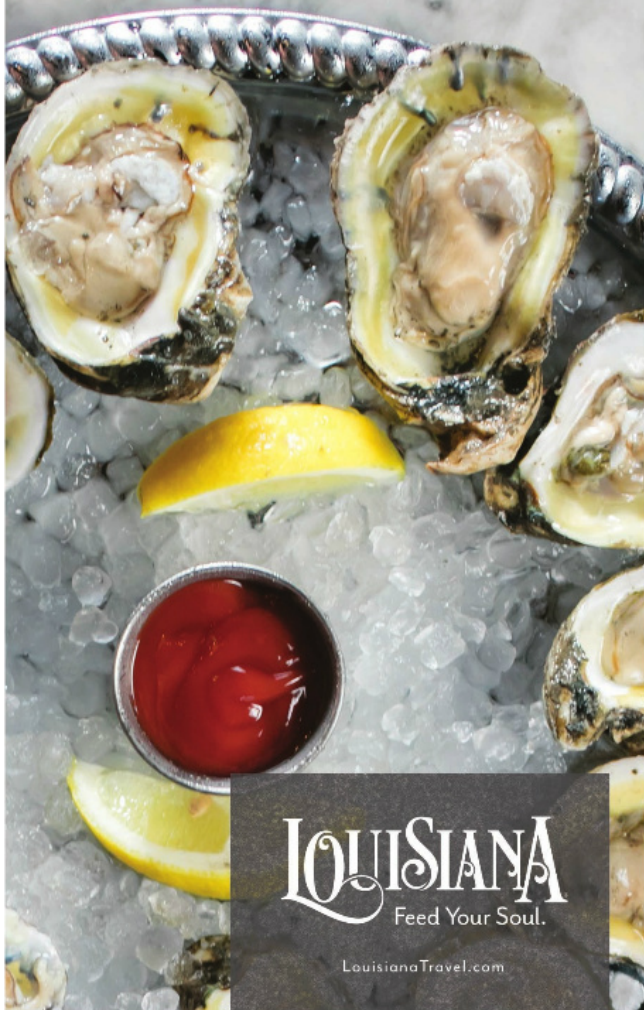


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culinary trails™

Appetizing Adventures

Savor the treasures on Louisiana's culinary trails

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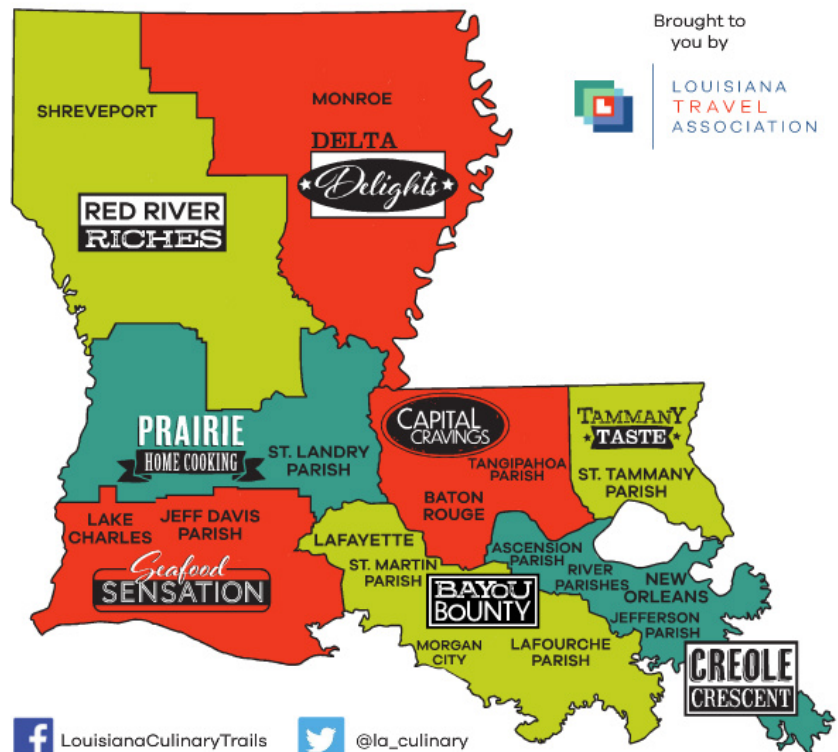
BREW, WINE & SPIRITS 18-19

Hop on the trail of Louisiana libations

Whether in the heart of the Crescent City, down on the bayou or deep in Sportsman's Paradise, every trip to Louisiana brings adventure, sights and a culinary expedition you'll experience nowhere else. Like our rich gumbo, our culture is a melting pot of traditions and heritage.

Here in Louisiana, eating well is a way a life. From crawfish to boudin, king cakes to snoballs, we've got a treat for every occasion, and our seasons are marked by the food that they bring.

