

2A Friday, March 10, 2000

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Daily Nexus

Here fishy, fishy

Sharkeez

416 State Street

After doing my duty as an American and going to vote, I worked up quite, an appetite. I needed an escape from the dull meals that filled my everyday diet. So, I donned my Hawai'ian shirt, grabbed my lei and headed for Sharkeez. As I entered the restaurant I was greeted by a friendly host who promised to fulfill my every need ... or at least place my order. The island style decorations made me feel like I was in an authentic Hawai'ian hut, which was a nice change of pace from the dreary surrounding of my Isla Vista apartment. Upon deciding what to drink, I took advantage of its Tuesday \$1.50 drink specials on Mai Tais and Margaritas and munched on some chips and salsa while deciding what to order. The menu contained a wide array of island delicacies with dishes ranging from hamburgers to fish tacos. All entrees were reasonably priced. While dining on an Ð order of cheese fries and a quesadilla I enjoyed watching the numer-

ous televisions, showing surfing and sports events. To finish off the meal I went with the lava pie, a must-have dessert for any native islander, a generous helping of vanilla almond ice cream, whipped cream, chocolate and cookie crust. With a friendly staff, reasonably priced dishes and island ambiance Sharkeez is a great place to kick back and grab a bite to eat. Not only did I have a great meal, but I got lei'd, also.

Review by Jill St. John

Here fishy, fishy , fishy.

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Elephant Bar Restaurant

521 Firestone Road 964-0779

After a hard day of studying and seeing the state of affair my kitchen was in, I decided that it was a good time to eat out. I gathered up some friends, and we took a trip to Elephant Bar. Located next to the airport, we were offered the choice of sitting on the patio to watch the planes land and take off, but since it was raining, we opted to eat indoors. As we walked to our table, I felt like I had been transported to the set of The Jungle Book, but luckily there were no snakes. Our waitress arrived quickly and took our drinks and appetizer order, and soon we were munching on tortilla chips and artichoke dip and sipping EBar half-and-half, a mix of iced tea and lemonade. No safari is complete without the hunt, so I decided to go in for the kill and order the cheeseburger complete with a side of seasoned french fries, although narrowing down my decision was difficult. I couldn't decide between the chicken tenders or the honey mustard chicken salad, so I opted for red meat. For dessert, my friends and I split the mud pie, which was big enough to satisfy all our ice cream needs. As we waited for the check,

I reflected on my afternoon spent at the EBar. With its cozy jungle interior and bamboo ceiling fans, Elephant Bar is a fun place to eat and escape the rigors of the everyday food on campus. I would also suggest taking your parents there because then they will pay.

Review by Shanna Lisberg

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ACAPULCO

1114 State St., 963-3469 Voted best happy hour food and margaritas four years running. Mon-Thur 11 am-10 pm. F-Sat until 11 pm. Sunday brunch 10 am-2 pm. Happy hour 4-7 pm. Special late night happy hour Fri-Sun 9 pm-close.

ALEX'S CANTINA

5918 Hollister Ave., 683-2577 Santa Barbara's Best Mexican Food. Open from 29 E. Cabrillo Blvd., 963-1968 11:30 am-9 pm. Gourmet homemade flour

tortillas. Nightclub and dancing nightly. Happy Hour 4-8 with free buffet and appetizers. Lunch \$3.95-\$7.95; dinner \$3.95-\$11.95.

BETO'S CANTINA

2251 Las Positas, 682-5454 Open Mon-Sat 11:30 am-10 pm, Sun 10 am-10 pm. Price range: \$4.50-\$14.50.

THE CANTINA

966 C. Embarcadero del Mar, 968-2862 Freshly prepared healthy Mexican food. Fresh salsa bar and homemade corn tortillas. Daily specials and live music. Open 10 am-10 pm. Price range: \$2.50-\$30.

CARLITO'S

1324 State St., 962-7112 Mexican grilled food from Pueblo, Mayan, and

Aztec cultures. Open Mon-Fri 11 am-10 pm, Sat-Sun 8 am-10 pm. Price range: \$7-\$10.

CASA BLANCA

509 State St., 966-5814

Traditional homestyle Mexican food. Open Mon-Thur 11 am-midnight, Fri-Sat 10 am-3 am, Sun 10 am-2 am. Prices start at \$6.95.

EL POLLO NORTMO '336 N. Milpas St., 962-3655

EL SITKO 138 S.Salinas, 963-0171 Burritos, brochetta, and tortas. Open 10 am-8:30 pm. Price range: \$1.85-\$3.20.

