

CONTENTS

- 1 Editor's note
- 2 Daily Deal
- 3 Cancun Sabor Mexicano
- 4 Best of Berkeley
- 5 Best of Berkeley winners
- 6 A guide to ordering your coffee
- 7 The Sunny Side Cafe | Homemade Cafe | Victory Point Cafe
- 8 Sushinista | Cheese 'n' Stuff
- 9 Henry's GastroPub and Henry's Sports Bar
- 10 What to eat today
- II What to eat today (continued)
- 12 Little Gem Belgium Waffles
- 13 Plearn Thai Restaurant | Tacos Sinaloa
- 14 Which Berkeley neighborhood are you?
- 15 Pedro's Brazil Cafe and Westbrae Biergarten
- 16 La Burrita | La Val's
- 17 What to keep in your snack drawer
- 18 Alexander's Steakhouse | Daily Pint
- 19 Summer cocktails
- 20 How to make pie crust
- 21 How to make pie crust (continued)
- 22 Corso
- 23 Fall cocktails | Triple Rock Brewing | Le Petit Cochon
- 24 WestSide Cafe | Sumo Roll
- 25 East Bay eateries map

Cover illustration by Crystal Zhong Photo by Phillip Downey

Editor's Note

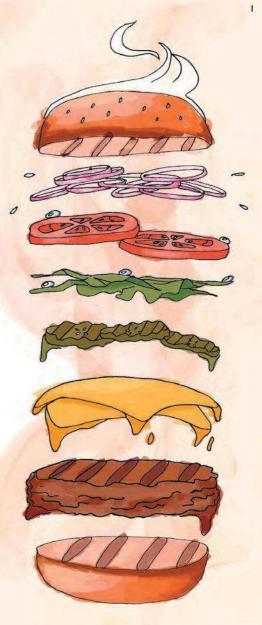
t's no secret that Berkeley hosts a treasure trove of restaurants, cafes and bars in which you can indulge every whim of your taste palate. With so many options available, it can be hard for students to decide where exactly to dine out next. Luckily, this year's Food and Drink Guide is here to help!

We at The Daily Californian have compiled an assortment of the area's best hotspots for wining and dining in a variety of cuisines, from Thai to Italian and many more. We've also included a look at our readers' Best of Berkeley picks so you can see the most popular places students like to eat.

Don't feel like eating out? We've included recipes for meals and cocktails that you can try at home too, so you don't have to leave your apartment to feel like you've treated your taste buds to something new and exciting. If you like what you find, check out our online content at dailycal.org for even more recipes.

So cheers to all the culinary adventures to come!

Ivana Saric, Special Issues Editor
 Illustration by Crystal Zhong





CHECK OUT THESE AMAZING DEALS!





















Cancula sabor mexicano



BEST OF BERKELEY

UC Berkeley is notorious for providing the best - the best academics, the best profesors, the best students (obviously) and also the best food. Each spring, we ask you, our readers, to vote for your favorite eateries on campus and in Berkeley. We commend you all for doing so because we know that choosing the best from the delectable selection in this city is a real feat. Take a look at the winners from 2016, each of which has truly added its own flavor to Berkeley.









Coffee

BY JULIET HEMMATI & TAYLOR FOLLETT

hile we might have once found it acceptable to order just a plain old cup of joe, living in Berkeley has taught us differently. We still have the old second-wave coffee shops like Peer's and Starbucks, but we have the added benefit of the Bay Area's third-wave artisanal coffee, like Philz Coffee, and soon. Blue Bottle Coffee. With all the different choices; it can become unnecessarily overwhelming to order. The person in front of you got a non-fat triple-shot caramel macchiato, but what's the right taste for you?

ESPRESSO DRINKS

An espresso shot will give you a quick dose of caffeine with the biggest kick in just a 1 oz. shot. If you want to sip a little while longer, an Americano is the drink for you. It contains 1 shot of espresso with twice the amount of water.

