# Restaurants by Cuisine

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The APS Restaurant Guide includes a list of Member-recommended restaurants in the San Francisco, CA area. This guide includes reviews submitted by April 25, 2009. Any reviews after that date are available online at www.psychologicalscience.org/convention/restaurant_2009

APS is not responsible for the accuracy of any submitted reviews. Copies of the APS Restaurant Guide are available at APS Registration.
## Restaurants by Name

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American

Bourbon & Branch
501 Jones St, San Francisco, CA
(415) 346-1735
Price Range: $20 - $30 (per person)
Walk
Travel back to the 1920s and the era of Prohibition as you enjoy unique cocktails at Bourbon & Branch, the site of an actual speakeasy which operated illegally from 1921-1933.
Review by Barbara Isanski, APS

Bullshead
840 Ulloa Street, San Francisco, CA
(415) 665-4350
Price Range: Less than $10 (per person)
Cab
If you find yourself in the West Portal neighborhood (it’s sort of like being in a time-warp), the Bullshead has an old-fashioned butcher-type display and all the meats (buffalo and beef) and poultry are butchered on site. Plus, it has a real rarity in San Francisco, a small salad bar. Great fries, too. Very reasonable for sandwiches and steaks.
Review by Robert Levenson, University of California, Berkeley

Burgermeister
138 Church Street, San Francisco, CA
(415) 437-2874
Price Range: Less than $10 (per person)
Cab
This is a small local chain that features high quality ingredients, reasonable prices and portions, and excellent sides (including a vampire-slaying version of garlic fries). The Church Street location is nice if you are visiting the Castro and want a quick bite. Other locations are 86 Carl Street and 759 Columbus Avenue.
Review by Robert Levenson, University of California, Berkeley

Chez Panisse
1517 Shattuck Avenue, San Francisco, CA
(510) 548-5525
Price Range: $40 - $50 (per person)
Cab
The downstairs restaurant is expensive, excellent, and features a set menu each night (you can go online at www.chez-panisse.com to check out the nightly menus for the week). The upstairs café is moderately priced, open for lunch and dinner, relaxed, has a more traditional multiple-choice menu (also on-line), and, year after year, remains my favorite East Bay restaurant. Having said that, I think there are better and more interesting meals to be had in San Francisco. However, Chez Panisse is the “mother ship” (aka Alice Waters) of California Cuisine and the launching pad for an amazing list of highly regarded chefs who now have their own excellent restaurants. If you’re a “foodie,” you owe it to yourself to try it while it’s still in its amazingly long-running prime.
Review by Robert Levenson, University of California, Berkeley

Chloe’s
1399 Church Street, San Francisco, CA
(415) 648-4116
Price Range: $10 - $20 (per person)
Cab
This tiny gem is in my neighborhood and for decades the same woman cooked every egg. She retired a few years back, but the quality is still high and the lines (on weekends) can be long. Egg dishes, sandwiches, and salads are all superb.
Review by Robert Levenson, University of California, Berkeley

Goood Frikin Chicken
10 29th Street, San Francisco, CA
(415) 970-2428
Price Range: Less than $10 (per person)
Cab
Both take out (on Mission) and eat in (on 29th). The “flame broiled” chicken is pretty amazing (with lots of Middle Eastern spices), as is the herbed pita bread, hummus, and chicken shawerma. The very simple lettuce and tomato salad that comes with most dishes is also surprisingly good.
Review by Robert Levenson, University of California, Berkeley

Ike’s Place
3506 16th Street, San Francisco, CA
(415) 553-6888
Price Range: Less than $10 (per person)
Cab
There was a time when this first opened where they took reservations to STAND IN LINE at this tiny, take-out only storefront. They have lots of interesting combinations (plus vegetarian and vegan) and many people are quite addicted to their special sauces (and to Ike). I think this one is a matter of taste (I tried it twice and found it very good, but not great). If you’re in the Castro district and want to pick up a sandwich, however, this is well worth trying.
Review by Robert Levenson, University of California, Berkeley
**Lefty O’Douls**  
333 Geary St, San Francisco, CA  
(415) 982-8900  
Price Range: Less than $10 (per person)  
Walk  
Just off Union Square, this Hofbrau serves delicious plates of roasted chicken, corned beef, and pastrami. While definitely not a place for vegetarians, the place offers food at very reasonable prices, generally below $10. In addition, Lefty O’Douls has a bar with a variety of beers and ales.  
*Review by Garrett Chan, Stanford University/California State University East Bay*

**Maverick**  
3316 17th Street, San Francisco, CA  
(415) 863-3061  
Price Range: $20 - $30 (per person)  
Cab  
One of my current favorites. This VERY TINY place is a clearly a labor of love, run by people who love to cook (and seem genuinely appreciative when you tell them you liked something). They do riffs on classics (e.g., fried chicken is always on the menu) with seasonal ingredients and superb cooking technique. I’ve had some great salads and appetizers there as well as excellent entrees and wonderful desserts.  
*Review by Robert Levenson, University of California, Berkeley*

**Max’s Opera Cafe**  
601 Van Ness, San Francisco, CA  
(415) 771-7300  
Price Range: Less than $10 (per person)  
Cab  
A local chain with locations in the Civic Center (601 Van Ness) and on Union Square (398 Geary). Huge menu, huge portions, decent deli, and pretty amazing (and did I say HUGE) desserts. A nice place to refuel and converse with friends, but not a place for a great San Francisco meal.  
*Review by Robert Levenson, University of California, Berkeley*

**Miller’s East Coast Deli**  
1725 Polk Street, San Francisco, CA  
(415) 563-3542  
Price Range: Less than $10 (per person)  
Cab  
A bit out of the way, but probably the closest thing to an East Coast deli (hence the name) in the city. Having said that, it’s not New York. But they have lots of good deli food (much of it made fresh on the premises) with a slight California twist.  
*Review by Robert Levenson, University of California, Berkeley*

