



Downtown Eats!

A comprehensive list of
restaurants in and around
Downtown Raleigh



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Three-story project
close to opening



TASCA BRAVA

Real Spanish
cuisine on
Glenwood South



FASHION

Something cool and
shady in downtown
Raleigh

Downtown Eats

A comprehensive list of fine and casual dining in and around downtown



By Elizabeth Shugg

It's Friday night in downtown Raleigh. Steaks sizzle, glasses clink and soft lights cast sophisticated

shadows across spirited diners. From exquisite five-star fare to convenient gourmet take-out, downtown Raleigh's diverse dining options make it easy for the experienced foodie—or casual diner—to discover culinary bliss.

Not sure where to start? Riviera's old-world Mediterranean cuisine fuses Spanish, French and Italian flavors. The Mint serves up contemporary southern cuisine amid preserved glass etchings and vault hardware from the building's former bank days, and The Duck & Dumpling's modern ambience and light pan-Asian menu elevates Chinese food to new heights.

If underlying—or newly forming—

southern roots call you home, a pulled pork shoulder or half-rack of Carolina-style ribs from The Pit may be just what your appetite ordered. While there, try a BBLT—cured barbecue bacon, lettuce, tomato and aioli on toast.

Downtown Raleigh boasts a refreshing adult beverage scene, but be warned: Blue Martini's cocktail infusions might carry you away to a "Hawaiian Sunset"—or leave you in a "Purple Haze." After enjoying a martini or two, spend a cozy night at home with your HDTV and an order of India Mahal's Tandoori Mix via Raleigh Take-Out.

You really can't go wrong in a city where experienced, internationally-trained chefs view evolving dining trends as a positive. Menus reflect emergent food pairings, seasonal harvests and discriminating tastes to produce culinary pleasures that never go out of style.

Take note: you may suddenly experience a relentless craving for gourmet fare after reading our Downtown Eats guide. Don't say we didn't warn you!

Restaurant list compiled by Melissa Santos

Restaurants are in alphabetical order, classified by cuisine. Hours have been included but may have changed since going to print. Be sure to confirm before visiting a restaurant.

Visit our website, www.raleigh2.com, for an updated listing, available soon with photos and descriptions of all restaurants.

Restaurant owners/managers: Please contact us by email at office@raleighdowntowner.com to add or update your listing.

AMERICAN

Arthur's Top of the Tower
(Clarion Hotel)
320 Hillsborough St
919.832.0501
www.raleighclarion.com
Lunch M-F: 11am-2pm
Dinner Su-Sa: 5:30-10pm
(See website for lounge and weekend breakfast hours)

Berkeley Café
217 Martin St
919.821.0777
www.berkeleycafe.net
Lunch M-F: 11am-3pm
T: 10 pm-2 am, W-Sa: 8pm-2am

Big Ed's City Market Restaurant
100 Person St
919.836.9909
M-F: 5:30am-noon, Sa: 6:30am-noon

Bogart's American Grill
510 Glenwood Ave

Continued on page 3

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ON THE COVER: Customers enjoy an evening meal outside at the Duck & Dumpling in Moore Square.



LEFT: The private dining cellar at Riviera Resto, a Mediterranean restaurant and lounge located on historic Wilmington Street. Riviera offers some of the best dining in downtown Raleigh.

READERS: Is your company super environmentally-friendly or does it create products/services that help other companies to be more green? Do you have an interesting downtown pet? Email us about it and we might feature you in one of our upcoming issues. Tell us more at ideas@raleighdowntowner.com.

UPCOMING ISSUES

Volume 4, Issue 7 - Going Green!

Volume 4, Issue 8 - Downtown Pets

RALEIGH DOWNTOWNER The Raleigh Chronicle

The Downtowner is a local monthly print magazine dedicated to coverage of downtown Raleigh. The Chronicle is a weekly online publication covering Raleigh and the surrounding community.

617 West Jones Street ■ Raleigh, NC 27603

919.821.9000 ■ Fax: 919.821.4998

www.raleighdowntowner.com ■ www.raleigh2.com

Online issue, ad rates/media kit, rack locations, and archived issues are available on www.raleighdowntowner.com

General inquiries may be sent to office@raleighdowntowner.com
For advertising, call, or send email to ads@raleighdowntowner.com

PUBLISHER / EDITOR-IN-CHIEF Crash Gregg
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PROOFREADING / EDITING Ginny Gillikin
LAYOUT / PHOTO EDITING Tina Savoy

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919.832.1122
www.bogartsamericangrill.com
Lunch M-F: 11:30am-2:30pm; Dinner
M-W: 5-10pm, Th: 5-10pm, F: 5-11pm,
Sa: 5-11pm, Su: 5-9 pm (See website
for bar hours)

The Borough
317 Morgan St, Ste 117
919.832.8433
www.theboroughraleigh.com
Su-Sa: 4pm-2am

Boylan Bridge Brewpub
201 S Boylan Ave
919.839.1888
www.boylanbridge.com
Opening August 2008

The Brass Grill
208 Wilmington St, Suite 210
919.833.9595
M-F: 7am-3pm, Sa: 9am-4pm

The Burger Hut
829 W. Morgan St
919.832.5303
M-F: 6am-3pm, Sa: 9am-3pm

Cameron Bar & Grill
2018 Clark Ave
919.755.2231
www.cameronbargrill.com
M-W: 11am-11pm, Sa: 11am-midnight,
Su: 11am-10pm

Char-Grill
618 Hillsborough St
919.821.7636
www.chargrillusa.com
M-W: 10am-midnight, Th: 10am-1am,
F-Sa: 10am-2am, Su: 10:30am-11pm

Charles' Place
222 Hargett St
919.890.3565

Fast Break
314 Salisbury St
919.833.7070
M-F: 6:30am-4pm

Fayetteville Street Tavern
112 Fayetteville St
919.833.1722
www.fayettevillestreettavern.com
M-F: 11:30am-2 am, Sa: 4pm-2am,
Su: 7pm-2am

Finch's Restaurant
401 Peace Street
919.834.7396
www.finchrestaurant.com
M-F: 6am-3pm, Sa: 6am-1pm,
Su: 7am-2pm

Flying Saucer Draught Emporium
328 Morgan St
919.821.7468
www.beerknurd.com
M-Th: 2pm-2am, F-Sa: 11am-2am, Su:
noon-midnight

Frazier's
2418 Hillsborough Street
919.828.6699
M-Th: 5pm-10pm, F-Sa: 5pm-10:30pm

Hard Times Café
410 Glenwood Ave, Ste 300
919.835.1600
www.hardtimes.com
Su: noon-9pm, M-Th: 11am-10pm, F-
Sa: 11am-11pm

Hayes Barton Café & Dessertery
2000 Fairview Rd
919.856.8551
Lunch T-Sa: 11:30am-2pm; Dinner W-
Th: 6-9pm, F-Sa: 6-9:30pm

Hi-5 Sports Bar
510 Glenwood Ave
919.834.4335
www.hi5raleigh.com
M: 5pm-midnight, T-Su: 5pm-2am,

Lilly's Pizza
1813 Glenwood Ave
919.833.0226
www.lillyspizza.com
Su-W: 11am-10pm,
Th-Sa: 11am-midnight

The Mecca Restaurant
13 Martin St
919.832.5714
M-F: 7:30am-7pm, Sa: 7:30am-1pm

Mellow Mushroom
601 Peace St
919.832.3499
www.mellowmushroom.com
M-W: 11am-10pm, Th-Sa: 11am-11pm,
Su: noon-10pm

Mojo's Burger Joint
620 Glenwood Ave
919.832.6799
M-Sa: 11:30am-2am,
Su: 11:30am-midnight

Moonlight Pizza Company
615 Morgan St
919.755.9133
Tu-Th: 11:30am-11pm,
Sa: 5-11pm, Su: 5-9:30pm

NOFO at the Pig
2014 Fairview Rd
919.821.1240
www.nofocom
Lunch M-F: 11am-3pm
Brunch Sa-Su: 10am-3pm
Dinner M-Th: 5:30-9pm,
Fr-Sa: 5:30-10pm

Noodles & Company
403 Daniels St
www.noodles.com
Opening late 2008-early 2009

Pharaoh's
170 Davie St
919.899.6329
pharaohsamericangrill.com
M-F: 8am-3pm

Player's Retreat
105 Oberlin Rd
919.755.9589
www.playersretreat.net
M-F: noon-midnight

The Point
1626 Glenwood Ave
919.755.1007
www.thepointatglenwood.com
Lunch M-F: 11am-3pm; Dinner M-Su:
11am-3pm; Brunch Su: 11am-3pm
(See website for bar hours)



This Five Points restaurant special-izes in wood-fired dishes, including everything from steaks to pizza. This eatery also boasts over 40 wines and a full bar, so whether you're looking for a post-work drink, hearty dinner or late-night snack, The Point can satisfy your needs. Be sure to check out the Bloody Mary and Mimosa specials served every Sunday for brunch.

Poole's Diner
426 McDowell St
919.832.4477
www.poolesdowntowndiner.com
W-Sa: 5pm-2am, Sa: 10:30am-3pm

Porter's City Tavern
2412 Hillsborough Street
919.821.2133
M-Th: 11am-10pm, F: 11am-11:00pm,
Sa: 5pm-11pm, Su: 11am-2:30pm,
5pm-9pm

The Raleigh Times Bar
14 Hargett St
919.833.0999
www.raleightimesbar.com
M-Sa: 11:30am-2:30am, Su: 5pm-
2:30am



Serving classic bar fare—but with fresh ingredients and different techniques—for lunch, dinner or as a mid-night snack, any time is a good time for the Raleigh Times; the continual crowd huddled inside and out attest as much. While this century-old building (former home of the Raleigh Times newspaper) has been carefully

and beautifully restored by Empire Properties, it's the food that really draws people in. Customer favorites include the shrimp burger with cilantro tartar, guacamole and tortilla chips, and of course, the chicken-fried pickles.

