

# seattler estaura ntguide typecon 2007

I've loosely organized this guide by both type of food and accessibility from the hotel; certainly a few of the city's best restaurants may be a bit of a trek to get to, but given that this is, after all, Seattle – with some of the best seafood available anywhere – you'll definitely want to make time to sample the better spots.

## **Pike Place Market, Belltown & Downtown**

The mostly-enclosed market includes meat, fish, produce and flower vendors as well as many small restaurants, a newsstand, gift shops & more. This is where you go to buy the salmon and other treats to ship home; several small delis in the Market (like the excellent DeLaurenti's and Le Panier) and across from it will sell you sandwiches, local cheese and other treats.

**MATT'S IN THE MARKET** (94 Pike Street #32, immediately across from Pike Place Market and up a narrow staircase): My single favorite restaurant in Seattle, Matt's was until recently nothing more than a tiny utility closet with a few tables and a counter where chef friends Matt & Tom cooked up incredible comfort food from local ingredients. They were cooking on butane and serving you a few inches from the burners, but after months of being closed they've expanded into an actual dining room, and there's space for more than 12 people at a time. It can be hard to find, so just ask any local near the entrance and they should point you in the right direction (up!). If you are hungry for really good innovative local seafood, there are only a few places that can do it as well as Matt's. Try the bread pudding dessert, which is amazing, and call 206.467.7909 before going – they don't always take reservations, but it's nice to give them a heads-up. If you are a party of two and not super stuffy, sit at the counter if it's still possible in the new space.

The Chinese lunchcounter on the main promenade, near the donut-making machine: you can get a bag of fried chicken livers

and other miscellaneous innards here; whatever your opinion of organ meats, this greasy sack is truly one of the most delicious and heart-unfriendly treats you will ever experience. Give it a chance, and you can eat salads for a week after to make up for it.

Just a counter and a grill, **MARKET GRILL** serves fantastic fish and shrimp sandwiches and not much else. Visit for cheap, filling food and a pleasant chat with the cook.

**PIROSHKY PIROSHKY** (1908 Pike Pl.): Take a guess. They are fantastic – the beef + onion and salmon paté varieties sell out early, but are the best; if there are any left, buy a box or two to share. The apple cinnamon makes a great dessert.

**THE CRUMPET SHOP** (1503 1st Ave.): Good crumpets & coffee.

**BEECHER'S HANDMADE CHEESE** (1600 Pike Place): One of Seattle's two great cheese shops, they also make several of their own (excellent) cheeses.

**MEE SUM PASTRY** (1526 1st): Try the very good steamed BBQ pork char siu bao and the always-tasty sesame balls.

**WORLD-CLASS CHILI** (93 Pike #102): Below and behind DeLaurenti's. Good chili that truly is world-class (their "Cincinnati-style" is better than anything in Cincinnati, even Skyline's). Sit at the counter.

**RESTAURANT ZOE** (2137 2nd Ave. in Belltown, 206.256.2060): This wonderful little spot is a few blocks from the market. On a recent visit, the asparagus risotto and mushroom / bacon side dish were especially tasty, and are great to share - go with a small group and you'll get to try everything (make sure to get the gnudi as well as the white bean paste / truffle oil crostini appetizers). The bar is very nice as well, but does better with wine than cocktails.

**LE PICHET** (1933 1st Ave., 206.256.1499): A good,

by Joshua Lurie-

Terrell with much

help from

Si Daniels,

Kevin Larson,

Michelle Hill,

Peter Miller,

Dan Shafer,

Emilie Burnham,

Dan Gayle,

Vince Connare &

John Hudson

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nothing-fancy French bistro, open until 2 am on Friday and Saturday and midnight otherwise. Charming staff (obviously not French), a decent brunch, good wine list. Try the jambon / eggs / cheese concoction that comes in a bubbling crock, or the steak frites (great steak, OK frites; see Matt's in the Market, above, for really excellent fries).

**MAXIMILIEN-IN-THE-MARKET** (81 Pike): Walk past the fish-tossing guys in the front of the Market and all the way back for a good brunch, great bloody mary and especially tasty omelets and crepes.