If you want milk in your espresso drink, luckily there are quite a few options. A macchiato contains the least milk. It's a shot of espresso with a dot of milk foam on top. A cappuccino is made in perfect thirds: one-third espresso, one-third steamed milk and one-third milk foam, although the espresso taste is still a prominent feature in the drink. A caffe latte,

period of time and has a slight chocolatey hint. Cold brew foregoes the bitterness that builds in a regular iced coffee as it cools down and loses lavor.

A newer coffee is nitro cold brew which is definitely worth a try. Nitro cold brew is served from the tap and infused with nitrogen. It's even smoother than normal cold brew and has a creamy, velvety taste.

ESPRESSO-FREE LATTES

If coffee isn't exactly your cup of tea, try a literal cup of tea, with a twist. Drinks like London fogs, green tea lattes or chai lattes let you experience the glory of coffee drinks without the taste of coffee itself.

Chai lattes and green teal attes are basically what they say on the box – lattes that substitute the typical espresso base with bases such as chai mix or matcha powder to get that delicious flavor. An added perk is that these are both super easy to add caffeine to without getting the taste of coffee. Green teal lattes themselves have caffeine already in the matcha powder. For the chai latte, just ask for a dirty chai, or a chai with a shot of espresso.

London fogs are about two thirds a cup of Earl Grey tea, with a third steamed milk and a pump or shot of vanilla syrup. These can take a little longer to make, since you have to seep the tea first. It's well worth the wait, thunch

FILTERED COFFEE

is the flat white. This drink is

steamed milk and only a hint of

milk foam. It has the milkiness

of a latte while still providing the

milky at

a thin layer of milk foam. A less common drink, be-

The traditional cup of coffee we think about is drip coffee, or pour over. You make it by simply pouring boiled water over ground coffee in a filter. This is also what is cooled down and served to you over ice if you ask for a blain incl soffice.

If you want the same cold coffee but smoother and less bitter, order cold brew. Cold brew is brewed cold over an extended



VOTED BEST Breakfast/Brunci Restaurant!

510.845.9900 Thesunnysidecafe.com

OPEN M - F 8AM - 2:30PM SAT - SUN 8:30AM - 3PM

NOW FEATURING

THE ALAMEDA

Smoked hum, gurlic-roasted tomutoes, mushrooms & Swiss cheese; all sundwiched between two pieces of suvory French toust and topped with two eggs over-eusy, Hollanduise sauce and a bulsamic reduction. (Daily)

HANGOVER HELPER

Two eggs scrumbled with ground beef from Golden Gute Meut Company, red onions and pepper-jack cheese. Served with homefries and toast. (Weekend special)

OVERKILL BENEDICT

Crispy applewood-smoked bacon and crumbled blue cheese on a toasted English muffin, topped with two poached eggs and Hollandaise sauce. Served with homefries. (Weekend special)

NOW SERVING BELGIAN WAFFLES ALL DAY



Homemade Cafe home of the Best Breakfast Burger in the Bay Area!

Mon to Fri 7am-2pm, Sat to Sun 8am - 3pm

- Breakfast all day
- Diner classics done right
- Try one of our seasonally inspired specials

★ VICTORY POINT CAFE ▶

EAT . DRINK . PLAY

At Berkeley's Board Game Cafe Coffee, Beer, and 800+ Board Games

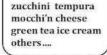
Open Late Daily

1797-A Shattuck Ave | North Berkeley victorypointcafe.com | 510-982-6325





<sushi bowl> pork cutlet (tonkatsu sauce)



corn miso soup

We use as many local, fresh and organic ingredients as possible.



grilled salmon (wasabi mayo sauce)

sliced beef (sukiyaki butter sauce)

SUSHINISTA

2235 Milvia St., Berkelev CA, 94704 tel: 510-529-4885

www.sushinista.net





Sake Bar "SAKENISTA" Open!!

Fri & Sat 5:30pm-10:30pm

Enjoy our patio drinking local sake/beer/wine and listening to live music!







Sandwiches made to order at Great Prices

TAKE 50¢ OFF

Any Sandwich with this ad

Expires: 11/17/16

Good selection of fine wines and... PARTY TRAYS!