The Roast Grill-Hot Weiners
7 West St
919.832.8292
www.roastgrill.com
M-Sa: 11am- 4pm

Roly Poly
201 Hargett St
919.834.1135
www.rolypoly.com
M-F: 8am-8pm, Sa: 11am-8pm, Su: 1-
8pm

Rum Runners
208 Martin St
919.755.6436
www.rumrunnersusa.com
W-Sa: 6pm-2am, Su: 7pm-2am

Side Street Restaurant
225 N Bloodworth St
919.828.4927
www.sidestreetrestaurant.com
Lunch M-F: 11am-3pm; Dinner
M,T,Th,F: 5-9pm; Sa: 11am-8pm

Snoopy's Hot Dogs and More
600 Hillsborough St
919.839.2176
Su-W: 10am-midnight,
Th-Sa: 10am-3am

Square Rabbit
19 Martin St
919.829.9223
www.squarerabbit.com
M-F: 10am-6pm

Stool Pigeons Coop & Grill
410 Glenwood Ave
919.831.0400
www.stoolpigeons.org
M-Su: 11am-2am

Tookie's Grill
18 Seaboard Ave, Ste 130
919.829.7221
www.tookiesgrill.com
M-Sa: 7am-8pm, Su: 10am-4pm

The Village Draft House
428 Daniels St
919.833.1373
www.village.mydraffthouse.com
Su-M: 11-12am; T-Sa: 11-2am

Woody's at City Market
205 Wolfe St
919.833.3000
www.woodyscitymarket.com
Su-Sa: 11:30am-2am
(No one under 21 admitted after 9pm)

ASIAN

Champa Thai Café

16 Martin St
919.758.8988
www.champathaicafe.com
M-F: 11am-6pm

The Duck & Dumpling

222 Blount St
919.838.0085
www.theduckanddumpling.com
Lunch M-F: 11:30am-2:30pm; Dinner
Tu-Th: 5pm-10pm, F-Sa: 5pm-11pm



Chef David Mao's first restaurant, The Mandarin House in Cameron Village, gained a devout following 25 years ago, so it's no surprise that The Duck and Dumpling has acquired the same popularity. The mahogany wood paneling, soft red lighting and classic jazz background music provide an inviting atmosphere and the lamb chops with curried coconut milk, "lion's head" meatball stuffed with scallops, and braised New York strip with garlic sauce give customers a reason to stay and keep coming back.

Five Star

511 Hargett St
919.833.3311
www.heatseekershrimp.com
M-Su: 5:30pm-2am

Peace China

802 Semart Dr, Ste 106
919.833.8668
M-Su: 11am-10pm

Sono

319-101 Fayetteville St

**Two Menus
One Experience**

Second Empire
RESTAURANT AND TAVERN

**II
Tavern**

330 Hillsborough Street
www.second-empire.com
(919) 829-3663

919.521.5328
www.sonoraleigh.com
Lunch M-F: 11am-2pm
Dinner Su-Th: 5-10pm, F-Sa: 5-11pm

Thaiphooon Bistro

301 Glenwood Ave, Ste 190
Lunch: M-Su 11:30am-2:30pm
Dinner: M-Th 5pm-10pm
F-Sa 5pm-11pm, Su 12pm-9pm
Opening soon

Sushi Blues Café

301 Glenwood Ave
919.664.8061
www.sushibluescafe.com
Lunch M-F: 11:30 am-2:30 pm
Dinner Su-Th: 5:30pm-midnight,
F-Sa: 5:30pm-2am

Waraji

19 W Hargett St
www.warajirestaurant.com
Opening Soon

Wild Ginger

180 E Davie St
919.277.1999
www.wildgingersushi.com
Lunch M-F: 11:00am-2:30pm
Dinner M-Th: 5:00pm-9:30pm,
F: 5:00pm-10:30pm, Sa: noon-10:30pm

CAFETERIA

K&W Cafeteria

511 Woodburn Road
Cameron Village
919.832.7505
www.kwcafeterias.com/raleigh.html
M-Th: 11am-2:30pm, 4pm-8pm
F: 11am-2:30pm, 4pm-8:30pm
Sa-Su: 11am-8:30pm

Lighthouse Restaurant

411 Fayetteville St
919.546.6488
M-F: 6:30-10am, 11am-2pm

CAJUN & CREOLE

The Big Easy

222 Fayetteville St
919.832.6082
www.thebigeasync.com
M-Su: 11am-2am



The Big Easy brings New Orleans favorites to downtown Raleigh. Serving popular Louisiana dishes from gumbo, jambalaya and she-crab

soup to po boys and muffuletta sandwiches, the Big Easy satisfies any Cajun craving. And the large mahogany tables, exposed brick walls, wrought iron staircases and balconies, and streetlights and photos from the French Quarter help create that New Orleans vibe.

Zydeco Downtown

208 Wolfe St
919.834.7987
Lunch M-F: 11am-3pm; Dinner W-Sa:
4pm-2am; Brunch Su: 11am-3pm

CUBAN & ARGENTINIAN

The New Oakwood Café

300 Edenton St
919.828.5994
M-F: 11:30am-2:30pm, F-Sa: 6-10pm

DELI/CAFE/ COFFEE HOUSE

The Bean Counter

421 Salisbury St, 2nd floor
919.834.9900
www.sheraton.com/raleigh
M-F: 6:30am-2:30pm

Café Carolina and Bakery

150 Fayetteville St
919.834.9117
www.cafecarolina.com
M-F: 7am-4pm

Café Carolina and Bakery

401 Daniels St
919.821.7117
www.cafecarolina.com
M-Sa: 7am-9pm; Su: 8am-7pm

Café Helios

413 Glenwood Ave
919.838.5177
www.cafehelios.com
M-Tu: 6:30am-10pm, W-F: 6:30am-
midnight, Sa: 7:30am-midnight,
Su: 8:30am-10:30pm

Calvert Café

5 Edenton St
919.807.7843
M-F: 8am-3pm, Sa: 10am-3pm,
Su: noon-4pm

Capital City Grocery

10 W Franklin St
919.833.7096
www.capitalcitygrocery.com
M-Sa: 7am-8pm, Su: 9am-7pm

Center Plaza Sundries Shop

411 Fayetteville St
919.832.9720
M-F: 6:30am-5pm

Crema on Fayetteville

121 Fayetteville
919.832.5959
M-Th: 7am-7pm, F: 7am-10pm,
Sa: 10am-10pm, Su: 11am-5pm

The Cupcake Shoppe Bakery

104 Glenwood Ave
919.821.4223
www.thecupcakeshopperaleigh.com
M-Th: 10am-8pm, F-Sa: 10am-11pm

Metro Cafe

309 Blake St
919.926.8796
www.metrocafe.org
M-Th: 8am-10pm, F: 8am-1am, Sa:
11am-2am, Su: noon-9pm

The Morning Times Cafe

10 Hargett St
919.836.1204
www.morningtimes-raleigh.com
M-F: 6:30am-5pm, Sa-Su: 7:30am-5 pm



Port City Java

234 Fayetteville St
919.232.5282
www.portcityjava.com
M-Th: 7 am-6 pm, F: 7 am-10 pm,
Sa: 8 am-10 pm, Su: 8 am-3 pm

Sam & Wally's Eatery

434 Fayetteville St, Ste 50
919.829.7215
www.samandwallys.com
M-F: 7:30 am-4 pm,
Sa: 10:30am-2:30 pm

Seaboard Café

707 Semart Dr
919.821.7553
www.seaboardcafe.com
M-Sa: 11am-2:30pm

Sosta Café

130 Davie St
919.833.1006
www.sostacafe.com
M-F: 6:30am-5pm

Sunflower's

8 Peace St
919.833.4676
Lunch M-Sa: 11am-3pm
Dinner T-F: 5-8:30pm

The Third Place

1811 Glenwood Ave
919.834.6566
www.thirdplacecoffee.com
M-F: 6-12am; Sa-Su: 7am-12am

Turkish Delights

125 Glenwood Ave
919.755.4306
www.turkishdelightsusa.com

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M-Th, Su: 10am-11pm
F-Sa: 10am-midnight

The Village Deli

500 Daniels St
919.828.1428
www.villagedeli.net
M-F: 7am-9pm; Sa: 8am-9pm
Su: 11am-4pm

**ECLECTIC/
NEW AMERICAN**

18 Seaboard

18 Seaboard Ave, Ste 100
919.861.4318
www.18seaboard.com
Lunch M-F: 11:30am-2pm
Dinner Su-Th: 5-10pm, F-Sa: 5-11pm

Acro Café

(NC Museum of Natural Sciences)
11 Jones St
919.733.7450
www.naturalsciences.org
M-Sa: 8am-4pm, Su: noon-4pm

Enoteca Vin

410 Glenwood Ave
919.834.3070
www.enotecavin.com
T-Th: 5:30pm-10:30pm, F-Sa: 5:30-11pm, Su: 5:30-10pm

Brunch Su: 11am-2:30pm

Fosters

521 Daniels St
919.821.5969
T-Sa: 11am-10pm

Globe

510 Glenwood Ave
919.836.1811
Lunch: M-F 11:30am-2pm; Dinner: M-Sa 5-10pm; Late: Th-Sa: 10pm-2am



Executive Chef and co-owner Heath Holloman and Chef Gray Modlin have created a tempting menu offering New American dishes with a global flair. Try one of the Globe's wine selections from France, Australia or South America with their blue cheese, bacon and arugula panini or lamb chops with feta gnocchi, grilled eggplant, spinach, tomato and cucumber Napoleon.