**Pete’s Tavern**  
128 King St San Francisco, CA  
(415) 817-5040  
Price Range: $10 - $20 (per person)  
Walk  
http://www.petestavernsf.com/ Sports bar with very good food. Breakfasts are good as well as ribs.  
*Review by Ann Conkle, APS*

**Phat Phillies**  
3388 24th Street, San Francisco, CA  
(415) 550-7428  
Price Range: Less than $10 (per person)  
Cab  
Very new and a great place to try the California take on the Philly cheese steak and the Chicago “Italian Beef.” Traditionalists beware, I am pretty sure they said something about “Kobe” beef on the menu.  
*Review by Robert Levenson, University of California, Berkeley*

**Rosamunde Sausage Grill**  
545 Haight Street, San Francisco, CA  
(415) 437-6851  
Price Range: Less than $10 (per person)  
Cab  
If you decide to visit the site of the “summer of love” and want the best hot dogs in the City, try this tiny place. Excellent selection of high quality sausages (and fixings) including some quite exotic combos. If they are serving burgers when you’re there (Tuesdays I think), those are also excellent.  
*Review by Robert Levenson, University of California, Berkeley*

**Sears Fine Food**  
439 Powell Street San Francisco, CA  
(415) 986-0700  
Price Range: $10 - $20 (per person)  
Cab  
Right off Union Square on Powell. Excellent Breakfast. Expect to wait awhile for a table.  
*Review by Ann Conkle, APS*
**Spork**
1058 Valencia Street, San Francisco, CA
(415) 643-5000
Price Range: $20 - $30 (per person)

Cab

Spork’s style is kind of blue collar hipster cafeteria meets modern industrial prefab chic.

*Review by APS Staff*

**Tadich Grill**
240 California St San Francisco, CA
(415) 391-1849
Price Range: $20 - $30 (per person)

Walk

This historic restaurant’s ambiance (it’s reportedly the oldest restaurant in California) draws heavily on its Gold Rush roots, with glossy dark-wood paneling, bentwood chairs and enclosed booths, complete with a doorbell to ring the curmudgeonly waiters. An endless parade of solo diners perch on stools at the long counter. Tadich’s traditional seafood may not be the best in town, but shrewd diners can get a satisfying meal. Colossal Pacific oysters’ flabby flavor can be detected even when loaded up with the Rockefeller’s Parmesan, spinach and butter. Instead, start with greaseless fried calamari or a meaty Dungeness crab cake. Nostalgic local specialties are the best entrees, like the seafood cioppino brims with clams, prawns, scallops, bay shrimp, whitefish and crab meat. Otherwise, ask the waiter what’s fresh that day—broiled fish, such as inch-thick rainbow trout, can be overcooked, but the kitchen has a deft touch with pan-fried and sauteed seafood.

*Review by Ann Conkle, APS*

**Toasties**
850 Ulloa Street, San Francisco, CA
(415) 682-9980
Price Range: Less than $10 (per person)

Cab

A small local chain that makes toasted subs. They use high quality ingredients, fresh veggies, and interesting spices and marinades. If you see one on your travels and want a quick bite (to eat in or out), they’re a huge cut above the national chains (Jared, are you listening?). Another location is at 836 Irving Street.

*Review by Robert Levenson, University of California, Berkeley*

**American - California**

**1550 Hyde Café and Wine Bar**
1550 Hyde St, San Francisco, CA
(415) 775-1550
Price Range: $40 - $50 (per person)

Cab

1550 Hyde is the quintessential neighborhood restaurant. Located by the cable car line on tree-lined Russian Hill, 1550 Hyde offers simple, seasonal, organic cuisine that emphasizes local sustainable agriculture.

*Review by APS Staff*

**Boulettes Larder**
1 Ferry Building Marketplace, San Francisco, CA
(415) 399-1155
Price Range: $10 - $20 (per person)

Walk

Boulettes Larder is a professional, working kitchen (food can be eaten there or taken home) where the menu changes daily (based on the fresh ingredients available each day) and includes a variety of items such as northern halibut, braised chicken and chilled lentil soup.

*Review by Barbara Isanski, APS*

**Citizen Cake**
399 Grove St San Francisco, CA
(415) 861-2228
Price Range: $10 - $20 (per person)

Cab

Home to celebrity pastry chef Elizabeth Faulker (who studied under Iron Chef’s Cat Cora). Great pastries! Great brunch!

*Review by Laura Naumann, University of California, Berkeley*

**Coco 500**
500 Brannan Street, San Francisco, CA
(415) 543-2222
Price Range: More than $50 (per person)

Cab

Loretta Keller’s south of Market hotspot brings in the crowds to enjoy its warm, modern vibe and bold, stimulating flavors. Designed by the architectural firm SMWM, Coco 500 has captured the hearts and appetites of San Franciscans.

*Review by APS Staff*
**Coi**
373 Broadway, San Francisco, CA  
(415) 393-9000  
Price Range: More than $50 (per person)  
Cab  
Whether you opt for the extensive 11-course tasting menu or order dishes à la carte in the lounge, be prepared for a meal you won’t soon forget. Combining the freshest local ingredients with a variety of cooking techniques, chef Daniel Patterson creates not just a meal, but a unique, multisensory dining experience.  
**Review by Barbara Isanski, APS**

**Jardiniere**
300 Grove Street, San Francisco, CA  
(415) 861-5555  
Price Range: $40 - $50 (per person)  
Cab
A somewhat less expensive, simpler, more relaxed foray into fine California cooking can be had at Jardiniere, which is located in the Civic Center right next to the performing arts venues. They use seasonal ingredients, expertly prepared, with very efficient service (they’re great at pacing your dinner so that you finish in time for performances). It’s hard to find anything on their menu that isn’t excellent (strangely, I’ve found the steak to be variable), with special kudos to the salads, soups, risotto, chicken, duck, fish dishes, and complimentary roll service (pace yourself, you’ve been warned!). They’ll also take a lot of time helping you select wines (and are kind to both experts and novices). Portions are moderate, and the quality is always very high.  
**Review by Robert Levenson, University of California, Berkeley**

