

Cover by graphics editor Dennis Draughon

Welcome to the 1987 Technician Bar & Restaurant Guide. This is our second year, and we're bigger and better than before, expanding the scope of the guide to include some local bars and nightclubs, an area in which many of our staff have a considerable amount of experience.

On the reitaurant side, we decided to leave out the piras joints and the nationwide fast food chains which seem to litter all college landscapes. Students see all too many of these places already. Instead, we tried to go off the beaten track and find the hidden culinary treasures. Don't try to find a pattern in the establishments we do and do not cover here. There is none. This guide simply represents some of the favorites haunts of our diverse and far-ranging group of "Techies." Places that you always see downtown or up Hildsborough Street that you've never really noticed. Places like Smith Sk Kearns, Daruma and Bali Hai.

Unlike last year, this year's crop of reviewers want credit for their work. To bolster their clip files so they can get a job after graduation. A job where they don't have to wait tables. Any complaints about the opinions expressed in the reviews should be directed to the writers.

We'd like to especially thank Senior Editor Bob Reed (Mr. Tabloid) for his extensive help in editing, design and layout work. This guide would not have been possible without him.

Thanks also to Joe Corey, who introduces us to the late-night intellectual set in his scon-to-be Pulitzer Prize Winning story on 24-hour restaurants. Thanks to Tim Peeler for his prolific piece on upper-class culnary delights. But we didn't get him to forsake his sindiaes from McDonald's.

Long, tedious hours were put in at area nightspots by Katrina Waugh and John Austin. We know it was tough downing all that booze, folks. We under-age kids appreciate your sacrifice.

Special thanks goes to former Tech staffer and design whiz Joseph Meno for his work on pagelines, proofreading and layout.

In addition, the 1987 Technician Bar & Restaurant Guide would not have been possible without the following people:

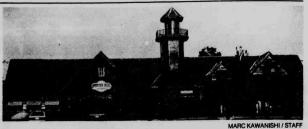
Joe Galarneau, Perrin Henderson, Madelyn Rosenberg, Meg Sullivan, Suzanne Perez, Calvin Hall

And the photography staff: Executive Editor Scott Rivenbark, Editor Marc Kawanishi, Asst. Editor Scott Jackson; photogs Mark S. Inman, Mike Gaddy, Eddie Gontram, Chuck Hoskinson, Michael Steele. Thanks also to Robert Graham for his rendering of Jimmy the Bird in "American Hectic."

The patience, resourcefulness and good cheer of the people listed above made bringing this issue to you a pleasure. We hope it's good for you, too.

Jeff Cherry Features Editor Michael Hughes Managing Editor

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Mountain Jack's in north Raleigh (see review, page 6).

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(ALL ABC PERMITS)

Mitch's: best Hillsborough watering hole

By Katrina Waugh Epicure Editor

Hillsborough Street has long lishments along Hillsborough been at the center of N. C. State legends. It's where State students as the best. gather to celebrate a victory or drown the disappointment of a loss.

• Off-Hillsborough bars, page12

Of the many drinking estabstreet, Mitch's Tavern stands out Mitch's' unique decor, ranging screens, two pool tables, a couple

from a surf board to a broken of video games, and backgamclock, and casual atmosphere mon boards. But the major

make it a perfect place to hang out with friends, watch a ball game, and drink. Make no mistake, Mitch's is a beer drinker's haven

Mitch's has several television



MARK S. INMAN/STAFF

entertainment focuses on the people and the classic rock and and mixed drinks. There are two roll playing in the background.

Mitch's is simply the perfect place to hang out with a group of friends.

There is no cover charge, but you must be over 21 to get in. On the weekends you have to get there early if you want to get a table

Barry's II caters to a younger, dance-oriented crowd. Most of the women there are St. Mary's students, dressed all alike in their non-conformists' uniforms.

For a three dollar cover charge, Barry's II serves up older 'progressive" times to bop to onthe small dance floor and a limited variety of beer

There are several video games and a foosball table for anyone who gets bored on the floor. Go early if you want to avoid the long lines at the door.