Grove Café

421 Salisbury St
919.256.1407

www.sheraton.com/raleigh
M-F: 6:30am-2pm, 5 pm-9pm
Sa-Su: 7am-2pm, 5pm-9pm

Irregardless

901 W Morgan St
919.833.8898
www.irregardless.com
Lunch: T-F 11:30am-2:30pm;
Dinner: T-Th 5:30-9:30pm, F-Sa 5:30-10pm; Brunch: Su 10am-2pm

Martin Street Pizza

14 W Martin St
919.301.8791
M-Th: 11am-10pm, F-Sa: 11am-11pm



To all those saddened by the closing of Underground, rejoice! Chef Daniel Taylor is back from London and offering the same concept—a rotating menu of seasonal, innovative food at a good price—at Martin Street Pizza. For lunch, Daniel offers the basic meat, vegetable and cheese pies, but we recommend you try the more exciting (and flavorful) asparagus and prosciutto pizza topped with a fried egg.

The Rockford

320 1/2 Glenwood Ave
919.821.9020
Lunch M-Sa: 11:30am-2:30pm
Dinner Tu-Th: 6-10pm, F-Sa: 6-10:30pm, Su: 5-10pm
(See website for bar hours)

Zely & Ritz

301 Glenwood Ave
919.828.0018
www.zelyandritz.com
M-Th: 6-10pm, F-Sa: 6-11pm
(See website for bar hours)

**EUROPEAN-CENTRAL/
EASTERN EUROPE**

J. Betski's

10 W Franklin St, Ste 120
919.833.7999
www.jbetskis.com
M-Th: 5:30-10pm
F-Sa: 5:30-10:30pm
Late: 11pm-1am

EUROPEAN-IRISH

Hibernian Pub & Restaurant

311 Glenwood Ave
919.833.2258
www.hibernianpub.com

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TS. "I could tell you stories. But that would be breaking bartender/client privilege."
- Jay, the beer whisperer

IT IS THE BEST OF TIMES. PERIOD.

raleightimesbar.com

THE RALEIGH TIMES
TO-DAY'S NEWS TO-DAY

Raleigh Take-Out

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<i>Cody's Chinese Thai</i>	<i>Players Retreat</i>	<i>TAIOLA ROSSA</i>
HARD TIMES	<i>Riviera</i>	<i>The Big Easy</i>
<i>India Mahal</i>	<i>Sadlack's Heroes</i>	Two Guys

Delivery

www.raleightakeout.com
919.834.2885

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M-Su: 11am-2am
(Dinner served until 1:30am nightly)

Napper Tandy's Irish Pub

126 West St
919.833.5535
www.nappertandysirishpub.com/
raleigh/raleigh
Su-Sa: 11am-2am

Tir na nOg Irish Pub

218 Blount St
919.833.7795
www.tirnanogirishpub.com
M-Sa: 11am-2am, Su: 10:30am-2 am

FINE DINING

Capital City Club

(Members Only)
411 Fayetteville St, Ste 2100
919.832.5526
www.capitalraleigh.com
M: 7am-5pm, T-F: 7am-9am,
11:30am-2pm, Sa: 6-10pm

Cardinal Club

(Members Only)
150 Fayetteville St, Ste 2800
919.834.8829
www.cardinal-club.com
M-F: 7-9am, 11:30am-2pm,
T-Sa: 6-10pm

The Mint

1 Exchange Plaza
919.821.0011
www.themintrestaurant.com
Lunch M-F: 11am-3:30pm; Dinner T-
Th: 5:30-10:30pm, F-Sa: 5:30-11pm



An upscale restaurant located in a restored bank at 1 Exchange Plaza on Fayetteville Street, The Mint offers downtown Raleigh contemporary Southern cuisine in an upscale setting. Chef Jeremy Clayman adds flair to Southern staples like macaroni and cheese, using ziti pasta and adding cheddar cheese, broccoli, and bacon before topping it with minced black truffles. And that's just at lunch.

Mo's Diner

306 Hargett St
919.856.9938
www.mosdiner.net
T-Sa: 5:30-9pm
In a blue house with yellow shutters that dates back to 1880 is Mo's Diner, a restaurant serving up simple yet

delicious food in a comfortable atmosphere for over 11 years. Especially good are the grilled marinated flank steak with béarnaise and pan-fried catfish with remoulade and sautéed spinach.

Second Empire Restaurant and Tavern

330 Hillsborough St
919.829.3663
www.second-empire.com
Dinner M-Sa: 5:30-10pm
Tavern: M-Sa: 4:30-10pm; Tavern Late
Night Menu: Fri-Sat 10-11pm



Second Empire has won the AAA Four Diamond Award, the DiRoNa Award and the Wine Spectator Award of Excellence, so there's no doubt your dining experience here will be top shelf. Pair one of Second Empire's

world-class wines with grilled Maine sea scallops served with a chorizo sausage or the roasted Angus beef filet and braised short rib duet topped with Newcastle brown-ale reduction. You can't go wrong with any of their dinner offerings.

Solas

419 Glenwood Ave
919.755.0755
www.solasraleigh.com
Opening August 2008

FRENCH

Bloomsbury Bistro

509 W Whitaker Mill Rd, Ste 101
919.834.9011
www.bloomsburybistro.com
M-Sa: 5:30pm-10pm

ITALIAN

518 West Italian Café

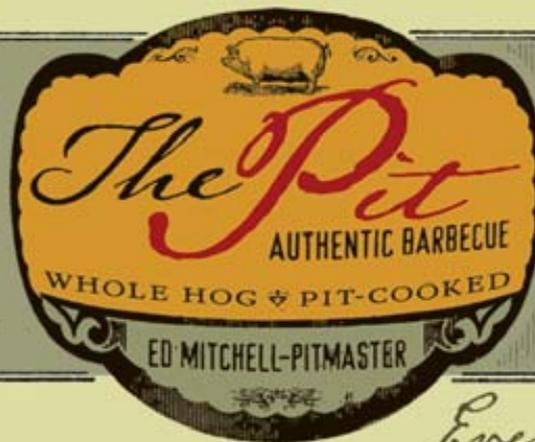
518 Jones St
919.829.2518
www.518west.com
Lunch: M-Sa 11:30 am-2:30pm
Dinner: M 5-9:30pm, T-Th 5-10pm,
F-Sa 5-10:30pm, Su 5-9pm;
Brunch: Su 10:30am-2pm

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"The old-style tradition of barbecue comes alive with legendary pitmaster Ed Mitchell."

- Gourmet magazine

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www.thepit-raleigh.com

Everything but the squeal.

Continued from page 6

Angelo's

200 Martin St
919.832.2994
M-T: 11am-7pm, W-Th: 11am-7:30pm,
F: 11am-8pm, Sa: 11am-5:30pm

Caffé Luna

136 Hargett St
919.832.6090
www.caffeluna.com
Lunch M-F: 11:30am-2:30pm
Dinner W-Sa: 5-10pm

Piccola Italia Pizza & Restaurant

423 Woodburn Ave
919.833.6888
www.piccolaitalianc.com
Lunch M-F: 11am-2:30pm,
Sa: 12-3:30pm;
Dinner M-F: 5-9:30pm,
Sa: 3:30-9:30pm

Posta Tuscan Grille

(Marriott City Center)
500 Fayetteville St
919.227.3370
Breakfast M-F: 6:30-11am,
Sa-Su: 7-11am
Lunch M-Su: 11am-2pm
Dinner M-Su: 5-10pm
(Opening July 30)

Vic's Italian Café & Pizzeria

331 Blake St
919.829.7090
M-Th: 11am-10pm, F-Sa: 11am-11pm

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919.899.6339
www.americaspita.com
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919.782.3866
www.782evoo.com
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Dinner M-Sa: 5:30pm until...

Niro's Gyros

126 Salisbury St
919.833.3966
M-F: 10:30am-5pm

Riviera Mediterranean

Resto & Lounge
135 Wilmington St
919.834.7480
www.rivieraresto.com
Lunch M-F: 11:30am-2pm
Dinner M-W: 5:30-10pm,
Th-Sa: 5:30-11pm
(See website for lounge hours)



Riviera, a Mediterranean restaurant and lounge located on historic Wilmington Street, offers some of the best lunch in downtown Raleigh. Try the croque-dinde, a smoked turkey sandwich with gruyere, tomato aioli and apple-wood smoked bacon served warm or the pan-roasted mahi mahi over romaine lettuce with caponata (eggplant relish) and crumbled feta cheese. Just as popular as lunch, dinner options vary weekly. Be sure to come for Date Night Tuesday, where a three-course dinner and bottle of wine are only \$50.

Siti by Neomonde

137 S Wilmington St
919.459.2347
(Opening Fall 2008)

MEXICAN

Armadillo Grill

439 Glenwood Ave
919.546.0555
www.armadillogrill.com
M-Th: 11am-11pm, F-Sa: 11am-2am,
Su: 11am-10pm

Dos TaQuitos Centro

106 Wilmington St
919.835.3593
www.dostaquitoscentro.com
Lunch M-F: 11:30am-2:30pm
Dinner Th-Sa: 6-10:30pm

Jibarra

327 W Davie St, Ste 102
www.jibarra.net
(Opening Fall 2008)

SEAFOOD

42nd Street Oyster Bar

508 Jones St
919.831.2811
www.42ndstoysterbar.com
Lunch M-Fri: 11:30am-3pm; Dinner
M-F: 3-10pm, Sa: 5-11pm, Su: 5-10pm
(See website for lounge hours)



42nd Street is a Raleigh tradition and one of the most famous eateries in

North Carolina, and not just because it's been in the same location for over 75 years. Their oyster Rockefeller with spinach, bacon and Parmesan cheese and house specials, like twin lobster tails and snow crab legs will keep you coming back for more. And with its extensive bar and live music, you may never want to leave.