So save up your appetite and prepare your palate, because you're about to embark on the ultimate taste-testing journey. Start your vacation within our pages, and then visit LouisianaTravel.com/Culinary and LouisianaLibations.com for a comprehensive look at the culinary delights and hand-crafted brews, wines and liqueurs found only in Louisiana.



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CREOLE CRESCENT

Come taste why the New Orleans area is lauded for some of the most inventive and delicious food in America

New Orleanians live to eat, whether at elegant establishments with critically acclaimed chefs or smaller off-the-radar spots with the world's best something. Around every corner—from the French Quarter to Uptown, the Lakefront to New Orleans East—another restaurant waits to be discovered, and every dish proves to be better than the last. At **Arnaud's**, you can enjoy Sunday jazz brunch in a 100-year-old Creole restaurant in the heart of the French Quarter. And every New Orleans restaurant bucket list should include **Dooky Chase's** Creole gumbo and stuffed shrimp; **Mother's Restaurant's** Ferdi Special, a sloppy po'boy packed with baked ham, roast beef, debris and gravy; and the best fried chicken in the country at **Willie Mae's Scotch House**.

To the west, **Jefferson Parish** stretches from Lake Pontchartrain to the Gulf of Mexico, offering endless access to the bountiful waters that provide seafood to many of the area's restaurants. Travel the **Jefferson Parish Oyster Trail** and see why Louisiana is the country's number one oyster producer. Start in Metairie at **Drago's Seafood Restaurant and Oyster Bar**, home of the original charbroiled oysters, or at **Andrea's Restaurant**, where local seafood meets Northern Italy.

Head out of the city to **New Orleans Plantation Country**, where Cajun meets Creole in the River Parishes. **Bec's at the Lake Restaurant** offers a casual setting where you'll be surrounded by rustic décor, big screen TVs, a lively bar and an open porch overlooking beautiful Lake Pontchartrain. Sundays are for brunching, and there's no better place to satisfy your palate than **Ormond Plantation Restaurant**. Try the crab cake benedict paired with a bottomless mimosa.

Continue west to **Ascension Parish** and enjoy a meal with a view at **Grapevine Café and Gallery**, where you can experience authentic Louisiana Creole and Cajun cooking in a comfortable art gallery atmosphere. Feeling fancy? Dine like a sugar baron at your choice of **The Carriage House** or **Latil's Landing** and enjoy a cool libation or a glass of wine at the **Turtle Bar** and the **Wine Cellars** at the historic **Houmas House Plantation and Gardens**.



NEW ORLEANS BAYOU ST. JOHN

Lola's: Try the garlic mushrooms, seafood paella and homemade almond nougat ice cream.

NEW ORLEANS EAST

Dong Phuong Bakery: Pork meat pies, Vietnamese sweets and New Orleans' best French bread.

METAIRIE

Deanie's Seafood: Locals flock to this Bucktown fixture for heaping helpings of seafood.

LAPLACE

Wayne Jacob's Smokehouse: Their andouille chips are thinly sliced and deep fried until crispy, served with Creole mustard.

GONZALES

Sno's Seafood and Steakhouse: Sno's famous white chocolate bread pudding is a must-try.

Mike Anderson's Seafood: Their world famous, fresh Louisiana Oysters are expertly shucked to order and flavored to perfection.



Baton Rouge rallies local fare diced with generations of international influences

Louisiana's capital city enjoys the added distinction of being one of the best foodie towns in the state. You'll have a hard time choosing where to eat from local favorites, like **Elsie's Plate & Pie**, to the experiential new fusion-concept restaurants fit for foodies. Discover the city's international side at **Cocha**, where locally sourced ingredients mesh with globally inspired flavors.

Here in Louisiana we're known for our partying spirit so step into the night at **Blend**, a mix of sassy architecture and divine wines and cocktails. Looking for something out of the ordinary? **Olive or Twist** serves "adult snowballs" in the summer, and new-age cocktails with fresh fruit and praline pecan liqueur year-round. Check out the **Tin Roof Brewing Company** for frequent pop-up dinners, a perfect blend of local favorites and local brew straight from the tap. Be sure to book a tour of **Three Roll Estate**, where you can taste spirits and rum distilled from Alma Plantation's sugar cane.

The only thing Louisianans love better than food is serving it up with a healthy dose of football. Taste your way through the tailgating crowds at **Louisiana State University** before an unforgettable Saturday night in Death Valley. Celebrate after the game at **The Chimes**, a student-favorite restaurant with a world-wide beer list, or refuel anytime of night at the 24/7 **Louie's Café**.

Hop in the car and head east to **Tangipahoa**, a parish dotted with historic small towns and home-cooked fares. Enjoy live music and juicy burgers at **Brady's Restaurant**, located in the center of historic downtown Hammond. Then satisfy your sweet tooth with an order of beignet bites with strawberry filling at **Berrytown Corner Café** in Ponchatoula, a town dubbed the Strawberry Capital of the World.

