

Valley Restaurants to Try in February

Written by 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.

Stax Burger Bistro



Old Town's burger outpost lets taste buds run wild. Beef, turkey, ostrich, lamb, buffalo, salmon, veggie and Kobe patties are all available, along with assorted cheeses and toppings like peach chipotle.

4400 N Scottsdale Rd., Scottsdale, 480.946.4222.

On the Side: Can't decide between tater tots and sweet potatoes? Order both.

[Barrio Cafe](#)



Located in Downtown Phoenix, this neighborhood bistro's unique interior charm matches its one-of-kind southern-style mexican cuisine. From slow-cooked pork to tacos and quesadillas, diners can enjoy an authentic taste of south-of-the-border grub.

2814 N. 16th St., Phoenix, 602.636.0240, www.barriocafe.com.

Don't Miss Dish: The torta de cochinita pibil, slow-roasted Mayan-style achiote-rubbed pulled pork with salsa Yucateca and a hint of sour orange, is a favorite.

Caffe Boa Bistro at Las Sendas Plaza



As Mesa's newest hot spot, this Euro-style cafe exudes the same ambiance as its Tempe affiliate, only adding a wood-burning oven, a salumi station (for artisan-cured meats), a few enticing new entrees and chef Payton Curry—whose kitchen features seasonally inspired organic ingredients from local farmers.

2837 N. Power Rd., Mesa, 480.981.2000, www.boabistro.com.

Don't Miss Dish: Dig in to the Voodoo Penne with Cajun-dusted organic chicken breast, mixed bell peppers, red onions, tomatoes and cream.

[Calistro California Bistro](#)

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DC Ranch Crossing's newest dining destination brings a farm-to-table mentality that omits mayonnaise and cream from its kitchen. From its healthy homemade pastas, mozzarella and flatbreads to its stocks and sauces, each menu item is carefully created to leave you feeling full without feeling guilty.

18221 N. Pima Rd., Scottsdale, 480.502.0325, www.calistrocaliforniabistro.com.

For Starters: Hungry for hummus? Snack on fresh-blended lemon, cumin, tahini, tomato and sumac, spooned on oven-baked flatbread.