HOLA AMIGOS

RESTAURANT & CANTINA

Best Mexican food, margaritas in Santa Barbara. Happy Hour 4-8 pm with free food bar 4-7. Open Mon-Thurs 11 am-10 pm, Fri-Sat 11 am-11 pm, Sun Brunch open 10am-2 pm, dinner 2-9:30 pm. Price range: \$6-\$14.

LOS CABOS

298 Pine Ave., Goleta, 683-0456 Not just tacos and burritos! Serving a wide selection of fresh homemade Mexican food. Baja-style lunches and dinners that are low in fat and prepared with no lard! Also featuring a unique Salsa Bar, patio dining and a full bar with jumbo 17-ounce Margaritas!

RANCHO VILLA INN

5771 Calle Real, Goleta, 964-3716 wine. Take out available. Open 7 days a week, 11 am-10 pm.

PEPE'S

254 Orange Ave., 967-0313

Quality Mexican food in a casual atmosphere. Tasty frozen margaritas. All-you-can-eat brunch buffet \$9.95 every Sunday 9 am-2 pm. Dinner buffet Tues 5-9 pm, \$8.95. Open Mon-Thu 11 am-9 pm, Fri 11 am-10 pm, Sat 4 pm-10 pm.

PLAYA AZUL CAFE

914 Santa Barbara St., 966-2860 Early California style cooking using old family recipes. Vegetarian dishes available. Open Sun-Thur. 11:30 am-9 pm, Fri-Sat 11:30am-10 pm. Price range: \$5-\$10.

POLLOFINO

6831 Hollister Ave., 685-1141 Serves the best chicken in town and our famous flying burritos. Open 11 am-9 pm seven days a week. Price range: \$3-\$8.

ROSE CAFE

424 E. Haley, 966-3773 1816 Cliff Dr., 965-5513 Mexican! Price range \$1.80-\$7.75.

YUCATAN

1117 State St., 564-1889 Mexican grill and cantina. Great food, cheap drinks, pool tables, game room, live bands and DJs for dancing!

ZIA CAFE

532 State St., 962-5391

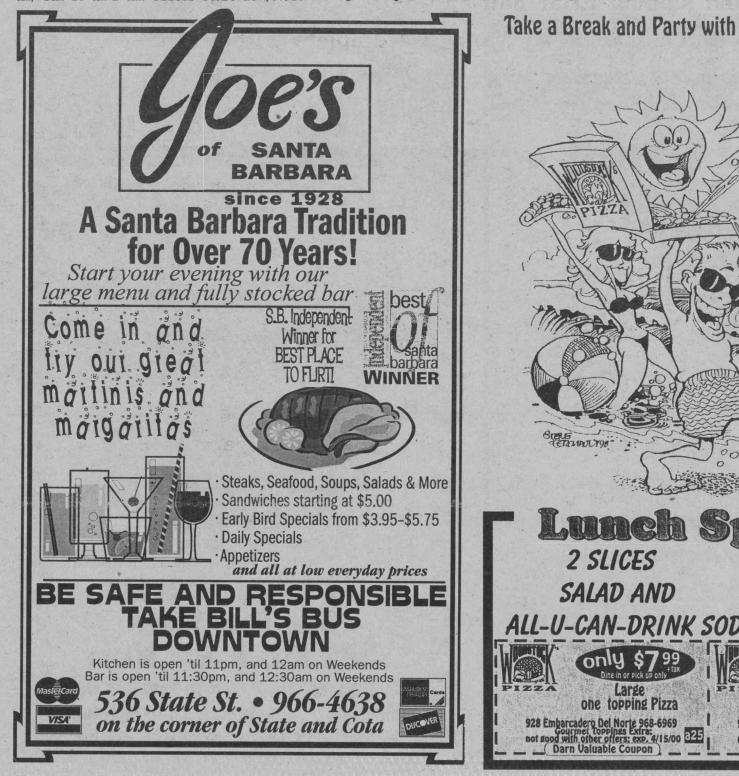
Authentic New Mexican cuisine at reasonable Great Mexican food in a modest prices. Beer and prices. Cuisine from New Mexico features: blue corn tortillas and red or green chile rellenos. REALLY authentic. Open for breakfast 7:30 am-2:30 pm Sat & Sun, lunch M-Sat 11 am-2:30 pm, Dinner M-Sun.

+ tax

\$1

Take a Break and Party with Woodstock's Pizza!





