



## Twin Cities Restaurant Suggestions

*Organized by restaurants within walking distance of The Depot Hotel and everything else.  
Price ranges retrieved from Yelp (\$\$=11-30; \$\$\$=31-60; \$\$\$\$=More than \$61 average per person cost)*

### Minneapolis Near the Riverfront (within walking distance of the Depot Hotel)

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| <p><b>Alma</b><br/>www.restaurantalma.com<br/>(612) 379-4909; \$\$\$<br/>528 University Ave SE, Minneapolis,<br/>Our food is hand crafted with fresh,<br/>seasonal, organic and local<br/>ingredients.</p> <p><b>Aster Cafe</b><br/>www.aster-cafe.com<br/>(612) 379-3138; \$\$<br/>125 SE Main St, Minneapolis<br/>The aster cafe offers a variety of<br/>healthy salads, sandwiches, cheese<br/>plates and flatbreads prepared with<br/>many local and organic ingredients.<br/>Featuring live music in the evening.</p> | <p><b>Pracna</b><br/>www.pracna.com<br/>(612) 379-3200; \$\$<br/>117 Main St SE, Minneapolis<br/>The oldest restaurant on the oldest<br/>street in Minneapolis! Built in 1890<br/>this quaint and cozy restaurant<br/>features an American menu of steaks,<br/>pasta, fish and specialty sandwiches.</p> <p><b>Saffron Restaurant and Lounge</b><br/>www.saffronmpls.com<br/>(612) 746-5533; \$\$\$<br/>123 N 3<sup>rd</sup> Street, Minneapolis<br/>Specializing in contemporary<br/>Mediterranean and Middle Eastern<br/>cuisine, we feature a seasonal menu<br/>which utilizes only the highest quality<br/>ingredients.</p> | <p><b>Sapor Cafe and Bar</b><br/>www.saporcafe.com<br/>(612) 375-1971; \$\$<br/>428 Washington Ave N, Minneapolis<br/>Sapor Cafe and Bar is a locally owned,<br/>chef-driven restaurant located in the<br/>North Loop district of downtown<br/>Minneapolis.</p> <p><b>Spoonriver</b><br/>spoonriver.com<br/>(612) 436-2236; \$\$<br/>750 South 2<sup>nd</sup> St, Minneapolis<br/>Committed to the advancement of<br/>organics, the support of local growers,<br/>and the freshest, most delicious food<br/>possible.</p> |
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### Everywhere Else in the Twin Cities

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| <p><b>112 Eatery</b><br/>www.112eatery.com<br/>(612) 343-7696; \$\$\$<br/>112 North Third St., Minneapolis<br/>Voted 2011 Best Chef – Midwest by the<br/>James Beard Foundation. Fine dining<br/>featuring local ingredients.</p> <p><b>Barbette</b><br/>www.barbette.com<br/>(612) 827-5710; \$\$<br/>1600 W Lake Street, Minneapolis, MN,<br/>This upscale Uptown bistro boasts using<br/>local ingredients whenever possible.</p> <p><b>Be'Wiched</b><br/>bewicheddeli.com<br/>(612) 767-4330; \$\$<br/>800 Washington Ave. N., Minneapolis<br/>A hip venue for pumped-up sandwiches.<br/>Its owners have taken their experience<br/>with fine food and applied it to pastrami<br/>sandwiches and pasta salad.</p> | <p><b>Birchwood Café</b><br/>www.birchwoodcafe.com<br/>(612) 722-4474; \$\$<br/>3311 East 25th Street, Minneapolis<br/>Unique food with down-home appeal;<br/>using local, sustainable, organic and fair<br/>trade ingredients – vegan, vegetarian and<br/>non-vegetarian dishes.</p> <p><b>Blackbird</b><br/>www.blackbirdmpls.com<br/>(612) 823-4790; \$\$<br/>3800 Nicollet Ave, Minneapolis,<br/>Casual restaurant - menu items are<br/>prepared from scratch – No frozen fries,<br/>no pre-fab desserts.</p> <p><b>Brasa Rotisserie</b><br/>www.brasa.us<br/>(612) 379-3030; \$\$<br/>600 E Hennepin Ave, Minneapolis</p> | <p>Rotisserie restaurant featuring meat from<br/>Minnesota farms; creole/southern-style<br/>side dishes, guacamole and the yams with<br/>andouille sausage are recommended.</p> <p><b>Broder's Pasta Bar</b><br/>www.broders.com<br/>(612) 925-3113; \$\$<br/>5000 Penn Ave S, Minneapolis<br/>Broder's makes their own pasta and<br/>cooks it fresh in plain sight. No<br/>reservations here and a wait is usual.</p> <p><b>Butter Bakery Cafe</b><br/>www.butterbakerycafe.com<br/>(612) 521-7401; \$<br/>3544 Grand Av, Minneapolis<br/>Butter serves terrific baked goods and<br/>cafe-style menu options with an intense<br/>focus on local, organic, and sustainable<br/>ingredients.</p> |
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**Cafe Twenty Eight**

cafetwentyeight.com  
(612) 926-2800; \$\$  
2724 West 43<sup>rd</sup> Street, Minneapolis  
American food; high-quality meats; family owned; committed to sustainable agriculture.

