

Legend:

Areas of Town

FQ – French Quarter is the main square grid located along the Mississippi River defined by 4 streets Decatur (along the river), Esplanade, Rampart, and Canal St (I'll describe where other areas of town are in relation to the French Quarter)

M – Marigny is across Esplanade from the French Quarter

WD -Warehouse District is across Canal Street from the French Quarter

UP – Uptown starts at the Interstate on the far side of the warehouse district and follows the river, the main street being ST. Charles (where the Green Street Cars Run)

Mag- Magazine Street is another popular street pretty far uptown and is distinguished from St. Charles Street

TRE- Treme is located across Rampart from the French Quarter and not a neighborhood that has a lot in it worth seeing except for one can't miss restaurant

Events and Things to Do

FQ -\$\$- Preservation Hall – a jazz show located a half block off Bourbon toward the River on St. Peter. You must purchase tickets for this show and they usually do 1-2 shows a night if memory serves. I don't think it's that pricey, however it's good to purchase tickets early, if possible, and be there early as the line starts to form because there is limited seating inside and they are all just benches at that. A very unique and very New Orleans experience.

UP -\$\$- Audubon Zoo: The zoo in New Orleans is really nice and is a great place to spend the day. They have pretty decent restaurants in the zoo. There is a sea lion show, the white Tiger, albino alligator and gator feeding. Monkey shows, butterfly exhibit and a whole lot more.

FQ -\$\$- Bourbon Street: a fun street to walk along and just view the sites. Tip: drinks upstairs are usually cheaper than the ones downstairs along this street. I recommend trying a Hand Grenade from one of the Tropical Isles. The cheapest beer along this street is one of the 3 Johnny Whites. 2 are right next to each other and one is a few steps off bourbon on St. Peter toward the River (across from preservation hall) This one is my favorite. Friendly bartenders and \$3 beers.

FQ -\$\$- Pat O'Brien's – Probably the most famous bar in Nola. They serve Hurricane's which is a red rum drink that can definitely sneak up on you. They have a gorgeous courtyard with a fountain and a really cool piano bar. The piano bar sometimes has a bit of a wait to get it, however on a Friday or Saturday night can be quite entertaining for a while. I wouldn't recommend any food here. (They serve the hurricane's in a signature glass that they front charge you \$3 for and the waiters wait for you to leave them, so they can return them and collect tips)

UP - \$\$- Ponchartrain Hotel: Located on St. Charles St not too far out of the Warehouse District in what I labeled above as uptown. You can take the Green street car from Canal Street here. There is a rooftop bar called Hot Tin that has probably the best view of the city. They have excellent craft cocktails and is a great stop around sunset.

WD -\$\$- Ace Hotel: has a rooftop pool area that they allow everyone to use for a small fee. If it's hot and you need a dip it's a great area to grab a cool drink or a quick snack.

FQ -\$\$- Chart Room: Cash only; great quaint corner bar with a boating theme and very reasonable drink prices. Both indoor and outdoor seating and has AC

FQ-\$\$-Harry's Corner: Cash only; great quaint corner bar with a boating theme and very reasonable drink prices. Both indoor and outdoor seating and has AC

WD -\$\$- D-Day Museum: Located in the warehouse district near Lee Circle (they have removed the statue of Lee, however the large white column is still there and the Green street car goes through Lee Circle.) They have a 4D cinema here that is a small extra fee to get into, however it's a truly unique experience. The museum itself is 4 very large levels. Don't expect to see everything in a few hours. Honestly, to take a thorough look at everything would probably require multiple days. So, it's definitely worth at least a few hours of your time.

Restaurants and Eats

Five Stars



TRE-\$\$- Willy Mae's Scotch House: Located in the Treme District which is across Rampart from the French Quarter. It is best to take a cab or uber to this location as it is in a neighborhood that is a bit shady. They are only open for lunch. However, bar none has the best fried chicken and sides you've ever tasted. There is usually a line, so be prepared to wait a bit. In my opinion, you should NOT skip this. Winner of the James Beard Award. Whenever you see a James Beard award winner you know you've found a good spot with excellent food.

WD -\$\$\$- Meril's -This is Emeril's newest resataurant concept in Nola and it is fancy casual with a lot of options on the menu. My good friend Darren is the Executive Chef here now. When you get seated ask for Darren and tell him I sent you. I recommend just letting him send out the best things and not even looking at the menu.