In the tiny hamlet of Manchac, stop by **Middendorf's Restaurant**, a seafood shack famous for its thin-fried catfish and views of Lake Maurepas. For the ultimate farm-to-table experience, book a private table event at **Covey Rise Lodge** and enjoy a tour of **Covey Rise Farms**, which supplies quality produce to top Louisiana restaurants.



BATON ROUGE

Southfin Southern Poké: Hawaiian street food with a Louisiana twist.

The Overpass Merchant: Coconut shrimp tacos, bourbon pecan pie and an impressive selection of draft & bottled beer.

Poor Boy Lloyds: Sloppy po'boys for over 40 years.

Phil's Oyster Bar & Seafood Restaurant: Try some of Louisiana's classic chargrilled oysters.

Mestizo Louisiana Mexican Cuisine: Shrimp, crab, pork and chicken enchilada all on one plate.

Parrain's: Gulf Coast seafood crafted into corn & crab bisque and fried catfish topped with crawfish etouffee.

TANGIPAHOA

Bar-B-Que Station: This converted gas station serves sweet and smoky BBQ and plate lunch specials.

Our Mom's Restaurant & Bar: Serving up burgers, salads and everything in-between.

Boot Hill: Features speakeasy style décor, Italian cuisine, steaks, oysters and more.

PRAIRIE HOME COOKING

A scenic byway of vintage towns packed with homestyle cooking and dance halls

Cultural pride runs deep in **St. Landry Parish** with some of the oldest European settlements and Native American tribes. One might best describe the history of St. Landry Parish's cuisine as that of a cultural gumbo! Come see why food is a "religion" in these parts. From the field to the table the passion is celebrated with every meal.

So, pack up an ice chest, roll down your windows and head out across the wildflower prairies. On the way, stock up at roadside gas stations and café combos for boudin, cracklins and hearty plate lunches with seafood and meats slathered in tangy sauces.

Kick up your heels at the many dance halls and music clubs. Cajun music is celebrated Saturdays in Eunice in a Grand Ole Opry-style broadcast from the historic **Liberty Theater** or a jam session at **Savoy Music Center**, an accordion factory where admission is beer, boudin or an ability to tap your feet.

History buffs will love the historic architecture across many of the downtown districts. Fill up that memory card in Grand Coteau with more than seven historic properties, including religious institutions draped in groves of cascading trees.

Come home to Louisiana's prairie lands and experience generations-old cuisine and culture.



You don't need a silver fork to eat good food.

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ST. LANDRY PARISH NATIVE

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ARNAUDVILLE | CANKTON | EUNICE | GRAND COTEAU | KROTZ SPRINGS | LEONVILLE
MELVILLE | OPELOUSAS | PALMETTO | PORT BARRE | SUNSET | WASHINGTON

GRAND COTEAU

Chicory's Coffee & Café: Have your choice of specialty coffees, smoothies, breakfast or lunch.

EUNICE

Allison's Hickory Pit: Allison's take-out is a rich home-cooked meal that comes fried, stewed or barbecued.

SUNSET

Café Josephine: Crawfish and crab meat nachos. To share, or not to share?

OPELOUSAS

Billy's Boudin & Cracklin: Billy's serves a variety of different types of boudin including crawfish and boudin balls stuffed with pepper jack cheese.

PORT BARRE

Bourque's Supermarket and Deli: Dine in or take out, cracklins, boudin, plate lunches and their own jalapeño, sausage and cheese bread.

WASHINGTON

Steamboat Warehouse Restaurant: Overlooking the Bayou Courtableau, dine inside an old style steamboat warehouse.

