



Restaurants that We Enjoy in New Orleans

Mimiskdo

French Quarter Area:

Tableau **616 St. Peter Street** **504-934-3463** <http://tableaufrenchquarter.com/>

Tableau is part of the Dickie Brennan Restaurant group and features Creole Cuisine. The restaurant is located on Jackson Square and features two floors of dining. The bar on the second floor allows you to hang out on the balcony and overlook Jackson Square. Brunch is wonderful here on Sundays and features a jazz Band.

Brennan's **417 Royal Street** **504-525-9711** <http://www.brennansneworleans.com/>

Brennan's is part of the Ralph Brennan group of restaurants and is world famous for brunch and Banana's Foster which is made flaming right at your table. The food is Creole and American. The bar has a very fun happy hour and features very special drinks made up by their mixology group. Turtle soup is a must have here.

Tujague's **429 Decatur Street** **504-525-8676** <http://www.tujaguesrestaurant.com/>

Tujague's is the oldest bar in New Orleans and one of the oldest restaurants in the country. The menu is Creole and America and features some of the best brisket appetizer anywhere. The décor inside features many celebrity picture signing as well as one of the largest 50 milliliter bottle collections in the country. Paul Gustings is the lead bartender and is a fixture in himself as one of the most famous bartenders in the city. They had to abandon their original location in 2020 but moved just up the block and recreated the traditional space in typical New Orleans fashion.

Muriel's **801 Chartres Street** **504-568-1885** <http://muriels.com/>

Muriel's is located on Jackson Square and is a remodeled sale auction building. They are known for a wonderful brunch with a traveling jazz band on the weekend. Food is Creole American. You should be sure and walk around the entire building upstairs and downstairs since it is one of the most haunted sites in New Orleans. They also have a second-floor bar area overlooking Jackson Square with spectacular views at night.

Uptown area:

Jacques Imo's **8324 Oak Street** **504-861-0886** <http://jacques-imos.com/>

Jacque is the creator of this Oak street institution which has become a fixture on the street. They do not take reservations unless you are a large party of five or more. Food is local New Orleans, so

you will have a taste of what we enjoy the most. The restaurant is always packed so earlier is better than late since you can have fun cocktails at the bar.

Apolline **4729 Magazine Street** **504-894-8881** <http://www.apollinerestaurant.com/>

Apolline is a charming restaurant located in a renovated shotgun home. The food changes almost daily and some of the side dishes like honey cooked bacon are something you should not miss. We fill up so much on the side dishes that we can almost never eat the main course. Cocktails are creative and include natural flowers in most.

Upperline **1413 Upperline Street** **504-891-9822** <http://www.upperline.com/>

Joann Clevinger is the matriarch of this established uptown restaurant and is responsible for the unique art collection within. The restaurant is cozy and features creole food from some of New Orleans's best chefs. The staff is attentive, and Joann often comes by your table to check up on you and insure you are having the best night of your life. Special note: in November 2017, Upperline became New Orleans's restaurant of the year.

Lakefront:

Station 6 **105 Metairie Hammond Highway** **504-345-2936** <http://www.station6nola.com/>

Station 6 is located on the Levee protecting the city from Lake Pontchartrain and next to the new pump stations that drain the 17th Street Canal. The restaurant features a wonderful assortment of daily specials and large and small plates. Guests can sit in very comfortable outside seating as well as indoors. The bar features many personalized drinks complementing a great meal.

Blue Crab **7900 Lakeshore Drive** **504-284-2898** <http://www.thebluecrabnola.com/>

Blue Crab is located on Lakeshore Drive and has the best views of the Lake. The restaurant is a collaboration of several lakefront food families who wanted to create the old world, pre-Katrina lake style restaurants where guests can hang out on the dock and watch the boats pass while enjoying a great meal. Daily seafood specials change regularly and depending on the season, fresh seafood is available including shrimp and crawfish. On the weekends, live bands often play in the lower deck making hanging out on the dock even more fun.

Junior's on Harrison **789 Harrison Avenue** **504-766-6902** <https://www.juniorsonharrison.com/>

Junior's is the newest restaurant in the Lakeview corridor and got its start in Baton Rouge Louisiana. The space is open and airy and the staff is young and fun. There are a couple of specials each day in addition to the regular menu which changes between lunch and dinner. Craft cocktails are a plenty and there is even an upstairs bar area if you want to be a bit rowdy. Brussel Sprouts are divine here and they even make their own ice cream for dessert.