**JACK'S FISH** (1514 Pike Pl.): Si says that "the best fish and chips in Seattle (is) Jack's no-nonsense lunch counter, attached to his fishmongers store in Pike Place Market. If you're standing by the pig facing the guys throwing fish, Jack's is in the building behind you. Don't expect an English style chippy, this place is North West through and through. You'll find tourists munching on the staple 3 piece halibut and chips, a savvy out-of-town businessman chowing down on a half rack of oysters, or locals enjoying half a Dungeness crab drinking their BYO wine out of Styrofoam cups (don't tell the SPD). As for me, I'll grab a bottle of Hoegaarden from DeLaurenti's next to the news stand at the corner of Pike and First (don't forget the brown paper bag) and order the mixed steamers – delicious!"

**THREE GIRLS BAKERY** is directly across from Jack's, and their glass-enclosed seating area is very pleasant.

**CAN CAN** (94 Pike): If you love cleavage and corsets, cheesy game-show hosts and macaroni and cheese, this bar is the place for you. A mix of locals – uw students, punks, professors, your mom – makes it a fun crowd. Come for the burlesque and big-wheel bingo – Seattle's only game show – and stay for the cheap drinks. Sure, there are hipsters galore, but that doesn't make this place completely worthless.

**MICHOU FRESCA** (1904 Pike Pl.): Order the sierra chicken sandwich on a seeded bun, toasted to go, and a side of brussels sprouts. You'll thank me.

**EMMETT WATSON'S OYSTER BAR** (1916 Pike Pl.): Hidden in the Soames Dunn building, down a dark back alley across from the Market, this no-nonsense spot does one thing very well, so why mess? Don't order anything but oysters or the chowder (or the very good clams & chips) and you'll be very happy. The rest of the menu is OK, but the oysters are wonderful.

**CAFÉ LADRO** (108 Union St.): The best coffee within a half-mile of the Market. Not the coziest spot to hang out & read a book, but damn good coffee.

**PAN AFRICAN MARKET** (1521 1st Ave in the Market): Si Daniels writes that "maybe the best African food in Seattle is in the Central District and down in the Rainier Valley, but this place in the market is top-notch. The food is great, inexpensive, and the staff are super friendly. I'd go for the veggie groundnut (better than it sounds) or for the adventurous try the Doro Wott, spicy chicken in red sauce served with tasty Injera flatbread. The Pan African also boasts a good selection of Ethiopian coffee, and even offers African breakfast."

**THE CHEESE CELLAR** (100 4th Ave N @ Denny): Seattle's other great cheese store. Kind and unpretentious owners, great stock of wine, cheese & chocolate. Good panettone as well.

**FLYING FISH** (2234 1st Ave): Great local seafood. You'll often wait a bit without reservations.

**TAVOLATA** (2300 2nd Ave): Dinner only. Open kitchen and full bar – good homemade pasta, salads; the Tuscan beefsteak is excellent. "Hip but without a stick up its butt."

**LOCAL VINE** (2520 2nd ave): Designed by the architects of Apple Stores, this unpretentious wine bar (by the glass or bottle) is pleasantly quiet and has a nice but short menu of small plates and desserts.

**LOLA** (corner of 4th & Virginia): One of Seattle chef Tom Douglas' four restaurants. Lola, which is more Greek-inspired than Orthodox, is a local favorite. They serve from the late-night menu 'til midnight, and reservations may be required during the dinner hour.

**CRABPOT RESTAURANT** (1301 Alaskan Way @ Pier 57) John Hudson recommends this for a touristy but fun and definitely "Seattle" experience: "I had a very tasty and highly entertaining time whacking these and other shellfish with a wooden mallet ... half the fun (was) the look on the faces of the visit-

ing Indian font developers who had never seen a meal served in this way before. (This) is not fine dining in terms of atmosphere. It's very kid-friendly and can be quite loud. You come in. You sit down. They tie a plastic bib round your neck. You order. They lay out a big sheet of butcher paper on the table. They bring you a wooden block and a mallet. They bring a big metal tub of freshly steamed seafood. They dump the seafood on the table. You start grabbing and hammering. Great fun. Very messy. Very tasty."

**ICON GRILL** (corner of 5th and Virginia): Fantastic comfort food, including meatloaf, fried chicken, macaroni and cheese; the spicy rock shrimp penne is very good, as are any of their heirloom tomato dishes.

## **Japanese (specifically sushi & omakase)**

Seattle is even better than San Francisco for its fantastically fresh sushi and affordable omakase (chef's choice; literally "entrust") meals. If you haven't had an omakase meal before, you're really missing out; you'll have dishes you've never had before, often prepared more attractively than anything you've seen. Some restaurants have prix-fixe omakase meals, where you may get anywhere from 5 to 20 small dishes for anywhere from \$40 to \$200 per person; others let you set how much you'd like to spend in advance. The best is at **NISHINO**, where \$50 will net you quite a feast, and \$100 or more will provide a meal unlike anything you've ever had or are likely to in the future. If ordering at the sushi bar, respectfully instruct the chef to "omakase onegaishimasu" (please do me the favor of serving me your choice).