**Universal Café**
2814 19th St, San Francisco, CA  
(415) 821-4608  
Price Range: $20 - $30 (per person)  
Cab
A great one-woman operation. Screams California (e.g., line-caught atlantic cod with fresh-picked dungeness crab rémoulade and saffron-fennel jus).  
**Review by Alan Kraut, APS**

**Woodward’s Gardens**
1700 Mission Street, San Francisco, CA  
(415) 621-7122  
Price Range: $30 - $40 (per person)  
Cab
One of the first serious restaurants to open in this neighborhood, which is really starting to develop now. For years, there was only the front room, with the kitchen right in the midst of the tables, but now there’s a second room as well. Chefs and staff have been extremely stable over the years and the food is seasonal, hearty, and satisfying. I think of it as comfort food with a strong California bent, the perfect place to go on a cold, foggy San Francisco night.  
**Review by Robert Levenson, University of California, Berkeley**

**Bakery**

**Mama’s**
1701 Stockton St, San Francisco, CA  
(415) 362-6421  
Price Range: $10 - $20 (per person)  
Cab
A great fun place for breakfast. Family-owned and run. All fresh and mostly homemade (jams, breads etc). Be prepared to stand in line, particularly on weekends. You order while in line, too, then all is brought to your table.  
**Review by Alan Kraut, APS**

**Noe Valley Bakery**
4073 24th Street, San Francisco, CA  
(415) 550-1405  
Price Range: Less than $10 (per person)  
Cab
Highly regarded for their fruit breads (terrific), cupcakes (including some updates on very retro oldies), pastries, cakes, and pies.  
**Review by Robert Levenson, University of California, Berkeley**

**Tartine**
600 Guerrero St, San Francisco, CA  
(415) 487-2600  
Price Range: Less than $10 (per person)  
Cab
The best bakery in America, in my opinion as well as the New York Times.  
**Review by G. Elliott Wimmer, Columbia University**
**Barbeque**

**Baby Blues Bar-B-Que**
3149 Mission Street, San Francisco, CA  
(415) 896-4250  
Price Range: $20 - $30 (per person)  
Cab

Look for the big drug store sign—that’s the place. Quite new and my vote for the best in the City. This place is very eclectic in terms of style, but clearly a lot of care and thought goes into the cooking. Among entrees, the chicken, beef ribs, and pork ribs (several kinds) are all very good. The sides are very inventive and much better than at your usual barbeque joint (the corn bread, corn on the cob, stewed tomatoes, and baked beans are all interesting takes on classics and all are good). Multiple sauces are available at each table. Purists may take umbrage, but the food is really good.  
*Review by Robert Levenson, University of California, Berkeley*

**Belgian**

**Fritzt**
590 Valencia Street and 581 Hayes Street, San Francisco, CA  
(415) 864-7664  
Price Range: Less than $10 (per person)  
Cab

Belgium fries are the eponymous specialty here. You pick the size and the dipping sauces (the Thai chili ketchup is pretty addictive) and amazing potato goodness is brought to your table in a paper lined glass. They have great salads and sandwiches, good crepes, and mussels, too. The original location was closed for while but then moved and re-opened.  
*Review by Robert Levenson, University of California, Berkeley*

**Chinese**

**Far East Cafe**
631 Grant Ave., San Francisco, CA  
(415) 982-3245  
Price Range: $20 - $30 (per person)  
Cab

The Far East cafe is a great place to eat. There are booths with a curtain so you can have privacy. My Dad’s father back in the early 1900’s was partial owner and the restaurant has historical significance over 110 years old. It is still like it was back in the day, with delectable food! I hope you enjoy the food!  
*Review by Kimberly Lowe, University of Nevada, Las Vegas*

**House of Nanking**
919 Kearny St, San Francisco, CA  
(415) 421-1429  
Price Range: $10 - $20 (per person)  
Cab

Small, raunchy, wait in line, they tell you what to order, all worth it.  
*Review by Alan Kraut, APS*

**R&G Lounge**
631 Kearney St., San Francisco, CA  
(415) 982-7877  
Price Range: $10 - $20 (per person)  
Cab

This probably lesser known Chinatown restaurant is absolutely a must eat! I have frequented this establishment in the past and the authenticity and uniqueness of the food is amazing. It was one of the highlights of our trip. The fried rice is so sweet and soft it will take your breath away. Try the glazed prawns.  
*Review by Dennis Poepsel, University of Central Missouri*

**Sam Woo Noodle Shop**
813 Washington St, San Francisco, CA  
(415) 982-0596  
Price Range: Less than $10 (per person)  
Cab

The food is very affordable, and really good. When I vacation to San Francisco, my family always eats there. The menu selection is great. Everything on the menu is under $10.  
*Review by Kimberly Lowe, University of Nevada, Las Vegas*

**Ton Kiang**
5821 Geary Blvd, San Francisco, CA  
(415) 221-2121  
Price Range: $10 - $20 (per person)  
Cab

This is in Richmond district, but worth the trek for great dim sum.  
*Review by Alan Kraut, APS*
**Coffee Shops and Diners**

**Dottie’s True Blue Café**
522 Jones, San Francisco, CA  
(415) 885-2767  
Price Range: $10 - $20 (per person)  
Cab

Another small gem. Here the food is artful-hearty and even though the location isn’t ideal, it can draw big crowds. Try off hours if that works with your schedule.  
Review by Robert Levenson, University of California, Berkeley

