

Stroll. Sip. Savor.

Discover the Growing Culinary Scene in Pasadena

Waves of innovative chefs have set up shop in Pasadena, raising the city's epicurean offerings to the top of the restaurant ranks. With more than 600 eateries, Pasadena boasts more restaurants per capita than New York City. No wonder it's become a playground for the hip, savvy and hungry.

The charm of the city's walkable neighborhoods showcases some of the most sought-out locales for emerging and established chefs. Many eateries offer alfresco dining—or even romantic rooftop retreats—where diners can savor the temperate Southern California climate alongside some of the region's most tantalizing cuisine.

With a new following comes a new attitude towards artisanal eats and pours housed in intimate digs where conversation comes easy. Whether you're in search of craft cocktails or pub crawls, petite plates or full-on food tours, French bistros or Italian trattorias, Pasadena is a mecca for the brightest minds in the culinary and mixology arts, ready to rival the world's big cities with a new level of creative energy.

Featured Eats

- From the lamb barbacoa to shrimp and octopus ceviche to the citrus marinated shirt steak, **Maestro** is Mexican food as a fine dining experience. Committed to representing “the food, culture, and spirit of Mexico at the highest level,” Maestro will open your palate to new flavors and ingredients you may never have tried before. Don't forget to taste one of its 100+ artisanal mezcals and tequilas.
- Mark Peel, a pioneer of the California Cuisine movement and Pasadena native opened **Prawn Coastal**, a casual seafood spot in Old Pasadena. The restaurant spotlights locally-sourced seafood from the California coast and savory broths, as well as a raw bar and menu favorites like the Thai lobster roll, paella and a grain bowl that can easily be customized for vegan and vegetarian diets.
- Master Chef, Ian Gresik and his apprentice chefs at **The Arbour** are passionate practitioners of the ‘farm to table’ philosophy, insisting on using the freshest ingredients from local farms, ranches and fisheries. The menu includes iconic dishes as bison steak tartare, seared yellow fin tuna with bok choy and soy hollandaise and a duck breast for two with roasted turnips and swiss chard.
- **The Crack Shack's** SoCal spirit comes alive through a fun and playful chef driven menu featuring elevated dining options for everyone. Guests can choose from a selection of crispy, juicy five-and-10-pieces of fried chicken, house made biscuits with miso-maple butter, and signature fried chicken oysters featuring the most delicious part of the chicken. Guests can also choose amongst interesting menu additions like the Mexican poutine with house made jalapeno cheese wiz, deviled eggs with French toast crumble and candied bacon, and matzo ball pozole with lime and schmaltz.

San Gabriel Valley Fusion - When Angelenos want Asian food, they typically flock to the San Gabriel Valley, however Pasadena is getting its fair share of exceptional Asian cuisine.

- A mini-chain based in Vancouver, British Columbia, **Me + Crepe** (pronounced "Me and Crepe") serves Chinese-style crepes, or *jianbing*, one of China's breakfast staples and a popular savory street food. Patrons can watch the cooks pouring thin films of batter onto flat surfaces, breaking up the egg yolks as they sweep over the pancake with a miniature hand-sized rake. The crepe is finished with *tianmian jiang*, a salty-sweet sauce and red chili oil, before offering customized toppings for diners - choices include Peking duck, green onions, pickled mustard greens, beef, cheese, sausage, spam and tuna salad.
- Pasadena's **Ichi Gyo Ichi Et** is an avant-garde Japanese restaurant that has masterfully infused the richness and tradition of Japan with the unique food culture of Pasadena. Under the reign of award-winning master Chef, Mamoru Tatemori, this sushi venue brings the refinement and distinctive quality of Tokyo cuisine to Pasadena.
- Originally from Alhambra, CA, as Lunasia Chinese Cuisine, **Lunasia Dim Sum House** is known for its delectable Chinese dishes and wide array of dim sum, a style of Cantonese food prepared as "small bites" and traditionally served with tea.