**NISHINO** (3130 E Madison, Madison Park; 206.322.5800) is not especially nearby the hotel, but is certainly worth visiting if you have access to a car or are not averse to a short taxi ride. Their sake service – brought to the table in ice-encrusted fresh-cut stalks of giant green bamboo – is not to be missed, and their sashimi is wonderfully fresh. Their omakase meals change seasonally, but if they are serving their wood-mushroom soup, do try it; the chef's choice seasonal omakase needs to be reserved at least a day in advance. Owner/chef Tatsu Nishino was Nobu Matsuhisa's first sushi chef at the Beverly Hills restaurant, and this is certainly in the nouveau-Japanese vein of Nobu (but a bit better, imo).

**MASHIKO** (4725 California Ave. sw; 206.935.4339): set the price at \$40 – \$60 when you are seated and you will be thrilled with

the excellent and inventive omakase. The meal will be primarily sushi, so do specify that you'd like at least one dish from the kitchen in addition to rolls, nigiri et. al. They also serve a 12-course kaiseki (a set multi-course tasting menu, often seasonally-defined, usually served in ryotei restaurants), with or without the traditional tea ceremony. Not particularly near the hotel.

**MANEKI** (304 6th Ave. s, 206.622.2631): A few years ago you'd never need to wait at this hole-in-the-wall local favorite; now the Friday night lines sometimes stretch a few doors down. Their \$15 Sakana plate is a great deal and the fish is always fresh; this is certainly not high-end Japanese, but is definitely the best bang for your buck should you be on a budget. Their tatami room accommodates slightly larger groups; a menu full of shareable small plates makes this a great place to bring a not-too-large group.

**SAITO'S** (2120 2nd in Belltown, 206.728.1333): This long-time local favorite has very fresh sashimi – some of the best fish I've ever seen – slightly overpriced for the small portions but overall very good food and service. The "bamboo-rific" room is spotless and pleasant. A bit of a wait on weekends, so worth calling ahead.

## **Chinese (dim sum, specifically)**

My favorite weekend meal is a Saturday or Sunday morning group dim sum brunch. While I certainly enjoy all the usual har gow, siu mai and char siu bao and other standards, Seattle's Chinatown / International District dim sum spots have a bit more emphasis on seafood - lots of scallop, shrimp and fish, and less of the usual pork and duck dishes that you'd expect elsewhere. Try to arrive just before 10:30 am to avoid the rush and long lines. Note – some of Seattle's best dim sum is not near downtown, but quite a drive; I've not included those spots, focusing instead of places you can walk, bus or taxi to.

**FOUR SEAS** (714 s King St., International District): Uneven dishes, rushed service, but inexpensive and mostly good (and somewhat greasy) food.

**JADE GARDEN** (704 s King St., International District): While the food here is uniformly fine, the wait can be a bit extreme – as long as an hour just for two at 10.45 on a Saturday morning. The prawn dishes are excellent. Their cheung fun is very good. Open until 2 am (although they don't serve dim sum at night); it's a great place to go after a night out drinking or carousing or (gasp!) both.

**SICHUANESE CUISINE** (1048 s Jackson, International District): No dim sum, but

excellent Sichuan dishes. Do not expect anything fancy or overpriced. It is inexpensive, fast, friendly, and some of the best Chinese food in the Pacific Northwest. The pickled cabbage with bean thread in clay pot, Xinjiang-style lamb, various Mongolian-style dishes and dry cooked chicken are all terrific; worth trying are also the Lazhi chicken, Shui Zhu Ro Pian (affectionately known as “spicy-death pork”) and the Fu Qi Fei Pian appetizer. Two locals told us that this is the only place their will order mapo tofu, as it’s prepared badly so many other places and so well here. Note that Sichuan food is not acceptable for those too chicken to handle the spice.

**VEGETARIAN BISTRO** (688 s King @ 7th): Good vegetarian dim sum, some Chinese regional specialties; friendly owner. House tea is very good too.

#### **miscellaneous restaurants near the hotel**

**MAE PHIM THAI** (94 Columbia St.): Avoid from noon to 1 pm – the line is just too long. Try the Swimming Rama (spinach and peanut sauce), or the excellent sa-tays. This is not especially authentic Thai, but it’s inexpensive and fast and decent.