2442 Durant Ave. • Sather Gate Mall • 843-9233



HENRY'S GASTROPUB AND HENRY'S SPORTS BAR

BERKELEY'S BEST SPORTS BAR

FEATURING



MONSTER SCREEN

Breakfast, Lunch and Dinner

BRUNCH EVERY SATURDAY AND SUNDAY

days per week



available for Banquets Private Parties **Board Meetings** VIP dinners Corporate Conferences Team Awards Banquets

HOME GAME DAY TAILGATE PARTIES

OUTDOOR TAILGATE PATIOS

HENRY'S DINING ROOM available for buy-outs

watch highlights of YOUR game on our big screen TV's with great food and a celebration beverage



WANT THE

AT THE BULLEIT BOURBON VIP TENT.

PRIVATE TAILGATE CABANAS AVAILABLE FOR YOUR GROUP/TEAM OR ALUMNI CLUB

WITH CUSTOMIZED CATERING MENUS BY CHEF CRUZ PRIVATE BARTENDER

PRIVATE TV PRIVATE RESTROOM

AND PRIVATE CABANA TENT

1ST DRINK FREE

ACCESS TO THE PRIVATE SHADED VIP CABANA WITH TV, PRIVATE RESTROOM, AND PRIVATE BAR







BREAKFAST

A breakfast burrito with scrambled eggs, cheddar cheese, sauteed onions, peppers, cherry tomatoes and potatoes is the perfect way to start your day. You can cook all the ingredients in one skillet. Stuff a tortilla full of the cooked concoction and make several extras to store throughout the week ahead. It's the perfect breakfast on the go. Add your favorite hot sauce and avocado slices.



SNACK

Banana with peanut butter, carrots with hummus or a pear. Something portable and filling is the key to your morning snack. Keep it light so you'll be hungry for lunch.



LUNCH

Pack up a salad in the morning and take it to go for lunch. Use a handful of arugula as the base of the salad. Cut up smoked mozzerella cheese, avocado, cherry tomatoes, corn and garbanzo beans. Mix the ingredients together and dress with olive oil, balsamic vinegar, oregano, garlic powder and a dash of salt and pepper. Add some grilled chicken, your favorite meat substitute or quinoa for extra protein.



SNACK

DIY trail mix with peanuts, almonds, coconut shavings, banana chips, peanut butter chips, semi-sweet chocolate chips and freeze-dried strawberries. Add in your favorite dried fruits or nuts if you feel like your trail mix is lacking.



DINNER

Make yourself a hearty quinoa bowl for dinner using as many veggies as you can get your hands on. Sautee mushrooms and onions, adding in white beans, cherry tomatoes and your favorite meat or vegan sausage. Pour the cooked quinoa into the pan and stir in parmesean cheese, chopped garlic and spices.



DESSERT

Make a homemade ice cream sandwich with your favorite ice cream and two freshly baked chocolate chip cookies.



BEST FBERKELEY 2016 Nominee THE DAILY CALIFORNIAN

Little Gem Belgian Waffles

2468-A Telegraph Ave, Berkeley, CA (B/w Haste & Dwight)

Handcrafted Belgian Liege Waffles
Made From Scratch Daily
Freshly Made to Order

Liege Waffles Ice Cream Coffee Drinks





PLEARN THAI RESTAURANT

10% OFF FOR STUDENTS

510-549-9999

SUNDAY MONDAY - SATURDAY 5:00 PM - 10:00 PM 11:30 AM -10:00 PM

1923 UNIVERSITY AVE, BERKELEY, CA 94704

FREE DELIVERY



Contact us at tacossinaloaberkeley@gmail.com (510) 665-7895

Catering Services: catering@tacossinaloa.com (510) 325-5069

1. What are you studying?

A. I'm pre-law or pre-med, but only because my parents told me I had to be a doctor or a lawyer

- B. I'm decidedly undecided
- C. I'm in the College of Chemistry or the College of Natural Resources and I couldn't be happier
- D. I read and I write all the time. What do you think my major is?
- E. Peace and conflict studies, I'm for sure going to save the A. Is coffee a food?