ACC Tavern has the only other dance floor and long lines on Hillshorough Street. It is a private club for members and guests and serves mostly fraternis borough Street is that they don't ty and sorority crowds

Cover charge for members is membership costs \$3.00. ACC plays beach and dance inspired partying

music. The bar serves both beer pool tables in the back, but there's not a lot of room to move around in.

Darryl's has the best fullservice bar on the street, but customers have to pay dearly for a well-made mixed drink. The best part about Darryl's' drinks are the little toys they throw in for ornaments

The slightly more upscale atmosphere at Darryl's discourages, though doesn't preclude, the wilder partying that goes on in some of the other Hills-

Players Retreat, home of the Raleigh, is just around the orner from Darryl's on Oberlin secret around campus. PR has the best onion times in the area.

PR also has a tall service bar.

have to drive there - more to the point, they don't have to \$2.00, \$3.00 for guests. A year's drive home from Hillsborough Street after an evening of

Mitch's Tavern, with decor ranging from stuffed animals to broken clocks, is the best place to quench your thirst on Hillsborough Street. Just be sure to get in early on weekends.

Triangle attracts top bands on club circuit

By John Austin nior Staff Writer

It's Friday night, and time's running out.

No parties and no game the prospects look dim. Yet Raleigh does have a salvation for those rockers who can't stay home: night clubs.

This may come as a shocker to some, but the Triangle (Raleigh, Durham and Chapel Hill) attracts some of the biggest names in the nightclub circuit.

national recording artists at such night spots as The Raleigh Pier, The Brewery, The Longbranch, The Switch and The Fallout Shelter

Of the Raleigh clubs, The Pier has to stand in a league of its cover Dead classics. There are own. Formerly Hot 'Lanta, this club made a successful and long and long hair. In addition, there overdue transition from discomeat packaging warehouse to a big-name rock and roll club.

The Pier attracts such names size of the club as well as its sound quality. Every red-blooded extreme, so watch your dough. rocker should have a membersnip, which costs \$5 a year.

The Brewery and The Fallout Shelter also attract out-of-town bands, but they hardly have the seating capacity of The Pier. But then again, you don't need a membership card. The Brewery and The Fallout Shelter specialize in alternative music (what my country cousin calls punker-pogo dance music), ranging from reggae to raunchy rock and roll.

For heavy metal junkies, The Switch (2408 Paula Street) caters to those who love rock super hot At a reasonable cover charge, (and fast). The Switch is also a N.C. State students can see private club, but like The Pier, memberships are not hard to obtain.

The local Deadhead crowd has found a notch at The Berkeley Cafe (W. Martin Street) on Tuesday nights: local bands plenty of tiedie shirts, love beads is never a cover charge on Tuesdays. Check it out; you may be happy you did.

The Berkeley Cafe also as NRBQ, Adrian Belew, and features local bands at local The Replacements due to the cover prices. But a word of caution, the beer prices are a bit

Country music fans can enjoy live music at The Longbranch. and Emo Phillips

As a coworker aptly puts it, "it sho' nuf brings in some big names." Yet the Longbranch is not simply for the country folk Names like The Platters, Leon Russell with Edgar Winter, Three Dog Night, and Marie Osmond play the club.

Now all a music lover needs is a schedule of who's going to play

where. Unfortunately, Techni- Goodnight's. The club attracts cian is not the best periodical for music connnections. Instead, Raleighites must rely on The Spectator for dates and places.

Flip through the pages and see if a band catches your fancy. If one doesn't, remember Raleigh has one of the hottest comedy clubs on the East Coast, Charlie

such names as Jay Leno and Emo Phillips. Even going to the comedy club on a whim usually turns out entertaining.

So it's Friday night, and time's running out. Quit watching Miami Vice and go check out some music that isn't a backdrop to car chases



IOHN STAURER/STAFF

Charlie Goodnight's Restaurant & Saloon features big-name attractions like Jay Leno. Jeff Allen



Rathskeller 2412 Hillsborough St.



The Rathskeller (2412 Hillsborough Street) is the best restaurant in University Village. They put the most effort as well as the most quality into their food, and in many cases they are great value despite being slightly higher-priced than some other adjacent-to-campus restau-

For lunch and dinner the Rathskeller features an impressive array of beef, chicken, vegetarian specials, seafood and sandwiches, with all entrees cooked to order instead of sitting in a steamtable or holding oven for hours at a time. The Chicken Baked in Wine, with a chicken half and two fresh vegetables for \$5.95, is a quantum leap from Dining Hall fare.

