

Eat Here

A
FOOD LOVER'S

GUIDE TO

*Shreveport-Bossier,
Louisiana*



★ WWW.SHREVEPORT-BOSSIER.ORG ★

SHREVEPORT-BOSSIER,LOUISIANA..... SEE IT. TASTE IT. BET IT.



Shreveport-Bossier: Louisiana's Other Side is situated in the northwestern corner of Louisiana. Local cuisine reflects the influences of the Cajun and Creole kitchens of southern Louisiana, as well as the legendary pit barbecue culture of Texas. Add to this already unique mixture a heavy influence of "country cooking" and soul food, and Shreveport-Bossier's food scene becomes even more enticing. This diverse community is also home to many international flavors, from authentic Mexican taquerias and Vietnamese noodle houses to Italian-inspired fine dining, sophisticated takes on Asian cuisine and more.

Food lovers will find much to enjoy about Shreveport-Bossier, a community where many culinary influences converge.

ABOUT THIS GUIDE

Eat Here: A Food Lover's Guide to Shreveport-Bossier was produced by the Shreveport-Bossier Convention and Tourist Bureau, the official destination marketing organization of Shreveport-Bossier. For a complete directory of Shreveport-Bossier eateries as well as accommodations, attractions and more, visit www.shreveport-bossier.org. For more information, visit our Visitor Center at 629 Spring Street in downtown Shreveport or call 800-551-8682.

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\$ - \$5-\$10

\$\$ - \$10-\$20

\$\$\$ - \$20-\$30

\$\$\$\$ - \$30 and up



.....OUR.....

FAMOUS FLAVORS

25 CELEBRATED BITES OF

Shreveport-Bossier

WHAT ARE THE MOST ICONIC FOODS IN SHREVEPORT-BOSSIER?

That's the question that this list of **25 "most celebrated bites"** attempts to answer. Representing eateries ranging from laid back mom-and-pop diners to fine dining establishments, these 25 dishes are some of the most talked-about, essential dining experiences in Shreveport-Bossier.

Of course, there's much more to Shreveport-Bossier's dining scene. To browse a complete list of dining establishments in Shreveport-Bossier, visit www.shreveport-bossier.org. To read weekly reviews of local restaurants written by local food lovers, **visit www.20x49.com**.





THE SHRIMP BUSTER at Herby-K's

318-424-2724 | 1833 PIERRE AVENUE, SHREVEPORT

Any list of Shreveport's iconic foods should begin with the shrimp buster, a unique take on the fried shrimp po-boy offered by Herby-K's. Herby-K's has been run by the same family since 1936, and the shrimp buster has been on the menu since the 1950s. Jumbo shrimp are pounded flat before being fried and stacked, open-faced sandwich style, on buttery French bread. Fans of Louisiana cuisine will also want to try the restaurant's crawfish etouffee, seafood gumbo and terrific Gulf oysters. \$ | www.herbyks.net



EAT LIKE A LOCAL

"When I get a craving for a Herby-K's shrimp buster and onion rings, nothing - not even the line that inevitably forms if you arrive after 11:30 am - will deter me from satisfying it!"

-Angie White, www.slowfoodnorthla.org

ICEBOX PIES at Strawn's Eat Shop

318-868-0634 | 125 KINGS HIGHWAY, SHREVEPORT

Arguably the most acclaimed eatery in Shreveport, Strawn's Eat Shop has been featured in *Southern Living*, *USA Today*, *Travel + Leisure* and countless other publications - all because of their outstanding icebox pies. Try the strawberry pie, by far the most popular flavor, or a slice of velvety butterscotch or seasonal Ruston peach. \$ | www.strawseatshop.com

SHREVEPORT-STYLE STUFFED SHRIMP

at Brother's Seafood *See cover image

318-635-1641 | 4916 MONKHOUSE DRIVE, SHREVEPORT

Shreveport-style stuffed shrimp are a local delicacy that originated in the kitchen of the Freeman & Harris Café, a historic black-owned restaurant that, at the time of its closing, was one of the oldest black-owned restaurants in the U.S. These large, succulent shrimp are stuffed with fiery Creole dressing, deep-fried and served with a spicy tartar sauce. Try them at Brother's Seafood, a restaurant run by descendants of the original owners of Freeman & Harris Café. \$\$ | www.brotherseafood.net