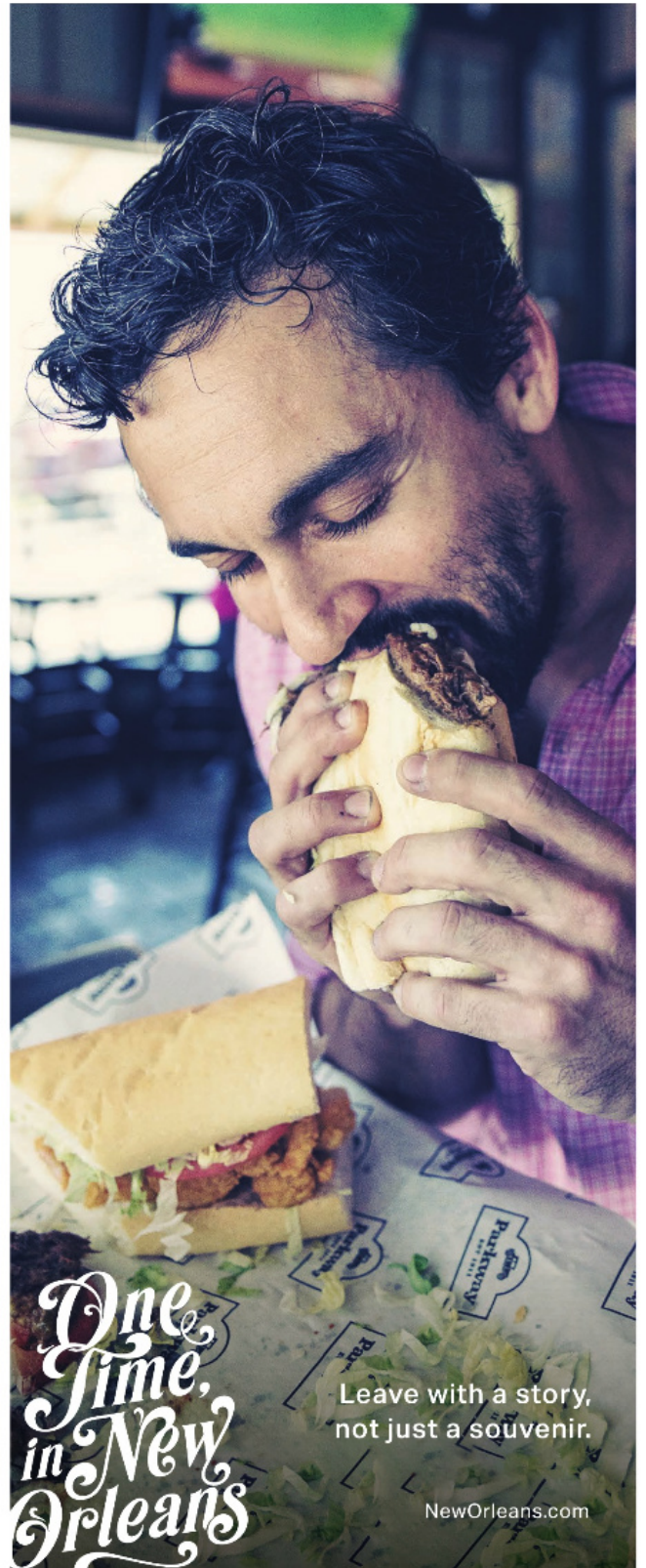
Rooted in Tradition *...with a twist*



Something very special is taking place in this little area between Baton Rouge and New Orleans.

Chefs in **Ascension Parish, Louisiana** are providing guests with unique twists on authentic cuisine and showcasing new and fresh interpretations of the parishes rich traditions.

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NEW ORLEANS FOOD FESTIVALS



Loosen that belt and get ready to eat your way through the New Orleans' festival circuit. Start off with the Treme Creole Gumbo Festival, Greek Fest or Boudin, Bourbon and Beer. Then head to the New Orleans Wine & Food Experience—where the name says it all. Love BBQ? Don't miss the Blues & BBQ Festival or Hogs for the Cause. Need your seafood fix? There's Crawfish Mambo and the New Orleans Oyster Festival. Plus, be sure to feed that sweet tooth with the King Cake or Beignet festivals. From po'boys to tacos, fried chicken to mac and cheese, there's a festival to satisfy everyone.

JAMBALAYA FESTIVAL



Gonzalez hosts the Jambalaya Festival in May, including three stages of live music and entertainment, carnival rides, a cooking contest to find the "World Jambalaya Cooking Champ of Champs" and so much fun it takes four days to get it all in!



Explore andouille from the smokehouse to the table right where it all began.

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where you can get a whole meal
even on the half shell



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TAMMANY ★ TASTE ★

Charming towns, farm-fresh harvests and restaurants with scenic views

Across the seafood rich waters of Lake Pontchartrain, experience the savory side of **St. Tammany Parish** with sky-high pine trees, engaging towns and a deep culinary scene. From farmers markets and local produce to fresh seafood and beautifully plated regional specialties, there's something for everyone.

When beginning your Northshore culinary adventure, start early Saturday morning at the **Covington Farmers Market** or the **Slidell Camellia City Market**. Vendors tempt with Creole and heirloom tomatoes, seasonal blueberries and satsumas, homemade tamales, garlicky stuffed artichokes and other regional specialties. Or, stop by the **Mandeville Trailhead** for markets on both ends of the old station depot. You can find produce, prepared foods and baked goods, as well as various artisan crafts and gifts. On Sundays, head over to **Abita Springs'** market for fresh eggs, sweet potatoes, collard greens and baked goods. Most markets showcase live entertainment, chef demonstrations and samplings.