Also, the Rat has discovered there's more to seafood than shrimp, having recently added scallop dishes and fish and chips to the menu.

In one of its strongest suits, the Rat has quietly become one of the best places in Raleigh for steak. In fact, the Rat's 6 oz. filet mignon smothered in a vegetable roux for \$8.95 is not only the best steak for under \$10.00 in town, but is superior (except in size) to what some trendy-andexpensive restaurants offer at twice the price.

The Rathskeller's selection of andwiches range from other things in a bowl - or \$2.95-\$5.00 including soup or fries. They appeal to a broad range of tastes from vegetarian to burger lovers, and feature an excellent steak sandwich.

Salads are excellent, featuring lots of vegetables and homemade dressings. The Rathskeller bakes all its own breads, including sandwich breads.

A lounge has an intimate atmosphere and all ABC permits, and is a favorite place of students and professors in the late afternoon and evening.

- Jackson Yates

Irregardless 901 W. Morgan St.



St.), which takes pride in its fresh food and changing menu, is



in fact a unique place.

This restaurant features sandwiches and salads from the natural side of life. But Irregardless tries to devise unique combinations. For example, their garden sandwich has hot spinach, melted cheese, sunflower seeds and pumpernickle bread.

Salads are heaping whether they are the chef-salad variety greens, vegetables, chicken and platters, like chicken salad. Sandwiches and salads are moderately priced, with a range of \$2.60 to about \$6.00.

At night they offer a selection of dinner entrees, usually having at least one vegetarian dish, one with seafood and one with poultry. In general, these entrees can be categorized as Europeanstyle featuring fancy skillet-work, with specialty items like crepes. Entrees range from about \$7-\$12. You can call ahead for selections of the day and their prices.

Irregardless has all ABC permits and has a good selection of imported beers and wine. In particular, they do a good job of offering a varied selection of wine by the glass.

Above all, Irregardless is a dessert-eater's paradise. They

delicious things like French Silk Pie or chocolate cake with perfection.

The only drawback to Irregardless is bad acoustics. This is due partly to crowded tables and partly due to the building. The management should do something to improve this part of the atmosphere.

- Jackson Yates

Crowley's 3071 Medlin Dr.

Crowley's (3071 Medlin Dr., off of Dixie Trail) is a restaurant with an identity crisis. Located in a seedy shopping center, it boasts classy decor inside (Greta Garbo, Clark Gable and Groucho Marx are just a few people who adorn the walls). Unfortunately, the atmosphere is ruined by the location of the kitchen. Crowley's must believe in cuisine by inspection, since you can watch the t-shirt clad chef cook your food a la Waffle House. The whole thing comes together as noisy and

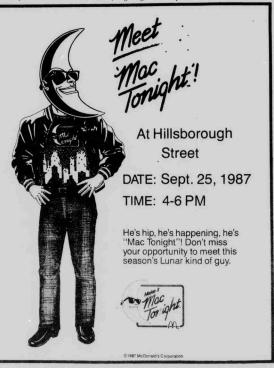
claustrophobic. But when you get right down

bake all of them from scratch to it, the food is excellent and and specialize in doing rich, the service is great. After the initial wait, that is. Our waitress, Libby, was extremely helpful and chocolate mousse filling to courteous. Particularly when you consider the maturity level of Technician staffers.

We had the \$10.95 rib feast. the \$7.95 Chicken Chardonnay and the \$9.95 steak, chicken and shrimp brochette. Crowley's is considerate of their rib-eaters. Libby brought us extra napkins and another plate for the refuse. The Chicken Chardonnay, a chicken breast served over rice with a white wine and mushroom sauce, was excellent. The brochette was good, but short on shrimp. Each entree was served with a fresh salad and lots of good, warm bread. Unfortunately, we got bleu cheese instead of ranch dressing. Oh, well, nobody's perfect.

We recommend Crowley's for making an impression on that first date. The noisiness will drown out any conversational slips you make. We saw few college students, except for maybe some employees, but that's probably due to its out--of-the-way location.