**Philz**
3101 24th Street, San Francisco, CA  
(415) 875-9370  
Price Range: Less than $10 (per person)  
Cab

This is a VERY serious place for coffee. You choose your beans from a large selection of blends ranging from mild to VERY strong. The beans are then ground to order and your cup is individually brewed. You discuss the sweetness and creaminess with the brewer and they add the condiments (no amateurs get to touch the goods). There are no latte’s, mocha-chinos or the like, just superb, extremely fresh coffee. The 24th Street location (there’s one at 201 Berry Street, too, but I haven’t tried it) is extremely funky, with lots of quaint (and buzzed) local denizens hanging out. But it’s also very inviting and friendly. Perfect preparation for a long day of listening to talks or a mid-day pick-you-up.  
Review by Robert Levenson, University of California, Berkeley

**Ritual Roasters**
1026 Valencia St, San Francisco, CA  
(415) 641.1024  
Price Range: Less than $10 (per person)  
Cab

Ritual Roasters mission is to present these coffees to their customers in the same sublime condition that they tasted them, both by serving them seasonally, to preserve their freshness, and by roasting them with the intention of accentuating the intrinsic qualities within.  
Review by APS Staff

**Steps of Rome**
362 Columbus Ave, San Francisco, CA  
(415) 397-0435?  
Price Range: Less than $10 (per person)  
Cab

For espresso and dessert, Steps of Rome is a must. Servers intermittently slip between English and Italian while serving up tiramisu and cappuccinos. This place has a vibrant atmosphere and is perfectly situated for people-watching on busy weekend nights.  
Review by Jesse Erwin, APS

**European**

**Bar Tartine**
561 Valencia Street, San Francisco, CA  
(415) 487-1600  
Price Range: $20 - $30 (per person)  
Cab

Bar Tartine’s menu reflects Chef Jason Fox’s travels throughout Europe and northern Africa, while using the finest Bay Area farms and food producers to ensure the finest product is served at the restaurant. Grass-fed beef, local seafood and organic produce are hallmarks of the menu.  
Review by APS Staff

**Canteen**
817 Sutter St, San Francisco, CA  
(415) 928-8870  
Price Range: $30 - $40 (per person)  
Walk

Timing is everything at Canteen. With a small, open kitchen and only one cook in addition to renown chef Dennis Leary, dinner is served at only three specific times with a menu that changes weekly.  
Review by Barbara Isanski, APS

**South Park Café**
108 South Park Street, San Francisco, CA  
(415) 495-7275  
Price Range: $20 - $30 (per person)  
Walk

Year in and year out, one of the places I like to eat most. It’s hard to find, located in a hidden gem of a neighborhood that’s built around a lovely park and makes you feel like you’ve been transported out of the city. The restaurant’s menu is reminiscent of a Parisian bistro, with everything simple yet elegant, tasty, and fresh. Lamb dishes are particularly good and there’s usually a really nice vegetarian entrée on the menu, too. Right now, with the economy flagging, there’s a VERY reasonable 3-course prix fixe dinner offered.  
Review by Robert Levenson, University of California, Berkeley
Robert Levenson’s San Francisco Restaurant Guide

Besides being an expert in psychophysiology and affective neuroscience, APS Past President Robert Levenson is also a connoisseur of Bay Area cuisine. Here is his insider’s guide to eating out in San Francisco.

Fancy/High End

San Francisco has a number of excellent, high-end restaurants, which are great for those really special occasions (APS convention splurge, for example). Unlike other major cities (unnamed of course), most of the top-end restaurants maintain a relaxed, unpretentious feel. My two favorites are:

Masa’s – See page 10.
Michael Mina – See page 10.

A somewhat less expensive, simpler, more relaxed foray into fine California cooking can be had at Jardiniere – see page 4.

There are other highly regarded high end restaurants in San Francisco that aren’t my personal favorites but are definitely worth considering. Among them is La Folie (see page 10).

Finally, a word about Chez Panisse (1517 Shattuck Avenue) in Berkeley. The downstairs restaurant is expensive, excellent, and features a set menu each night (you can go online at www.chezpanisse.com to check out the nightly menus for the week). The upstairs café is moderately priced, open for lunch and dinner, relaxed, has a more traditional multiple-choice menu (also online), and, year after year, remains my favorite East Bay restaurant. Having said that, I think there are better and more interesting meals to be had in San Francisco. However, Chez Panisse is the “mother ship” (aka Alice Waters) of California Cuisine and the launching pad for an amazing list of highly regarded chefs who now have their own excellent restaurants. If you’re a “foodies”, you owe it to yourself to try it while it’s still in its amazingly long-running prime.

Mission Burritos/Mexican

A simple, idea: Create a burrito to order in an assembly-line where the customer chooses the fixins; price it low so that you have enough volume that everything stays fresh. There are MANY burrito places in the Mission district (roughly 16th Street to 30th Street centered on Mission street) that follow this format, plus many others throughout the city. As competition has increased, burrito size has gone up and prices have gone down. I’ve seen variants that approach the size of footballs.

Here are some of my favorites (and check with others who live in San Francisco for other gems in their neighborhoods):

La Cumbre – See page 13.
La Tacqueria – See page 13.
El Farolito - See page 12.
El Toro – See page 12.
Taco trucks – See page 13.

Terrific Neighborhood Restaurants

The real food action in San Francisco has moved to places where the full-time residents live, where people eat out a lot, and where commercial rents are more affordable. Every neighborhood has it’s share of these small, excellent, innovative, and affordable places. Here are some of my favorites. If you’re exploring the city or want to get away from the hotel for a while and try a place that’s off the beaten tourist tracks, give them a try.

Zuni Café – See page 9.
Delfina - See page 11.
Maverick – See page 2.
South Park Café - See page 6.
**Burgers/Dogs**

Burgermeister – See page 1.
Bullshead – See page 1.
Rosamunde Sausage Grill – See page 2.

