

GOLDEN ALEXANDER, CHAI YO MODERN THAI

It's only on the menu every so often at chef DeeDee Niyomkul's Chai Yo Modern Thai, but order the Golden Alexander if you see it. It's a very photoworthy cocktail featuring cognac, cream, cacao and a gold-dusted rim. The cocktail program is robust, also offering a variety of tantalizing drinks—may we also suggest the Nam Dok. Made from vodka, Falernum, citrus and butterfly pea flower, it changes shades of purple as the bartender stirs it. 3050 Peachtree Road NW, Ste. 8, 404.464.7980, chaiyoatl.com



3 OVER-THE-TOP offerings



GOD IS A WOMAN, TINY LOU'S

Pastry chef Claudia Martinez, who looks after many of The Indigo Road Hospitality Group's pastry programs—that's Donetto, O-Ku and Tiny Lou's—is a master when it comes to all things sweet, and her latest is no exception. Dubbed God Is a Woman after Ariana Grande's song of the same name, Martinez was inspired by the empowering lyrics. No matter which of her creations you order, you're sure to be stunned, but this version is made from spheres of white chocolate coconut mousse, a vanilla madeleine, raspberry cremeux, lime-mint gel and coconut powder, finished off with silver and rose-gold dust. 789 Ponce de Leon Ave. NE, 470.485.0085, tinylous.com

JAPANESE PASTRY, MOMO CAFE

If you're a huge fan of gilding the lily, head to Momo Cafe, the pastry and coffee arm of Momonoki. Helmed by pastry chef Ching Yao-Wang, the wife of Momonoki and Brush Sushi Izakaya owner Jason Liang, almost everything is of the boundary-pushing, trendy-yet-still-delicate variety: Think experimental yet intentional drinks like a Curacao latte, seasonal kumquat hoji cha cheesecake, seasonal citrus black tea cheesecake with marscapone, or strawberry matcha mille feuille. Our favorites, however, are the croissants. Offered in three varieties—black sesame, matcha and citrus yuzu—they're the perfect designer start to your day. 95 Eighth St. NW, Ste. 100, 404.390.3025, momonokiatl.com



Westside Provisions District is slated to get a slew of new restaurants.



5 RESTAURANTS coming soon

AZIZA From Tal Postelnik Baum, the force behind Bellina Alimentari, comes Israeli-focused Aziza, slated to open at Westside Provisions District this summer. Sister restaurant Rina will follow at Ford Factory Lofts.

REDBIRD Two former Watershed on Peachtree powerhouses are coming together this summer for Redbird (redbirdatl.com) at Westside Provisions District. They're dubbing it "free-spirited cuisine," and will focus on options and flavors.

RUBY CHOW'S Across from Ponce City Market, Guy Wong (of Le Fat and Ton Ton) will open Ruby Chow's in Old Fourth Ward—a celebration of

Pan-Asian cuisine—later this year.

TALAT MARKET James Beard Award-nominated chef Parnass Savang and co-owner Rod Lassiter are preparing their first brick-and-mortar after a wildly successful run of pop-ups. Opening later this summer, Talat Market (talatmarketatl.com) will feature Thai dishes using local ingredients.

FORZA STORICO Buckhead's immensely popular Storico Fresco is getting a sister restaurant, Forza Storico. It'll be Atlanta's first Roman restaurant in the old Little Bacch space at Westside Provisions District.

FOOD & DRINK
guide

at the mercy of seasons, oceans and sustainability. Anticipate dishes such as charred octopus dip, and dry-fried Dungeness crab with chestnut honey and wild ginger. 299 N. Highland Ave. NE, 678.732.0360, beetlecatatl.com \$5

Bellina Alimentari Ponce City Market welcomes another promising purveyor with the opening of this Italian kitchen, gourmet market, culinary club and wine bar. As the largest outpost of PCM's food hall, look for Italy-sourced sauces, pestos, pasta, olive oil and more, along with authentic dishes including made-from-scratch pasta plates (like maltagliati with mushroom ragu and crispy chicken bites), soups, paninis, desserts and charcuterie. 675 Ponce de Leon Ave., 404.330.9933, bellina-alimentari.com \$5

Biltong Bar Local restaurateur Justin Anthony is bringing South-African culinary vibes to his new Ponce City Market resto. As the name suggests, the menu places a heavy focus on South African dried meat with a variety of jerkies with traditional, peri-peri or garlic flavors. The bar aspect is equally impressive, with an extensive list of South African fruit sodas, beers, wines and cocktails. 675 Ponce de Leon Ave., 678.515.0620, biltong-bar.com \$5