- Jeff Cherry & Michael Hughes





Smith & Kearns 223 W. Martin St.



secrets in Raleigh. Lunch will cost you from \$4.\$5. The beauty of Smith & Kearns does not necessarily lie only in its tasty food. This place follows the first commandment of collegiate eating: Thou shalt have inexpensive food, and lots

of it. Don't expect a gournet meal. You'll be disappointed. Their pizza-bread pizza is good, but not that good. But this minor idiosyncracy is more than made up for by several factors. For one, the hospitality at Smith & Kearns is primo. The hostess and proprietor greet you with big smiles and a "please let us help you at all costs" attriude. The atmosphere is laid-back, perfect for lunch dates, informal business meetings, or shooting the hereer

Smith & Kearns, hidden breeze. downtown at 223 W. Martin St., Their salad bar is loaded wit

downtown at 223 W. Martin St., Their salad bar is loaded with is probably one of the best-kept some of the freshest, crispest,

bestest vegetables you'll ever. There is no a drool over. An all-you-can-eat is he brass rails salad bar, plus all-you-can-eat signs help to j pizza and entree, plus iced tea, cosy "Cheene plus a bowl of ice crean, will slows/feeling. The price r gorge yourself on real food. Then you can roll out of the door The people satisfied. What more can you ask for?

Smith & Kearns offers a different entree each day to go a long with its other all-you-can-eat fare. I highly recommend their barbeque chicken wings.

- Michael Hughes

TK Tripps

Ridgewood Shopping Center

TK Tripps is advertised as "Raleigh's Gathering Place."

There is no apparent theme, but the brass rails, antiques, and wall signs help to give you that warm, cozy "Cheers" (like the T.V. show) feeling.

The price range on the Tripps menu is \$6 to \$12 for entrees. The people at my table had things like Japanese Pepper Steak, Seafood Fettucini, fish of the Day (stuffed flounder) and a prime Rib Sandwich. There are other specialty items as well as any kind of hamburger or steak you could want. A word of caution: the specialty portions are very large. If I could do it over, my date and I would have split one.

For appetizer, I recommend the Cheese Sticks. For those of you who are legal (you WILL be carded), the Strawberry Daiquiris are superb.

Every 15 or 20 minutes all of the waiters and waitresses will gather around a table and sing a song to an embarrassed but happy birthday customer. The cake looked great. The song, however, was strange. When 1 asked our waiter what the name of the song was, he stammered, '1 don't know. 1 guess it's the Welcome to TK Tripps, song.'' He did not know the theme of the restaurant either, but he did all right when it came to waiting on us.

TK Tripps is located in Ridgewood Shopping Center and at 6413 Falls of Neuse Rd. in Raleigh. They do take reservations.

- Perrin Henderson

Continued on page 8



Classy, pricey dining at Raleigh's finest

By Tim Peeler stant Cuisine Editor

The maitre'd greets you at the door, asks your name and reservation time. He leads you to a quiet little table for four that will seat two on this night.

There, he pulls out the chair for your date - and if she's really pretty, puts a napkin on her lap (my date didn't get the napkin treatment).

Then, the real waiter gives you a menu and reels off the night's unlisted specials of \$4-apiece oysters and various other entrees. Two more waiters approach, one bearing water in a pitcher; the other, his left hand behind his rigid back, carries a plate of lemon slices, which he oh-so-carefully places into your glass of water.

If you want to impress, this lemon-in-the-water trick works better than the frog you gave the girl you were sweet on in the second grade.

You might even get the company of more waiters during the night, one to put bread on your side plate, another to refill your ice tea glass. Maybe even one to bring you another drink from the bar.

Fine eating at many places is defined by the number of people who serve you.

It is also defined by the number of forks you get. True elegance comes when the waiters out-number the forks by at least three.

Raleigh offers a passel of fine eating joints, especially if you aim to please with good food and elegance.

The lemon-in-the-water trick is performed nightly at Peachtree at Six Forks located at 7420 Six Forks Road, three miles north of the Beltline

While this may be a bit far from the campus, everyone knows all the taste in this town is in North Raleigh. Well, that's the best place to spend a lot of money, anyway.