THE MUFFY at Fertitta's Delicatessen

318-424-5508 | 1124 FAIRFIELD AVE, SHREVEPORT

Shreveport's oldest continually-operated restaurant, Fertitta's Delicatessen first opened in 1927 as the first Italian grocery in the city. Now listed on the National Register of Historic Places, the mom-and-pop sandwich shop specializes in muffalettas. Their signature sandwich, "The Muffy," is a smaller, single-serving version of the famous New Orleans cold cut sandwich topped with olive mix, mustard and American cheese. \$



SHRIMP SALAD SANDWICH

at Jacquelyn's Café

318-227-8598 | 1324 LOUISIANA AVENUE, SHREVEPORT

Housed in a nondescript building that, until recently, didn't even have a sign, Jacquelyn's Café has been serving traditional Louisiana lunches to a dedicated fan base for more than 50 years. Jambalaya, rice dressing and gumbo are popular menu items, but the old-school shrimp salad sandwich is not to be missed. Save room for dessert, which will be a slice of pecan pie a la mode or German chocolate pie, both of which are made in-house. \$

www.jacquelynscafe.com

MARINATED CRAB CLAWS at Ernest's Orleans **Restaurant and Cocktail Lounge**

318-226-1325 | 1601 SPRING STREET SERVICE DRIVE ROAD, SHREVEPORT

Marinated crab claws are a Louisiana delicacy, and Ernest's Orleans has been a popular destination to eat crab claws and drink New Orleans-inspired cocktails since the 1940s. Other popular menu items include the filet of red snapper, trout almondine and crab au gratin. \$\$\$

www.ernestsorleans.com

FRIED CHICKEN at The Cotton Boll Grill

318-221-9397 | 1624 FAIRFIELD AVENUE, SHREVEPORT

Listed by *Louisiana Cookin'* magazine among the best places in Louisiana to eat fried chicken, The Cotton Boll Grill is an old-school "greasy spoon" of the highest order. The chicken here can be a revelation: a thick, crunchy coating gives way to tender, juicy meat. Daily plate lunch specials, including bountiful fried seafood platters on Friday, are also available. \$

BANANA PUDDING at Sherry's Diner

318-227-9071 | 2135 FREEWATER STREET, SHREVEPORT

All banana puddings are not created equal, a fact that is proven by the homemade banana pudding at Sherry's Diner. Sherry Jefferson's thick, custard-style version, made with heavy whipping cream and plenty of bananas, is out-of-this-world. Sherry's Diner is a plate lunch house located off of the beaten path in Shreveport's Stoner Hill neighborhood, but it's worth the effort to seek out this unforgettable interpretation of what may be the king of all comfort food desserts. \$



THE CHOCOLATE SACK

at **Windrush Grill**

318-686-2220 | 1023 PROVENANCE PLACE BOULEVARD, SHREVEPORT

Arguably Shreveport's most decadent dessert, the chocolate sack is – you guessed it – a sack made of artisanal chocolate and filled with layers of cinnamon ice cream, marshmallow cream, pound cake, toasted almonds, strawberry compote, whipped cream and graham cracker crumbs. Windrush Grill is also a popular stop among burger enthusiasts – their specialty hamburgers are outrageously creative – but their best-known item, by far, is this crowd-pleasing dessert. \$\$ | www.windrushgrill.com



★ EAT LIKE A LOCAL

"I love the sweet potato fries from Abby Singer's Bistro served on the Robinson Film Center balcony. The salty, soft but crunchy fries seem about 50% healthier than regular fries because they're made from a practically indigenous food."
-Robert Trudeau, www.shreveport.blogspot.com



SHRIMP AND GRITS

at **Abby Singer's Bistro**

318-459-4125 | 617 TEXAS STREET, SHREVEPORT

Executive Chef Ernestine "Tootie" Morrison is well-acquainted with regular patrons of Abby Singer's Bistro, a small café located upstairs at Robinson Film Center in downtown Shreveport. Morrison somehow makes time to check in with customers, many of whom will order popular menu items like shrimp and grits, chicken and waffles, chicken and sausage gumbo and an oversized burger called "The Kraken." \$\$ | www.robinsonfilmcenter.org/food



