

# THE GUIDE

Enjoy the area's best restaurants, sorted alphabetically and by neighborhood. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

\$\$\$\$ Very Expensive (\$60 and up)

\$\$\$ Expensive (\$40-\$60)

\$\$ Moderate (\$30-\$40)

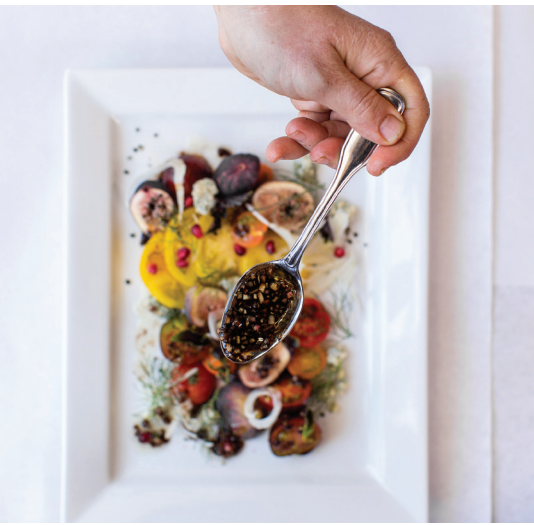
\$ Inexpensive (under \$30)

U Update

N New

🔥 Hot Spot

★ Editor's Pick



Clockwise: Heirloom tomato, fig, goat cheese, arugula and balsamic; chef Charleen Badman of FnB; braised leeks, mozzarella, mustard breadcrumbs and fried egg.



**TOQUE OF THE TOWN** Local culinary maven **Charleen Badman** took home the award for Best Chef Southwest at this year's James Beard Awards—what industry insiders consider “the Oscars of the food world.” The **FnB** chef and co-owner, renowned for her creative producecentric cuisine, is the first Arizona chef in 12 years to earn the distinction. Besides being in total disbelief that she won, the Tucson native says the award, which now hangs in a red velvet-backed frame in FnB's dining room, shows the world that Arizona is not just a “cactus, cowboy, steak-and-potatoes” restaurant town. “We are here, and we have something to say and represent,” Badman says. “We have been pushing along and elevating the local food and the wine [scene] and have something so wonderful to share.” 7125 E. Fifth Ave., Ste. 31, Scottsdale, 480.284.4777, [fnbrestaurant.com](http://fnbrestaurant.com) —Teresa K. Traverse

## SCOTTSDALE

### 6 Degrees Urban

**Kitchen** A starter platter of roasted cauliflower and blistered shishitos is a having-a-moment way to get one's daily veggie allowance, and the mango-cucumber salad would be at home at any spa cafe. Latin influences are evident throughout moles, shrimp-chorizo paella and trios of tacos. When it's temperate outside, the generous-size, easygoing patio makes any guest feel vaguely local. *The Shops Gainey Village, 8989 N. Scottsdale Road, Scottsdale, 480.912.6774, 6degreesaz.com* \$\$\$

### Atlas B.Y.O.B.

A bring-your-own-bottle bistro connected to a wine shop—brilliant! Frequent diners appreciate the oft-changing prix fixe format and change up their bottle selection accordingly. *2515 N. Scottsdale Road, Scottsdale, 480.990.2433, atlasbistrobyob.com* \$\$\$\$

**AZ/88** Because the kitchen keeps cookin' until 12:30AM, the bartenders slip blue-cheese-stuffed olives into the city's iciest martinis, and art installations and floral arrangements are constantly freshened, fabulous people who do fascinating things tend to congregate here. *Scottsdale Civic Center Mall, 7353 Scottsdale*

*Mall, 480.994.5576, az88.com* \$\$

**Bandera** American comfort food is this brasserie's bread and butter. *3821 N. Scottsdale Road, Scottsdale, 480.994.3524, hillstone.com* \$\$\$

### Barrio Queen

Mexican soul food is served in an upscale setting with Día de los Muertos decor. *7114 E. Stetson Drive, Scottsdale, 480.656.4197, with other locations in Phoenix and Gilbert, barriqueen.com* \$\$

### Bourbon & Bones

Get scene with a side of steak from almost a dozen different cuts customizable with premium toppings (foie gras, pork belly) and sauces (chimichurri, ghost chile butter). Peruse the 75-bottle bourbon list for liquid dessert. *4200 N. Scottsdale Road, Scottsdale, 480.629.4922, bourbonandbonesaz.com* \$\$\$\$

### Bourbon Steak

Celeb chef Michael Mina and local exec chef Sara Garrant send forth luxurious fare: oysters, foie gras, Maine lobster, wagyu beef, Kurobuta pork and signature butter-poached steaks. *Fairmont Scottsdale Princess Resort, 7575 E. Princess Drive, 480.513.6002, scottsdaleprincess.com* \$\$\$\$