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AMECI PASTA & PIZZA 5599 Hollister Ave., 684-0109 Excellent pizza and pasta at great prices. Dinein, carryout, or delivery. Open 11 am-10 pm.

CHASE GRILL

1012 State St., 965-4351 Homemade raviolis, spaghetti, fettuccine alfredo, New York steak, and Caesar salad! Full MAMA MARIA'S bar. Dinner until midnight.

EMILIO'S TRATTORIA

324 W. Cabrillo, 966-4426 Northern Italian Trattoria on the beach. MARIANNE'S ITALIAN VILLA Seafood specialties. Open 6 pm-10 pm daily.

FRANCO AND ROSA

225E N. Fairview Ave., 967-3633 Fine selection of California and Italian wines. Nice quiet atmosphere. Lunch Mon-Fri 11:30 am-2 pm Dinner Tues, Wed, Thurs, Sun 5 MARTY'S PIZZA DELIVERY pm-9:30 pm, Fri and Sat 5 pm-10 pm.

ITALIA PIZZERIA

155 N. Fairview Ave., 967-9920 Pizza, sandwiches and spaghetti. Open Monday PASCUCCI to Saturday 11 am-8 pm.

LITTLE CAESARS PIZZA

5801 Calle Real, 683-7711 We deliver! 2 med. Pizzas with 2 toppings for Italian breads. Homemade soups & daily spe-\$12.98; 2 large pizzas with 2 toppings for cials. 2 for 1 Pasta Wed. night. \$15.98. Carryout and save 2%. Sun-Thur 10:30 am-10 pm; Fri-Sat till 11 pm.

LUTGT'S

5711 Calle Real, 964-6433, 964-6463 The Best Pizza and Italian food in town! Pizza, 827 E. Montecito St. pasta, sandwiches and more. Open relaxing Your Italian faster food restaurant - the fast, atmosphere, close to I.V. Open Sun-Thu 11 healthy alternative. Great food at reasonable am-10 pm, Fri & Sat till 11 pm. Price range: prices! \$3.45-\$15.

RISTORANTE ITALIANO 7127 Holllister #32, 968-3663 Great food. Come and enjoy!

361 Hitchcock Way, 682-6408 Large selection of Italian goods including calzones, veal and assorted pasta dishes. Beer and wine. Open Mon-Thu 11 am-9:30 pm, Fri-Sat 11 am-10:30 pm, Sun 3:30 pm-9:30 pm.

2733 De La Vina, 682-6955 range: \$7-\$17.75.

In the heart of Paseo Nuevo

Open Mon-Thur, Sun 11:30 am-9:30 pm, Fri 1209 Coast Village Rd.,969-5809 desserts and Gelato. Gournet pizza and fresh am-10 pm. Price range: \$3.95-\$13.95.

PRESTO PASTA 5764 Calle Real

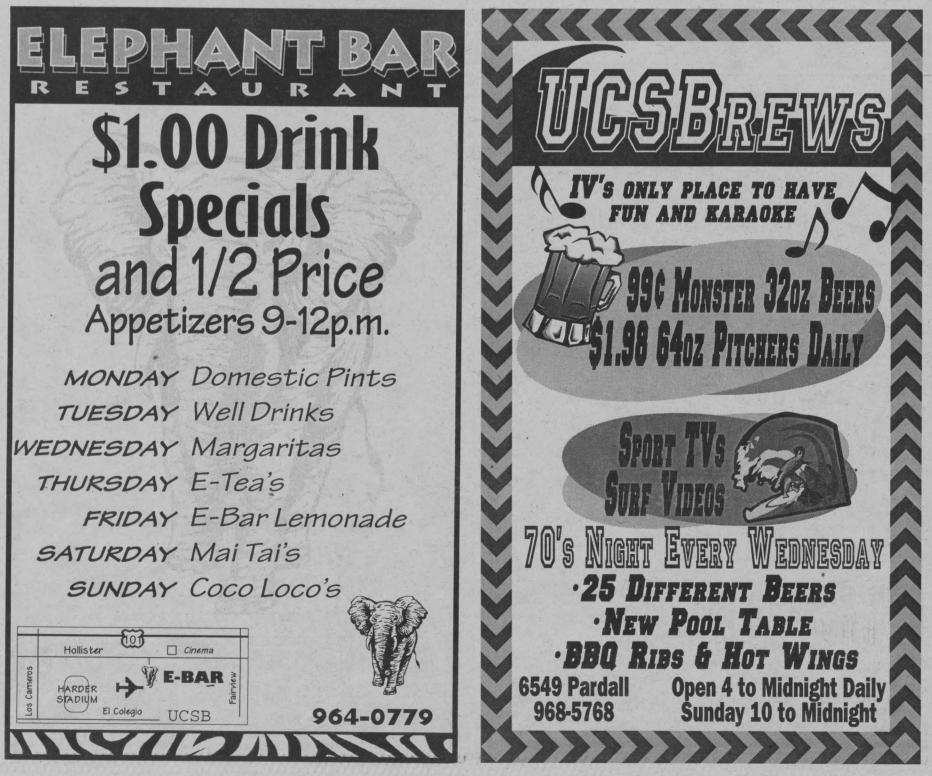
RUSTY'S PIZZA Locations: Isla Vista, 910 Embarcadero Del Norte Storke, 270 Storke Rd. Fairview, 6025 Calle Real Turnpike, 149 S. Turnpike Road State, 3731 State St. Carrillo, 232 W. Carrillo St. Milpas, 414 N. Milpas Coast Village Montecito, 1016 Coast Vlg Road Carpenteria, 5250 Carpenteria Ave.

