



The refreshing Sangre de Agave cocktail at Barrio.

COURTESY: BARRIO/HANLEY YOUNG PHOTO

Barrio

1420 12th Ave., Seattle, WA
206-588-8105, barriorestaurant.com

★ WA Restaurateurs Larry and Tabitha Kurofsky (aka the Heavy Restaurant Group, whose portfolio also includes three Purple Café & Wine Bars) opened Barrio last December in the burgeoning Pike-Pine Triangle in Seattle's Capitol Hill neighborhood.

Casey Robison puts the "Bar" in Barrio. He and his team of bartenders mix specialties such as La Paloma (Reposado tequila, grapefruit soda, lime, and Mexican sea salt) and cucumber cocktail #1 (gin, cucumber, Yellow Chartreuse, orange bitters, and tonic).

Kristin Mills, former sous chef at Café Campagne, heads the kitchen. Northwest seafood meets Tex-Mex in dishes such as salmon with bacon, serrano chile and lime braised spring onions, and hominy, and seared Alaskan halibut with achiote rice, sauce veracruz, and cilantro oil. The menu also includes traditional Mexican dishes: chile rellenos and pork tamales wrapped in plantain leaves.

Weekend brunch service features huevos revueltos (scrambled eggs with sausage, cheese, and salsa), huevos divorciados (fried eggs on a corn tortilla served with green and red salsa), and the Gringo Breakfast—two eggs (any style) with bacon and potatoes.

During happy hour, \$2 Tecate on draft washes down the salty goodness of homemade chorizo and organic egg tacos, one of four choices available for \$2.50.

Open for lunch on weekdays, brunch on weekend days, and dinner nightly, including two happy hours every day.

—Chris Nishiwaki

A second Barrio is slated to open later this year, along with a fourth location of Purple Café & Wine Bar, plus Bliss, a dessert café, in the new Bellevue Towers development.

Boise Fry Company

111 Broadway Ave., Suite 111, Boise, ID
208-495-3858, boisefrycompany.com

★ ID Everyone loves French fries. And most people think of Idaho when it comes to potatoes. So, it only seems fitting that someone would eventually open a restaurant in Idaho that specializes in fries.

Enter Riley Huddleston, a classically trained chef who cut his teeth at Gramercy Tavern and Tribeca Grill in Manhattan, and The Hunt Club at the Sorrento Hotel in Seattle, before settling in Boise with his new fast-casual restaurant where burgers take the backseat to deep-fried spuds.

There's more than meets the eye at Huddleston's restaurant, which is tucked away in a strip mall on the edge of downtown Boise. First of all, Idaho Burbank Russets aren't the only potatoes served at the Boise Fry Company. Sharing the menu are Idaho Yukon Golds, Okinawas from Hawaii, yams from California, and Purple Peruvians from Washington, to name a few.

But the choices don't end there. You also pick the cut, including regular, home-style (a little larger than regular), curly, and shoestring—all of which are ultra crispy because they are fried twice, Belgian-style.

What really makes the Boise Fry Company shine, though, is the selection of gourmet salts and housemade dipping sauces. Fry fans can sprinkle their spuds with seasoned salts such as Cajun, vanilla, horseradish, tomato, and alder-smoked sea salt, conveniently placed on a self-service counter. This is also where you'll find a profusion of dipping sauces including blueberry ketchup, roasted garlic, blue cheese, chipotle, molasses, and sherry gastrique.

Even though fries take center stage, burgers are hardly an afterthought—the Boise Fry Company makes delicious beef, bison, and vegan burgers, plopped on crusty buns.

Open daily from 11am–9pm.

—James Patrick Kelly



A funnel of fries at Boise Fry Company.

DANA HOOPER-KELLY PHOTO