

The PCDC also has two full bars and a large enough dance floor for everyone to get rowdy. If you get all hot and sweaty from dancing, you can enjoy your drinks outside, as the PCDC has a large outdoor patio for "cooling off."


A great place to dine and dance is Zelo, which means

"zest for life," in Italian. As soon as I walked into the place, I was overcome by divine smells and couldn't wait to eat. I sampled a house specialty, Mustard Chicken Fettuccine, and it was as good as I had anticipated. Zelo serves pasta and seafood dishes, all of which are beautifully prepared.

For diners and dancers alike, Zelo disk jockeys play Funk and Top 40 music while the bar (which only serves beer, wine, and champagne) remains open until 1:30 a.m. Art Deco paintings and abstract artwork cover the walls, giving Zelo an unusual and modern look, atypical of State Street clubs.

Zelo is also starting a happy hour from 5:30 to 7:30, Tuesday through Saturday featuring free gourmet pizza (almost no other bars or restaurants have Happy Hour on Saturday). If you go to Zelo, try to engage owner Bob Stout in conversation, he's a really nice guy.

Another favorite State Street spot is the Open Door Bar, which also serves only beer and wine. At the Open Door, you can get beer by the half-yard, which is beer served in glasses that are half a yard tall! This cozy little bar features guitarists on weekends who play old songs and mellow Rock, and who take requests. The Open Door is a little more intimate than Joe's and a great place to get smashed with your date.




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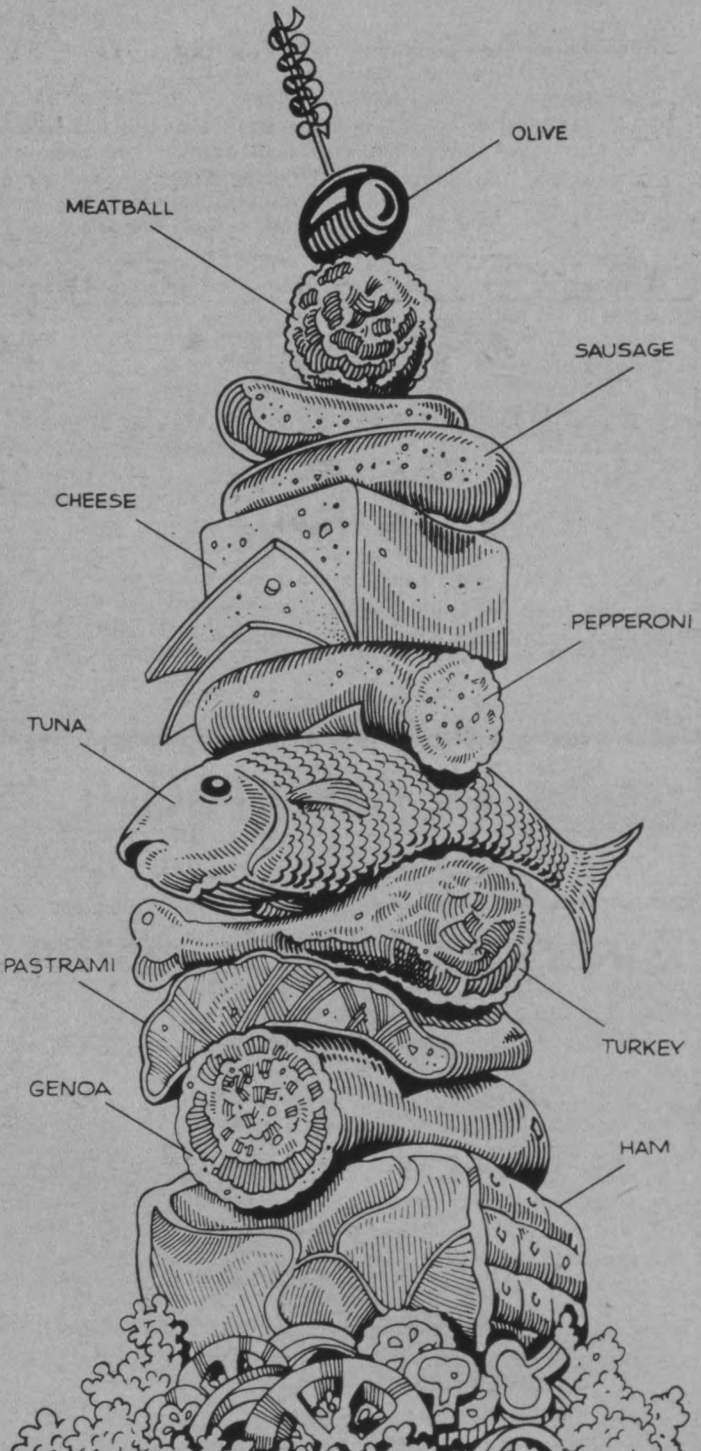
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Corner of Emb. del Norte & Pardall

Margaritaville

by John Rice

Margaritas! The very word evokes memories of lazy summer afternoons in Baja. This reporter has spent many an afternoon sipping cool Margaritas while gazing at the blue Pacific, and the gentle arc of the distant horizon. Imagine my surprise when the editor told me to go out into Santa Barbara and drink Margaritas.

