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HONOLULU AVE. & MARKET ST.

ngelenos looking for a break from big-city life should drive up the 2 freeway to experience Montrose. This enchanted slice of suburbia has long been known as the town that time forgot, but three contemporary Honolulu Avenue restaurants are updating that reputation.

Richard Mandeville and wife Susann named The Fat Dog for their bulldog Luther, depicted in the gastropub's red murals and paintings. The space dates to 1923, but features pristine brown leather booths, white tile floor and a zinc-topped bar. A chalkboard menu lists draught beers and dog-themed cocktails like the Tailwagger - Stoli Razberi, sour, triple sec and fresh lime. Chef John Gladish is making sirloin hot dogs, and The Flight features mini burgers with bacon & guac, mushroom & Swiss, caramelized onions & Gruyere.

Ácross the street, Shin Kim transformed his Zen Asian Bistro into Café Montrose, a black-and-white American bistro with Italian touches and a veritable art gallery on the walls. Chef Rafael Guzman is turning out dishes like coconut shrimp with jalapeño-honey-mustard and oranges or pan-seared pork loin with potato pancakes and pear chutney.

lan Kim (no relation to Shin) and son Brandon recently debuted Three Drunken Goats, a contemporary Spanish restaurant named for a particular wine-marinated goat cheese. The space features high ceilings, wrought-iron sconces and lanterns. Chef Jason Michaud designed a seasonal menu that may include grilled lamb chops with chickpea cakes and mint, a grilled vegetable salad with said goat cheese, spinach and radicchio, or the Queen of Nuts – ground walnuts, hazelnuts and almonds with candied orange and orange marmalade.

-Joshua Lurie

Café Montrose

2270 Honolulu Ave., Montrose (818) 248-9200

The Fat Dog

2265 Honolulu Ave., Montrose (818) 236-4810

Three Drunken Goats

2256 Honolulu Ave., Montrose (818) 249-9950





15 ★ AUGUST 2008 ★ NEW ANGELES