UP -\$\$\$- Shaya: when I left NOLA this was the hot new restaurant and almost impossible to get any reservations. I'm sure it has calmed down a bit now. It's an Israeli food restaurant and has a different menu for lunch as it does for dinner. It's also more affordable at lunch. If you go for nothing else the bread is incredible. Definitely one of the more unique menus in the city. This restaurant won the James Beard award the first year it was open.

FQ -\$\$\$- Irene's- Located at 529 Bienville in the French Quarter. This is my favorite restaurant in the city for it's all around experience. They have since moved across the French Quarter since I left. I hope that they maintained their excellence. They didn't take reservations when I left; however you will be well taken care of from the moment you walk in the door. I recommend the caprese, escargot, ALL the entrees, and please make sure you order at least 1 slice of Cheesecake. WOW!

UP-\$\$- Jacques IMO's- This is one of my favorite restaurants to take people that have never been to NOLA before. It's very cozy and the food is terrific. There isn't anything I wouldn't recommend, however one of my favorites is the Chicken fried Venison with white peppercorn gravy. Everytime I go I tell myself I am going to try something new. It's just so hard. They don't take reservations, however they will put you on the list and text you when the table is ready. There are lots of cool bars and shops around Oak Street to fill your time while you wait. If you don't want to wait then I would recommend between 6-8pm on a Tuesday or Wednesday. Call and make sure they are open, sometimes they close for odd things.

FQ-\$\$\$- Doris Metropolitan-best steak you've ever had! Located just off Jackson Square toward Canal St. on Chartres St. When you walk in they have a glass room where they dry age all their steaks 35 days. When this restaurant first opened they didn't give you a steak knife because you don't need it. They use the Sous Vide cooking method that makes the steaks so tender and juicy. A bit pricey, worth every penny.

UP-\$\$\$\$- Square Root- It looks like this place may be permanently closed. However, they did some things there that would knock your socks off. It would be for special occasions only as it is VERY expensive. It's a chef's table seating of a maximum of 17. It was a 12-15 course meal with wine pairing for each course. I once tasted Fried Chicken Cotton Candy here. That's right, they fried a chicken, dried it out, crushed it up and put it through a cotton candy machine. Served with an egg yolk that was cooked at a very low temperature for 3 days. It tasted almost like fudge. Dinner for 2 here with wine pairings and tip would run you about \$800 US.

WD-\$\$- Lagniappe- This was a sister restaurant to La Petit Grocery. I think it closed, however on the weekends they had/have a bowl of creamy grits with beef cheeks that will make you want to lick the bowl. Great craft cocktail bar as well. Right on the green street car line (returning from uptown, as they take slightly different routes entering and leaving the French Quarter.)

Mag-\$- Stein's deli: Located uptown on Magazine Street. Stein's is a staple with New York style deli lunch sandwiches. I never pass up an opportunity to hit up Stein's for one of their famous hot pastrami sandwiches with homemade saurkraut and marble rye bread.

M-\$- Red's Chinese : a famous chef from Los Angeles opened this place in the Marigny very close to Kebab and St. Roch Market on St. Claude. It looks like a run down gas station. It does NOT look like a great restaurant, but let me tell you this is some of the best Chinese food you've ever put in your mouth. This is worth tracking down. I can't recall just what to order, it's all good though. Just ask for suggestions. Wow! Really love all my trips to this place.

FQ-\$- Stanley: Located on the back corner of Jackson Square, there is usually a wait around the weekends. This is one of the few places that forms lines in the French Quarter that I would recommend waiting for, however you can avoid most of these lines going in the mornings of M-W. The breakfast, hamburgers and shakes here are outstanding. I highly recommend making some time to try out this gem. Muriel's across the street is also a nice place for lunch, although it won't make this list as there are too many other great restaurants to mention.

FQ-\$- Verti Marte: similar to Stein's deli, but located in the quiet part of the French Quarter is an excellent place to grab a quick tasty sandwich. There is nothing bad on the menu here.

WD -\$\$\$\$- August- Chef John Besh's flagship restaurant. Located in the warehouse district near Harrah's casino. I actually never got to eat here, although I had several friends that worked there and many many recommendations. There won't be anything here that disappoints except maybe the price.