Without wasting a minute I grabbed my non-drinking roommate and coerced him into driving me around Santa Barbara for the afternoon. It is impossible for one person to decide that one Margarita is the absolute best for everyone. The beauty of a Margarita is indeed on the palate of the drinker. It would take weeks to find the absolute best Margarita in town. So we decided to go to a few select, but different, places conducive to Margarita consumption.

Occasionally it is important to escape the stress and confusion of our sheltered but hectic world of scholasticism. A few hours of Margaritas and relaxation are indeed a few hours well spent. The following bars each offer a different kind of Margarita experience.

Our first stop was at El Presidente bar/restaurant, 2921 De la Vina. Happy hour from 4-6 p.m. Inside, El Presidente presents a home-like atmosphere. The shelves on the stucco walls contain old books, and the setting will live up to every expectation of what a Mexican restaurant should look like. Drinking at El Presidente is like drinking with friends; employees go beyond courteous, they are downright friendly.

It is clear they take their Margaritas very seriously at El Presidente. I was served one of their standard Margaritas in a traditional Margarita glass. They also feature strawberry, banana, peach, coconut, pineapple and any mixture of flavors. They serve several different sizes with the largest being 32 ounces. Giro tequila is used here also. It is blended with their own Margarita mixture to make a very Mexican tasting Margarita reminiscent of afternoons spent in Baja.

The El Presidente Margarita is neither sweet nor sour. Even though the Margarita is blended, the tequila commands a strong presence in this drink. From past experience my friends and I have proven that it does not take too many El Presidente Margaritas to significantly brighten one's outlook.

Our next stop was The Acapulco at 1114 State St. Happy hour times and prices vary Monday through Saturday. Each night they feature specials, and a very

good buffet is also offered in the Cantina Monday through Saturday. One can sit either indoors or in the patio.

Those at the Acapulco are also proud of their Margaritas. They are made with Acapulco brand tequila, served in a variety of sizes and flavors. In the spirit of journalism I once again had the standard Margarita. It was Mexican tasting — if there is such a thing. Like El Presidente's, this Margarita was neither sweet nor bitter. It is simply a good solid Margarita.

The bartender was especially eager for me to try one of their Gold Margaritas. Each of these drinks is made individually with no pre-made ingredients. Also, the Gold Margarita is served on the rocks, not blended or shaken. After one taste, if you try one, it will be obvious to you that only a few Gold Margaritas are needed for an evening of entertainment!

The last stop on my Margarita odyssey was The Longbar at 111 State St. The Longbar is practically brand new. It opened two days before the new year began and the atmosphere is both classy and comfortable. On one side of the building is the bar, and on the other side is the kitchen which is in open view of the rest of the restaurant. The dining room lies between the bar and the kitchen. Here you will only find white tablecloths, white cloth napkins, and white coated, bow-tied waiters.

I once again ordered their standard Margarita, but The Longbar offers a Margarita that is much more different from the other places I visited. They serve only shaken Margaritas. The bartender explained that blending would hide the taste of the Montezuma gold tequila that they use. Each Margarita they make is done individually from a secret mixture of ingredients. Their Margarita has a slightly sour taste. The tequila is indeed evident, but the drink is not overly strong. Served in a pilsner glass, the shaken Longbar Margarita provides a welcome departure from ordinary Margaritas.

Julio, the bartender, gave me the impression that they are very customer-oriented at The Longbar as he served the happy hour patrons. It was just getting dark as I sipped my final Margarita of the day. While the last pink-orange light of the day filtered in through the windows, and the taped mariachi band played one of their hits, my thoughts drifted to warm summer evenings spent with friends, on the coast of Baja.



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Lorne

Sushi, continued

(Continued from p.8A)

Fishy also offers Teppan cooking, where the chef dances, shakes, slices and also cooks your dinner before your very eyes.

Head sushi-chef Kiyoshi explained that traditional sushi is basic and simple, but with so many Americans coming in two or three times a week in the last few years, sushi-men have ventured into more spectacular creations.

To keep the American sushi junkie entertained, sushi chefs have created the California roll and an infinite number of personal "specials." To give one a try, just ask. Sushi chefs take pride in their creativity, and love to be given free rein. Show them you've got faith by letting them decide what's next.

Kiyoshi, head sushi chef at Something's Fishy, made a feast for both eyes and mouth that he called "Malibu

Special." His concoction of scallops, clams, mushrooms and rice in a rich sauce were broiled in an abalone shell and then perched atop a flaming mound of salt and liquid sterno. My companion and I eagerly plucked the bubbling bounty from the dancing flames.

You may be worried about what your mother will say when you tell her "finances are tough mom, but I'll manage. By the way, have you tried sushi lately, I just can't get enough down here since the Nexus got me hooked."

Don't worry, sushi is about \$3 per serving, and a couple can sample five or six orders, have a BEE-roo or two, and escape for just over \$20. If you are feeling loaded and generous, try ordering a few special dishes like a Malibu special, (about \$5-\$6), and don't forget a sake for you, your companion and your chef.

"Doh-moh (thank you). Sayonara (good bye)!"

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