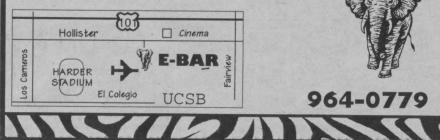
Call: 564-1111

Great Pizza, salad bar, subs. Beer and wine. Crispy Chicken and wedges and HotWings available at Isla Vista, Storke and Turnpike Open seven days a week 11 am-9:30 pm. Price locations. Open Sun-Thu 11 am-12 am, F-Sat 11 am-1 am. Prompt courteous delivery. Price range: \$4.25-\$18.

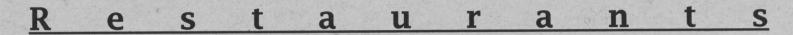
TUTTI'S

and Sat 11 am-11 pm. Pasta, wine, cappucci- Italian cuisine, pasta dishes and really good no, Caesar salad! Fine Italian wines. Homemade salads. Open Sun-Thurs 7 am-9 pm. Fri-Sat 7





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BAGEL CAFE

6551 Trigo, 685-7114 Hand-rolled bagels authentically baked (boiled and then baked in our oven) fresh on the premises daily with NO preservatives or conditioners. We also have homemade spreads, sandwiches, nonfat muffins and gournet coffee drinks. Come and taste the difference.

ELEPHANT BAR AND RESTAURANT

521 Firestone Rd., Goleta, 683-1714

Festive happy hour 4-8 pm daily; featuring a fabulous buffet: \$1 all 5112 Hollister Ave., 967-3775 you can eat. Late night drink specials 9-close. Full bar until 1 am M & Sat, 12 am weekdays. Wide ranging menu includes fresh seafood and scrumptuous appetizers! Serving lunch 11 am-2 pm. Mon-Thur, 11 am-midnight; Fri & Sat 11 am -1 am.

GIOVANNI'S

6583 Pardall, 9.68-2254

Winner of 16 awards for best pizza in Santa Barbara. Outdoor patio seating, plus Indoor dining. Open every day 11am-12am. Price range: Pizza \$7.75 and up, Sandwiches: \$3.25 and up, Dinner: \$4.95 and up.

JOE'S CAFE

536 State St., 966-4638

Charcoal Broiled steak, seafood, sandwiches and salads. Full bar. Hours: Mon-Thurs 11 am-1:30 am, Fri-Sat till 12:30 am, Sun 4 pm-11:30 pm. Price range: \$4-\$30.

KYOTO JAPANESE CUISINE 3232 State St., 687-1252 Tempura, Shrimp, Seafood, Steak. Students receive discount.

MARGIE'S DINER

5934 Calle Real, 683-3008 Huge plates filled with great food. Hamburgers, sandwiches, milkshakes. Open seven days a week.

SILVER GREENS SALAD HOUSE

900 Embarcadero del Mar, 961-1700

Isla Vista's healthiest restaurant. Features a large variety of both original and classic salads, sandwiches and soups. Large quantities, fresh made-to-order food, great atmosphere. Voted Best of UCSB. Open 7 days a week from 11 am-10 pm. Price range \$2.50-\$5.50. Opens spring.

WOODSTOCK'S PIZZA

928 Embarcadero del Norte, 968-6969

Woodstock's specializes in just one main item, pizza. With all natural ingredients prepared fresh daily, Woodstock's recreates the old fashioned pizza parlor nostalgia. Happy Hour every day 7-10 pm. Pitcher and pint specials. Open Sun-Thur 11 am-1 am, Fri-Sat 11 am-2 am. Price range: \$0.53-infinity.