Sweet Treats

- **Carmela Ice Cream** is an artisan ice cream purveyor. Its dynamic flavor palate focuses on garden-inspired ingredients such as herbs and spices, flowers and seasonal fruit. Jessica Mortarotti uses farmer's market produce and organic dairy such as fresh-cut chocolate mint, rose petals, lemon, basil, lavender and honey. Carmela Ice Cream was ranked number one in bon appetite magazine for its favorite artisanal ice cream brands in 2014.
- **Amara Chocolate & Coffee** offers a rich chocolate and coffee experience in the center of Old Pasadena. Churros and chocolate dipping sauce seem to be an inseparable pair at this Venezuelan inspired café. Enjoy the dark cacao latte or dark Venezuelan hot chocolate – lavish consistency and smooth taste are sure to satisfy your adventurous chocolate palate.
- **FrenchiFornia** boasts an authentic taste of traditional French pastry found in the heart of Colorado Blvd. Pen-written menus truly emphasize the handmade affinity customers have acquired – all goods, from eclairs to macarons, are baked daily on site with fresh ingredients. Often referred to as the best croissant in town, be sure to savor the perfected flaky, yet doughy interior of the irresistible almond croissant.
- White walls and ethereal chandeliers give **Lark Cake Shop** an enchanted atmosphere. The baked goods here are sleek and modest in design, known as light yet decadent icebox cakes. Made of whipped cream and chocolate wafers, Lark's popular icebox cakes prompt a minimalist yet flavorful dessert experience. Be sure to try the fluffy Oreo cake or Nutella crunch.

Eat like a Local

- **Lincoln Pasadena** is a local café situated in a former machine shop. The space is an airy industrial space with an outdoor patio perfect for a savory brunch or their bestselling pastries and treats.
- **The Luggage Room** is a pizzeria located within the Del Mar Station, featuring indoor and outdoor seating. The restaurant is called The Luggage Room because it occupies the former luggage room of Pasadena's old Santa Fe train depot. The pizzeria houses a wood burning oven where olive wood is burned to enhance the flavors of their pizzas, and ingredients are carefully chosen from farmers markets and local purveyors.
- On weekend mornings, hungry patrons line up outside **Russell's**, a 20-year old diner bistro hybrid that serves up a medley of American comfort classics along with Italian and French fare all day, every day. Whether you stop in for breakfast, lunch or dinner, you'll leave supremely satisfied and stuffed.

Food with History

- **Pie 'n Burger** has been a Pasadena institution since 1963. It's an old-fashioned diner where the locals go for classic cheeseburgers and the boysenberry pie.
- Since 1987, **Marston's** has been serving solid American cuisine in a casual, comfortable, family-friendly environment. Serving breakfast, lunch and dinner, breakfast is Marston's bread and butter. Named the Best Breakfast in California by the Food Network, and Zagat, this is a true Pasadena favorite.
- There is a reason **Parkway Grill** has been a Pasadena institution since 1984. It never disappoints. For 35 years, the restaurant has been serving exceptional regional American cuisine, prepared using seasonal ingredients and impeccable classic French technique. Melding a number of influences, the menu includes diverse choices such as whole ginger catfish, beef cheek tacos and braised short ribs. Whether you're planning an elegant evening out for a special occasion, or just stopping in for a cocktail and music, Parkway Grill will provide a true five-star experience.
- **Magnolia House** is a hideaway for those in the know – offering unique craft cocktails and a small plate menu from around the world. Located within a 1912 craftsman bungalow on historic South Lake Avenue, Magnolia House is known for its creative and inviting neighborhood vibe.
- In its heyday, The Grand Raymond Hotel was an East Coasters' winter respite celebrating the finer things in life. Though the hotel is gone, its original caretaker's cottage remains and houses **The Raymond | 1886 Bar**. With beautiful patios, gardens, fireplaces, the Raymond infuses its menu with innovative American cuisine and top-notch drinks.



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