Fins Restaurant

110 Davie St
919.834.6963
Lunch M-F: 11:30am-2:30pm; Dinner
M-Th: 5:30-10pm, F-Sa: 5:30-11pm

SOUTHERN/BARBEQUE

Big Ed's City Market Restaurant

220 Wolfe St
919.836.9909
M-F: 7am-2pm, Sa: 7am-noon

Cooper's BBQ & Catering

109 Davie St
919.832.7614
M-Sa: 10am-6pm

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Joe's Mom's Food
301 Martin St
919.832.5260
Lunch M-F: 11am-3pm
Dinner M-F: 5-9pm

Red Hot and Blue

1900 Hillsborough St
919.851.2282
www.redhotandblue.com
M-Su: 11am-10pm
(Late Night coming soon)

State Farmer's Market Restaurant

1240 Farmer's Market Dr
919.755.1550
www.ncsfmr.com
M-Sa: 6am-3pm, Su: 8am-3pm

The Pit

328 Davie St
919.890.4500
www.thepit-raleigh.com
M-Th: 11:30am-10 pm,
F: 11:30am-11pm, Sa: 5-11pm



Located in a renovated warehouse, The Pit features whole-hog, pit-cooked BBQ alongside other Southern favorites like Brunswick stew, crispy fried tilapia and sweet potato home-fries. Pitmaster Ed Mitchell recently took the prize for

Continued on page 8

Food, Blues and Fun

Daily Specials  No Cover

116 N. West Street, Suite 100
In Powerhouse Square
www.bluemartiniraleigh.com
919-899-6464

Blue Martini



Continued from page 7

best BBQ in a Carolina Cook-Off between North and South Carolina on the Today Show's "Battle of the BBQs," and the experts can't be wrong....

SPANISH

Tasca Brava

607 Glenwood Ave
919.828.0840
www.tascabrava.com
Lunch T, Th, F: 11:30am-2pm
Dinner M-Sa: 5:30-10pm



At Tasca Brava, the only recommendation Chef Juan Samper will give when ordering is to "try anything it's all cooked to perfection" — and we can't argue. A new addition in Glenwood South, this restaurant serves some of the best Sangria we've ever had alongside a traditional Spanish fare such as paella. We also suggest you try Samper's foie gras Vasca, a pan-seared goose liver flamed with sherry and served on buttery crustades with cooked peaches and apples as an hors d'oeuvre.

STEAK & SEAFOOD

Prime Only Steak & Seafood/Sashimi Bar

505 Jones St
919.835.2649
www.primeonlydowntown.com
M-W: 5-10pm, Th-Sa: 5-11pm

Sullivan's Steakhouse

414 Glenwood Ave
919.833.2888
www.sullivansteakhouse.com
Dinner M-Su: 5:30-11pm, Su: 5-10pm
(Bar opens at 4:30pm)

Tobacco Road Sports Café

222 Glenwood Ave
www.tobaccoroadsportscafe.com
(Opening Fall 2008)

TAPAS

101 Lounge & Cafe

444 Davie St
919.833.8008
www.101Lounge.com
M-F: 7am-midnight
Sa: 9am-midnight, Su: 11am-3pm

Blue Martini

116 N West St, Ste 100
919.899.6464
www.bluemartiniraleigh.com
Su-Sa: 4pm-2am



Blue Martini is way more than a martini bar. Featuring an array of appetizers and tapas from fried calamari to flatbread topped with chicken, roasted tomatoes, onions, goat cheese, spinach, and balsamic drizzle, along with live music and daily drink specials, it's no wonder Blue Martini is a Raleigh favorite.

The George

414 Glenwood Ave
919.828.9082
www.thegeorgeonglenwood.com
M-Sa: 5pm-2am
(Smoking permitted after 10pm)

Humble Pie

317 Harrington St
919.829.9222
www.humblepiebakery.com
T-W: 5pm-midnight, Th-Sa: 5pm-2am, Su: 11am-2pm

Red Room

510 Glenwood Ave
919.835.1322
www.redroomraleigh.com
M-W: 5pm-midnight, Th-Sa: 5pm-2am, Su: 5pm-midnight

Visit our website at the Raleigh Chronicle <www.raleigh2.com> for an electronic version of our restaurant list.

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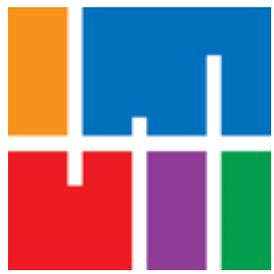
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Finding Your Way Downtown

Part 5 of 5, Glenwood South District

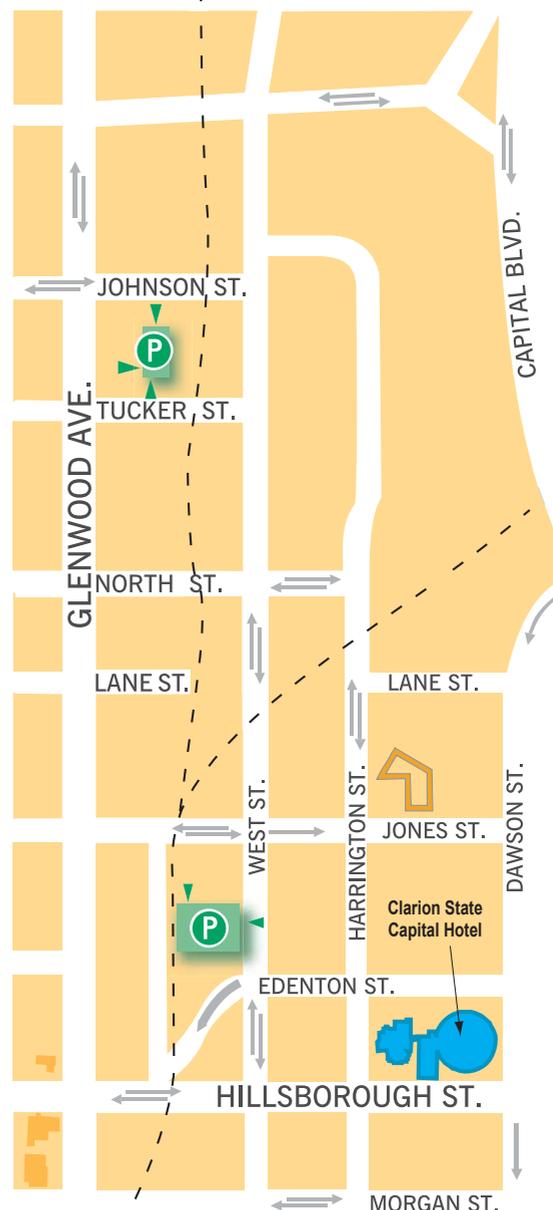
Over the past few years, the Glenwood South district has transformed from a series of nondescript warehouse and storefronts into an entertainment hub and ideal place to live, play and work.

Even before Glenwood South became known for its booming nightlife, it was celebrated for its thriving art scene. Since 1923, Clark Art has been exhibiting antique and contemporary watercolors and oil paintings from famous as well as unknown artists, while just up the street, Glenwood South Antiques has been specializing in American paintings and antiques since 1969. Located in a bright, teal-colored house is another must-see in this district, Lee Hansley Gallery. This gallery, founded and managed by Lee Hansley, former curator at the Southeastern Center for Contemporary Art in Winston-Salem, features the fine art of local, Southeastern and national artists in a series of revolving exhibitions. At the end of Glenwood Avenue and housed in the Carter Building is Local Color Gallery, which has grown from a handful of women selling their art into a 14-member women's artist cooperative featuring new exhibits on each First Friday.

Everyone knows that a night out requires a lot of primping, and the Glenwood South district has an abundance of hair and makeup experts who can help you achieve the look you desire, including the professionals at Salon 21. Celebrating 10 years in Triangle, owner Toni Hernandez and her award-winning team are sure to help you find a style that is manageable yet still cutting-edge. There's no lack of skilled stylists around, with close to ten salons spread throughout the district.

Whether it's showing off your new look or unwinding after a long day's work, Glenwood South is the perfect district to do either. Wine bars Enoteca Vin and Zely & Ritz have been offering a wide variety of wines as well as locally-grown, seasonal dinners & small plates for years. New to the Glenwood South restaurant scene are Tasca Brava, a restaurant serving authentic Spanish-style cuisine in the former Bistro 607 location, and Solas, a dining, lounge and rooftop concept opening soon beside Café Helios. One of the many after-dinner bar options in this district is Brooklyn Heights, whose come-as-you-are atmosphere and skilled bartenders are guaranteed to make you forget your workday woes. If you prefer live music, check out Blue Martini, purveyor of pages of signature martinis in Powerhouse Square, or Hibernian Pub, home to an assortment of beers in a contemporary Irish pub setting. For local jazz, head over to 42nd Street Oyster Bar, which has been at the corner of West and Jones Street since 1931, or Amra's, a 1930s-style bar serving drinks and cigars in a sophisticated yet comfortable atmosphere. If you love the sleek, contemporary look of Amra's but prefer a more sports-orientated theme, you're in luck. The latest project by the brothers Amra, Tobacco Road Sports Café (on the main floor of the nearly completed 222 Glenwood), will be opening this fall. But if it's the latest in dance and world beat music you crave, stop by Mosaic Wine Lounge, a Moroccan-themed nightclub spinning the newest dance tracks from Miami, London and Paris.

The Glenwood South district is always humming with activity, as flocks of people drift in as the sun sets. With the plush West at North condominium nearing completion and the other new residential options in this district, there will soon be even more room for all the gallery-hoppers, party-goers and nine-to-fivers migrating downtown.



Glenwood South District

Symbols

-  Parking
-  Parking Entryway
-  Flow of Traffic
-  Hotels

The [R]evolution of Media

The Early Years of Newspaper

By Raleigh City Museum Staff

The first newspaper in Raleigh, the *Minerva*, began in 1799 when William Boylan and Abraham Hodge moved their Fayetteville paper to the Capital City. Because it took as long as two months for world news to travel to Raleigh, the “late news and foreign intelligence” that graced the cover was usually extremely out of date. In Raleigh, both Boylan and the *Minerva* were strong voices for the Federalist Party, as most papers in this period were politically affiliated with a party.