**RUTH’S CHRIS** (727 Pine St.): If you absolutely have to eat in a chain restaurant and absolutely have to have a steak – a pity, in a city full of independently owned restaurants that are far superior to this and far less expensive – you have Ruth’s. I’ve been to two and never thought they were anything special; certainly, for these prices, you expect something memorable. The happy hour is decent (generous \$2.75 cocktails!), the bartenders nice, but go elsewhere for dinner if you possibly can.

**BAKEMAN’S** (122 Cherry St.): Surly “sandwich Nazi” service. Great turkey sandwich. “Dingy & uninspiring,” a long but fast-moving line. Be assertive with your order and you’ll get in and out quick with a good lunch.

**METROPOLITAN GRILL** (820 2nd Ave., 206.624.3287): This steakhouse is so far superior to Ruth’s Chris it’s not even funny. The beef is better, it’s actually cooked the way you ordered it (unless you ask for it well-done, in which case they may throw you out), and it’s not a chain. It’s not any cheaper than Ruth’s, but you get what you pay for. This is Seattle’s pre-eminent steakhouse and I really don’t think you can do any better than the rare baseball-cut filet.

**BENIHANA** (1200 5th Ave.): No.

**TULIO RISTORANTE** (1100 5th Ave., 206.624.5500): Solid and not-expensive

Italian. Not spectacular, but at least good, with the only low point being the plastic and sometimes-obsequious service.

**UNION** (1400 1st, 206.838.8000): Often called Seattle’s best restaurant; you’ll need reservations. The menu changes so often it’s hard to refer to any particular dishes, but recent standouts included steak with bone marrow; beet salad with lamb tongue; fried quail; various pork-belly dishes; sashimi; carpaccio; tartare; pea soup. The bar menu has a many good \$8 dishes, making 5 – 7 pm the most affordable time to try it.

**BELLE EPICUREAN** (1206 4th Ave.): Seattle’s best French bakery. The double-baked almond croissant will make you soil yourself it’s so good. A ham & cheese feuilleté makes a good lunch, as does their turkey-on-rosemary galette. The pecan, pear and walnut brioche are all terrific as well.

**ZEITGEIST** (171 S. Jackson St.): A pleasant café near Elliott Bay Books, this is one of the nicer (i.e., less maniacally busy) coffee shops in the Pioneer Square area. A good place to stop before or after a baseball game.

**ARMANDINO’S SALUMI** (309 3rd Ave. s): Open only for weekday lunch, this excellent Italian deli (owned at one time by Mario Batali’s father) will satisfy you – unless you are indecisive in the face of the thousands of delicious items for sale. Their salamis – especially the mole salami – are great, as are the specials (oxtail – but be careful, it’s messy – and the pork-wrapped, pork-stuffed pork service with pork crumbles are both wonderful). The porchetta (no cheese!) is another excellent choice, but really you can’t go wrong here.

**LARK** (926 12th) and **LICOROUS** (928 12th) – Lark recently won the James Beard award and Licorous is their next door bar and short menu place. Great, original dishes in a modern – but not cold – space. Licorous is slightly feminine, with perfectly-mixed (and generous but expensive) cocktails, Lark’s menu includes very good pork rillettes, a very consistent charcuterie plate, and perfectly crisp sweetbreads (make sure to quickly remove the lids from the lidded pots that many dishes are served in, or the steam will turn the contents to mush). East & uphill from the hotel.

**WILD GINGER** (corner of 3rd & Union): One of Seattle’s best restaurants for over a decade, this “pan-Asian” (what an irritating term!) spot serves Northwest cuisine inspired by mostly southeast Asian flavors. Served family style for easy sharing.

**BAGUETTE BOX** (1203 Pine, Capitol Hill): Fancy, fast

sandwiches and truffle fries; in Capitol Hill, up the hill from the hotel.

**HONEYHOLE SANDWICHES** (703 E Pike): Great grilled sandwiches in a funky tiki space; in Capitol Hill, up the hill from the hotel.

**DICKS DRIVE-IN** (115 Broadway E): Greasy fast food – a late-night Seattle tradition; in Capitol Hill / Seattle Center, up the hill from the hotel.