Dinner for two at Peachtree tips the scales at around \$50 for modest entrees and no wine or appetizers. Our tip alone came to more than dinner for two at Char-Grill.

Whether the food was better than Char-Grill is a question for the more experienced gourmet. But as pseudo-gourmets, we claim the right to say the grilled halibut and Roast Duckling Peachtree warn't no Steak lunior.

While the food was good, the conversation, like a first date, was stilted. You just can't talk about the Red Sox and Yankees over a salad that has walnuts in it. Or much else for that matter.

And we got this sneaky suspicion that all those waiters were spying on us. Just when the gossip got good, old water jugs came by - with perked ears to refill the two sips we'd just taken out of the glass.

Too bad he forgot where we were after we got the check. We



Peachtree at Six Forks, Raleigh's newest addition to the budget-buster club. Recommended for really hot dates.

could have used a refill then. have to cook it yourself. But splattered grease out of your Actually, we needed something a little stronger.

atiated, but hardly as full as a all-u-can eat seafood place. That's so they can stick you with a Parisian dessert, prepared by chef Keith Kegley. (Well, who did you expect - Mel?) After all, it was a European restaurant.

The deliberate portions included three slices of cajunspiced potatoes and 17 green beans. The salad not only had walnuts, but also the biggest croutons this side of Zwiebachs (those cookies that babies teeth on).

Dinner was accentuated by a torch piano player, whose selections ranged from showtunes to "Good-bye, Yellow Brick Road." We knew our dinner was taking quite a while to prepare when we heard Billy Joel's "The Stranger" for the second time.

Dinner was topped off by a succulent hot fudge sundae. From McDonalds.

We weren't afraid to talk there. And we couldn't even get a lemon slice by asking for it, let alone have someone put it in our water

College dates usually consist of a football game and greasy fried chicken. But when homecoming, or a fraternity semi-formal, rolls around, there are some places ties and taffeta just don't fit in.

We recommend the following places:

The Melting Pot, on Creekside Drive off of Old Wake Forest Road, where they bring

that's what fondue is all about.. You start out with a large chef We left this restaurant salad with a sweet house dressing, then migrate to a cheese

> "College dates usually consist of a football game and greasy fried chicken. But when homecoming, or a fraternity semi-formal, rolls around, there are some places ties and taffeta just don't fit in."

fondue.

It's made with boiling beer and melted cheddar or swiss. You get bread squares, mixed fresh vegetables and apples to dip in

the molten mess - be sure to use the skewers. The combination platter of

beef, chicken and stuff-'em-vourself mushrooms is brought out to fry in a vat of oil. All quite good, if, again, you to visit where the fare isn't quite remember to use the skewers.

The four specially prepared auces add to the taste of the dripping meat, and cool it off as well.

The meal is topped off quite nicely, if not stuffedly, by a milk chocolate mixture for dunking cake, marshmellows, cherries and bananas.

Dinner for two - excluding out raw meat in a dish and you the cleaning bill to get the

CHUCK HOSKINSON/STAFE

good clothes - is around \$35 for the works.

The food is excellent, but expect to spend at least two-and-a-half hours getting through the meal. This is good if you want lots of free time to converse, but not recommended for a first date.

Kanki's Japanese House of Steaks is another place to go if you don't want to spring for a movie afterwards.

The meal's the thing at this restaurant.

It's good for a group of not more than eight people, and has two locations in Raleigh, at Crabtree Mall and North Market Square on Old Wake Forest Road.

The authentic Japanese chefs prepare your meal as you watch, with real Ginsu knives and towering salt and pepper shakers. They flip, flop and flap ap-petizers, vegetables and entrees right before your face. And sometimes into it.

Prices are high, but so is the fun of watching the high-hatted cook catch a shrimp tail behind his back

There are plenty more places as unique, but just as good.

Winston's, located at 6401 Falls of the Neuse Rd., is one of them. Entrees range from a half to a whole \$20-bill, and include beef dishes, such as prime rib, filet mignon and other steaks; and cajun specialties, including blackened beef, blackened shrimp and shrimp creole. They

CHUCK HOSKINSON/STAFF

Inside Peachtree. Dinner for two costs around \$50, not including the wine he's holding in his hand. No plastic flowers on the tables here

Midnight blues: a search for exciting food

By Joe Corey Senior Staff Writer

It's three in the morning, the most desperate hour in a man's life. You're hungry.