Take in the culture and the landscape from restaurants with a view of the lake or one of the Northshore's scenic bayous. Savor gumbo or feast on spicy boiled crawfish in a dining room, on a deck or at one of the many culinary festivals celebrated in the parish. In Slidell, stop by **Palmettos on the Bayou**, **Nathan's Restaurant** or **Phil's Marina Café**. Watch the sunset over Lake Pontchartrain while dining at **The Lakehouse**, **Rip's on the Lake** or the **Barley Oak** in **Mandeville**. Slurp oysters and sip cold beer by the Bogue Falaya River at **The Chimes** in **Covington**, or spend a lazy afternoon beside the Tchefuncte River in **Madisonville** at **Morton's**, **Water Street Bistro** or the **Abita Roasting Company**. Experience southern fare and charm in downtown Covington at the elegant **Oxlot 9** or down the street at **LOLA** in an old train depot.

It's not all about food on the Northshore. Popular nationwide, **Abita Beer** is still made on the Northshore with the brewery featuring a popular tasting tour. Learn more about St. Tammany's breweries on page 18.

You can go charter fishing or shopping, canoe a bayou or cycle on the Tammany Trace. Paddleboard on the **Tchefuncte River** or visit the critters at **Insta-Gator Ranch**. But when you get hungry, there are plenty of options. Find Louisiana comfort food at **Liz's Where Y'at Diner** or **Pontchartrain Po'Boys**, both in Mandeville; upscale Italian at **Del Porto** in Covington; or old-fashioned ice cream at the **Old Town Slidell Soda Shop**.



COVINGTON

Bäcobar: Dishes inspired by international cuisines, blended with Cajun and Creole flavors.

Meribo: Wood-fired pizza after a day of shopping on Lee Lane.

Forks & Corks: Shrimp Clemenceau and barrel-aged cocktails.

LACOMBE

Sal & Judy's: Brucioloni stuffed with cheese, Italian sausage and ground beef.

MANDEVILLE

Hambone: Hambone will give you feelings of down-home warm & fuzzies with comfort food at its best.

Fazio's: The Jimbob shrimp is sure to leave you satisfied.

SLIDELL

Ky's Olde Towne Bicycle Shop: Fried oyster po'boy with side of sweet potato fries.



TAMMANY TASTE WEBSISODES

Jot down your wish list while watching Emmy® Award-winning Tom Gregory sample his way across St. Tammany's culinary scene in 30 webisodes celebrating the Northshore's chefs and farmers, brewers and bakers.

LouisianaNorthshore.com/tammany-taste



TAKE HOME TREASURES



Chef Sal Impastato shares his kitchen with his customers through **Sal & Judy's Products**. Once you've tasted his chef-made, Creole-Italian products, you'll be hooked! salandjudys.net/products

7



BRING YOUR APPETITE

TAMMANY TASTE

Visit our website for bite-sized appetizers of the Tammany Taste, a three-episode mini-series of WLAE-TV's "Go Coast: Louisiana." Nosh along with Emmy Award-winning host/producer Tom Gregory as he eats and sips his way across the Northshore in more than 30 video webisodes from the show celebrating the chefs and farmers, brewers and bakers energizing St. Tammany Parish's vibrant culinary scene.



1-800-634-9443 [f](#) [t](#) [i](#) [v](#) [p](#)

LouisianaNorthshore.com/Tammany-Taste

BAYOU BOUNTY

Make room for a spicy adventure

They say the best way to see Louisiana is from the water, so grab those sunglasses and hit the bayous from **Morgan City** to **Lafayette**. Home to Cajun and Creole heritage, you'll pass a good time with a generous helping of hospitality, savory seafood and dancing lessons.

There's really no better way to experience Lafayette than through the city's mouth-watering cuisine. Start your day off on the **Cajun Boudin Trail** that includes over 50 local meat markets serving up boudin, cracklin and all things specialty and smoked meats. For lunch, eat like a local by grabbing a plate lunch with a plethora of rice and gravy options and more sides than you can handle. Want to leave the decision making up to someone else? **Cajun Food Tours** is the perfect tasting tour of food, culture and history, allowing you to sample various dishes at local restaurants.

Crawfish and toe-tapping tunes are king in **Breaux Bridge**, so roll up your sleeves and polish those dancing shoes. Down the road in **St. Martinville**, you'll find **Longfellow's Evangeline Oak**, plus seafood gumbo and boiled crawfish at the **Kajun King Restaurant** on Main Street.

To the southeast, **Morgan City** celebrates year-round seafood and festivals on the banks of the Atchafalaya River. While you're there, stop by **Café Jojo's** where they serve up seafood dishes with Italian flair. Explore the source of Louisiana's delectable seafood with **Cajun Coast Paddling Trails**. In **St. Mary Parish**, an area known for its sugar production, grab pralines and other sweet treats at the **Berwick Downtown Market**.