**Deli and Sandwiches**

San Francisco is not a great town for Jewish-style deli food. On the other hand, corner grocery stores (which make San Francisco much more livable) almost all have sandwich stands where they make quite serviceable sandwiches on nice sourdough rolls for very little money. Here are some sandwich and deli places that stand out.

- Toasties – See page 3.
- Moishe’s Pippic – See page 12.
- Ike’s Place – See page 1.
- Max’s – See page 2.
- Miller’s East Coast Deli – See page 2.
- Phat Phillies – See page 2.

**Bargain**

San Francisco can be a very expensive city, but it also has a less expensive side as well. Here are four places that I think have excellent inexpensive food.

- Goood Frikin Chicken – See page 1.
- Saigon Sandwiches – See page 15.
- Frjtz – See page 2.

**Vietnamese**

The Slanted Door – See page 15.
Tu Lan – See page 15.

**Barbeque**

San Francisco is not a great barbeque town. And in recent years, many of the better places have closed (including some of the world class places in Oakland). But if you just have to have your Q: Baby Blues Bar-B-Que – See page 5.

**Steak and Prime Rib**

Harris’ Restaurant – See page 14.

**Coffee**

It’s not quite Seattle, but there are tons of coffee places in San Francisco. Of course, there’s a Starbucks on every corner, and even Peet’s (still very good, but now more of a commodity) has spots in most neighborhoods. For more of a local coffee experience, however, try one of the places whose name you don’t recognize. And for the ultimate experience: Philz – See page 6.

**Bakeries**

Tartine Bakery – See page 4.
Noe Valley Bakery – See page 4.

**Breakfast/Brunch**

Not much happens in San Francisco in the early morning, so mid-morning breakfast and brunch are very popular. There are great breakfast/brunch places in most neighborhoods. Here are some of my favorites:

- Chloe’s – See page 1.
- Dottie’s True Blue Café – See page 6.
- Universal Café – See page 4.
**Suppenkuche**
525 Laguna St, San Francisco, CA
(415) 252-9289
Price Range: $10 - $20 (per person)
Cab
German and delicious. And an amazing selection of beers. Well worth the trip to Hayes Valley.
Review by G. Elliott Wimmer, Columbia University

**Walzwerk**
381 South Van Ness, San Francisco, CA
(415) 551-7181
Price Range: $10 - $20 (per person)
Cab
Walzwerk has everything recreational eaters are looking for. It’s a laid back down to earth establishment with its own unique style serving up good food, and plenty of it, at reasonable prices.
Review by APS Staff

**Zuni Cafe**
1658 Market Street, San Francisco, CA
(415) 552-2522
Price Range: $30 - $40 (per person)
Cab
Try to reserve a seat downstairs. Simple Mediterranean. Roast chicken (worth the 20-30 minute wait; order it as soon as you sit down), shellfish bisque, oxtail and short ribs.
Review by Alan Kraut, APS

**Boulevard**
1 Mission St., San Francisco, CA
(415) 543-6084
Price Range: $40 - $50 (per person)
Cab
A repeat Zagat winner in the Bay Area, Boulevard is a classic. The restaurant offers Northern Californian flavor with French influenced style, and eye-catching design. The Parisian-style Audiffred Building where Boulevard resides, is a San Francisco landmark and one of the few downtown structures to survive the 1906 earthquake.
Review by Kate Volpe, APS

**Fleur de Lys**
777 Sutter Street, San Francisco, CA
(415) 673-7779
Price Range: More than $50 (per person)
Walk
http://www.fleurdelyssf.com/ Hubert Keller is a widely acclaimed chef and the recipient of many awards. French-California style food. Lovely room. Widely considered one of the best restaurants in SF. You will not be disappointed.
Review by Gail Goodman, University of California, Davis

**Flying Saucer**
1000 Guerrero St, San Francisco, CA
(415) 641-9955
Price Range: $30 - $40 (per person)
Cab
Great lamb, wonderful food, generally disorganized service, but worth the disorganization.
Review by Alan Kraut, APS

**French Laundry**
6640 Washington Street, Napa, CA
(707) 944-2380
Price Range: More than $50 (per person)
Cab
All prixe fixe, with a prixe that really is too much money to consider for most of us, and probably too far to go from the convention, but it always is booked. NYT says most exciting restaurant in the United States and fun to boot (oysters & tapioca?). Thomas Keller is star chef, with a signature of many tiny courses served very leisurely. Still, if anyone wants to take a hungry executive director there for a night out, I’m your guy. I promise to share.
Review by Alan Kraut, APS
**La Folie**
2316 Polk St, San Francisco, CA
(415) 776-5577
Price Range: More than $50 (per person)
Cab
Incredible presentations, very upscale, but a fine night out.
*Review by Alan Kraut, APS*

**Le Central**
453 Bush St., San Francisco, CA
(415) 391-2233
Price Range: $10 - $20 (per person)
Walk
This is the favorite restaurant of many of the “in crowd” of San Francisco, including Willie Brown, the former mayor. The friendly ambiance is worth going there, but for me the onion soup is superb, with French bread and a glass of red wine. I strongly recommend the place, especially if you like onion soup. But there are other good items on the menu that reflect authentic French cuisine.
*Review by O. Randall Braman, University of Guam*

**Masa’s**
648 Bush Street, San Francisco, CA
(415) 989-7154
Price Range: More than $50 (per person)
Cab
Located in a very small, elegant, and quiet room adjacent to the Vintage Court Hotel, near Union Square, Masa’s has a long and colorful history, complete with the murder of the founding chef many years ago. There are multi-course (3, 6 and 9 course) small-dish menus offered (with vegetarian options), and they are remarkably flexible in accommodating dietary restrictions and preferences. The service is beyond impeccable and the pace is very relaxed. At dinner’s end, as you select from the “home-made candy” course you will have had a memorable meal and a wonderful experience.
*Review by Robert Levenson, University of California, Berkeley*