#### **Vietnamese (pho, specifically)**

Seattle’s large student population keeps its excellent pho restaurants in business. Locals argue about who serves the best version of this simple Vietnamese staple, a soup of paper-thin slices of rare steak, a long-cooked and delicately spiced broth, rice noodles, lime and fresh basil, sometimes doctored with meatballs or crisp tendon. My favorites:

**PHO THAN BROTHERS** (516 Broadway E in Capitol Hill): good, simple pho, with the free addition of slightly surly service.

**PHO BAC** (415 7th Ave. s, International District): \$5.50 for a big bowl of good, rich broth and lots of meat. Their pho ga (chicken pho) is decent enough. Often said to be the best pho broth in Seattle.

**PHO HOA** (618 s Weller, International District): Another iteration of the chain, this is not quite as good as some of the other spots mentioned here but it’s better than most Pho Hoas (although the Boston location, just a few blocks from Typecon 2006, was the best I’ve tried so far; even the culinarily conservative Stephen Coles quite enjoyed that meal).

**PHO CYCLO** (406 Broadway in Capitol Hill): a bit pricier than your average college-student late-night bowl of pho, but that’s because they’re trying to get white people in the door, and nothing impresses like high prices. Decent food, good service, nice room.

#### **vegetarian & vegan**

**GEORGETOWN LIQUOR COMPANY** (5501-B Airport Way s in Georgetown): Just south of the downtown area. This hole in the wall has a good beer list & full bar. They also have an almost completely vegetarian menu, which includes one of the only good fake-meat dishes I’ve ever had, a non-meat Reuben that was absolutely perfect and definitely worthy of the name.

**SUNLIGHT CAFE** (6403 Roosevelt Way NE at 65th): North of downtown in Seattle’s Ravenna neighborhood. I don’t think it’s possible to find slower service anywhere in the west-ern us, but if you have the time and are looking for a pleasant vegetarian breakfast or lunch, you can’t go wrong with the food.

**CAFE FLORA** (2901 E Madison at the southern end of the Arboretum): East of downtown and slightly more chic than Sunlight, this is Seattle’s best vegetarian / vegan restaurant, with fantastic risottos, pastas and other creative dishes. The almond financier cake is one of the best desserts in town, and the prix fixe is a good deal.

**VEGETARIAN BISTRO** (International District – listed under Chinese / dim sum)

**CYBERDOGS** (909 Pike Place): Weird looking but good vegan “hot dogs.” Two dozen types of condiments available. Open late. Free wifi.

**ARAYA** (1121 NE 45th, University District): Excellent vegan Thai. One of the best Thai restaurants in Seattle – avowed carnivores will enjoy a meal here.

**SMARTY PANTS** (6017 Airport Way, Georgetown): Not near the hotel, but the best sandwiches and hashbrowns in town, with many vegetarian options on their great brunch menu.

#### **coffee!**

**VICTROLA COFFEE ROASTERS** (411 15th Ave E)

**ESPRESSO VIVACE ROASTERIA** (901 E Denny)

**CAFFE VITA** (1005 E Pike St)

**MOTORE** (9th and Stewart): Si Daniels writes that “Why is it so great? Three reasons: great coffee, carefully selected offerings of beer and wine, and best of all free wi-fi – what more could you need? Those that left their lappy and accordion in the hotel need not worry. There’s a bank of Macs along one wall, and in the corner a keyboard and headphones.”

**M. COY BOOKS** (117 Pine St.): Nice independent bookseller with a cozy café inside, serving Caffe Vita and Macrina pastries.

#### **bars**

**NOC NOC** (1516 2nd Ave., downtown): Cheap beer & liquor, nice staff. Cover on the weekends. Tacky goth girls cavort, and the happy hour (5-9 pm, \$2 well drinks, \$1 PBR) can’t be beat.

**WHITE HORSE TRADING CO.** (1908 Post Alley): Combination bar & bookstore, sometimes-drunk but always pleasant waitresses, and great cider on tap. Good for a small group, but “more than 10 and you’re at risk of taking over the entire place.”

**BIG PICTURE** (2505 1st, Belltown): Old movie-theater style lobby and bar. They do show movies, and you can drink while you watch. This is more a theater with a bar than vice versa, but there’s no movie theater section, so it goes here.

**LOCKSPOT** (see “further out”)

**WHISKY BAR** (2000 2nd, downtown): Yes, there may be fights. And perhaps some women may take their tops off. But those are rare occurrences, and with the

**NOC NOC** and other nearby spots charging high covers on the weekend, sometimes you just need a place to drink and what invariably comes after. It’s very noisy and sticky, but if you can ignore the porn on the tv, it’s not as bad as it sounds.