**Common Roots Cafe**

www.commonrootscafe.com  
(612) 871-2360; \$\$  
2558 Lyndale Ave South, Minneapolis  
Good deli style food; using local, organic, and fair-trade ingredients; well labeled for dietary restrictions.

**Corner Table**

www.cornertablerestaurant.com  
(612) 823-0011; \$\$  
4257 Nicollet Ave, Minneapolis  
Foods sourced locally and in season from responsible family farms. Reservations Thur, Fri, Sat only.

**The Craftsman**

www.craftsmanrestaurant.com  
(612) 722-0175; \$\$  
4300 E Lake Street, Minneapolis  
Regional New American Cuisine in an Arts and Crafts dining room, and a lovely enclosed outdoor patio. We use organic and seasonal ingredients, purchasing from local producers and growers.

**Crema Cafe**

cremacafeminneapolis.com  
(612) 824-3868; \$\$  
3403 Lyndale Ave South, Minneapolis  
One of those rare birds that meet the criteria for both a destination cafe *and* a neighborhood hangout.

**Dakota Jazz Club and Restaurant**

dakotacooks.com  
(612) 332-1010; \$\$\$  
1010 Nicollet Ave, Minneapolis  
Inspired menu of innovative regional Midwestern fare; the best jazz in the Twin Cities - go for the food, stay for the music; locally, sustainably produced foods

**Ecopolitan**

www.ecopolitan.com  
(612) 874-7336; \$\$  
2409 Lyndale Ave South, Minneapolis  
100% organic, raw, vegan restaurant sharing space with spa, and holistic health center.

**Fire Lake Restaurant**

www.firelakerestaurant.com  
(612) 216-3473; \$\$  
31 South Seventh St, Minneapolis  
Carefully selected regional products, coupled with cooking over real fire

**Heidi's**

heidismpls.com  
(612) 354-3512; \$\$\$  
2903 Lyndale Ave S, Minneapolis  
A place where you will find a four-star dining experience at two-star prices—a restaurant where fine dining doesn't wear a suit and tie.

**Hell's Kitchen**

www.hellskitcheninc.com  
(612) 332-4700; \$\$  
80 9<sup>th</sup> St South, Minneapolis  
Almost everything here is homemade, including ketchup, mustard, tomato juice, iced tea, hot cocoa, and the raved-about peanut butter.

**La Chaya Bistro**

www.lachaya.com  
(612) 827-2254; \$\$\$  
4538 Nicollet Ave South, Minneapolis  
Natural, organic flavors from the Mediterranean and Mexico

**Lucia's**

www.lucias.com  
(612) 825-1572; \$\$\$  
1432 W 31<sup>st</sup> St, Minneapolis  
Inspired by high quality local foods, exceptional cooking, and genuine hospitality

**Namaste Cafe**

www.namastechai.com  
(612) 827-2496; \$\$  
2512 Hennepin Ave S, Minneapolis  
The food is inspired by South-Asian cuisine using local, natural and organic products as far as possible.

**Red Stag Superclub**

www.redstagsupperclub.com  
(612) 767-7766; \$\$  
509 1<sup>st</sup> Ave NE, Minneapolis  
The first LEED-CI registered restaurant in Minnesota. Serving local & organic foods as much as possible, conserving resources & composting waste.

**Sen Yai Sen Lek**

www.senyai-senlek.com  
(612) 781-3046; \$\$  
2422 Central Ave NE, Minneapolis  
Thai restaurant featuring rice and noodle dishes with a commitment to sustainability and local food.

**ST. PAUL****Heartland**

www.heartlandrestaurant.com  
(651) 699-3536; \$\$\$  
289 East Fifth St, St. Paul  
Using ingredient indigenous to American and Canadian Midwest regions

**Trotter's Cafe**

trotterscafe.com  
(651) 645-8950; \$\$  
232 Cleveland Ave North, St. Paul  
Local, fresh, and yum; committed to serving our customers fresh, delicious food using only the highest quality ingredients - most are regional and organic - and to giving friendly, attentive service.

**WA Frost & Company**

www.wafrost.com  
(651) 224-5715; \$\$\$  
374 Selby Ave, St. Paul  
Features New American cuisine, with an emphasis on sustainable local ingredients