**Indian**

**Dosa**
995 Valencia St, San Francisco, CA
(415) 642-3672
Price Range: $10 - $20 (per person)
Cab
Dosa boasts some of the best South Indian food in all of San Francisco. Although the locals come mainly for the dosas (thin crepes with a variety of fillings), the menu is filled with a wide range of traditional, and some not so traditional, Indian fare.
*Review by Barbara Isanski, APS*

**International**

**La Mar Cebicheria Peruana**
Pier 1 1/2, The Embarcadero, San Francisco, CA
(415) 397-8880
Price Range: $30 - $40 (per person)
Cab
Enjoy wonderful pisco sours and a stir-fry of beef, potatoes and cilantro and drift away to Lima. The views of the boat-filled bay are amazing. Fun chips start the meal (potato, yam and plantain) served with a trio of sauces that range from mild to wild. Get the seviche (the restaurant’s named for it) or the fun cilantro-green corn tamales lined with fresh cheese.
*Review by Sara Hitzig, APS*

**Michael Mina**
335 Powell St, San Francisco, CA
(415) 397-9222
Price Range: More than $50 (per person)
Cab
Located in a nice, very open space in the St. Francis Hotel off Union Square, you can get a remarkable “high concept” meal. The “concept” is a two or three course meal (appetizer, entree, dessert) with each course consisting of multiple small dishes prepared from a particular set of ingredients. There are usually three or so sets of ingredients to choose from for each course. The creations are expertly prepared with lots of wonderful flavors. There are also single item choices for each course, also quite wonderful (people rave about the lobster pot pie), but not quite as much fun.
*Review by Robert Levenson, University of California, Berkeley*
**Roy's**
575 Mission Street San Francisco, CA  
(415) 777-0277  
Price Range: $10 - $20 (per person)  
Walk  
Roy's is a hip, metropolitan eatery located just a hop, skip, and a jump away from the San Francisco Marriott. Officially, the cuisine is called ‘Hawaiian Fusion,’ but think sushi and creative seafood appetizers rather than hula dancers and pigs-on-a-spit. The restaurant has an upbeat atmosphere and is full of friendly staff. Truly perfect for a lively dinner or post-convention drinks.  
*Review by Jesse Erwin, APS*

**Italian**

**Capp’s Corner**
1600 Powell St. San Francisco, CA  
(415) 989-2589  
Price Range: $10 - $20 (per person)  
Café  
Casual, family style Italian with classic decor (think checkered tablecloths). Large portions, including soup and salad, and great bartenders. 
*Review by Ann Conkle, APS*

**Delfina**
3621 18th Street, San Francisco, CA  
(415) 552-4055  
Price Range: $20 - $30 (per person)  
Café  
Neighborhood trattoria in the Mission District. Italian, with a hint of California. Interesting and good.  
*Review by Alan Kraut, APS*

**Delfina Pizzeria**
3611 18th St., San Francisco, CA  
(415) 437-6800  
Price Range: $10 - $20 (per person)  
Café  
Associated with the equally amazing Delfina next door, the Pizzeria is a must-eat in San Francisco.  
*Review by G. Elliott Wimmer, Columbia University*

**Lucca Delicatessen**
2120 Chestnut St, San Francisco, CA  
(415) 921-7873  
Price Range: Less than $10 (per person)  
Café  
Family owned and operated since 1929, Lucca Delicatessen is known for made-to-order sandwiches, made with the highest quality Italian meats and cheeses. Once you try one of these sandwiches, it’ll be clear why it’s called “Tastiest Little Deli in the World”.  
*Review by Barbara Isanski, APS*

**LuLu**
816 Folsom St, San Francisco, CA  
(415) 495-5775  
Price Range: $20 - $30 (per person)  
Café  
Wonderful oven grilled food, family style service. 
*Review by Alan Kraut, APS*

**The Stinking Rose**
325 Columbus Ave San Francisco, CA  
(415) 781-7673  
Price Range: $10 - $20 (per person)  
Café  
The Stinking Rose gets its name from the restaurant’s primary menu item: Garlic. This San Francisco establishment serves up Italian dishes of all sorts in a warm atmosphere. Be sure to check the North Beach locale before or after dinner...just bring mints if you plan on taking a date. 
*Review by Jesse Erwin, APS*

**Japanese**

**Kabuto Sushi**
5121 Geary Boulevard, San Francisco, CA  
(415) 752-5652  
Price Range: $30 - $40 (per person)  
Café  
The best sushi around. High quality and very fresh ingredients. Always packed, but absolutely worth it. Monkfish Liver, Spider roll, many kinds of Tuna, foie gras w/chocolate sauce (honest). All wonderful.  
*Review by Alan Kraut, APS*
On the Bridge
1581 Webster St Ste 205, San Francisco, CA
(415) 922-7765
Price Range: Less than $10 (per person)
Cab
On the Bridge provides mostly fun western-style dishes with a Japanese twist. This concept, alone, makes for a unique and tasty find.
Review by APS Staff

Kosher

Moishe’s Pippic
425 Hayes, San Francisco, CA
(415) 431-2440
Price Range: Less than $10 (per person)
Cab
Good Jewish style deli and excellent Chicago style hot dogs. Lots of Bulls/Bears memorabilia, too. This is a small, very friendly place, and a good place for a quick meal if you are in the Civic Center area.
Review by Robert Levenson, University of California, Berkeley

Sabra Grill Restaurant
419 Grant Avenue, San Francisco, CA
(415) 982-3656
Price Range: $10 - $20 (per person)
Walk
Sabra Grill is a glatt kosher restaurant in San Francisco, offering Israeli and Mediterranean cuisine. Serves exceptional authentic food with take-out menu for Shabbat.
Review by Avidan Milevsky, Kutztown University of Pennsylvania