2. Which Berkeley problem do you relate to the most?

- A. When Caffe Strada only has whole wheat bagels but Noah's is way too far and I have class in five minutes
- B. When I run into people I rushed who didn't join my house, and I know them, but they definitely don't remember me
- C. When I have to make conversation with my old lab partner, who never did any work, at a party
- D. When the cafe doesn't have soy milk out already, and I have to ask for some to put into my coffee
- E. When I miss the bus and realize that I just won't be accomplishing anything today, because everywhere else I need to go is uphill and I'm not walking

3. Where's your favorite spot on campus?

- A. The East Asian Library's so bright and airy
- B. I've been known to go for a dip in Kroeber fountain when there's water in there
- C. Sproul can be crazy, but I love it
- D. Memorial Glade why is this even a question?
- E. Li Ka Shing, it makes me feel like I go to private school

4. What's your favorite food?

- B. French fries
- C. Pizza
- D. Dessert of any variety
- E. Bubble tea

5. Where are you most likely to be on Friday night?

- A. Having a potluck dinner at my house with a lot of friends and even more wine
- B. Tearing it up on the dance floor of a fratemity
- C. Trapped under a pile of books in Main Stacks

If you got mostly D's.

- D. Trying a new restaurant somewhere in Oakland or San
- E. Trying a new recipe that my best friend's grandma sent to us

If you got mostly A's. you're the Gourmet Ghetto on Shattuck Avenue

If you got mostly B's. you're Durant Avenue

If you got mostly C's. you're Telegraph Avenue

you're College Avenue you're University Avenue







WESTBRAE BIERGARTEN 1280 GILMAN ST **BERKELEY, CA 94706**

(510) 647-9079





BRAZIL CAFE 2161 UNIVERSITY AVE, BERKELEY, CA 94704 (510) 845-8011



IM BUINTIM

VOTED "BEST BURRITO IN BERKELEY" MULTIPLE TIMES



FOR CATERING ORDERS

510.845.9090

FINE MEXICAN FOOD AT 2 LOCATIONS

NORTHSIDE: 1834 EUCLID AVENUE SOUTHSIDE: 2530 DURANT AVENUE LABURRITABERKELEY.COM

IM WALS PIZZA

A BERKELEY TRADITION
SINCE 1951

BIG GROUPS
RESERVATIONS
CATERING

CALL ISAAC AT 510.540.9333

1834 EUCLID AVENUE | 510.540.9333 | LAVALS.COM FAST FREE DELIVERY ANYWHERE IN BERKELEY

PIZZAS - PASTAS - SANDWICHES - SALADS - WINGS - MICROBREWS - 18 BEERS ON TAP

SNACK DRAWER

Written by Sasha Ashall

First, it's important to find a non-perishable tinned food with a tab-opened lid that can be eaten cold. Yes, this sounds like a lot of variables, but the payoff is fantastic. Our personal favorite in this category are Trader Joe's tinned Dolmas.

With one can of 10 for \$2.49, these Mediterranean treats are easily stored in a cool, dry place (like a drawer) and can provide tasty, accessible energy in just minutes. All you need is a fork!

If you live in any of the residence halls, coops, Greek houses or really any communal living situation, the importance of a properly maintained snack drawer can never be too highly emphasized. The snack drawer is the backbone of easy, comfortable living, and with all the stress of student life, it saves you one worry: food.

Your snack drawer is most likely in your room, so these tips for snack drawer maintenance will center around non-perishables, finger foods and multitaskers.

Finger foods such as clementines, apples, bell peppers and avocados that require little to no preparation or equipment are perfect for bedside snacking. These foods tend to be pretty cheap to buy, but be careful not to let them rot otherwise you might find yourself in a cloud of fruit flies.

You should also find a couple solid multitaskers like a cracker you can eat with hummus, cheese and other toppings that also stands alone. Our favorite multitasker cracker is the Trader Joe's Pita Bite Cracker, which also comes in a multigrain version for healthier snacking.