**CHAPEL BAR** (1700 Melrose Ave.): Fancy martinis and high-end bar snacks; all drinks are \$4 a pop during the 5 – 8 pm happy hour, something that Seattle takes very seriously. The small space can be a bit too loud and crowded on the weekends, but week-nights it’s wonderful.

**BOTTLENECK LOUNGE** (2328 E Madison, Central District): Cam’s house cocktails are great. Good food. Nice neighborhood bar, good-natured clientele.

**SHORTY’S** (2222 2nd Ave., Belltown): The back room – crammed with pinball machines – is my favorite part of Shorty’s. If you are a pinball fan, don’t leave Seattle without visiting. Cheap hotdogs & beer, urban hipsters, circus motif. A little scary, but in a good way.

**CAN CAN** (94 Pike): see listing in Pike Place section.

**LAVA LOUNGE** (2226 2nd Ave., Belltown): Pleasant quiet-ish tiki bar. Shuffleboard, Ms. Pac Man, and outdoor seating on 2nd Ave. so you can ogle the crackheads and hookers while you enjoy a fancy German beer.

**MCLEOD RESIDENCE** (2209 2nd Ave., Belltown): A bar, lounge and art gallery all in one. Warm, accommodating, always friendly. I’m not sure if the concept – a modern salon for artists and musicians – will actually pan out, but it’s a pleasant bar. The Flickr photobooth is fun, too.

**RE-BAR** (1114 Howell, Belltown): Big, noisy gay dance club. Un-snotty and only a bit pretentious. Drinks are weak, but the shows are fun. Don’t be turned off by the crummy exterior – it’s nicer inside.

**MAEKAWA** (601 s King #206, International District): An izakaya (Japanese pub). Fantastic snacks, which means pretty much anything wrapped in bacon and home-made ramen. As Shu would say before falling over, “good times.”

**STUMBLING MONK** (1635 E Olive, Capitol Hill): No atmosphere, but one of the largest beer menus you will ever see, including dozens of very rare European beers and some with names you can’t even pronounce.

**FIVE POINT CAFÉ** (415 Cedar St., Belltown): One of Seattle’s last true dive bars. Good chicken-fried steak (everything is chicken-fried, I think, except the drinks). Cheap drinks, and one of the few places to eat after last call downtown. Also: not very clean, if that matters.

**HAZLEWOOD** (2311 NW Market in Ballard): Extremely tiny neighborhood bar – you’ll be lucky to cram more than 8 people inside – with a very friendly bartender, generous cocktails and sometimes very good music upstairs.

**THE HIDEOUT** (1005 Boren Ave., First Hill): Hard-to-find swanky bar full of disturbing art. Try the Andy Warhol, a cocktail that comes with a polaroid of you drinking it.

**THE WAR ROOM** (722 E Pike, Capitol Hill): “Andy Warhol meets Communist propaganda.” Pleasant deck outside is marred by smoking. Good drinks, neat decor, cheap happy hour. Meat market-ish on the weekends.

**NITE LITE LOUNGE** (1926 2nd Ave., Downtown): Divey kitsch ambience and pleasant old ladies pouring generous cocktails.

#### **further out**

**RAY’S BOATHOUSE** (6049 Seaview Ave NW in Ballard): The restaurant is stuffy, but the upstairs café is inexpensive and relaxed. In good weather, you can eat outside – the views are great. The menu changes weekly and emphasizes local seafood. The shellfish is good, and simple dishes – like raw oysters, steamed clams & boiled crab – are best. About 20 minutes from the hotel.

**AGUA VERDE CAFÉ & PADDLE CLUB** (1303 NE Boat St in the University District): Decent margaritas, cheap and enormous burritos and lots of good grilled fish. Seattle isn’t known for Mexican food, but this place is always good, fresh & affordable. After your meal, rent a canoe or kayak and explore Portage Bay and the ship canal area – just watch out for the ships. 10 minutes from the Helvetica venue.

**THE LOCKSPOT** (3005 NW 54th in Ballard): my favorite Seattle greasy spoon, this is the perfect place for a weekend breakfast, or burger & beer after visiting the locks. Situated outside the Ballard Locks (worth visiting; check out the fish ladder). Jukebox is full of AC/DC, Van Halen and the Stones, the fish & chips among the best in town and the beer always ice-cold. Sue and Adolph at the bar will verbally abuse you with a smile for no extra charge.