In **Louisiana's Cajun Bayou**, just 35 miles south of New Orleans, discover the unapologetic Cajun culture of **Lafourche Parish** where generations of unique traditions, culture, culinary festivals and events can be found along the **Cajun Bayou Food Trail**. Wander off the "eatin'" path and enjoy authentic Cajun food, fishing and swamp tours both up and down the bayou.



LAFAYETTE

Blue Dog Cafe: Sample the new menu for either lunch, dinner or Sunday brunch with live music.

Olde Tyme Grocery: Indulge in shrimp or oyster po'boys, or try both on a half and half.

Café Vermilionville: The crawfish beignets are a must-try.

Bread & Circus Provisions: Try their wood fired Neapolitan pizza, and don't miss out on the provision you can take home.

Poupart's Bakery & Bistro: Besides the divine pastries, munch down on a grilled crabcake po'boy.

BREAUX BRIDGE

Buck and Johnny's: People come from far and wide for the Saturday Zydeco breakfast, so grab a table early.

MORGAN CITY

Atchafalaya Café: Where Cajun flavor meets fresh-from-the-dock seafood.

CHARENTON

Mr. Lester's Steakhouse: Fine dining featuring prime steaks and the freshest seafood available.

THIBODAUX

Fremin's Restaurant: Filet mignon topped with crabmeat served in a restored 19th century drugstore.

Spahr's Downtown: Known for their catfish chips, homemade Bloody Marys and seafood gumbo.



For More Info
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f m p

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COOK LIKE A PRO



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WANDER OFF THE EATIN' PATH
UP & DOWN THE BAYOU



The journey to an unforgettable dining experience begins when you venture a ways off the main road and follow the bayou as it snakes through wetlands and authentic Cajun communities. Discover generations of unique traditions, culture and flavors in the eating establishments, culinary festivals and events on the Cajun Bayou Food Trail of Lafourche Parish.

CAJUN BAYOU FOOD TRAIL

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Lafayette is at the heart of Louisiana's Cajun & Creole Country, an area whose cuisine is deeply rooted in culture. With new generations of chefs merging tradition with innovation it's no wonder people are heading down south with a smile on their face. Plan your escape to the Happiest City In America.



STAY LAFAYETTE



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800 346 1958

Seafood SENSATION

Riding the Gulf waters, Southwest Louisiana brings trails of fresh seafood and boudin

Home to one of the country's "last great wildernesses," Southwest Louisiana beckons lovers of food, drink and the outdoors to Louisiana's Outback, where nature and culture are waiting to be explored.

Grab the camera for a day-long adventure along the **Creole Nature Trail**, a 180-mile All-American Road ripe with wildlife. Here you can catch your dinner crabbing or fishing along the roadside piers or pick up a meal at one of the local seafood shops along the trail.

This is also the land of rice and crawfish farms, and many offer agriculture tours. Sometimes the best stops are the tiny dots on the map. Savor the accents and hometown comfort food in **Jennings**. Or snack your way across the **Southwest Louisiana Boudin Trail**, where more than 30 meat markets and grocery stores are serving up unique versions of Louisiana's favorite sausage links.

Tour **Bayou Rum Distillery** in Lacassine, where every batch is copper pot-distilled and bottled by hand, then enjoy a glass of **Bayou Rum** in the tasting room. For a look into the hopping craft brew scene, head to Lake Charles and pull up a chair at **Crying Eagle Brewing Company** or **Rikenjaks**. Spice up the entertainment at the **L'Auberge Casino Resort** and **Golden Nugget**, enjoy the nightlife at **Isle of Capri Casino Hotel** or try your luck at **Delta Downs Racetrack & Casino Hotel**.

Get an early rise the next morning with a cup of brew from **Acadian Coffee Roasters**, the only certified organic coffee roaster in Southwest Louisiana. Then savor a raw, salty oyster, dive into boiled shrimp and taste the delicious recipes that have made Louisiana famous at local restaurants.

It's big platters, huge smiles and plenty of laughter waiting for you along Louisiana's southwest coastlands.



LAKE CHARLES

Pat's of Henderson: Get your fill of chargrilled oysters, soft-shell crabs and frog legs.

Steamboat Bills: Don't miss the fried rolls stuffed with crawfish or shrimp étouffée.

Seafood Palace: Locals love the boiled crabs.

Luna Bar & Grill: Out-of-this-world galactic crab dip with fried flour tortillas.

CREOLE

T-Boys Cajun Grill: Local favorite on the Creole Nature Trail with seafood & burgers.

WELSH

Cajun Tales: Cajun crawfish pie topped with homemade crawfish étouffée.

JENNINGS

Mike's Seafood & Steakhouse: Award winning gumbo and fried catfish.

LAKE ARTHUR

Regatta LA Seafood & Steakhouse: Great atmosphere on the water, try the crispy duck with cane syrup.