It's great to be healthy, but don't forget to include one or two of your guilty pleasure snacks like popcorn or cookies for those days when you truly need edible comfort.

THE FINEST STEAKS & SEAFOOD





ALEXANDER'S

ALEXANDER'S STEAKHOUSE

MOUNTAIN VIEW

209 CASTRO STREET 650.864.9999

CUPERTINO

19379 STEVENS CREEK BLVD 408,446,2222

4269 EL CAMINO REAL 650.213.1111

CUPERTINO + SAN FRANCISCO + PALO ALTO + MOUNTAIN VIEW + PASADENA + TAIPEI, TAIWAN + TOKYO, JAPAN

TUESDAY NIGHT







SPACIOUS DINING ROOM AREA FOR **PARTIES AND GROUP EVENTS**

JALAPENO CHEESE BURGER











BUFFALO WINGS

EIGHTEEN CRAFTED BEERS ON TAP





🕁 dailypir Good food, Good beer, Good company

Summer Cocktails

Though the cloudy, grey days have been signaling the return of pumpkin spice and hot chocolate, we at the Clog aren't quite ready to let go of the sunny days of the past.

Rosé Sangria







11/2 cups of Triple Sec sparkling water











1 cup of peaches

Condensed

milk

Put everything in a large pitcher, add ice if desired, and enjoy! - Sasha Ashall/Daily Cal Senior Staff

Crema de orujo









Flan de huevo

Add equal portions (or not) of brandy and condensed milk and about a spoonful of the cocoa powder and flan to a glass. - Raeline Valbuena/Daily Cal Staff

Berry Gin Fizz



Blend berries and berries, strain and divide the remaining ingredients into four glasses. Top off with club soda.

- Sasha Ashall/Daily Cal Senior Staff

Mint Julep



Grind the herbs, add everything else and enjoy! - Sasha Ashall/Daily Cal Senior Staff

Emily Montenegro/Daily Cal Senior Staff

HOW TO MAKE PIE CRUST



ILLUSTRATION BY JACKY LU/STAFF

WHAT YOU'LL NEED

RECIPE BY SASHA ASHALL/SENIOR STAFF

EQUIPMENT

- · Pie pan
- Rolling pin or wine bottle
- · Zester/small hole grater
- · Pastry blender (optional)
- · Silicon rolling mat (optional)

FILLING

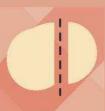
- · 5 to 6 medium-sized, just-ripe peaches
- 1 pint of blueberries
- · 1 to 2 tbsp. sugar
- · 1/2 tsp. cinnamon
- · Juice of half a lemon
- · 1 to 2 tbsp. of flour

CRUST

- 2 1/2 cups of all purpose flour
- · 2 tbsp. sugar
- · 2 sticks of salted or unsalted butter
- 1 tsp. salt (only if using unsalted butter)
- 1/4 to 1/2 cup ice cold
- · Zest of half a lemon
- 1 egg beaten for egg wash

STEP-BY-STEP INSTRUCTIONS

STEP I: Cut your dough ball into two pieces, roughly 1/3 and 2/3. Place the smaller piece in the fridge.

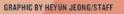


STEP 2: Flour your surface & roll out your dough until it's as thin as you can.



STEP 3: Transfer the dough to your pie dish. Shift the dough until it hangs equally around the dish. Push the dough into the corners of the dish. Crimp the edges.









STEP 6: Take every other strip and lay them across the filling.