WOODY'S

Burgers, salads, oak-smoked tri-tip. "Big Woody" Ale. Open daily for lunch and dinner.

International

ARTS & LETTERS CAFE

7 E. Anapamu, 730-1460

Dinners served Tues-Sun 5:30-9:30 pm; lunch Mon-Fri 11 am-3:30 pm; weekend brunch Sat & Sun 8 am-3:30 pm. Seasonally inspired bistro fare. Live entertainment six nights a week starting May 2. Located behind Sullivan Goss Books and Prints. Reservations: 730-1463. Price range: \$4-\$15.

CAFE AU LAIT

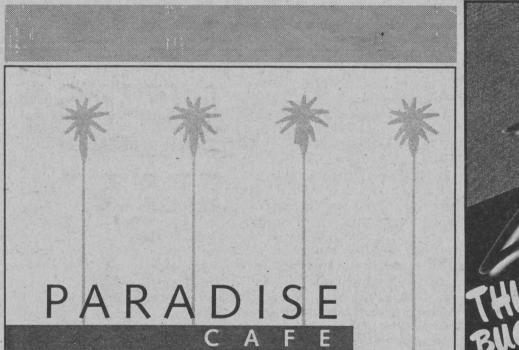
La Cumbre Plaza, Upper State St., 687-9873

Open M-F 10 am-9 pm, Sat & Sun 10 am-7 pm. California style bistro. Featuring homemade duck, fettuccini with tomatoes, smoked chicken & cranberry pizzas. Specials include swordfish, lamb & salmon. The best desserts, strongest coffee-espresso drinks. We make everything ourselves, including whole wheat bread. Open for dinner.

DUTCH, GARDEN

4203 State St., 967-4911

Specializes in sauerkraut with sausage. German potato salad, weinerschnitzel, beef fouladen and eisbein. Tue-Sat 11 am-8 pm. Price range: lunch \$4.50-\$6.95, dinner \$7.95-\$10.





Real food. Adult beverages.

702 ANACAPA STREET · SANTA BARBARA · CA RESERVATIONS: (805) 962-4416 MON-SAT 11AM TO 11PM / SUN 9AM TO 11PM

BILCK NI Friday Night-Dance Party W/ KJEE Morning host Spencer Also D.J. Patrick B SATURDAY- Club Interactive w/ Dapper Danny PLUS live Music on patio SUNDAY-Available for your Private Party TUESDAY-International Night 18 & over WEDNESDAY: College Night Hip Hop & Dance Music Zelo Restaurant and Night Club 630State St., Santa Barbara, CA

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BY SHAUN PATRICK MCGRADY Staff Writer

Hs a young Irish lad, I remember always looking forward to the day that "Lucky the Leprechaun" made his way to my fireplace to leave St. Patrick's Day presents. "Lucky" was my favorite holiday character - I often envisioned him in green attire, smoking a pipe as he made his way to the homes of sleeping Irish children on the eve of St. Patrick's Day.

Yes, I know this sounds like a cross between good old Saint Nick and the Easter Bunny after a few stouts, but "Lucky" was a creation of Mother's imagination — an excuse to shower her already spoiled Irish son with presents. I believed in "Lucky" until the sad day of March 17, 1984, when I discovered that he didn't visit the homes of my kindergarten friends. That was the day that St. Patrick's Day died for me, at least for a few years, until the discovery of the frothy, refreshing, and sometimes green liquid known as beer.

The history of Saint Patrick, the man behind the holiday, takes us back to the Roman Empire according to English Professor Enda Duffy.

"Fifteen hundred years ago, the patron saint and national hero of Ireland was born. St. Patrick was born in Britain where he was captured and taken to Ireland, where he was forced into slavery," he said with his Irish brogue. "Since

Britain was a part of the Roman Empire, St. Patrick was raised as a Christian. After six years, he escaped and returned to Britain. At some point later, St. Patrick returned to Ireland to preach and convert the Irish to Christianity."

Although originally an Irish holiday, the day in honor of Saint Patrick has become an American holiday, according to Duffy.

"Although St. Patrick is Ireland's patron saint, the holiday in his honor was only taken to its full potential in America," he said. "Green beer is a product of the American version of the holiday. When I first came to America, I was

startled by the green beer and bread which are absent in the celebration in Ireland."