RED RIVER RICHES

Clear your calendar for an epicurean journey and sample a global menu

On the state's northwest border, the twin cities of **Shreveport** and **Bossier City** are known for their panoramic view of the Red River and vibrant downtown arts district, which has also attracted the film industry.

Shreveport-Bossier serves up a culinary crossroads of flavors. You'll enjoy Cajun and Creole along with Italian and Middle Eastern fare, a heavy dose of country cooking and soul food, a dash of Mexican taquerias and Vietnamese noodle houses. And don't forget the amazing Texas barbeque. Stop by **Hickory Stick** for an order of ribs topped with their signature BBQ sauce. If you're looking for fine dining, head over to local favorite **2Johns Steak & Seafood** for an award-winning meal. Or, enjoy a drink and a delicious bite at the recently revamped **Wine Country Bistro**.

Check out Bossier City's new **East Bank District and Plaza**, northwest Louisiana's only open container district that frequently hosts outdoor block parties, farmers' markets and events. There you'll find **BeauxJax Crafthouse**, a restaurant and bar serving up Cajun and Creole classics such as chicken and sausage gumbo, po'boys, beignets, hand crafted cocktails and more.

Looking for a greener option? Farm-to-table dining enthusiasts will enjoy **El Cabo Verde**, a popular dining destination for locavores and health-conscious eaters. The restaurant is home to an organic garden, whose produce is often featured on the daily specials.

From downtown finery to roadside delights, plus riverside views, we have something for everyone. So hit the road and discover the region's riches.



SHREVEPORT

Herby-K's: "Shrimp Buster" features pounded shrimp fried and stacked on buttery French bread.

Parish Taceaux: Handcrafted margaritas and cocktails are their specialty.

Strawn's Eat Shop: Try the strawberry pie, the most popular flavor among locals.

BOSSIER CITY

Joe Cobb's Bar-B-Q: The Super Sue sandwich is a wallet-friendly po'boy stuffed with smoked meats and coleslaw.



Dine on the "Seafood Sensation" Culinary Trail

In the Heart of I-10

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Bayou

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FOOD FESTIVAL SAMPLER

**TAMMANY
 TASTE**

- All You Can Eat
 Crawfish Cook-off – April
- A Taste of Covington – April
- St. Tammany Crab
 Festival – September
- A Taste of Olde Towne –
 September

**CAPITAL
 CRAVINGS**

- Crawfête – February
- Ponchatoula Strawberry
 Festival – April
- Red Stick Food Fest – May
- Fête Rouge – August

**BAYOU
 BOUNTY**

- Festival International
 de Louisiane – April
- Breaux Bridge
 Crawfish Festival – May
- LA. Shrimp and Petroleum
 Festival – August
- Festivals Acadiens
 et Créoles – October

Seafood
SENSATION

- Louisiana Pirate
 Festival – May
- Gulf Coast Shrimp
 & Jazz Festival – June
- Cajun Food & Music
 Festival – July
- Arts & Crabs Festival – August
- Calca-Chew Food
 Festival – September



DELTA

★ Delights ★

Grab a map and head for the hills for a feast of southern delights

From rich farmlands to multiple waterways, the unspoiled landscapes of the northeast delta bring generous helpings of seafood, country cooking and juicy peaches. You're living the delta life with crispy fried catfish and smothered pork chops, a side of turnip greens and hot water cornbread, topped off with a heaping slice of peach pie. And better make room for another local favorite—smoked barbeque.

Take a break between meals and stroll along **Antique Alley** in West Monroe or drop by the taprooms at **Flying Tiger Brewery** and **Ouachita Brewing Company** to quench your thirst. Kayak the bayou inside **Black Bayou Lake National Wildlife Refuge**, then spend a romantic evening watching the sun set from the deck of a waterfront restaurant.

Stop by **Duck Commander**, where everyone's favorite bearded family and stars of A&E's hit show *Duck Dynasty*, invite you to hear their story through their latest attraction, Duck Commander The Tour. After working up an appetite, Miss Kay Robertson invites you to enjoy homemade recipes at her family owned bakery, **Miss Kay's Sweets & Eats**. Enjoy breakfast or lunch along with their famous pralines, cookies, cakes, pies and much more!

To learn more about the region, tour the **Chennault Aviation & Military Museum**, discover the first bottler of Coca-Cola at the **Biedenharn Museum & Gardens** and see Native American mounds estimated to be thousands of years old at **Poverty Point World Heritage Site**.

A treasure trove of delta delights is waiting for you at every turn.



MONROE

The Fat Pelican: The enticing Gulf shrimp and polenta demands attention from every person in the room.

Trapp's: Cajun cuisine and live music on the banks of the Ouachita River.

Waterfront Grill: Feast on gumbo and Catfish Desiard while overlooking scenic Bayou DeSiard.

