



Eat Cleveland

From grabbing a breakfast bagel at one of the city's firm favorites, to stopping for a mid-afternoon dessert, followed by every trendy gourmet indulgence imaginable, let's eat our way around Cleveland.

by **Cindy-Lou Dale**

Cleveland is one of America's top foodie cities, enriched by culture and cuisine and waves of immigrants who have created eateries serving traditional dishes from their home countries. Be it fine dining, a hole-in-the-wall or a trendy club, it's all here, sometimes infused with a touch of elegance; always with a huge culinary twist.

BREAKFAST

As an alternative to a buzzy coffee shop where burnt coffee and loud music do nothing for the soul, kick off the day with a glass of juice from the cosmopolitan Restore Cold Pressed (1001 Huron Rd East). There's a welcoming urban rustic calm to the place with a menu that's divided into categories, making it easier to choose. I recommend the detox juice of apple, beet, carrot and lemon—ask for activated carbon to be added, which guarantees a good kick in the pants.

www.restorecoldpressed.com

For solids, head to the Cleveland Bagel Company (4201 Detroit Ave) and feast on cinnamon Cleveland-style bagels, which are a cross between the squiggly bagels from Montreal and the doughy New York-style ones. When I spotted a fellow patron order one with bacon and peanut butter add-ons, I also had to have one.

www.clebagelco.com

LUNCH

Market Garden Brewery is Cleveland's go-to place and the city's first American beer garden. Their brewmaster keeps the brewery stocked with a line-up of tasty beers like Chinook Strike, Wallace Tavern, Double Down Brown and Retro Hippo, which go well with the Lobster and Cheese Mac constructed from uber-fresh ingredients gathered from the West Side Market next door.

www.marketgardenbrewery.com

POST-LUNCH COFFEE

For a birds-eye view of the Public Square, take the elevator to the Observation Deck on the 52nd-floor of the Terminal Tower; built in the 1920s, it is one of the city's most iconic landmarks. There you'll see a stunning 30-mile view across the downtown architecture, Lake Erie and the Cuyahoga River. Back on the ground, pop into REBoL, located in the heart of the Public Square. A street food kitchen and brew bar, REBoL serves organic coffee and craft beer. Its unique setting is prime "people watching" real estate. Their mind-altering cold coffee "Nitro-Toddy" will add a spring to your step.

www.wearerebol.com

MID-AFTERNOON SNACK

With all the advancements of the 21st century there's no beating Sweet Moses (6800 Detroit Ave), a vintage soda fountain and treat shop in the Gordon Square Arts District. Here they serve up homemade

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ice-cream, fudge, sundaes topped with hot fudge, whipped cream and a cherry. The interiors are like scenes from the movie Grease—authentic Bastion-Blessing soda fountains, gleaming Tennessee marble, restored counters and ancient wrought-iron ice-cream chairs from granddad's youth. What to have—no doubt about it—a tall banana milkshake with a little something extra to boost you up. Sip, swallow (you may feel the need to chew), then fall into an intoxicating cloud of milkshake delirium. You'll cozy up to the lusciousness of it all and may even have another. Beware, this is the reason you'll be returning to Cleveland.

www.sweetmosestreats.com

DINNER, STARTERS

The riverside, industrial chic Alley Cat Oyster Bar (1056 Old River Rd) is a seafood nirvana, with an added sense of theater at sunset. Who'd have guessed there was such a thing as an oyster menu? Nauset Beach oysters from Orleans, South Lake Oysters from Cape Cod, St Simon oysters from New Brunswick, Blue Point from Long Island—each have their own distinctive taste.

www.alleycatosterbar.com

DINNER, MAINS

Owned by Cleveland-born celebrity "Iron" chef, Michael Symon, known for his meat-centric fare, Lola Bistro is a nationally acclaimed restaurant with an Eastern European take on staple comfort foods like beef cheek, venison and pork shanks, and a focus on local produce and hormone-free meats.

www.lolabistro.com

AFTER DINNER DRINKS

Spend the night out listening to live jazz at Nighttown (12387 Cedar Rd), a genuine art-deco relic dating back to the 1920s having the ambiance of a turn-of-the-century New York restaurant, complete with tuxedo-clad patrons and walls festooned with memorabilia from another era. No wonder they've been voted one of the top 100 jazz clubs in the world.

www.nighttowncleveland.com

There's only one true way to get to know a city and that's through its food. You need to eat it among the people who create it. That way it's seasoned with a sense of place, the neighborhood, culture and traditions.

When Cleveland breaks out the crystal, she shines! Find out more about this gem at www.ThisIsCleveland.com.

WOW WOW air now offers cheap flights to Cleveland, Ohio, four times a week. Find your flight to Cleveland at wowair.com.



LET'S TACO

★ 'BOUT IT ★



Mexican food that is a true fiesta for your taste buds!

We are at eight locations in the Reykjavik area and one in Akureyri:
The N1 service stations at Hringbraut and Bildshöfði. The shopping malls Kringlan and Smáralind and Akureyri center among other places.

serrano

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