Six months after the founding of the *Minerva*, a Republican paper was started by Joseph Gales called the *Raleigh Register*. Boylan and Gales were fierce competitors and bitter enemies throughout their careers, but regardless, both made significant contributions to the development of the young city of Raleigh. However, the animosity between them eventually came to a head when Boylan punched Gales during an argument on Fayetteville Street. Gales sued Boylan over the conflict, won 100 pounds and donated the winnings to the Raleigh Academy.

The next major paper to make its mark in Raleigh was the *Star*. It was published by Thomas Henderson, Jr., and Dr. Calvin Jones beginning November 1808 and was devoted to agricultural interests. Unlike the *Minerva* and the *Register*, the *Star* was originally neutral in politics (which later changed when Thomas Lemay became editor) and was a forerunner of the family newspaper.

During the Civil War Era, Raleigh saw the emergence of many papers that only lasted a few years. Two important papers that emerged from that period were *The Sentinel* and *The Standard*. The *Sentinel* was founded in 1865 by Josiah Turner who made it a leading conservative paper in the state. As editor, Turner led the paper to take extremely controversial positions. He was bitter rivals with William W. Holden, the editor of the *Raleigh Standard*, which was founded about twenty years prior to the *Sentinel*. Holden also published his strong political views in his paper. The *Standard* was not only popular in Raleigh, it was respected nationally.

In the late 1800s, the two major newspapers were established, one of which is still printed today. The *News and Observer* was a merger of the *Raleigh Observer* (established in 1876) and the *Raleigh News* (established in 1872). The two papers were merged in 1880 by Samuel A'Court Ashe, who remained publisher of the paper until it was bought at public auction in 1894 by Josephus Daniels. The *News and Observer's* rival paper was the afternoon daily, the *Raleigh Times*. It was originally founded as early as 1879 under the name *Evening Visitor* and became the *Raleigh Times* in 1901. John A. Park bought the *Times* in 1911 and served as its editor for 44 years. Then in 1955, the *N&O* bought the

Raleigh Times, which ran until 1989 when the paper closed due to a drop in circulation of afternoon papers nationwide.

On September 5, 2008, the Raleigh City Museum will open its newest exhibit, *The [R]evolution of Media: A History of Newspaper, Radio and Television in Raleigh*. The exhibit will feature the histories of these three media and the roles they have played in local society. In the next three issues of the *Downtowner*, we will be taking a look at each of the medium as a preview to information that will be found in the exhibit.

The museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm Tuesday through Friday and 1-4pm on Saturdays. If you have any questions, please call 919-832-3775 or check out our website at www.raleighcitymuseum.org.



The old *Raleigh Times* building downtown in 1921



An 1811 front page of *The Star*, one of Raleigh's oldest newspapers



Josephus Daniels (center) and Frank Daniels (third from left) starting the new *News and Observer* press in 1938

Solas Lights Up Soon



By Melissa Santos

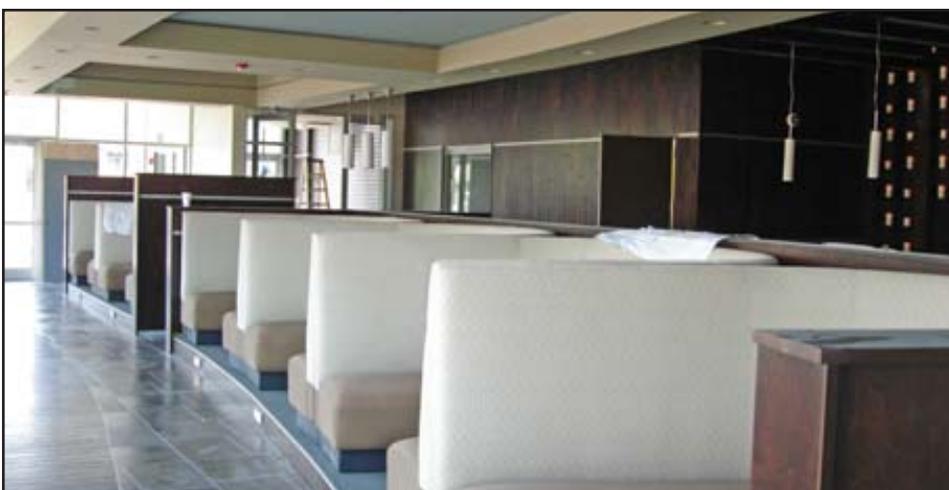
Glenwood South has seen street-front buildings razed and renovated over the past years,

but no transformation is comparable to that of 419 Glenwood. What was once a brake shop on a small quarter-acre lot is now Hibernia Entertainment LLC's three-story dining, lounge and rooftop terrace Solas. True to its Gaelic name meaning "light," Solas is sure to be a beacon for all those in search of something hip and innovative.

Co-owner Niall Hanley says the multi-level building wasn't a concept per se but rather a "good use of space and good way to introduce a very European design [to downtown Raleigh] that's seen in a lot of bigger cities in the US and around the world." While the group turned to Ted Van Dyk, principal of New City Design Group (the same firm which did the stylish interiors of The Duck & Dumpling, Fins and Porter's City Tavern) to design the building's exterior and structure, Niall is handling the interior himself. And from the looks of the work-to-date, he clearly doesn't need any help.

For the first-floor restaurant Niall chose deep, beautiful woods but to offset their dark color—and to give the feel of the name Solas—he used LED lights to "create a beautiful and cool lighting effect that's also eco-friendly." In keeping with their greenness, they've already begun growing fresh tomatoes and herbs behind the complex and along the wooden fence running along the edge of the property. The bar's all-glass countertop and

First floor booths and entranceway



Above: View from the third floor terrace

floor-to-ceiling wine racks further set the mood for the ultimate white-linen, fine-dining experience. As for the kind of food Solas will be serving, Niall was coy about the menu details: "Customers are just going to have to come in and find out about our food." But with Chef Cliff Vogelsberg, formerly of Sullivan's, working in the expansive kitchen, and General Manager John Hackett, also from Sullivan's, making sure things run efficiently, customers won't be disappointed. According to Niall, Solas will be enforcing a dress code for the entire building, hoping to attract a more professional and upscale clientele. Another idea they're toying with to bring in a more exclusive caliber of customers is charging a per-booth/table fee for the second and third floors. Any drink or food purchases would be applied toward this charge.



Downtowns bar woodwork and lighting

The second-floor ultra-lounge also features tabletop dining, but in a much different ambience. Here Niall selected a red and black color scheme with white overhead lighting, but just like on the first floor, he interspersed lights throughout the entire room. This floor also features two private dining rooms, iridescent ceramic tile in the bathrooms (each floor with its own unique design), a small glass dance floor—because it is an ultra-lounge after all, and not a nightclub—and a balcony with great views of the city.

But arguably the most-anticipated floor is the third—the rooftop terrace. Niall modeled this level after the rooftop bars of Miami Beach and Las Vegas and outfitted it with deep-seated furniture, attractive and functional umbrellas and exotic plants in lighted pots to give customers a luxurious yet relaxing atmosphere. The serving tables come with removable wood tops designed to hold ice and drinks. As we walk out onto the terrace, Niall mentions the third floor was specifically

designed to support yet another floor, if traffic should warrant more room.

With the central lobby giving customers access to the restaurant, lounge or rooftop via stairs or elevator, white-linen dining on the first-floor patio and food being served until 2am, Solas is embarking on a revolutionary way to entertain in downtown Raleigh. And with the buzz Hibernia's three-floor project has been generating, it promises to be a trifecta for entertaining, whether it be for business or pleasure.

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North view from the rooftop of the RBC Building



The new RBC sign atop the spire



Completed residential unit



View from the 23rd floor pool patio

AROUND TOWN **AROUND** TOWN AROUND TOWN AROUND



At the Raleigh Sports Council Quarterly meeting: Steve Bryant (Carolina Mudcat's owner), Don Mincher (Southern Baseball League president) and Rick French (French West Vaughn, Sports Council president)



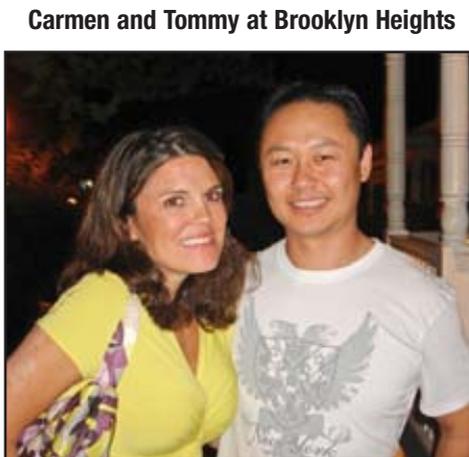
Effie, Kenji and Meena out at Mosquito



Kirsten, chef/owner Juan, Iain, and Isabel from Tasca Brava



Cary serving up a late night dog to Kelly from Napper Tandy's



Carmen and Tommy at Brooklyn Heights



Leo and Jim celebrating Laszlo's (center) birthday at Mosquito

Marvin Malecha, Dean, NCSU College of Design



Trish Healy was the recipient of a surprise birthday cake at the get-together, seen here with her husband John Healy of Hyde Street Holdings (far right), Whitney Wilkerson (Contemporary Art Foundation Board), and Raven Manocchio (CAM Advisory Board). Trish is well-known in Raleigh for her untiring efforts for the arts community.

Architect's rendering for the new Contemporary Art Museum design on West Martin Street. For more info on how you can help, visit CAM.ncsu.edu/support-giving.html



Kaola Phoenix, artist; A.T. Stephens of NCSU and Director, Contemporary Art Museum; event host, Frank Thompson, AV Metro



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Some of the Harris Wholesale girls



Former Carolina Hurricane Jesse Boulerice and fiancée Jackie, with Andy from Deep South and friends

Shady Business



By Kelly Hubbard

Sunglasses are probably the most unappreciated accessory. Oftentimes necklaces, earrings or watches get all of the attention while the shades sit atop your head almost as an afterthought.

In the sunny, summery months when we spend more time in the great outdoors it would be a good idea to consider making your sunglasses a top priority when accessorizing.