DUCK ON SCALLION PANCAKE at **Lucky Palace**

318-752-1888 | 750 DIAMOND JACKS BOULEVARD, BOSSIER CITY

Located in the lobby of Bossier Inn and Suites, Lucky Palace defies expectations at every turn. Louisiana food icon Chef John Besh is among the biggest fans of Lucky Palace, which offers one of the best wine programs in Louisiana as well as upscale, inspired Chinese delicacies such as the delicious duck on scallion pancakes, Thai green curry prawns and Cantonese-style crispy t-bone steaks. **\$\$** | www.lucky-palace.com



KING CAKE CUPCAKES

at **Buttercups Cupcakes**

318-797-6696 | SHOPPES AT BELLEMEAD, 6536 YOUREE DRIVE SUITE 207, SHREVEPORT

Best known for their red velvet cupcakes, which were featured on Food Network's *Cupcake Wars*, Buttercups Cupcakes creates dozens of varieties of creative, delicious cupcakes. Among the very best are these king cake cupcakes, a cinnamon and vanilla cake topped with cream cheese frosting and Mardi Gras-colored sugar crystals. Buttercups also offers gluten-free and vegan options. **\$** | www.ilovebuttercups.com

SLOW-ROASTED PRIME RIB

at **Jack Binion's Steakhouse**

318-742-0711 | HORSESHOE CASINO BOSSIER CITY, 711 HORSESHOE BOULEVARD, BOSSIER CITY

Jack Binion's Steakhouse specializes in Louisiana flavors like Oysters Rockefeller, New Orleans-style steak au poivre and Louisiana crab cakes, but the restaurant serves an undeniably fantastic slow-roasted prime rib. With a spectacular view of the Red River and downtown Shreveport, Jack Binion's Steakhouse at the Horseshoe Casino in Bossier City upholds the Jack Binion reputation for outstanding food, service and atmosphere. **\$\$\$\$**

www.horseshoebossiercity.com



PO-BOYS at Kim's Seafood and Po-Boy

318-752-2425 | 901 BENTON ROAD, BOSSIER CITY

Fantastic, New Orleans-style po-boys are the main attraction at Kim's Seafood and Po-Boy. The restaurant is run by the Duong family, whose previous po-boy shop, located in New Orleans' Ninth Ward, was destroyed by Hurricane Katrina. What makes these po-boys special? The crusty, buttery bread from Leidenheimer Baking Company, which Kim's has delivered from the Crescent City. Try the fried shrimp or hot sausage po-boy for a classic taste of Louisiana. \$

THE CLASSIC BURGER at Ferrier's Rollin' in the Dough

318-868-OVEN (6836) | 1333 CAPTAIN SHREVE DRIVE, SHREVEPORT

"It's the bun that makes it special!" is the slogan of Robby and Katherine Ferrier's Rollin' in the Dough, a neighborhood bakery and burger joint located in Shreveport's Shreve Island neighborhood. That slogan is correct; the fresh-baked buns make their classic burgers special indeed. Other house specialties include fried catfish platters and an assortment of beautiful baked desserts. \$\$ | www.ferriersritd.com



FRIED CATFISH at Shockley's Fish n' Fixins

318-987-2333 | 1332 ROBINSON ROAD, ELM GROVE

It's worth the trek out to Elm Grove, a community located in south Bossier Parish, to experience the fried seafood offerings at Shockley's Fish n' Fixins. Frog legs and shrimp are also delicious, but the crispy, thin-sliced catfish fillets are the star of the show at Shockley's. Lots of fried appetizers like hush puppies and fried biscuits come free with every order – be careful not to fill up on those, as you'll want to enjoy every bite of the restaurant's expertly fried seafood. \$\$



THE FIG AND PIG at Frank's Pizza Napoletana

318-230-7130 | 6950 FERN AVENUE, SHREVEPORT

Frank's Pizza Napoletana is an artisan pizza restaurant serving an eclectic and creative list of Neapolitan-style pies. The fig and pig is one of the restaurant's most popular pizza, and is topped with port-glazed black figs, fontina and gorgonzola cheeses, prosciutto ham and white truffle oil. Though pizza is the main attraction at Frank's, their terrific baked oysters were listed among the best in Louisiana by *Louisiana Cookin'* magazine. \$\$\$

www.frankspizzanapoletana.com

FRIED GREEN TOMATOES

at Wine Country Bistro and Bottle Shop

318-629-9463 | PIERREMONT MALL SHOPPING CENTER, 4801 LINE AVENUE, SHREVEPORT

A slightly upscale take on fried green tomatoes, Wine Country's version includes a creamy, tarragon-spiced Gulf shrimp salad atop crisp slices of fried local green tomatoes. The menu at Wine Country changes seasonally, as the restaurant sources most of its ingredients from local farmers, but these profoundly delicious fried green tomatoes are almost always available. \$\$\$ | www.winecountry.net