M-\$- Pizza Delicious: A little out of the way from the French Quarter, but WOW the rolls they will knock your socks off; they have pepperoni, cauliflower, broccoli, and spinach-feta. All are excellent, don't miss the pepperoni and cauliflower though.

M-\$-Kebab: if you like greek and lebanese you'll love this place. Everything is so fresh and tender and juicy. One of my favorite lunch spots. If you take the Red street car on Rampart to the end where it turns into St. Claude at Esplanade it just a few short block up on the left. Make sure you ask for the special Habanero gretian sauce.

UP-\$\$- Atchafalaya: wonderful craft cocktails and an excellent brunch spot. They have a signature bloody mary bar for brunch that is fabulous. All the food is top notch as well. I think they take reservations, I would definitely schedule this a day or so out if you are planning to go on the weekend.

UP-\$\$- Coquette: Great craft cocktail bar with good service and fabulous for dinner or lunch. The hot chicken is something I highly recommend.

WD -\$- Company Burger: Wow! An absolute favorite of mine. The burgers here are thin patty like the old diner style with great grilled onions and good sauces and fries. They are fast and efficient as well. I recommend a stop in even if it's to split a small burger. It's a must try.

FQ -\$- Port of Call: I know I have said a lot of about good burgers, however this one has been around the longest. It's on the edge of the Quarter near Marigny on Esplanade . A line usually starts forming around lunch and it's worth the wait. Grab yourself a Tsunami from the bar and sit on the front steps and enjoy the shady boulevard while you wait on your table.

WD -\$\$\$\$- Emeril's: Another James Beard Award Winner. A staple that is always a fantastic meal. While there aren't a whole lot of things that stand out to me on the menu, you almost always can count that this dining experience to be exceptional in service and food.

FQ & WD -\$- El Gato Negro: Some of the best mexican I've ever had and I spend 4 months in Mexico. Be sure to try the Chihuahua Cheese as a appetizer and definitely get one of their creative margaritas. Solid spot for food and drink. The one in the French Quarter is rather small and located on the edge of the quarter near Esplanade and sometimes gets a little hot in mid-summer. They have both indoor and outdoor seating.

UP -\$\$\$\$-La Petit Grocery: Another James Beard award winner and is great for any meal. Brunch, lunch, or dinner. I would make reservations if it's near the weekend. Just a very solid menu and everything is exquisite from atmosphere, service, presentation, and food.

UP -\$- Parkway-Po-boys: The quintessential New Orleans Po-boy. This uptown hidden gem in an old house serves some some mighty tasty po-boys. It's a tough choice between the Roast beef and the shrimp or oyster poboy. Or heck mix them. Can't go wrong at this sweet spot.

FQ -\$\$\$- GW Fins: Winner of many foodie awards in and around Nola as one of the finest seafood restaurants in New Orleans. If seafood is what you are craving there's two spots I highly recommend and this is one of them. The other is Peche.

FQ -\$\$- Coop's Place: A dive restaurant with some great home cooking. Everything from pasta, stews, and some really good fried chicken.

FQ -\$\$- Central Grocery: Inventor of the muffaletta. (described in Napoleon House Bar & Cafe). There's often a long line to try this superb sandwich. Once you get inside you see it's a little grocery store with a food counter. Many just wait in line and stand around the counter to gobble down their sandwich. It's better than Napoleon's house, however if you most likely won't be seated eating this sandwich here.

WD -\$\$- Cochon: I haven't been here in quite some time since I stopped eating pork. However, this guy has been there a while and let me tell you it's delicious.

Four Stars 

***note: even the 4 stars are exceptional, just wanted some way to make some distinctions**

FQ -\$\$- Sylvain: A friend of mine owns this place located right across from Doris Metropolitan on Chartres St. It's a nice brunch spot or a place to pick up a nice tasting Bloody Mary. Has a good selection of salads and omelettes.

FQ -\$\$- St. Lawrence: This place on Decatur has some great craft cocktails and the food is really good. It's a small bar and grill that was around the corner from my place in New Orleans. This is the ONLY good food on Decatur between Canal and Dumaine about 8-12 blocks. Be sure, not to eat on Decatur between these streets it's all touristy bad food. Trust me.