Latin

Essencia
401 Gough St, San Francisco, CA
(415) 552-8485
Price Range: $20 - $30 (per person)
Cab
Essencia brings the diverse and eclectic cuisine of Peru to San Francisco. Diners can choose from a variety of Peruvian dishes including Aji Chicken, Chupe and Arroz con Mariscos, all prepared using the freshest, most flavorful local ingredients.
Review by Barbara Isanski, APS

Mediterranean

Ristorante Ecco
101 South Park St, San Francisco, CA
(415) 495-3291
Price Range: $20 - $30 (per person)
Cab
Recommended Mediterranean with a touch of Asian.
Review by Alan Kraut, APS

The Blue Plate
3218 Mission St, San Francisco, CA
(415) 282-6777
Price Range: $20 - $30 (per person)
Cab
Most importantly the kitchen stays committed to using the highest quality local produce and meats in their classic American and rustic Mediterranean dishes.
Review by APS Staff

Mexican

El Farolito
2779 Mission Street, San Francisco, CA
(415) 824-7877
Price Range: Less than $10 (per person)
Cab
One of the great purveyors of the giant sized, inexpensive burritos. In the wee hours, the crowd gets increasingly interesting (and hung over).
Review by Robert Levenson, University of California, Berkeley

El Toro
598 Valencia Street, San Francisco, CA
(415) 431-335
Price Range: Less than $10 (per person)
Cab
Recently reopened after some “remodeling” and as good as ever. Another fine place for inexpensive, giant burritos. Their vegetarian burrito has a lot of fans.
Review by Robert Levenson, University of California, Berkeley
La Cumbre
515 Valencia Street, San Francisco, CA
(415) 863-8205
Price Range: Less than $10 (per person)
Cab
The originator of the mission burrito and it’s very good. Sizes are more modest, but the carne asada when freshly grilled (select the whole black beans) is still excellent.
Review by Robert Levenson, University of California, Berkeley

La Parrilla Grill
2801 Folsom, San Francisco, CA
(415) 550-1193
Price Range: Less than $10 (per person)
Cab
The former El Pollo Supremo (purveyor for my lab parties for decades), a great place to get Mexican broiled chicken and sides. Eat in or take out. The fried plantains are also quite addictive. Since the renaming, they’ve expanded the menu considerably, but the chicken is the best bet.
Review by Robert Levenson, University of California, Berkeley

La Taqueria
2889 Mission St., San Francisco, CA
(415) 285-7117
Price Range: Less than $10 (per person)
Cab
Review by G. Elliott Wimmer, Columbia University

Pancho Villa
3071 16th Street, San Francisco, CA
(415) 864-8840
Price Range: Less than $10 (per person)
Cab
Huge place, huge selection, friendly security guard at the door, great salsa bar, open late. The food is good, perhaps not as refined as some of the others on this list, but the scene is wondrous. Here’s a place to share a meal with a wide swath of “South-of-Market” San Francisco.
Review by Robert Levenson, University of California, Berkeley

Taco Trucks
Harrison Street, San Francisco, CA
Price Range: Less than $10 (per person)
Cab
A relatively new development, found both in San Francisco in the Mission and, even more famously, along International Boulevard in Oakland. These trucks park near where people work and offer lots of inexpensive and tasty choices, but the tacos are almost always the best. My favorite is El Toneyense which has several trucks each day parked on Harrison Street. If you see one, try the Tacos al Pastor.
Review by Robert Levenson, University of California, Berkeley

Taqueria Cancun
2288 Mission St., San Francisco, CA
(415) 252-9560
Price Range: Less than $10 (per person)
Cab
Delicious tacos, wet burritos, and cheap beer. All close to action near 16th St. BART. http://www.yelp.com/biz/taqueria-cancun-san-francisco-2
Review by G. Elliott Wimmer, Columbia University

Aziza
5800 Geary Boulevard, San Francisco, CA
(415) 752-2222
Price Range: $20 - $30 (per person)
Cab
At Aziza, organic and locally produced ingredients are prominently featured on a thirty-dish menu that presents Lahlou’s unique creations and modern versions of Moroccan classics.
Review by APS Staff

Seafood
Bar Crudo
603 Bush Street, San Francisco, CA
(415) 956-0396
Price Range: More than $50 (per person)
Cab
Brothers Tim and Mike (of Cafe Maritime fame) Selvera bring a modern approach to the raw bar concept with a menu that’s simple, streamlined, and peppered with worldly flavor combinations.
Review by APS Staff
**Weird Fish**  
2193 Mission Street, San Francisco, CA  
(415) 863-4744  
Price Range: $10 - $20 (per person)  
Don’t let the trendiness fool you: the food at Weird Fish is actually terrific. Situated on chaotic Mission Street, this guppy-sized spot serves inspired dishes like sweet-and-spicy rainbow trout ($8), sautéed tilapia ($8) and something called the Suspicious Fish Dish (varies).  
**Review by APS Staff**

**Southern**

**Farmerbrown**  
25 Mason St, San Francisco, CA  
(415) 409-3276  
Price Range: $20 - $30 (per person)  
Farmerbrown supports local farmers by using organic and sustainably raised foods in preparing classic and delicious Southern dishes such as fried chicken, jambalaya, catfish and pulled pork.  
**Review by Barbara Isanski, APS**

**The Front Porch**  
65A 29th Street, San Francisco, CA  
(415) 695-7800  
Price Range: $10 - $20 (per person)  
I highly recommend this place to anyone with a craving for southern food and an affinity for quirky, off-beat restaurants.  
**Review by APS Staff**

**Spanish**

**Bocadillos**  
710 Montgomery St, San Francisco, CA  
(415) 982-2622  
Price Range: $40 - $50 (per person)  
At the entrance, a visible row of wine bottles is encased in the floor, while high tables with stools line one wall, and an enormous communal table sits in the middle of the room. Gerald Hirigoyen, the mastermind behind Piperade, puts his spin on classic Spanish tapas.  
**Review by APS Staff**