THE PIZZALETTA at Cascio's Market Bistro

318-742-3205 | 2750 SHED ROAD, BOSSIER CITY

Food Network Magazine named the pizzaletta from Cascio's Market Bistro "The Best Pizza in Louisiana." Owner Rocky Cascio created the unique hybrid of muffaletta sandwich and pizza slice, made with Genoa salami, Black Forest ham, olive mix and provolone cheese. Other house specialties include Italian sausage sandwiches and fantastic Italian desserts like cannoli and Italian crème cake. \$ | www.casciosmarketbistro.com

HOT DONUTS at Southern Maid Donuts

3505 HEARNE AVENUE AND 3161 N. MARKET STREET, SHREVEPORT | 4701 E. TEXAS STREET AND 3230 BARKSDALE BOULEVARD, BOSSIER CITY

Once a donut empire that encompassed much of the South, Southern Maid Donuts shops have become harder to find in recent years. The 3505 Hearne Avenue location in Shreveport is one of the oldest locations in existence, but customers still line up every morning and afternoon for these hot, delicious treats. The only product for which Elvis Presley ever recorded a jingle, Southern Maid Donuts are a beloved local tradition. \$

www.southernmaiddonuts.com



HARVEY CLAY'S "TOOTHLESS" BRISKET

at Real BBQ & More

318-670-3730 | 7828 LINE AVENUE, SHREVEPORT

There is brisket, and then there is Harvey Clay's "toothless" brisket. Smoked for 14 hours in the Midland, Texas native's custom-built smoker, Clay's brisket is fork-tender and smoky with a perfect pink smoke ring. Real BBQ & More also serves pit master Harvey Clay's house-made sausage, which is made using the brisket, as well as a terrific potato salad. If you love talking barbecue, ask to see Mr. Clay, who enjoys debating the finer points of 'cue with his customers. \$

THE MONSTER CROC at The Chocolate Crocodile

318-742-3316 | LOUISIANA BOARDWALK OUTLETS, 460 BOARDWALK BOULEVARD, BOSSIER CITY

The Monster Croc starts with a large Granny Smith apple, which is dipped in homemade caramel, rolled in pecans and covered in layers of caramel, milk chocolate and white chocolate. The Chocolate Crocodile presents lovers of hand-made sweets with hundreds of options, ranging from single-bite indulgences to the gigantic Monster Croc, which can easily satisfy four people. \$ | www.thechocolatecrocodile.com



CRACKLINS at Bergeron's Boudin and Cajun Meats

318-670-7204 | 7805 E. KINGS HIGHWAY, SHREVEPORT |

3933 BENTON ROAD BUILDING D, BOSSIER CITY

"Cracklins" are deep fried hunks of pork skin, dusted with Cajun seasoning and served at eateries ranging from gas stations to upscale restaurants throughout Louisiana. Bergeron's Boudin and Cajun Meats, a traditional Cajun meat vendor with locations in Shreveport and Bossier City, sells cracklins by the pound, as well as smoked boudin sausage, crabmeat-stuffed pistolettes, crawfish pies and more. Everything is served "to-go," as there is no seated dining area. \$



STEAK AU POIVRE at **2Johns Steak and Seafood**

318-841-5646 | 2151 AIRLINE DRIVE, BOSSIER CITY

Served with whipped red potatoes, haricots verts, and a cognac-peppercorn cream sauce, the Steak Au Poivre at 2Johns Steak and Seafood easily ranks among the most popular steaks in Shreveport-Bossier. Ranked by OpenTable.com as one of the "Top 100 Steakhouses in the United States," 2Johns also does incredible things with fresh Gulf seafood, including a delicious pan-seared Gulf grouper. \$\$\$ | www.2johnsrestaurant.com



GAME SAUSAGE TRIO

at **The Vintage Steakhouse Eldorado Resort Casino Shreveport**

1-877-613-0711 | 451 CLYDE FANT PKWY, SHREVEPORT

The Vintage Steakhouse at Eldorado Resort Casino is known for USDA Prime steaks, but one of the most outstanding and unique items on the menu is the game sausage trio appetizer. House-made duck, lamb and rabbit sausages are brilliantly paired with mango mustard, mint chimichurri and cherry gastrique sauces that perfectly complement the bold flavors of the meat.