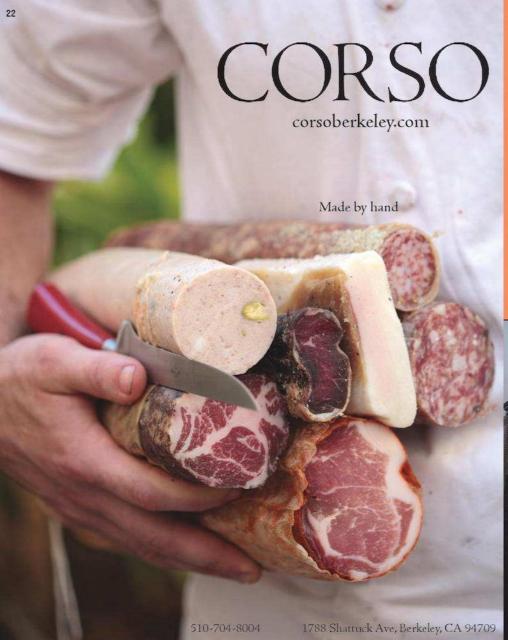
STEP 7: Now fold back every other strip on the pie and place a strip across that.



STEP 8: Recrimp the edges and brush the whole crust with egg wash. Place it in the fridge for 30 minutes.







Fall Cocktails

FESTIVE CONCOCTIONS FOR ANY AUTUMN OCCASION
Recipes by Rachel Feder

Pomegranate cider



One and a half ounces of pomegranate injec

Pomegranate ginger cocktail



ree parts

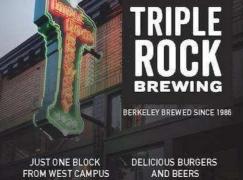
000

Apple cider mimosa

Top off with apple juice

3/4 glass full of champagne

DANI SUNDELL/DAILY CAL SENIOR STAF



OUR NEW EXPANSION. THE RICHTER ROOM.
IS NOW OPEN

OPEN DAILY (510) 843-2739 1920 SHATTUCK AVE, BERKELEY, CA 94704



1801C Shattuck Avenue Berkeley

510.647.9959

STSIDE CAFE

Yummy + Healthy = WestSide Cafe

Enjoy Our In-House Bakery Espresso & Full Bar Breakfast, Lunch and SUNDAY BRUNCH

2570 9th Street, Berkeley 510-845-4852 M-F 7-3 / Sunday 8-2 Take the 49 bus to Dwight and Parker



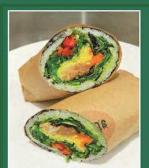
Eating Berkeley is a delicious food blog that brings UC Berkeley students simple, tasty recipes, reviews of local restaurants and culinary advice.

http://www.dailycal.org/section/blogs/food-blog/



2173 Aliston Way Berkeley, CA 94704 (510) 841-9000 | www.eatsumoroll.com Monday - Saturday: 11:30am - 6:00pm

Raw and Cooked Fish, Wild Salmon, Free-Range Chicken, House Pickled Veggies, Gluten-free and Vegetarian options





Come over and find your favorite...

Shinsen - raw albacore tuna

Hawaiian - tuna poke

Baja California - tempura shrimp

Crustacean - wild shrimp salad

Kamikaze - spicy tuna

Shogun - teriyaki organic chicken

Upstream - wild salmon

Kabuki (vegetarian) - eggplant

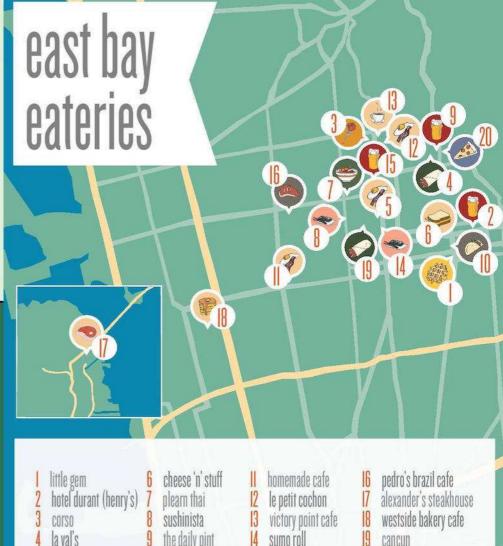
Midori (vegetarian) - spicy curry

Seoul Roll - Korean BBO

sunnyside cafe

triple rock brewery

la burrita



DC

The Daily Californian

2483 Hearst Avenue Berkeley, CA 94701

Phone: 510 280 2452 www.dailycal.org