Not only can the right pair of shades make you look cool, calm and collected, but select sunglass technologies protect your eyes and make your life more convenient. "It drives me crazy when I see people walking down the street squinting from the sunlight when sunglasses are an easy option," says Tasha Holden, optical consultant

for the Eye Care Center located on Fayetteville Street in downtown Raleigh.

Holden has been in the optical business for 15 years but she first found her passion for fitting people for glasses when she had the opportunity to go to several vision expos in Asheville, NC. These expos bring vendors from all over the world together to display the latest in sunglass fashion, technology and design.

So what types of trends are popping up this year? Like many clothing styles, fashion is cyclical and many trends tend to come back in style. The trend for shades this year is to go retro.

"Aviators and Wayfarer sunglasses are continuing to gain popularity," Holden says. "Classics are back and even designers like Nicole Miller and BCBG are creating their own version of the original Ray-Ban Aviator sunglasses."



Aviator glasses are a style that was developed by Ray-Ban in the 1930s and are characterized by large, teardrop-shaped lenses and metal wired frames. They gained instant popularity in the 80s when stars like Madonna began wearing them.

To bring new life to a traditional style, pick up some Aviators with gold metal frames. According to Holden, white was the color to have for sunglasses last season but now gold is very trendy. Dolce & Gabbana make a

The aviator design first appeared in 1939 for issue to US aviators. They became a fashion statment in the 1980s and are now back in style again.

Continued on page 17

STRAIGHT from BROADWAY!

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pair of gold-rimmed glasses similar to the Aviator style.

Many consumers are looking for the label when it comes to shades. "People come in to Eye Care Center with labels and logos in mind; it's what they recognize as fashionable," Holden says. "They like the giant 'D' and 'G' on many Dolce & Gabbana pairs and the large, interlocking 'Cs' on Chanel glasses."

Staying in step with the classics this summer, the "old Hollywood" glasses trend is still running strong. These thick, chunky frames are known as

Distinguished by the interlocking "Cs," Chanel remains one of the most recognizable fashion brands



The large lens "Jackie-O's" were made popular by Jacqueline Onassis Kennedy in the 1960s. They have enjoyed a resurgence by Hollywood celebrities hiding from the paparazzi's cameras.

shields and are often glasses with a dark tint and large, plastic frames to give ladies a "Jackie O" look. Most of the time people tend to select the more traditional black or tortoise shell colored frames when rocking this glamorous style instead of going over the top with bold colors. Shields can also be a nice blend between past and present since some of the latest styles convey a sleeker, modern chic.

Guys who are looking for a new pair of shades often look to combine fashion with function. Oakley's and Ray-

lenses – your eyes will never let you go back.

Sunglasses can be an investment but they can also make every day life more convenient. Many existing glasses-wearers like to add a prescription to their favorite style of sunglasses. This may not work with every style, but

there are so many that you should be able to find a few that work for you. "If you already wear glasses, there's nothing in the world like having prescription sunglasses," says Holden. "I have five or six pairs now, and I even made a pair of prescription Aviators for myself."

Seek out some shades this summer and strut your stuff. Whether they're for fashion, function or performance, don't let those shades get lost in your purse or crushed in your pocket. Once you find the perfect pair, you won't want them out of your sight.

■RD

Bans are popular choices, but Maui Jim sunglasses are becoming more well-known in the Raleigh area. Maui Jim's sunglasses are known for their quality and polarized lenses, a technology that prevents and protects the eyes from glares and results in a clearer, more natural view when wearing your sunglasses. If you're a golfer or water sport enthusiast, you really should compare the difference between polarized and non-polarized

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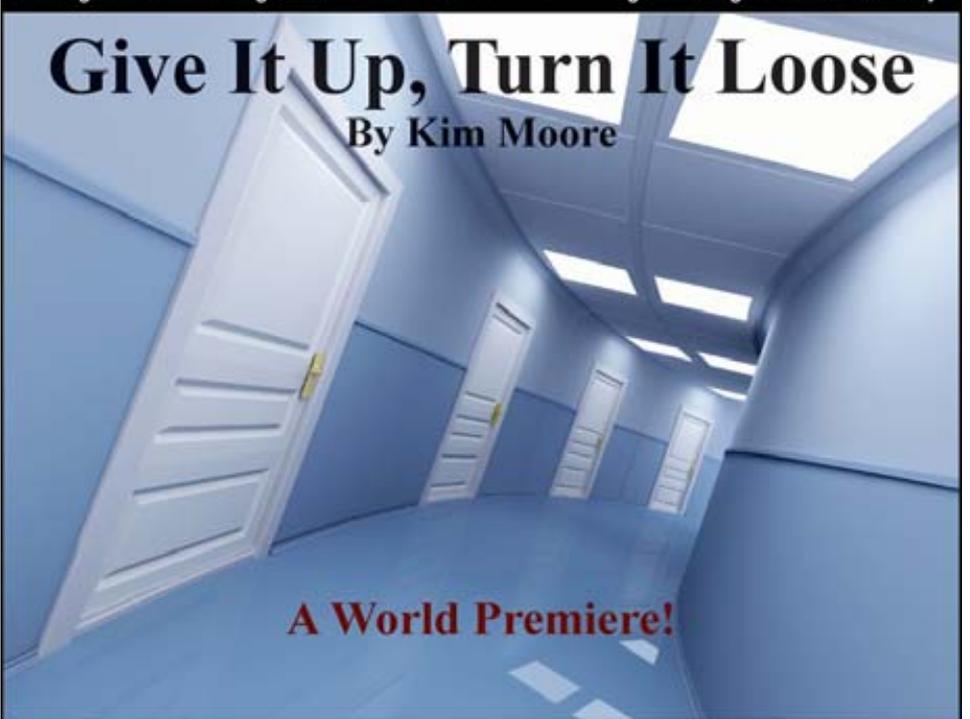
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The Deep South Local Music Review

Each month, we look at three local bands within a wide range of music types, from rock to reggae, country to classic. You won't find any negative or bad reviews here, just bands worth hearing in your favorite local music hangout. Enjoy the reviews, check out the bands when they're in town, and be sure to mention you read about them in the Raleigh Downtowner Deep South Local Music Review.

Artist: Mr. Coffee and the Creamers Genre: Motown/Soul/R&B www.mrcoffeeandthecreamers.com



Whether or not you were around when The Jackson Five's "ABC" hit the top spot on the Billboard Hot 100 in 1970, or when Stevie Wonder scored two Grammys for "Superstition" in 1973, you'll find yourself transported to another musical era when you hear Mr. Coffee and the Creamers perform these same classic songs.

The combined energy of the keys, sax, trombone, drums, bass, and guitar are brought home by a diverse group of musicians with musical influences and backgrounds as varied as punk, funk, hip-hop and jazz.

Even if you don't think this ensemble sounds precisely like the real thing, you won't hurt their feelings if you tell them so; in fact, they would prefer it if you did. Mr. Coffee and the Creamers pride themselves on their ability to mix their personal styles with those of artists past while still remaining loyal and respectful to the history of the original music.

We witnessed this fusion of old and new ourselves when they played at Downtown Live on June 28. But with Mr. Coffee and the Creamers covering everyone from Aretha Franklin, The Temptations, Marvin Gaye, Jean Knight, and Otis Redding, it's impossible to pick a favorite song.

Artist: Mobley Album: 2/3 EP Genre: Pop/Rock www.mobleytheband.com

The complimentary talents of singer/songwriter Anthony Watkins II and classically-trained bassist Tim Shelburne came together as one just last summer. And while it may take years for some musicians to generate a sound that works for both the group and its listeners, Mobley is already past that point of adjustment.

They describe their sound as "all over the map," and we agree. Whether it stems from Watkins' growing up the son of an itinerant military man or the duo's innate creativity, Mobley's music is the kind that makes you stop and listen—and this is our feeling after hearing just five tracks on their debut, 2/3 EP.

When the guys sang of "sitting captivated by the music all around" in the opening track "A Beautiful Mistake," we too found ourselves captivated by their sound, notably the haunting yet alluring vocal transitions on "A Chorus (for the Silences)." And we're not the only ones. On Mobley's the-sixtyone.com profile, one fan called "Didn't Get It" one of "the most infectious things I have heard on this site."



Artist: The Remix Project Album: MIXTAPE Genre: Hip-Hop/Drum&Bass /Experimental www.theremixproject.com



Everyone loves a good remix, but it's rare that audiences get the opportunity to see these re-done tracks performed live. Luckily for us, Triangle-based The Remix Project—DJ Merlin, turntables; Matt Brandau, bass; Kevin Timmons, keys; Brevan Hampden, percussion, and Stephen Levitin, drums—is giving local music-goers that chance.

And when we say this group performs "live," we mean it. We're not just talking about a couple of guys standing behind a DJ booth playing tracks off their iPods. We're talking about a guy—Levitin, better known to some as producer "The Apple Juice Kid"—who has opened shows for Outkast, The Roots and Busta Rhymes, and a group that has opened up for acts like the Jungle Brothers and Black Sheep.

Taking sounds from musical luminaries like 50 Cent, Justin Timberlake, Dirty Vegas, A Tribe Called Quest, Coldplay and the White Stripes, these masterminds do far more than simply cover today's popular tracks. Check out their songs "Get By" and "Electric Relaxation" to experience their unconventional sound for yourself.

The Deep South Local Music Review is written by Dave Rose with contributions by Elizabeth Barrett. Dave is the co-founder and co-owner of Deep South Entertainment. Formed in 1995, Deep South Entertainment is a record label, artist management company, and concert event production company with offices in Raleigh, North Carolina, and Nashville, Tennessee. Deep South is best known locally as producers of the Bud Light Downtown Live summer concert series, featuring national recording artists. Their latest addition to downtown Raleigh is Deep South-The Bar. Elizabeth is a UNC student working part time for Deep South and the Downtown Live concert series.



What Gen Y & Z are listening to...