\$\$\$\$ | www.eldoradoshreveport.com

FOODIE

FRIENDLY FESTIVALS



Shreveport-Bossier is home to a year-round calendar of festivals celebrating everything from blues music to crawfish.

Some festivals are huge, nationally recognized events while others are smaller community celebrations. As unique as they are, many of Shreveport-Bossier's festivals have one thing in common: an incredible, unpredictable variety of foods.

From beer and barbecue to Asian cuisine and fine wine, here are a few of the most popular food festivals in Shreveport-Bossier:

BATTLE OF THE GUMBO GLADIATORS

HELD EACH MARCH IN FESTIVAL PLAZA

A gumbo cook-off fundraiser benefiting Volunteers for Youth Justice, this day-long event offers gumbo fanatics the opportunity to sample dozens of gumbos in categories including seafood, non-seafood and "gumbo of the people." www.gumbogladiators.com

ARK-LA-TEX AMBASSADORS BARBECUE COOK-OFF

HELD EACH APRIL IN FESTIVAL PLAZA

A competitive barbecue cook-off that attracts top barbecue teams from across the South, the Ark-La-Tex Ambassadors Barbecue Cook-Off is held annually in conjunction with Holiday in Dixie, a spring carnival in downtown Shreveport. Barbecue lovers can purchase tickets to sample ribs, brisket, sausage and more while enjoying live music and family activities.

www.arklatexambassadors.com

ASEANA SPRING AND FALL FESTIVALS

HELD EACH MARCH AND OCTOBER AT THE ASEANA ASIAN GARDENS | 800 BLOCK OF TEXAS AVENUE IN DOWNTOWN SHREVEPORT

Sample incredibly authentic cuisine from a variety of Asian cultures during this bi-annual festival held in downtown Shreveport. Each year highlights a distinct Asian food tradition, from Vietnamese noodle soups to Phillipines-style whole hog barbecue. Admission is free. For information on upcoming festival dates, contact event organizers at (318) 401-8078 or (318) 797-4258.

WINE & SWINE

HELD EACH APRIL AT WINE COUNTRY BISTRO AND BOTTLE SHOP

On a Sunday afternoon in April, Wine Country Bistro and Bottle Shop's competitive barbecue team, Bohemian Pork, goes "whole hog" at this wine tasting and pig roast. More than 60 wines are typically served, along with craft beer from Shreveport's Great Raft Brewing, live music and upscale Southern cuisine. www.winecountrynet.com



MUDBUG MADNESS FESTIVAL

HELD EACH MEMORIAL DAY WEEKEND IN FESTIVAL PLAZA

One of the largest food-focused festivals in Louisiana, Mudbug Madness Festival is a three-day celebration of Louisiana culture featuring non-stop live Cajun and zydeco music, as well as Cajun and Creole cuisine. Each year, more than 80,000 pounds of boiled Louisiana crawfish are consumed by visitors to this festival! Other fantastic food options include gumbo, jambalaya, crab-stuffed pistolettes and more. www.mudbugmadness.com

LET THE GOOD TIMES ROLL FESTIVAL

HELD EACH JUNE IN FESTIVAL PLAZA

A weekend-long celebration of African American culture featuring live performances by top names in soul, gospel, hip-hop and R&B, the Let the Good Times Roll Festival presented by Rho Omega fraternity is also a great festival for food lovers. Local food vendors offer everything from seafood to barbecue. Look out for local delicacies such as Shreveport-style stuffed shrimp and Nokey Rotel. www.rhoomega.com



RED RIVER REVEL ARTS FESTIVAL

HELD EACH OCTOBER AT FESTIVAL PLAZA

Known as north Louisiana's largest outdoor arts festival, the Red River Revel Arts Festival annually attracts more than 180,000 festivalgoers to enjoy live music, visual and performing arts, and festival food. From festival classics like funnel cakes and smoked turkey legs to outrageous creations like maple bacon doughnuts and muffaletta pizza, fans of carnival-style food will find lots to love at this festival. www.redriverrevel.com