Near M-\$\$ -N7: A truly unique experience. It is extremely hard to find and doesn't seem that it wants to be found. It's a french restaurant officially. Has an absolutely wonderful atmosphere and a pretty extensive menu. Definitely worth it just for the experience. even if you just for a glass of wine. It has an award winning wine bar. It's what was the worst neighborhood in New Orleans before Katrina flooded out the whole area. It's safe to go to now. However it's behind a big wooden fence with the tiniest of signs that just says N7 near the top of the wooden fence. I got a real kick out of going and finding the place.

M-\$\$-St. Roch Market: Just a few more blocks passed Kebab on St. Claude on the left there is a decent size white building with a lot of windows. Inside you will find 10-14 pop up kitchens that are always cooking up something nice. There is seating both inside and out and a bar in the back that serves excellent craft cocktails. Great place for breakfast, brunch, or lunch on a nice afternoon.

WD-\$\$-Luke: Very solid lunch spot. Everything from sandwiches to hot plates and oysters. One of John Besh's restaurants.

FQ-\$\$-SoBou: A sister restaurant to the famous Commanders Palace. If you get lunch here you can get up to 3 martini's for \$0.25 each. That's right, just a quarter and Commander's Palace tradition. An Excellent bar in the French Quarter. They can mix you up some things you never imagined here. Craft

cocktails all the way. The food is rather small portions and top quality. If nothing else, go in and order the beignets. You won't regret it. They are small and come in plates of 3. I bet you order another when done.

M-UP - \$- Dat Dog: While I'll never say there's a hot dog that rivals the Lucky Dog, with many locations throughout the city Dat Dog has so many options for the gourmet dog it's easy to get overwhelmed with your choices. I like to just ask that the chef send out one of his favorites.

All Over -\$- Lucky Dogs: The Finest New Orleans Street Food. You'll see one of these stands on almost every corner in the French Quarter and in the Airport. Their all beef hot dog with onions, mustard, and Chili is my favorite. They keep their buns steamed and warm, so it tastes fresh anytime of the night you choose to grab this quick snack.

FQ -\$- Backspace Bar and Grill: Whether you are looking for a craft cocktail, cheap beer, a comfortable place to hang out or a Fantastic Grilled Cheese Sandwich this is the place for you. There's another cool bar right next door that always has good activity as the service industry frequents these two places when they get off of work. Friendly bartenders and good cheap drinks and some pretty damn good bar food.

FQ -\$\$- Mr B'a Bistro: There is only 1 reason to go to Mr. B's. They invented the BBQ Shrimp. You'll get a bib and a bowl with 5-7 of the largest shrimp you've ever seen in a butter and worcestshire gravy that's sure to leave you wanting more. Stop in for lunch or snag a reservation for a lovely dinner.

Mag -\$\$- Peche: One of the finest seafood restaurants in New Orleans. If seafood is what you are craving there's two spots I highly recommend and this is one of them. The other is GW Fins.

FQ -\$\$- Orleans Grapevine Wine Bar and Bistro: solid little spot if you are looking for a nice glass of wine, some nice AC and a snack or even dinner.

FQ -\$\$\$- Restaurant R'evolution: 2 famous chefs got together to create this brainchild. While I had an enjoyable meal here; the atmosphere is extremely bright. You feel like you are eating on stage and their 'death by gumbo' was good, however I've had much better gumbo elsewhere. It's a pricey meal and the quality is good, I just think there is better value for your dollar in Nola.

FQ -\$\$\$- Brennan's Restaurant: A very famous breakfast place in New Orleans. Along with the Court of Two Sisters a lot of people make this a must for a New Orleans visit. Their Banana's Foster is one of the best I've ever had and it's quite the show to see them flame it up at the table. Short of that, it's just expensive eggs and grits.

Yo Mama's Bar and Grill: a small little bar in the French Quarter that had some of the best burgers around. Served with a large stuffed potato it's a big messy burger just so irresistible. I know they have changed owners and I have heard the burger has decreased in quality. However, even if it is half as good as it used to be it's still worth a visit. Oh, and they have tons of different tequilas.

FQ -\$\$- K-Paul's Louisiana Kitchen: One of the older famous chef's from New Orleans. While he is now dead this restaurant has been here for quite some time and has never failed to disappoint. It's a solid choice for dinner and I do believe the change their menu fairly often.

FQ - \$- Copper Monkey Bar and Grill: a cool little bar with a really good ribeye for about \$20 that you can get even around 3am.

FQ - \$- Mr. Ed's Oyster Bar & Fish House: If you are in the French Quarter and you want good oysters or just a solid po-boy Mr. Ed's is a great little place to duck into and have lunch or quick snack. Reasonably priced and great oysters.

