



TURN THE PAGE TO DISCOVER  
EDMONTON'S BEST NEW  
RESTAURANT  
OF 2014!



The overall winner for 2014, this cozy, hip restaurant has gone through a lot of changes in its inaugural year. A recent revamp of the menu made this already popular spot even more of a destination for local foodies. Fun, simple plates showcasing the diversity of Canada's food scene are perfect for sharing and pair wonderfully with their award-winning (see right) cocktail menu. Try the melt-in-your mouth popcorn chicken (pictured) before digging in to the hearty Rutabaga and Oxtail Tart. The tender Whole Roasted Chicken served with a savoury stuffing is perfect for larger groups, and make sure to leave room for the unique Blue d'Elisabeth made with roasted pear, blue cheese, and a sherry caramel sauce — it's amazing!

10240-124 St., 587-524-5353. [north53.com](http://north53.com)

2ND



## &27

Having just opened in November 2014, &27 (or Ampersand 27), is the creation of award-winning local chef Nathin Bye who wanted to own a restaurant that did everything differently — from the presentation to the flavour of the food. The menu, which will change regularly, is made up of a variety of unique dishes to share — we recommend the tender Pastrami Pork Cheeks with braised red cabbage and sauerkraut, or the surprisingly flavourful Roasted Cauliflower. The build-your-own charcuterie selection is unlike any other in the city, with a vast selection of meats, cheeses, pickles, mustards, pâté, breads, and more are all individually priced for your own culinary cravings.

10612-82 Ave., 780-757-2727. [ampersand27.com](http://ampersand27.com)

3RD



## ROSTIZADO

Founded by Dani Braun, Chris Sills, and Edgar Gutierrez — the men behind the wildly popular street-food inspired Mexican hotspot Tres Carnales — Rostizado gives a modern twist to the traditional dining style of Mexico's roisterias. Sit back and unwind in the unique, rustic space with a plate of Tamales before digging into a Rosti-Pollo and Rosti-Puerco Platter piled high with slow-roasted, seasoned pork and fall-off-the-bone rotisserie chicken. Make sure to save room for churros! Made to order, these fried strips of Mexican dough are coated with sugar and cinnamon and come with a decadent dulce de leche for dipping.

10359-104 St., 780-761-0911. [rostizado.com](http://rostizado.com)



Note: Only restaurants opened in 2014 were considered in this category

The unanimous winner, North 53 has 15 handcrafted specialty cocktails all dreamed up by a team of bartenders headed by Brendan Brewster — “Edmonton’s King of Cocktails” according to Phil Wilson. With incredible concoctions like Razzle Basil, Witches Fizz, and the Dirty Crim Royale to chose from, it will be hard to pick just one! Addie recommends the Rosie Cheeks that “does wonders to the taste buds with a tantalizing mix of unfiltered sake, citrus juice, aromatic elements like cardamom and saffron, and a garnish of rose petals that draws you in for the kiss... it was made to taste like a boozy version of Akbar Mashti Bastani, a popular Persian dessert.”

10240-124 St., 587-524-5353. north53.com



Located in the Central LRT Station — the first business to open in one of the city’s underground stations — this tiny grab-and-go coffee shop serves fantastic craft coffee, as well as freshly made, mouth-watering sandwiches and baked goods.

810-10060 Jasper Ave., 780-425-9991. burrowcentralstation.ca

★ Winners in this category were selected by local food bloggers Phil Wilson of *Baconhound*, Andrea Chan of *Little Miss Andrea*, Addie of *@BigAddie*, and Liane Faulder of the *Edmonton Journal's Eat My Words* blog.

## 2ND &27

The inventive cocktail menu at this new hot spot opened by chef Nathin Bye includes 15 inventive concoctions that, according to Andrea Chan, have a “unique pairing of flavours [that] makes every single one intriguing.” A departure from the typical pub scene of this hip neighbourhood, Wilson believes that “the fantastic cocktail menu here is giving the more sophisticated drinker a reason to visit Whyte Ave.” We recommend the smoky sweet Crystal Sidecar — made with Brandy, Grand Marnier, Chrysanthemum Orange Honey, Lemon, Walnut Bitters, and Cherry Smoke, it is sure to chase the winter chill away!

10612-82 Ave., 780-757-2727. ampersand27.com

## 3RD ROSTIZADO

The tequila- and mescal-based cocktail menu at this new rustic Mexican eatery goes well beyond the typical. According to Wilson, “after sampling these drinks, you’ll never think of tequila the same way again.” The muddled herbs and spices added to the drinks and the presentation is what really sets them apart. “Note the tajin spices (a mixture of Mexican chilies and lime) that rim the glass of The Tamarind,” remarks Liane Faulder, “tequila blanco whisked with a sour smack of tamarind nectar and Cointreau.” Sounds good to me!

10359-104 St., 780-761-0911. rostizado.com

## 2ND THE HEXAGON BOARD GAME CAFÉ

A concept that has existed in Europe and Asia for years, for \$2.50 per hour, you can play any of the 400+ board games in the café’s library while enjoying coffee, tea, and snacks.

10123-82 Ave., 780-757-3105. thehexcafe.com

## 3RD DISTRICT COFFEE CO.

This small indie coffee shop brews coffee and espresso from the popular Calgary-based roasters Phil & Sebastian.

10011-109 St., 780-705-7788. districtcoffee.ca