The two day old pizza you munched on at midnight is starting to stare back at you.

You decide you must escape the dorm room bed and seek real food. Food that doesn't have to pay tuition.

You grab your car and go in search of this mythical manna, served up fresh, on a plate that doesn't have a topographic map in grease.

The doughnut shops (Dunkin Donuts, 1801 North Blvd. and Krispy Kreme Doughnuts, 549 N. Person St.) are open all night long, but the air conditioning makes you think they're cryogenically freezing customers in the back.

Your choice of 158 different types of doughnuts isn't worth a case of hypothermia.

Exciting food is what you want. Something to liven up the blurry humid night. Somewhere is a restuarant open all night long with you in mind.

Hillsborough Street is chok full of all-nighters. You can walk over to the Breakfast House, oosp – that should be Gators (2106 Hillsborough St.). But what is in a change of name except an attempt to hide past crimes?

After scraping off the muffler while driving into the parking lot, you enter the place in need of a fix.

You sit in a wooden booth and look at the freshly wiped menu, which includes alligator. This is the exciting food you desire. Normally the waitress would rell you they are out, but ronight is different. Wally Cator is in the back just waiting to be fried for you. You order gator and a Coke.

The jukebox is playing Michael Jackson. But you sit and hum "Radar Love" while eyeing the two girls in the booth across the room. One of the girls has long red hair and big pouty lips.

You are a creature of lust.

Your Coke arrives. The Coke is flat and tastes like it has been mixed with motor oil. But you don't care. All you think about is that hunk of gator.

One more toothy bastard gone, just to satisfy your appetite for the bizarre.

The waitress comes with a plate covered in deep fried reptile bits. You can't eat it. For nearly five minutes, all you can do is think of Tarzan films.

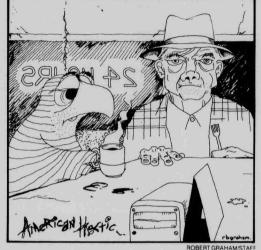
You wonder what it's going to taste like. You pick up the fork and prong the beast. You dash it into your mouth and bite down.

It tastes like oily chicken.

You are alarmed at this discovery. How can a green reptile from the Florida swamps taste like a feathery bird from Holly Farms?

They must have messed up your order and given you the red head's chicken nuggets. She's eating your alligator. She's eating your excitement!

You start screaming that you've been



swindled and demand that the red head cough up your meal.

The waitress doesn't take kindly to this. She asks you to control yourself. You grab a handful of the gator chunks, shove 'em in your pocket, give the waitress five dollars and run out the door before she discovers you've shortchanged her.

You get in your car and hit the road. Perhaps you need more than exotic food. You want a pancake.

I-hop. (That's International House of Pancakes, 1313 Hillsborough Rd., for you with uninitiated minds.)

The parking lot is jammed. You must park on a side street near a large house with a sign reading FH. Don't worry, the letters don't stand for Funeral Home, it's only the Farm House fraternity.

As you stand in the lobby, you feel odd asking for a table for one. A girl who is also alone stands next to the cigarette machine. You ask her to dine with you. She laughs, but accepts your offer.

She has long webbed black hair and is wearing a black shirt. But it doesn't bother you. You want someone to talk to besides the waitress and yourself. She does have alluring eyes.

You and the girl are seated in the back booth near the restrooms. The end of the table next to the wall contains a rack with about six syrup bottles on it. You don't look through the menu. You want the award winning basic pancakes



The I-HOP on Hillsborough Street. Quaint breakfast shop by day, haven for deep thinkers by night. The syrup is great.

and orange juice. She orders the dessert crepe and coffee.

You try to talk about Hesse, but she just stares at a large plastic carrot on the wall above your head and smokes a clove cigarette.

Your pancakes arrive and you slowly choose a strawberry syrup to top off the pile. The pancakes are good. Her dessett crepe, with the ice cream and whipped cream, looks good too.

She takes all the syrup containers out and pours them into an empty plate from the booth next to you.

Look at the pretty colors, she tells you as she mixs up the concoction with a spoon.