Braiz'n Bar & Grill: Family-friendly taco and burger joint.

Parish Restaurant: Start your morning with an order of the hot fried chicken with Tabasco® honey.

Mohawk Seafood Tavern: Delicious seafood made from the freshest catch and ingredients.



LANDRY VINEYARDS



Winery tours and tastings are just the beginning of the experience at Landry Vineyards. The best way to capture the true spirit of this unique place is to attend one of Landry's outdoor concerts. And don't miss the Red Grape Stomp Fest, where there's plenty of grape stomping, dancing, live music, and of course, plenty of wine. So, bring a lawn chair, pack a picnic and enjoy an exciting day at the vineyard!



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BREW, WINE & SPIRITS

CREOLE CRESCENT

- **NOLA (New Orleans Lager and Ale) Brewery** crafts each brew with finesse and a catchy label from their home base on Tchoupitoulas Street.
- Tucked away in the Garden District, **Courtyard Brewery** offers small batch brews and daily food trucks.
- On Frenchman Street, **Celebration Distillation** transforms Thibodeaux sugar cane into Old New Orleans Rum.
- Weekend visitors to **Atelier Vie's** New Orleans distillery enjoy tastings of Euphrosine gin, absinthe, rice-based whiskey and vodka.
- Enjoy an array of rare liquors, wines and beers at the **Turtle Bar**, located in the historic garçonnière of Houmas House Plantation and Gardens.



TAMMANY TASTE

- **Abita Beer** uses Abita Springs' pure artesian waters to brew primo suds, such as Abita Amber, Purple Haze and Turbo Dog. Well-known for their seasonal beers, Abita is always brewing up something new, including Strawberry Lager, Mardi Gras Bock and Pecan Ale. Sample them all in the **Abita Visitor Center and Tap Room**. Need a family-friendly option? Take a Craft Soda Tour.
- In Mandeville, the family-run **Chafunkta Brewery** creates small batch beers such as coffee and vanilla-infused Old 504.
- Bike the Tammany Trace to the Mandeville Trailhead and grab a burger and custom brew at **Old Rail Brewing Company**.
- Wine lovers will enjoy the fresh taste of **Pontchartrain Vineyards** with tours and tastings, along with their Jazz'n the Vines outdoor concert series from March to June.



CAPITAL CRAVINGS

- **Tin Roof Brewing** brings home local flavors with year-round brews and seasonal specials such as Watermelon Wheat and Parade Ground Coffee Porter.
- In April, sip your way through more than 200 foreign and domestic beers, ales and home-brews at the **Zapp's International Beerfest**.
- The Red Stick's premier wine and food fest, **Fête Rouge**, features more than 200 wines and a local Chefs Competition in August.
- Visit **Three Roll Estate** and enjoy a premium craft cocktail or daiquiri in their Tasting Room or take a tour and learn the magic behind their spirits.



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BAYOU BOUNTY

- **Rank Wildcat Spirits** is Acadiana's first micro distillery and maker of Sweet Crude Rum crafted from a Jeanerette sugar cane mill.
- **Bayou Teche Brewery** crafts their famed LA-31 and other inventive ales near the banks of Bayou Teche in Arnaudville.
- From the tiny town of Broussard comes **Parish Brewing Company** and their flagship brew, Canebrake, made with Steen's Cane Syrup from nearby Abbeville.

SEAFOOD SENSATION

- Bayou Rum is craft distilled from locally grown sugarcane in Lacassine. Try some at the **Bayou Rum Distillery**, then grab a cup of coffee from Café Du Bayou, their newly opened coffee shop located on-site.
- **Rikenjaks** brings a great selection of Louisiana craft beers and Louisiana comfort food to midtown Lake Charles.
- Stop by the taproom at **Crying Eagle Brewing** to enjoy the outdoor beer garden and unique beers, such as Calcasieu Common, Ready to Mingle, Pistol Bridge Porter and Louisiana Lager, brewed using Louisiana Rice from a local mill
- During the annual **Louisiana Winter Beer Fest**, local and national craft brewers converge in downtown Lake Charles for an afternoon of beer and food each March.

RED RIVER RICHES

- Experience **Great Raft Brewing's** flagship beers straight from the taps in their Shreveport taproom or on store shelves across Louisiana, Texas and Arkansas.

DELTA DELIGHTS

- A visit to **Flying Tiger Brewery** in Monroe includes great-tasting beer with a bonus history lesson in WWII aviation.
- Visit the tasting room at **Landry Vineyards** to enjoy their local wines, which pair perfectly with Cajun foods.

BAYOU OLD FASHIONED

2 oz. Bayou Select Reserve Rum
1 bar spoon Steen's cane syrup
Dash of Jerry Thomas Old Fashioned Bitters

Stir over large ice cube in a big rocks glass and garnish with an orange & lime twist.