Mid City:

Rosedale **801 Rosedale Drive** **504-309-9595** **<http://rosedalerestaurant.com/>**

Rosedale is part of the Susan Spicer Group and is notable for small plates and wonderful appetizers. The restaurant is in an old police station and one of the jail cells remains and has been converted to a bathroom. The drinks are fresh and fun, and the bartenders are very accommodating making your experience a good one.

Liuzza's **3626 Bienville Avenue** **504-482-9120** **<http://www.liuzzas.com/>**

Liuzza's is a New Orleans tradition complete with original terrazzo floors and ceramic tiles in the bar area. There are actually two locations but since this is the biggest one, we prefer to hang out here. The food is traditional New Orleans with an Italian flair. The waitresses are a treat in themselves and personify the typical "yat" description that makes New Orleans so unique. If you are a drinker, order a frosty mug of beer which will take both your hands to lift.

Mo Pho **514 City Park Avenue** **504-482-6845** **<https://www.mophonola.com/>**

Mo Pho is in the City park area and has a great bar. I am not a pho fan but theirs is creative and tasty. Our favorite foods are the appetizers including the chicken Vindaloo and the Brussel Sprouts. Drinks are unique and include a favorite called the Tamarind Sour. A well balanced wine selection rounds out a good compliment of beers as well. There is all sorts of indoor seating and the patio is fun and often has a pig or some other animal roasting on the fire pit out there allowing you to watch the chef's do their magic.

Toup's Meastery **845 North Carrollton** **504-252-4999** **<http://toupsmeastery.com/>**

Toups is a unique "meat" friendly restaurant created by the owner and Chef Isaac Toups. Portions are very generous so sharing appetizers is smart and tasty. Taste a lot of appetizers or get the appetizer and meat plate to start with for your table. The bar makes accompanying drinks including a wonderful beet martini. Toup's has a sister restaurant in the Southern Museum of Cocktails called Toup's South which is as unique as the original spot.

Marigny and the Bywater:

Bywater American Bistro **2900 Chartres Street** **504-605-3827** **<http://bywateramericanbistro.com/>**

Bywater is the second restaurant from the Campere Lapin Group. The atmosphere is cozy and comfortable with regular table seating as well as high top and counter service seating. The menu

changes frequently with incredible creations from the chef and their brunch is unique each weekend with some ingredients we had to Google before ordering. Cocktails are delicious though a teeny bit pricey which makes you concerned how much you consume when the bill comes.

Pizza Delicious 617 Piety Street 504-676-8484 <http://pizzadelicious.com/>

Pizza Delicious was made know to us by some of our younger biking friends. Located in the Bywater at one of the bridges for Crescent Park, Delicious offers comfortable inside seating as well as a patio. The Pizza is served by the pie, which are very large, or by the slice. Beer and inexpensive wine bottle are available as well rounding out the meal. It is fun for large groups since one pizza totally feeds four to five people. Their garlic knots are also very tasty.

Bywater Bakery 3624 Dauphine Street 504-336-3336 <https://www.bywaterbakery.com/>

The Bywater Bakery is one of those gems that started off as the neighborhood coffee and pastry joint and then became so well know with their pastries that the rest of the world found them. We are always there for the annual King Cake and Bacardi party for The Start of Mardi Gras season. Delicious sandwiches and salads round out the bakery menu allowing you to fill up without eating a pastry. On certain days, they even have live music playing on the piano inside making your experience even more enjoyable.

Red's Chinese Food 3048 St. Claude Avenue 504-304-6030 <https://www.redschinese.com/>

Red's is by no means your typical Chinese restaurant. The concept is Chinese style but the creative combinations are anything but Oriental. Small bites are a good way to start and sharing everything is a must because the portions are large. Creative cocktails are available as well as a nice beer selection. Red's is unique to find since the only identifier on the street is a square red dot on an antique sign out front. It is a fun place to eat and then makes wandering in this section of town very easy.

Arabella 2258 St. Claude Avenue 504-533-9223 <https://www.arabellanola.com/>

Arabella is a neighborhood restaurant specializing in pasta dishes. You can pick from their extensive menu or create your own pasta. The owner has an extensive collection of comic book memorabilia which makes the interior very interesting to stroll around. A new outdoor seating area allows everyone to be spaciouly comfortable. The wine list is reasonable and tasty, and a good selection of beers and cocktails provides something for everyone. Arabella is also right across the street from the world famous Hi Ho Lounge

April 2021