There are more people of Irish descent in the United States than there are Irish in Ireland. It is due to the overwhelming number of Irish immigrants in the U.S. and around the world that has shaped the way St. Patrick's Day is celebrated.

"The holiday as it exists today is more of a time for Irish immigrants to get in touch with their Irish heritage. It is also a day celebrated by people not of Irish decent; it is celebrated as a day to drink."

St. Patrick's Day is ever imprinted on the liver of junior psychology major J.P. Patterson, who with clipboard in hand at a young age experimented with alcohol for the first time, in honor of Ireland's patron saint. " 'Twas the fine Irish day of March 17 when I cut my drinking gums on my first black and tan, and I can assure you that memories of the fateful day are dim," he said. "As the day faded into night, the drunken giddy feeling of alcoholic bliss fermented into darkness. When I awoke, I was startled to find that I had not discovered a pot of gold,



but a pot of an entirely different color."

Saint Patrick's ability to mask the memories of those who dare to really celebrate is a yearly phenomenon that junior political science major Jason Simison became familiar with while only in high school.

"St. Patrick's Day will always have a place in my heart and a shadowy place in my memory. One year that sticks out from the collaged blur of others happened when I was only a wee lad in high school. The night started early because I had a curfew to keep. I pounded beer after beer that we had dyed green with food coloring. I later learned that the dyed beer was not a good idea. I don't remember much about that night, but I do remember where I woke up; it was not my house. The next thing I know, I was awakened by a woman screaming, who I didn't know. The realization that I was covered in something green soon followed. I discovered I wasn't in my house. Instead, I had walked into a house two streets up and passed out on the couch where I must have puked that green-dyed beer all over

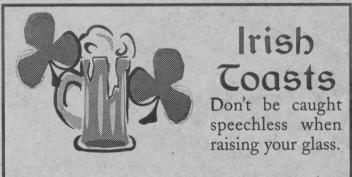
a leprechaun by the sound of his shoemaker's hammer. The legend remains that if you can catch one, you can force him to tell you were he hides his pot of gold.

Now that you are ready to celebrate like a true Irishman, it seems fitting to share a traditional Irish song to commemorate your drunken evening. "The Parting Glass" is usually sung at the end of a night well spent with the final drink, the "parting glass," in hand, and is something you might want to sing on your stumble home. Enjoy.

"Oh, all the money that e'er I spent, I spent it in good company. And all the harm that e'er I've done, alas it was to none but me. And all I've done for want of wit, to memory now I can't recall. So fill me the parting glass."

And for those who will awake to a dry mouth and pulsing headache, here is a recipe sure make your Irish eyes smile, even if you're not Irish.

You will need one shot of Irish Whiskey, 1 Tbsp. of sugar, 6 oz. of coffee and whipped cream for garnish. After you locate the ingredients in your hung-over state, add the Irish Whiskey to your favorite coffee mug, add sugar and stir in the coffee. After stirring your early morning hangover remedy, float the whipped cream on top and enjoy a true Irish Coffee. Alcohol has influenced the tales, stories and sayings that have come to represent the green people. In honor of the hearty drinking folk, I came across the following, which seems a fitting way to end: "Morning is the time to pity the sober. The way they're feeling then is the best they're going to feel all day."



Bere's to absent friends and here's twice to absent enemies.

Thirst is a shameless disease, so here's a shameful cure.

Dere's to a wet night and a dry morning. May you live to be one hundred years, with one extra to repent.

 \mathbf{M} ay your troubles be as few and as far apart as my grandmother's teeth.

As you slide down the banister of life, may the splinters never point the wrong way.

There are many good reasons for drinking. One just entered my head. If a man doesn't drink when he's living, how the hell can he drink when he's dead?

myself and the couch."

Although alcohol has close ties with the Irish and their holiday, Irish heritage has had a profound influence on our nation. Nine of the people who signed our Declaration of Independence were of Irish origin, and 19 Presidents of the United States proudly claim Irish heritage including our first President, George Washington.

Beyond politics, the Irish and their culture have made their way into the popular culture of the United States. One such cultural icon donated by the green Isle is the leprechaun.

Leprechauns are little make-believe fairies from Ireland. They are the little old men who are shoemakers for the fairies. They usually stand about 2 feet tall. Treasure hunters were said to track down

Additional information for this feature was obtained from The New York Times 1998 Almanac, declaris@minerva.cis.yale.edu and www.theholidayspot.com.

The Daily Nexus. 78 years without a snigle mistake.