She looks back up at the carrot.

I just want to take that carrot and run it through my forehead, she says.

You smile and tell her you have got to use the bathroom. You head up to the counter, get your check from the waitress, pay and head out. She can leave the tip.

You still have yet to complete a meal. You still need food. You head past campus and up to the Waffle House (3909 Hillsborough St.)

You take a seat at the counter that wraps around the grill. A waffle is what you need. The old guy next to you, smoking a cigar, is eating one. The waffle looks like a wagon wheel. You order one.

Some girl with purple hair punchs in "The Waffle House Song" on the iukebox.

You just stare at the grill waiting for food.

The waffle covers the plate and you pure the syrup on it in a circular motion. You start cutting it up and eating it.

The guy next to you puts out his cigar by grinding the butt into his waffle. Then the guy begins to eat the waffle again.

You feel queasy. You leave.

You don't want to return to your dorm room. You just cruise in your car, looking for the manna and the perfect all-nighter.

As you sit at the booth with the coin-operated TV set, you get the feeling that a limo with Elvis in it will be pulling up. This is a stop for pilgrims on their way to Graceland.

Next to the cash register is a calendar with a picture of a monkey in a business suit. Next to the calendar is a picture of the owner.

The old woman asks what you want as she fills your glass with water. Eggs, scrambled eggs is all you say. She goes off and you look at the other customers, but try not to stare.

A young couple sits in the booth next to you talking about why he finished last for the second straight week at the speedway. A man reads the Weekly World News.

The eggs arrive. They are on the runny side, but you don't care. You have found food and you are waiting for the king.

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Pier 1

3524 North Boulevard

Picture this: You and the gang are hankering for fish, fried fish, enough fried seafood that you could swim in.

You want oysters, clams. flounder and shrimp, and you want to stuff yourself to the gills, so to speak.

Then you and the gang have few options, one of the better being a visit to Pier 1 Seafood at 3524 North Boulevard. Pier 1 offers a seafood buffet for \$7.95 that includes the aforementioned fried seafood plus a wide assortment of "country" cooking, such as fried chicken, barbeque and roast beef. As a token to the healthy arteries crowd, boiled shrimp is included on the buffet.

Like any buffet, the food is not cooked to order, yet Pier 1 maintains a fairly decent buffet line, thanks to the help of the gluttonous clientele.

Since the joint is usually packed with half-starved people, the cooks have to replenish the buffet line with fresh-cooked food constantly.

for dessert - they have wonderful cobbler.

Don Murray's Barbecue Mission Valley

Don Murray's Barbeque, located in the Mission Valley Shopping Center (2109 Avent Ferry Rd.), offers the best of fast food's beef, chicken and pork barbecue

Not that there are many fast food barbeque restaurants in Raleigh. But there are more than burger joint. in, say, Utah

Dinner prices fall just below the \$5 mark, but if you're not too hungry, you can get away for less

While the main course of North Carolina barbeque is good, the taste will not bring back memories of home if you're a native of Eastern North Carolina

The restaurant's appeal does not lie in the decor, which is hampered even more these days by the construction of the shopping center. Nor does it lie in the food's appearance, which is made even more appetizing when served in duro-foam containers.

The forte is in the side dishes. Everything from sweet corn to boiled potatoes to brunswick One suggestion. Leave room stew can accompany your meal and please your palate. Each dinner comes with three choices from a long list of vegetables.

The banana pudding is something to write home about. Not one, not two, but four vanilla wafers are mixed in among the pudding and freshly cut bananas.

- Madelyn Rosenberg

Fat Daddy's

6201 Glenwood Ave.

Fat Daddy's isn't just another

It's a burgers, ribs, hot dogs and chicken joint.

But if a Fat Daddy's halfpound hamburger on a poppyseed bun doesn't tempt your taste buds enough to make the drive out to 6201 Glenwood Avenue, maybe the imported beer will.

Fat Daddy, whoever he is, must not be a normal man. Because his restaurant is certainly not a normal place.

The plates are weird - big plastic coaster-type dishes that advertise various brands of beer.

The atmosphere is weird little markets are situated all around the dining area, selling everything from raw meat to ice cream. You can go from market to market to build your meal.