**Thirsty Bear Restaurant and Brewery**  
661 Howard Street, San Francisco, CA  
(415) 974-0905  
Price Range: $20 - $30 (per person)  
Thirsty Bear has tasty Spanish food including tapas and entrees. It is also a brewery in addition to having a full bar. It is fairly large and good for groups. And it is a mere 1/2 mile from the conference hotel. [http://www.thirstybear.com/](http://www.thirstybear.com/)  
**Review by Sara Gorchoff, University of California, Berkeley**

**Steakhouse**

**Harris’ Restaurant**  
2100 Van Ness, San Francisco, CA  
(415) 673-1888  
Price Range: $30 - $40 (per person)  
A local, high end steak house, that just does everything right. Great steaks (dry-aged on site, meat from Harris Ranch I believe), great sides, and great service. I went with a graduate school friend a number of years back and he even raved about the martini (served in a little ice bucket). Very old school feel with dark wood, curved banquettes, families celebrating special events, etc. It’s on the expensive side, but it’s worth it.  
**Review by Robert Levenson, University of California, Berkeley**

**House of Prime Rib**  
1906 Van Ness, San Francisco, CA  
(415) 885-4605  
Price Range: $30 - $40 (per person)  
It’s been a San Francisco institution for decades and decades. I hadn’t eaten there in years, but went back recently and was pleasantly surprised by the quality of the prime rib and how reasonably priced everything was. There are basically four choices, small prime rib, medium prime rib, large prime rib, and “fish.” Everything’s included in the price (salad, potato, vegetable, Yorkshire Pudding, freshly baked bread) and you’re invited to ask for an extra slice if your order a larger cut. This is old fashioned American cooking (not contemporary California “cuisine”) that evokes simpler times. A great cross-section of San Franciscans eat there every night and celebrate life’s milestones. Rumor has it that George Lucas found the inspiration for a famous Star Wars character from a prominent feature of this place (see how long it takes you to figure that out).  
**Review by Robert Levenson, University of California, Berkeley**
Vegetarian

**Ananda Fuara**

1298 Market St, San Francisco, CA  
(415) 621-1994  
Price Range: $10 - $20 (per person)  
Cab

Ananda Fuara has good food – especially if you are vegetarian or vegan. The best thing about this restaurant is their great selection of entrees. All the meat dishes are fake meat and most, except the Neatloaf can be made vegan. For dessert there is an entire case of mostly vegan pies, cookies, and brownies. Voted to have the best Vegan Chocolate Cake by San Francisco Weekly, Ananda Fuara also has a breakfast menu, with Tofu Scramble and vegan Potatoes.  
**Review by Regina Hughes, APS**

**Green’s**

Building A, Fort Mason Center, San Francisco, CA  
(415) 771-6222  
Price Range: $20 - $30 (per person)  
Cab

On each visit, you and your guests will enjoy Chef Annie Somerville’s daily menu, which draws from a repertoire that has made Green’s one of the premiere vegetarian restaurants in the country.  
**Review by APS Staff**

**Millennium**

580 Geary Street, San Francisco, CA  
(415) 345-3900  
Price Range: $20 - $30 (per person)  
Walk

Millennium creates a gourmet dining experience out of vegetarian, healthy, and environmentally friendly foods. They strive to make vegetarian dining fun and exciting. Millennium is nestled in the heart of a food lover’s city, and they are committed to keeping that tradition alive. The cuisine is influenced by the flavors and styles of many cultures and all of dishes are completely animal-free. One of the great things about Millennium is that the menu is constantly evolving based upon the seasonality of produce and Eric Tucker and his team’s fascination with world cuisines. Millennium offers a menu that “intrigues even the most devoted carnivores among us” according to one steak lover.  
**Review by Regina Hughes, APS**

Vietnamese

**Golden Star**

11 Walter Lum Place, San Francisco, CA  
(415) 398-1215  
Price Range: Less than $10 (per person)  
Walk

No frills Vietnamese cuisine. There’s something for everyone at this little spot just off the main tourist street in Chinatown. The menu ranges from rice plates to good old fashion pho noodle soup for decent prices. Service is decent and portions are nicely sized. NOTE: This place is cash only, so be prepared to hit an ATM or make change.  
**Review by Sarah Wong, Mills College**

**Saigon Sandwiches**

560 Larkin Street, San Francisco, CA  
(415) 474-5698  
Price Range: Less than $10 (per person)  
Cab

This is the tiniest of storefronts, but the Vietnamese sandwiches that come out of the micro kitchen and toaster ovens are sublime. The prices are embarrassingly low (less than $4 last time I was there). Every sandwich I’ve tried there has been terrific (chicken, pork, meatballs, vegetarian). There might be a few seats along the walls, but this is basically a take out place (and pretty convenient to the Civic Center).  
**Review by Robert Levenson, University of California, Berkeley**

**The Slanted Door**

1 Ferry Building #3, San Francisco, CA  
(415) 861-8032  
Price Range: $30 - $40 (per person)  
Cab

Amazing Vietnamese food with focus on California-grown and raised ingredients. Rather pricey for Vietnamese food (but worth it) and very crowded. Reservations recommended.  
**Review by Jason Young, Hunter College**

**Tu Lan**

8 6th Street, San Francisco, CA  
(415) 626-0927  
Price Range: $10 - $20 (per person)  
Cab

A hole in the wall on an “exotic” street near the convention hotel. Everything is fresh, service is fast, and the clientele is varied. Simple dishes there can be wonderful and prices are very reasonable. When I was doing cross-cultural research, this was the place my anthropologist friends always loved.  
**Review by Robert Levenson, University of California, Berkeley**
Mark your calendar and prepare your taste buds for Boston!

Linda Bartoshuk, renowned taste researcher, hosts a Presidential Symposium on taste and perception with noted food critics Mimi Sheraton and Harold McGee.