THE STATE FAIR OF LOUISIANA

HELD EACH OCTOBER/NOVEMBER AT THE LOUISIANA STATE FAIRGROUNDS | 3701 HUDSON AVENUE, SHREVEPORT

Expect the unexpected at the State Fair of Louisiana, which has been ranked among the top festivals in the U.S. for unusual eats. Cricket pizza, red velvet funnel cakes, alligator stir fry and deep-fried cookie dough are just a few of the unusual foods served up by dozens of food vendors along the midway.

www.statefairoflouisiana.com

★ Festival Plaza: ★

WHERE SHREVEPORT-BOSSIER CELEBRATES

Festival Plaza, located at 101 Crockett Street in the heart of downtown Shreveport, is home to many of Shreveport-Bossier's largest annual celebrations, including Mudbug Madness Festival and the Red River Revel Arts Festival, as well as recurring events like the Shreveport Farmers' Market. Two large, 1,000-square-meter covered pavilions provide the perfect environment for outdoor concerts, festivals and fun. Other convenient features include ATM services and restrooms.

FARMERS MARKETS & MORE

Farmers' markets and farm stores are a great way to meet local growers and producers while learning about the products they sell. Shreveport-Bossier has several seasonal marketplaces, as well as farm stores and local produce shops.



SHREVEPORT FARMERS' MARKET

318-455-5788 | 101 CROCKETT STREET, SHREVEPORT

The enormous Shreveport Farmers' Market is held on most Saturday mornings each Summer and Fall, with a smaller Tuesday afternoon market offered on select days. The market features more than 100 vendors, live music and a café area serving an uncommon variety of foods.

Seasonal (Summer and Fall) | www.shreveportfarmersmarket.com

BENTON FARMERS' MARKET

495 SIMPSON STREET, BENTON

Held in downtown Benton, the Benton Farmers' Market includes a huge number of regional producers as well as local arts and crafts vendors, ready-to-eat food, live entertainment and more.

Open Sunday afternoons, June and July | www.bentonlafarmersmarket.com

THE MAHAFFEY FARMS STORE

440 MAHAFFEY ROAD, PRINCETON

Mahaffey Farms, a family-run farm located just outside of Haughton in Bossier Parish, offers a seasonal farm store carrying outstanding pastured meats and farm-fresh produce like eggs and purple hull peas.

www.mahaffeyfarms.com

GULLO'S FRESH PRODUCE AND CLASSIC BAKE SHOP

318-797-0361 | 724 E. FLOURNOY LUCAS ROAD, SHREVEPORT

Gullo's is a roadside farm stand and bake shop located in south Shreveport that is open year-round. The shop serves plate lunches and carries local canned goods, fresh seasonal produce and more, as well as some of the best fried pies in Louisiana.



Craft Beer

Shreveport's **Great Raft Brewing** (1251 Dalzell Street, Shreveport) is a popular destination for craft beer lovers, who flock to the brewery and tasting room every Thursday through Saturday. Free brewery tours are offered each Saturday at 1 p.m., 2 p.m. and 3 p.m. **Flying Heart Brewing** (700 Barksdale Boulevard, Bossier City) is the newest craft brewery and tasting room to debut in Shreveport-Bossier. Flying Heart Brewing's flagship beers are available for sampling in the brewery's tasting room. **Red River Brewing Co.** does not offer a public tasting room or brewery tours, but their flagship beers like the Louisiana Hay Ryed and River Monster can be found in many area bars.

Looking for a bar or restaurant with a focus on craft beer? Several local watering holes fit the bill, including:

THE ROUND BAR 3044 YOUREE DRIVE, SHREVEPORT

61 beers on tap, craft beer flights and harder-to-find brews.

www.roundbarshreveport.com

STRANGE BREW 235 WALL STREET, SHREVEPORT

Live music, darts and pool tables, 150 beers from around the world.

www.strangebrewsport.com

ROTOLO'S PIZZERIA 1409 E. 70TH STREET, SHREVEPORT | 5000 BENTON ROAD, BOSSIER CITY

61 beers on tap, craft beer flights and harder-to-find brews. www.rotolos.com

TWISTED ROOT BURGER CO.

8690 LINE AVENUE, SHREVEPORT

An inviting outdoor patio and 28 craft beers on tap.

www.twistedrootburgerco.com/shreveport

DAQ'S WINGS AND GRILL

1705 OLD MINDEN ROAD, BOSSIER CITY

More than 20 beers on tap, including seasonal releases, in a sports bar atmosphere.