By Elizabeth Barrett (Deep South Entertainment)

Wonder what music high school and college students are listening to and downloading onto their iPods? Each month we'll give you a quick look as to what you're likely to hear blaring out of dorm room windows on college campuses and out of car windows throughout the Triangle.



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Yes, I said Austria, not Australia



By *Mat Fern*

While there are no kangaroos in Austria, there is world-class, racy, complex and exciting wine. Although most of the wine produced

in Austria is white, there are great red wines made from both indigenous and non-indigenous grapes. Over the past several years, Austrian wine has been finding its way more and more into the glasses of the American wine consumer. This success is large attributed to Austria's most famous grape, Grüner Veltliner [GROO-ner FELT-lih-ner].

As a varietal, Grüner can vary in style from a light quaffable white with notes of lime zest and white pepper to a full-bodied, complex beast worthy of years of aging. During our last trip to Austria with Klaus Wittauer (KW Selections) to taste the new vintages this past January, we sat in a 900-year-old cellar with winemaker Karl Steininger drinking Grüner from 1976, and it still had many years of life left to it. I know what you're thinking, "Oh wow. What a tough life this guy lives." And to that I say, "Hey, it's a tough job trying to find great wines from around the world for you to enjoy at a reasonable price." And also, "You're welcome."

I think that any time of year is a great time to drink a nice crisp white wine, but there's just something about our climate in central North Carolina that makes these wines taste especially wonderful in the summer. Two great Grüners are perfect candidates for these hot months: Tegernseerhof T26 and Steininger's "Steven Holl." The first, Martin Mittlebach's entry-level Grüner Veltliner, is wonderfully crisp and vibrant with a refreshing finish. Steininger's

"Steven Holl" is a great example of a more extracted, fuller-bodied style of Grüner that has hints of baked apples and white currants with a vibrant acidity and lengthy finish. This wine and its label were inspired by world famous architect Steven Holl, who especially enjoys the Grüners from the vineyard surrounding The Wine and Spa Resort Loisium Hotel which he designed and from which this bottling is sourced.

Although better know for their whites, Austria also crafts many exciting reds as well. A few of the more popular red varietals are St. Laurent, a distant relative to Pinot Noir; Blaufränkisch, also known as Lemberger; and Zweigelt, a grape cross-bred from the two aforementioned varietals. Zweigelt, pronounced [TSVYE-gelt], was created by Franz Zweigelt in 1922 and has varietal characteristics similar to that of Syrah from the Rhone Valley in France. My favorite Zweigelt of late would be from Anton Bauer because of its expansive flavors of dark-berried fruits and subtle spice.

My personal favorite wine that was tasted on the trip is the Tegernseerhof Rosé of Zweigelt. That's right, a pink wine! Rosé has had an American resurgence over the past few years, becoming increasingly more accepted throughout the wine drinking public. The unfortunate side effect to the success of White Zinfandel throughout the 80s and 90s had driven people to think all pink wines are sweet and one of your grandmother's favorites. But as people are learning, this couldn't be further from the truth. Most rosés are in fact fermented dry and get their color from a limited time of skin contact right after pressing. This particular rosé is a great companion to grilled summer vegetables, heirloom tomato salads or just a few friends and a front porch. The convenient screwcap makes it perfect for camping trips or a walk over to a neighbor's house.

Austria has a wonderful amalgamation of traditional and modern approaches to most things, from food to architecture to wine. Many of the wines that are meant to be

enjoyed young and when needed, should be re-sealed with either the Stelvin enclosure, a fancy style of screwcap, or the "vino-lok" which is a glass "cork" with a rubber ring around the inside. Both seals are developed to keep wine from spoiling or becoming "corked," where the wine picks up an unpleasant moldy aroma from the cork.

Austrian wines make for some of the best food pairing wines around. When I'm at a loss for the perfect food pairing, I often find myself grabbing an Austrian wine. My suggestion to you would be to either try some on your own from Seaboard Wine or have the crew at J. Betski's restaurant in Seaboard Station pick out a few of their favorites.

Matt Fern is a wine schlep who works at Seaboard Wine Warehouse and believes that you should drink what you like. He doesn't think you should make wine complicated; besides it's just fermented grape juice made by farmers. Prost!

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Rosie's Plate

A holistic, alternative approach to cooking

By Sarah Styron

Rosie's Plate founder and owner, Rose Waring, was overwhelmed in 2004 when she learned that her children had multiple food allergies. She soon realized that information and support for people with dietary restrictions were very limited. Through research and trial and error, Waring learned a whole new way to shop, cook and plan.

Now Waring is using her experience to help others with food restrictions due to allergies, intolerances or other medical conditions. She opened Rosie's Plate, a gluten-free, shellfish-free and peanut-free commercial kitchen in downtown Raleigh late May.

Rosie's Plate customers can order from an appetizing selection of entrées, side dishes, salads, soups, snacks, lunch-to-go, breads and desserts. The menu changes weekly, and orders can be placed online at www.rosiesplate.com or by phone. Customers then pick up their meals at Rosie's Plate located at 701 North Person Street in downtown Raleigh.

According to a recent *News & Observer* report citing the Food Allergy & Anaphylaxis Network, an estimated 12 million Americans have food allergies, or one of every 25 people. And the most alarming news is that food allergies seem to be on the rise.

According to Executive Chef Anne Everitt, Rosie's Plate provides prepared foods that eliminate common allergens such as gluten, shellfish and peanuts. "Because many people find themselves with multiple allergies or intolerances, we also avoid dairy, egg, corn, tree nuts and soy

whenever possible," said Everitt. "Our goal is to prepare fresh, healthy and natural foods."

Indeed, Rosie's Plate may turn out to be a good food option for anyone seeking more healthy eating options, even if they're not on a restricted diet. The food service sources meats and poultry that are naturally raised with no antibiotics or growth hormones.

"For produce, we use local organic sources," said Everitt. "When local organic produce is not available, we look to our conventional local farmers before ordering from outside the area."

Rosie's Plate's holistic philosophy extends beyond the kitchen to the entire building, which was renovated with energy-efficient and sustainable materials to promote an allergy-free environment. Recycled materials and cotton insulation were used throughout, and a living roof garden filters rain water and collects in a cistern for use in exterior irrigation.

Once Rosie's Plate is established, Waring hopes to expand by offering classes, support groups and even coaching for people with food restrictions. The goal is to offer a holistic approach to food challenges so that clients' needs can be met – whether that's helping them keep up with the demands of cooking, teaching different cooking techniques, or offering support groups where they can share ideas.

For more information about Rosie's Plate or to place an order, go online to www.rosiesplate.com or call 919-833-0505. Delivery service is planned to start in the fall.

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Rosie's Plate may turn out to be a good food option for anyone seeking more healthy eating options, even if they're not on a restricted diet.

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By Fred Benton
Food Editor



Tasca Brava, which first opened in 2001 on Falls of the Neuse Road in Sutton Square, is often described as a “tapas bar,” but it really isn’t. Spanish cuisine is so much more than small plates; it’s generous, robust and hearty flavors with more depth than chili-pepper hot. Spanish is the quintessential Mediterranean cuisine more analogous to Near Eastern and French food than Mexican. Tasca Brava owner Juan Samper deserves this authentic Spanish tag over simply “tapas.”

When asked his opinion on any specific dishes we should order, he confidently suggested, “It doesn’t matter. Everything on the menu is wonderful. When you love food as much as we do, it will come across in your cooking. It’s our passion and an important part of our life.” We found Juan’s confidence to be well-founded to say the very least. After our amazing dinner, we were just as passionate about his food as he was.

With his restaurant’s move from North Raleigh to Glenwood South (607 Glenwood Avenue), it’s a new day—and it’s all about redolent Spanish food. My

food friends and I began our exploration of the Tasca Brava bill of fare with a tomato-and-chicken-based *Garlic Soup* (\$8) that literally popped with flavor. It’s served with a poached egg and is spicy with just enough heat to make it really interesting; in truth I could have made a meal of this soup and Tasca Brava’s signature *Sangria*, which I think is one of the best renditions in the area. It was loaded with citrus fruits but there were some cut up bits of fruit I couldn’t readily identify when I was drinking it. After giving it some thought, I’m placing my bet on a fine chop of red cinnamon doughnut-ring apple slices. I add these to my hot apple cider in the fall and always thought of it as a “secret ingredient.” I think the rings and juice are the only sweetener that’s added to the red wine in addition to great fruit flavor. Ingenious!



When you enter Tasca Brava, you feel as though you’ve been transported to a local bistro in the heart of Spain.

Tasca Brava occupies the same space as did Bistro 607. I was sorry when the Bistro 607 location was purchased because I would greatly miss the

Continued on page 23

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BETTER LIVING

BEST OF THE BEST!! Fred Benton knows the Triangle! Benton, long-time lifestyle journalist covering the Triangle for over 20 years, has definite ideas about businesses that he feels are particularly consumer-friendly and offer superlative products and service. This list is based entirely on the recommendations of Fred and betterlivingnc productions, and is a companion information guide that Benton presents on WCKB radio, heard throughout southeastern NC.

