

Valley Restaurants to Try in November

Written by Written by Melissa Larsen & Christine Whitton

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Whether you're looking to dine nearby or venture to a restaurant a little out of the way, here are four fab eateries in various necks of the Valley.



[SLo Foods Organic Café](#)

The Borgata's newest dining destination prides itself on dishing up delicious organic fare—a nice alternative to most mid-shopping meals (i.e., a soft pretzel or a giant cookie). We're fans of the yummy sandwiches with thick, fresh bread (the brie offering is a favorite, slathered in apricot-jalapeño glaze) and the whopping salads. 6166 N. Scottsdale Rd., Scottsdale, 480.483.3735, www.borgata.com.

Divine Dessert: Though the dessert options rotate regularly, cross your fingers that you stop in while SLo Foods's colossal carrot cake is on the menu.



[Stockyards Restaurant & 1889 Saloon](#)

Take a step back in time to this Phoenix-area restaurant that was once next-door to the largest feedlot in the world. (Stockyards, itself, is on the national registrar of historic places.) Feast on incredible game dishes, like the starter of wild boar and venison sausage, and the delectable fall-off-the-bone ribs. 5009 E. Washington St., Phoenix, 602.273.7378, www.stockyardsrestaurant.com.

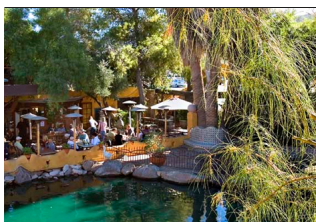
Fab Freebies: Stockyards diners get to start their repast with complimentary - and superscrumptious - cornbread muffins with cinnamon butter.



[Tortilla Flat](#)

Get a feel for the West's last authentic stage coach stop near the Superstition Mountains, now the stomping ground for travelers who leave their mark with the dollar bills that wallpaper the Superstition Saloon. Here, urbanized cowboys park themselves at the bar on stools fitted with saddles for a cold beer, a mouthwatering burger and a helping of "killer chili." 1 Main St., Tortilla Flat, 480.984.1776, www.tortillaflat.com.

Don't Miss Dish: The Bullrider burger, a hearty half-pound, all-beef burger with bacon, cheese and green chili strips.



[El Encanto Restaurant](#)

El Encanto's father-daughter team has been winning over locals with chef Regino Hernandez's saucy Mexican cuisine—so much so, the duo

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recently opened another location in Fountain Hills. With indoor/outdoor seating available at this Cave Creek gem, dining alfresco offers a picturesque pondlike setting where ducks, turtles and birds wander. 6248 E. Cave Creek Rd., Cave Creek, 480.488.1752, www.elencantorestaurant.com.

Don't Miss Dish: Chile Relleno con Pollo, a large, fresh roasted Anaheim chili stuffed with refried beans and grilled chicken, topped with entomatada sauce and Jack cheese.