★ EAT LIKE A LOCAL

"What gets me through the last few miles of a weekend bike ride is dreaming of a chorizo con huevos hot dog from The Missing Link food truck, parked at Great Raft Brewing."

-Garrett Johnson, www.heliopolis.la



COCKTAIL CULTURE

Louisiana is known worldwide for its unique cocktail culture, made famous by popular drinks like hurricanes, Sazeracs and daiquiris. Cocktail lovers will find lots to explore and enjoy in Shreveport-Bossier, from easy-drinking draft cocktails to decadent dessert drinks. Whatever you're having, please celebrate responsibly!

BARREL-AGED MARGARITA

2Johns Steak and Seafood

2151 Airline Drive, Suite 1500, Bossier City

Nowhere in Shreveport-Bossier has the barrel-aged cocktail movement found more of a home than at 2Johns Steak and Seafood. At any given time, the bar staff is aging two or three cocktails in white oak barrels, including an excellent margarita. Cocktails are aged for 30 to 60 days, allowing the flavors to mingle and resulting in a mellower, smoother-drinking beverage.

www.2johnsrestaurant.com

THE TWISTED MULE

Twisted Root Burger Co.

8690 Line Avenue, Shreveport

Shreveport-Bossier's only kegged cocktail, the twisted mule is an easy-drinking version of the Moscow mule, made with ginger beer, vodka, house-made tea syrup and lemons. Twisted Root also offers 28 varieties of craft beer on tap, with a special focus on Louisiana beers.

www.twistedrootburgerco.com

BARREL-AGED OLD FASHIONED

Wine Country Bistro and Bottle Shop

4801 Line Avenue, Shreveport

Wine Country Bistro and Bottle Shop's take on this traditional bourbon cocktail includes whiskey, bitters, sugar, muddled cherries and orange peel, and is barrel-aged for 30 to 60 days before serving. Seasonal cocktails made from local ingredients are also a specialty here, including strawberry mojitos using local strawberries. www.winecountrynet.com

THE PINK FLAMINGO

Herby-K's

1833 Pierre Avenue, Shreveport

The shrimp buster isn't the only legendary menu item at Herby-K's, a beloved local hole-in-the-wall. The pink flamingo, a deceptively potent grapefruit cocktail, is served in the restaurant's signature icy chalices.

www.herbyks.net

THE SNOW BEAR

Village Grille

1313 Louisiana Avenue, Shreveport

A tiny, quiet steakhouse and bar located in Shreveport's Highland neighborhood, Village Grille is a great destination for classic martinis. For those with more adventurous tastes, Village Grille's decadent dessert cocktail, the snow bear, is one of the very best in Louisiana.

THE LONG-ALLEN ICED TEA

The Blind Tiger

120 Texas Street, Shreveport

Located at the foot of the Long-Allen Bridge (also known as the Texas Street Bridge, this bridge connecting downtown Shreveport to Bossier City is named for Louisiana governors Huey P. Long and O.K. Allen), The Blind Tiger is in a great spot to serve their own version of the Long Island iced tea.



DRIVE-THRU DAIQUIRIS

A constant source of amusement to visitors, Louisiana's famous drive-thru daiquiri stands are located throughout Shreveport-Bossier. These shops sell potent frozen cocktails with names like "The Cajun Curse" (available at Cajun Daiquiris, 3306 Youree Drive, Shreveport) and "Call a Cab" (available at Hollywood Daiquiri, 4144 Hollywood Avenue, Shreveport) at drive-thru windows. Drive-thru daiquiris are sold two-for-one and seasonal flavors like frozen eggnog (November-December) and king cake (January through March) are often available.

Please celebrate responsibly and obey open container laws.

FEEL LIKE SHARING?

Eating your way through Shreveport-Bossier's "famous flavors"?
Don't keep it all to yourself; share your culinary finds with us
through these social channels:



www.20x49.com



[/LouisianasOtherSide](https://www.facebook.com/LouisianasOtherSide)



[/sbctb](https://twitter.com/sbctb)



[/SeeShreveportBossier](https://www.instagram.com/SeeShreveportBossier)



[/SBCTB11](https://www.youtube.com/SBCTB11)

Use the **#TasteLouisiana** hashtag to join a global conversation
about Louisiana food.

1-800-551-8682

WWW.SHREVEPORT-BOSSIER.ORG