FQ - \$\$- Napoleon House Bar & Cafe: A muffaletta is a must try in New Orleans. The inventor of this magnificent sandwich was Central Grocery on Decatur (also in this list); however Napoleon house does a pretty great muffaletta. They are huge and usually ¼ – ½ will feed one person or you can split a whole one and probably still have some left over. It's a large round fluffy bread with 2-4 types of sliced deli meat (salami, ham, and the like) with a bed of crushed olives and olive pieces with olive oil below. It's quite tasty and there's one added bonus for grabbing one at Napoleon's. Be sure and get a **Pimm's cup**, one of the most refreshing alcoholic drinks in the city and they invented them at Napoleon's. Legend has it Napoleon was to hide out in this house, but was discovered to have been there very shortly after he arrived and had to leave.

FQ - \$\$\$- Galatoire's: One of the most famous restaurants in New Orleans. The popular thing to do is go for lunch on friday and stay through dinner. The wait staff has been there forever and will go out of their way to make you feel and home. It's a very social atmosphere and they don't take reservations. Many regulars get to know their waiter who will pay a homeless guy to wait in line for you if they know you are coming. A jacket is also required here. While the friday lunch/dinner is a fun thing to do if you are with some people that are entertaining. The food is solid, and it's an authentic Nola experience; however I don't think it's the best food in Nola.

FQ - \$\$\$- Antoine's: Another classic New Orleans restaurant. They have lots of formal mardi gras wear used by the famous Krewe's on display upstairs. The food is solid and I can't imagine New Orleans without Antoine's. I am sure many would disagree with this statement, however I think Antoine's is one of the best places to get a traditional cup of gumbo. There are a few restaurants that do a good gumbo, however I find that the best gumbo is outside of New Orleans.

FQ - \$\$- Tujague's Restaurant: This is a classic small set menu restaurant. I think they kept the same menu well over 100 years. It's good and it's not too expensive and it is certainly charming. I heard that they recently updated their menu. A great way to experience classic New Orleans dining with great old style service, not a place that will knock your socks off though.

Honorable Mentions

1000 Figs
Upperline
Toup's meatery
Juan's Flying Burrito
Cavan
Baru
District Donuts
Lilette
Apolline

Green Goddess
Fiorella's
Palm and Pine
Parasol's
Cafe Absynnia
Sucre
Paladar 511
Patois
Avenue Pub

Willa Jean
Maypop
Domenica
Sukho Thai
Bayona
Evangeline
Angeline:
[Meauxbar Bistro](#)
Fry and Pie

Cool Bars

FQ -\$- Lafitte's Blacksmith Shop: oldest building in America that's a bar. It's got a fire when it's cold and some frosty AC in the dark back corner with a piano when it's hot. Nice bar in a quiet part of the French Quarter.

FQ -\$- Erin Rose: A service industry bar famous for it's strong drinks and the many strippers that relax after work here.

FQ -\$- B Mac's: Great AC and some of the cheapest and strongest drinks in the Quarter. Has a nice courtyard in the back for beautiful days.

FQ -\$- Claire's Pour House: Just a dive bar with reasonably priced drinks.

FQ \$\$\$- Carousel Bar: inside the hotel Monteleone. The bar actually rotates as you sip on your cocktail and watch the people walk by on the sidewalk through the big picturesque windows. Drinks are somewhat pricey and It's usually crowded. Tough to get a seat at the bar. It's actually a bar built on an old Carousel. I normally just walk through to show people and leave.

M -\$- DBA: Live music, good drink and beer selection. Cool place to hang

M -\$- Blue Nile: Live music frequently in the cool hip area.

M -\$- Spotted Cat: cool bar with good live music, near DBA and Blue Nile. I hear the food is good hear as well.

Midtown -\$- Bayou Wine Garden: has a large outdoor beer garden and next door is a large wine bar with outside and inside seating. Usually does crawfish boils and food activities in good weather and the weekends

M -\$- Bacchanal: great wine bar, sometimes live music and I've never eaten there however the bar food is supposed to be pretty good.

UP \$\$\$- Bulldog: nice english pub with lots of draft and really nice shady courtyard on Magazine street.

Popular Places to Avoid

Acme Oyster House
Mulate's
Walk-Ons
Mother's