Boccalupo An intimate restaurant helmed by Atlanta-native chef Bruce Logue and chef de cuisine Ben Clayton focuses on extruded and rolled, handcut pastas featuring carolina middlin risotto and duck spiedino. Logue and Clayton meld their grandmothers' backyard garden sensibilities with

classic techniques, with family heirloom desserts including Gina D's zeppole with chocolate budino sauce, as well as upside down chocolate tart. 753 Edgewood Ave. NE, 404.577.2332, boccalupoatl.com \$

The Brasserie at Bazati This restaurant brings the romance, sophistication and culture of 1920s Paris to Atlanta's BeltLine. The Brasserie sports an industrial aesthetic with high-rise ceilings and minimalistic-meets-energetic decor and lighting. Perhaps the cornerstone of the space, though, is the 3,000-square-foot patio flaunting an unparalleled view of the city's skyline. If you are in the mood for classic French cuisine, don't leave without trying the escargot, French onion soup, duck confit and coq au vin. 550 Somerset Terrace NE,

Ste. 102, 404.795.8342, bazatiatl.com \$5

Bread & Butterfly Enjoy a buttery croissant and perfect cappuccino at this European-inspired café and bistro featuring a small bar, intimate dining room and porch with doors open to Elizabeth Street. 290 Elizabeth St., 678.515.4536, bread-and-butterfly.com \$

Cast Iron From Cakes & Ale and Serpas True Food chef Evan Cordes comes Old Fourth Ward's fresh front to the neighborhood, appropriately called Cast Iron. Diners can enjoy innovative dishes from the quality-driven menu, such as duck confit gaufrettes with pickled onion cream, cherry mostrada and duck skin; or king trumpet and oyster mushrooms with sherry, balsamic and breadcrumbs. Don't skip out on the cocktail list, which is carefully curated by Brad Tolleson, formerly of

Craft Izakaya, Brush Sushi Izakaya and Restaurant Eugene. 701-5 Highland Ave. NE, 404.228.2005, castrionatl.com \$5

Gunshow Inspired by Brazilian churrascaria-style dining and Chinese dim sum, well-known executive chef Kevin Gillespie offers a bold dining experience. Gillespie's restaurant has only a few walls and a highly visible kitchen to create a sense of transparency. Menu highlights include bulgogi baby back ribs, coppa di tiesta with pine nuts and farro verde risotto. 924 Garrett St., 404.380.1886, gunshowatl.com \$

Kevin Rathbun Steak Executive chef Kevin Rathbun is one of Atlanta's faves, and this is where he does—you guessed it—steak his way: dry-aged rib-eye steaks for two or three, dry-aged cowboy rib-eyes and New York strips. And if you're in the mood for a burger, the prime Japanese wagyu burger is excellent. But it's the jalapeno creamed corn that you simply have to order. 154 Krog St., 404.524.5600, kevinrathbunsteak.com \$\$\$

La Tavola La Tavola has been one of Atlanta's best neighborhood restaurants for years. Its open kitchen overlooking the cozy dining room is part of what makes it so fun to eat here. The menus include your favorite classic Italian dishes—veal meatballs, tagliatelle Bolognese, risotto—alongside inventive, authentic flavors. 992 Virginia Ave. NE, 404.873.5430, latavolatrattoria.com \$5

FAB 5

GET OUT OF TOWN

Alpharetta is a burgeoning hot spot for those who want to experience Atlanta's decadent cuisine sans the crowded city scene. Look to these restos the next time you're looking to spend a swanky night OTP. —Erin Kain



Chiringa Luxuriate in a tropical vacay any day of the week with Chiringa's elevated beach cuisine, featuring only the freshest seafood and cocktails curated with juices squeezed in-house. 34 S. Main St., 770.802.8940, chiringa.com

Citizen Soul Combining inspiration from West Coast pubs and the South's charm, this hub serves California cuisine with surprisingly sophisticated twists. Sip on one of 20 refreshing draught brewskis while relaxing on the shady outdoor patio—all you're missing is grandma's rocking chair. 60 S. Main St., 678.317.3232, citizensoul.com

Salt Factory Pub Modeled after pubs in the English countryside, this rustic-chic gastropub—think exposed brick walls and moody lighting—boasts classic fare reimagined with a modern take. Sample the famous shepherd's pie, featuring braised lamb, pearl onions,

corn, green peas, rosemary demi and cheddar potato puree. 102 S. Main St., 770.752.1888, saltfactorypub.com

Shade Street Food + Bar Boasting cuisines from around the globe, this eclectic haunt guarantees to end all of your "Where should we eat?" woes. With offerings like South African boerie rolls and pork banh mi from Vietnam to unapologetically American chicken and waffles, there truly is something for everyone. 10 N. Broad St., 770.676.5718, shadestreetfood.com

South Main Kitchen The open kitchen and cozy communal seating in this chic eatery prove that socializing is the heart of every dining experience. A visit to the cheekily named S.N.O.B.S. Rooftop to mingle amid cocktails and small plates is an absolute must. 9 S. Main St., 678.691.4622, southmankitchen.com