Angus Barn - Glenwood Avenue, close to RDU International Airport, 787-3505. *The BEST steaks!*

42nd Street Oyster Bar - 508 West Jones Street, Raleigh, 831-2811. 42ndstoysterbar.com *BEST Seafood Salad!*

larrybeans.com - 828-1234. *Your web site for BEST coffees.*

The Point at Glenwood - 1626 Glenwood Avenue at Five Points, Raleigh, 755-1007. *BEST Reuben Sandwich!*

Lilly's Pizza - Five Points, Raleigh, 833-0226. lillyspizza.com *BEST pizza! BEST house side salad! BEST beer selection!*

Abbey Road Grill - Located corner W. Chatham and Old Apex roads, 2 miles from downtown Cary. 481-4434; abbeyroadgrill.com *BEST burger, BEST onion rings!*

Dakota Grill - 9549 Chapel Hill Road (Hwy. 54), intersection with Cary Parkway, 463-9526. *BEST exotic burger (double bison burger), and BEST chili for pepperheads*

Apex Chiropractic - Apex, 362-9066. *I could hardly walk. Acupuncture saved my life!*

William and Garland Motel - Hwy.58, Salter Path, 252-247-3733. *BEST budget-friendly family accommodations on the Crystal Coast!*

Trish the Dish Catering - Raleigh, 852-0369. *Fabulous fun food for the budget-minded!*

Waraji Japanese Restaurant - Duraleigh Road, corner of Duraleigh and Pleasant Valley roads, 783-1883. *"If you knew sushi like I know sushi." BEST sushi! warajirestaurant.com*

Cafe Tiramisu - North Ridge Shpg Ctr, near Ace Hardware, Falls of Neuse Road, 981-0305. *BEST stuffed pork chop! BEST fried cheese souffle!*

Simpson's Beef & Seafood - at Creedmoor and Millbrook roads, 783-8818. *BEST prime rib! BEST coconut shrimp!*

Jibarra - 7420 Six Forks Road, corner SawMill and Six Forks, 844-6330. *Hit the Tequila Lounge here for the BEST house Margarita!*

NoFo - 2014 Fairview Road, at Five Points, Raleigh, 821-1240. *BEST retail for feeding the eye and palate. nofo.com*

The Duck & Dumpling - 222 S. Blount Street, 838-0085. theduckanddumpling.com *The BEST Peking Duck!*

London Fish & Chips - Wellington Park Shp. Ctr., corner of Tryon and Cary Pkwy, 859-8999. *BEST authentic Fish & Chips (Haddock)!*

Nina's Ristorante - 801 Leadmine Road, Harvest Plaza, 845-1122. *BEST NY-style Italian!*

The Black Mountain Inn - 828-669-6528. *Best in Black Mountain! Pet-friendly!*

The Lamplight Inn - Henderson, 252-438-6311. www.lamplightbandb.com - *Relaxing!*

If you would like to propose your enterprise as a better living business to be included on this list please email Fred at betterlivingnc@yahoo.com or call 782-5276.

chef/owner's fabulous foie gras presentations. But I happily report that the *Foie Gras Vasca* (\$15), prized goose liver pan-seared and flamed with sherry and served on buttery crustades with cooked peaches and apples, was every bit—in fact better—than any foie gras I ever had at Bistro 607. The foie gras is listed in the tapas (or hors d'oeuvres) section.

The reigning queen on the menu here at Tasca Brava, in my opinion, is the entree—what I would consider the national dish of Spanish cultural cuisine—*Paella Valenciana* (\$21 per person—minimum

The paella at Tasca Brava was as good as the chef/owner, Juan, promised.



2 people). In short, paella, made in much the same way as any pilaf (a braised rice and meat dish), is saffron-flavored rice plus, the plus being always tomatoes and some type of seafood accented with a variety of meats such as chorizo sausage and chicken. The name “paella” comes from the type of pan it's usually cooked in, a two-handled, usually cast-iron cooking vessel. The dish is then brought to the table, and with a flourish, the top is dramatically raised and tendrils of aroma-laden steam tease the appetite senses. The most technically difficult aspect of making paella is timing. Paella traditionally is a one-pot dish from start to finish; game meats and chicken take longer to cook than shellfish or most any fish. The chef must ensure that the chicken is done before the seafood is added to the mix on a time-table that doesn't allow any of it to overcook. This choreographed procedure must be perfect or the all-important backbone of the dish, the rice, will be gummy.

I know great paella by one test—is the rice flavored enough and delicious enough to eat sans meat? I am pleased to report that here at Tasca Brava, it was and is! However, I was just as appreciative of the bonus additions of chorizo, scallops, chicken, shrimp, large jumbo shrimp and mussels.

My tablemates had the *Filet of Grouper* (\$22) sauteed in black butter and topped with capers, and the *Pato Manchego* (\$16.95) (semi-boneless duck leg) served with grilled polenta. Both were cooked to perfection and disappeared from our plates



quickly. Our dessert was a wonderful close to our meal, a myriad of fresh sorbets, one of which was avocado. Surprisingly delicious!

Tasca Brava is a superb new addition to the downtown dining scene!

Tasca Brava

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Clark Hipolito

By Kim Weiss



In downtown Raleigh, “hip” is short for Hipolito.



It’s hard to take in the city’s nightlife without encountering one of artist Clark Hipolito’s stylish interiors. Combining the sleekness of modern lines, the allure of Asian-inspired details and faux finishes, and the elegance of rich woods, deep colors and fine fabrics, Clark has left his mark on some of the most popular spots in the downtown district area: bars Brooklyn Heights, Mosaic, The George, and Ess Lounge, and fashion boutique Catch 22 in Glenwood South, and restaurant EVOO in Five Points.

Clark Hipolito, 38, is the founder and principal of The Art Company (www.art-company.com), an award-winning, interdisciplinary firm located on Glenwood Avenue. Since Clark moved to Raleigh from New York City in 1994, he has built a reputation for bringing both elegance and cutting-edge design to restaurants, stores, bars, lounges and many private residences in and around downtown Raleigh.

Over the past two years, he has also turned his artistic energies onto an offshoot of The Art Company that has further catapulted he and fellow artist Tony Ramsi into the national limelight: ArtCo Surf (www.artcosurf.com).

Through this brand, Clark and Tony – both surfing enthusiasts – have become well-known for their “Against The Grain” collection of hand-painted, wood-grain surfboards, which are hand-shaped by Brian Wynn of Wynn Surfboards in New Jersey. The inspiration for the wood-grain boards is both the Polynesian surfing legacy (when all surfboards used to be made of

wood) and Asian art. And they’re fetching prices in the thousands.

“There’s a fine line we’re dancing between invoking classical elements and keeping the design hip,” Clark said. “The point is to focus on the artwork in conjunction with the application of timeless wood grains.”

The wood-grain boards have been fea-

Continued on page 25

One of ArtCo Surf’s newest products, a stretch beach cruiser



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Clark's wood-grain surfboards have been drawn national and international attention

Continued from page 24

featured in regional, national and international magazines and online journals.

This spring, Clark and Tony expanded their work to include a line of signature skateboards, stretch beach cruisers and a new line of limited-edition surfboards. Dubbed "The Muse" collection, Clark turns to his "muses"—or as he likes to call them, "my gorgeous friends who keep me inspired"—for the images that are then printed on rice paper and laminated onto the boards.

"I've always been fascinated with figurative art," he said, "and I've always wanted to take it beyond paints on canvas. Since surfboards became a medium, I decided to experiment with it on them."

Yet he's perhaps most excited about ArtCo Surf's new apparel line for men and women that draws details from the wood-grain boards as well as elements of nature and other objects like old-fashioned bicycles and movie cameras.

Clark recently took ArtCo Surf's show on the road when he helped sponsor and participated in "Rocksta," a charitable fundraising event in San Diego presented by Line Up Magazine to benefit SURFAID International and "The Land of Plenty" (LOP) skateboard foundation. (For more information on the event and to see Clark in the thick of things there, check out <http://tinyurl.com/surfaid>)

In August, Clark will introduce ArtCo Surf's premiere collection of apparel

during the MAGIC Marketplace in Las Vegas, the largest, most comprehensive apparel and accessory trade event in the United States.

Kim Weiss is an award-winning journalist and principal of blueplate pr in downtown Raleigh <www.blueplatepr.com>. She served as managing editor of the former Spectator magazine and North Carolina Architect for 18 years.

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UNIVERSITY PARK

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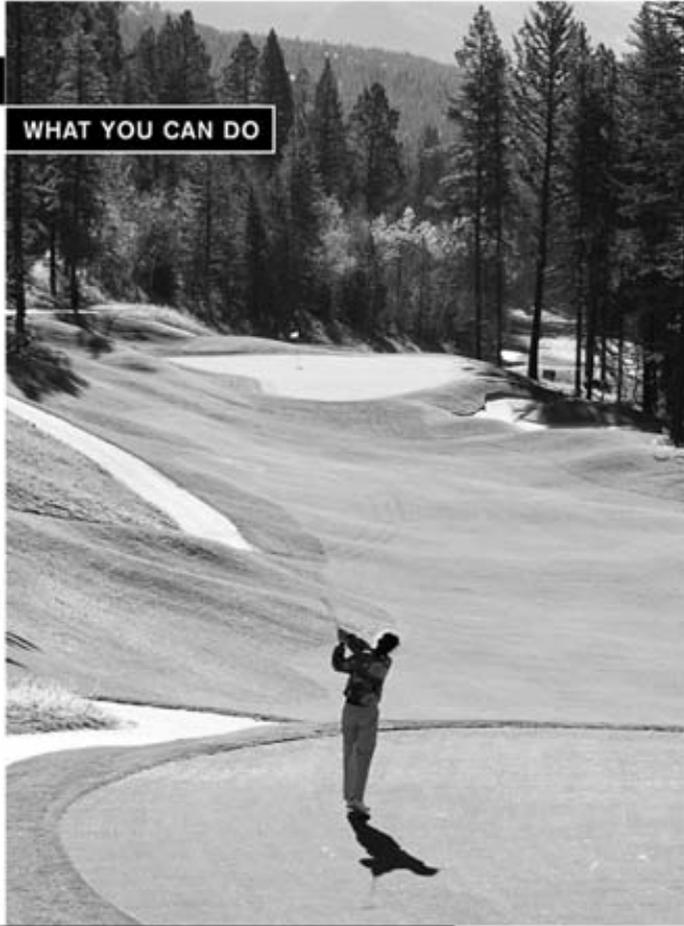
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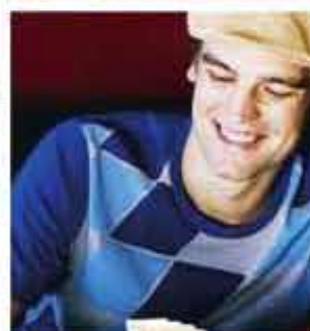
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