

**EIGHTH ANNIVERSARY ISSUE-Yes folks, we are starting our eighth year of bringing to you new and fun places to drink, dine, and entertain!**

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### DOWN HOUSE

**1801 Yale Houston 77007 (The Heights) 713.864.3696**

It's not a pub. It's not a restaurant. It's not a Starbucks. It's not a cocktail lounge. But yet, somehow, in the middle of eclectic décor items which look like they came from a British science museum, it IS all of these. Stopping in recently for a luscious fish taco with fresh squeezed lemonade to drink, I counted five laptops open at tables around me, with some clients engaged in business meetings in front of them, and others munching on lunch with no electronics present. There is an ever-changing list of designer beers on tap, such as Live Oak Hefe, Pecan Porter, Karback Hellfighter, St. Bernadus Abtiz, and Stone Vert Epic. There is a busy Italian coffee machine turning out espresso, latte macchiato, and other fun combinations. There is an impressive array of liquors, including just about everything you could desire. And there is a kitchen with fun plates coming out. Breakfast-time starters include Fresh oatmeal, lightly seasoned with apples and cinnamon; Morning croissant, baked daily by Angela's Oven; Breakfast tacos; and Breakfast torta, spicy braised pork, avocado, cilantro cream sauce, slaw, fried local egg, on ciabatta. The lunch menu presents Soup du jour; Cold fried chicken sandwich, buttermilk fried chicken, arugula, tomato, smoky ranch, apples, house pickles; Gouda sandwich, with chevre, heirloom tomato, craft beer butter on rye (add Niman Ranch bacon or fried egg); Gulf fish tacos, fresh Gulf fish with red cabbage slaw, pico de gallo, and cilantro-avocado sauce; The Italian, salame toscano, sopressata, salame rosa, Bibb lettuce, house giardenia, provolone, Italian dressing. For dinner, try Warm olives; Poutine, house frites with brown gravy, pickled peppercorns, and cheese curds; Mussels with leprechaun cider and leeks, with side of house frites; Butternut squash risotto with Plave, fried sage, and mustard green salad; Sautéed scallops with pea puree, beurre blanc, and candied lemon zest; Whole roasted gulf fish with romesco sauce, sautéed garlic chives, and grilled bread; Black Angus ribeye with house frites, sautéed spinach, and béarnaise; and Braised lamb shank with cauliflower polenta and pickled leek salad.

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### SAMMY'S WILD GAME GRILL

**3715 Washington Ave Houston 77007 713.868.1345**

If you ever dreamed of getting your daily protein injection from kangaroo, ostrich, rabbit, llama, elk, boar, deer, buffalo, antelope, duck, or pheasant, you have come to the right place at Sammy's. The above are deliciously served (I say deliciously, although no, I have not tried ALL of these exotic protein sources!) in sausages, on burgers/sliders, and in sandwiches. All meats are natural free range, and there is a drive-in window if you are in a hurry to try an alternative to the regular sources such as beef, pork, and poultry.

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**NOTE: Latin Bites Café**, reviewed by Hankamer in April, 2011, has moved from the downtown warehouse district on Nance Street to a beautiful new location on Woodway and Chimney Rock. Reservations advised for this sumptuous Peruvian menu.

For more information on Hankamer & Associates or any of our current listings, please visit our websites at [www.hankamer.com](http://www.hankamer.com),

Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has travelled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2012 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.