And let's not forget the art it's weird, too. Framed poster prints of pickles, tomatoes and bell peppers hang from the restaurant walls.



But the unique sights and sounds of Fat Daddy's only add to its appeal.

Try to find a better make-your-own burger anywhere in the Capital City. It won't be easy. Fat Daddy's is considered 'Dagwood Sandwich Heaven'' to those of us who love to pile on the condiments.

Prices, while slightly higher than the Burger King drive-thru, are reasonable. Most dinners cost under \$5, and refills on soft drinks are free.

- Suzanne Perez Hamburger Hostess

I FA

Italian

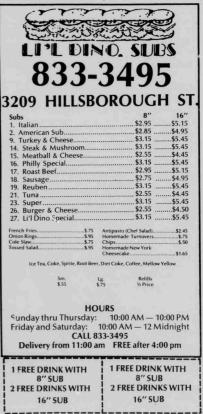


The big question: what's the difference between Two Guys and Brothers, the two classic college hangouts/pizza parlors on Hillsborough Street? Answer: not much, although Brothers probably wins the decor award for the Wolfpack athletic memorabilia covering the walls.

Both feature Italian food, some American dishes and, of course, pizza. Both also serve salads and desserts. And a full course meal usually costs under \$6

Two Guys and Brothers both serve hefty servings of spaghetti with your choice of sauces for under \$3. However, each restaurant does have at least one advantage over the other.

The parmesian dishes chicken, veal, and eggplant - at Two Guys are outstanding. (Hint: veal is the best). They are



served with salad and bread and little slow. The lighting could be a plate of spaghetti. The sauce is spicy and the meal is served steaming hot. On the down side - the bread is so-so; it's a little you've been lusting over. too garlicy

Brothers' pizza has an advantage over Two Guys in that there is more cheese served on their pizzas. The real gooey kind. Get a pizza with all the toppings and you'll have a real treat. On the down side - the crust could be a bit "crustier"

- Meg Sullivan



Piccola Italia in Cameron Village is a cut above the Italian restaurants around N.C. State. Many local medium-priced restaurants (and we won't name names) serve Italian food that has a lot to be desired and often give you portions that would leave small mammals hungry. Piccola Italia shines in both quality and quantity.

The menu has a wide variety of Italian entrees and pizzas with a wide range of prices from \$4.45 to about \$12.95. There are also house specials each night, featuring reduced prices on different menu items. Particularly noteworthy are the strombolli and calzone, which are good and almost too plentiful to finish in one sitting.

The ingredients used in the pizzas and the entrees have an and beer, and the coffee is good authentic Italian taste. Piccola also carries a wide selection of import beer and wine.

The service is good, but a

PRESENTS:

increased a little, but it's fine if you're looking for a dark, candlelit corner to take that date - Joe Galarneau

Michael's 2418 Hillsborough St.

Michael's, snuggled between McDonald's and Rathskeller at 2418 Hillsborough St., offers 'something different" food at that "something cheap" price.

When you're finding it hard to study at D.H. Hill Library because visions of spaghetti and lasagna are dancing in your head, remember that good Italian food is only a crosswalk away But Michael's can boast much

more than being conveniently located across from N.C. State's hungry bookworms.

The restaurant's specialty is the "calzone" -- a dish that can only be described as a pizza turnover. A bready crust envelopes mozzarella or ricotta cheeze and your choice of pizza toppings.

It seems that nobody knows whether the "e" in "calzone" is silent or not.

Incidentally, I was informed by a Michael's frequenter that the word "calzone" means "underwear" in Spanish.

Thank God it's an Italian restaurant Most entrees at Michael's are priced at under \$5, so a dinner

there will fit right in a college student's "I'm tired of the Dining Hall, but I have no cash" budget. They also offer a variety of sandwiches at slightly cheaper rices.

The restaurant serves wine with a lot of sugar.

> Suzanne Perez Calzone Correspondent

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Second Nature Cafe 3700 Barrett Dr.



The Second Nature Cafe is Raleigh's best sandwich shop. and is well worth a trip to the Spa Health Club at 3700 Barrett Drive (off of Six Forks Rd.),

2418

821-3535

CALL 832-0202

Prices range from \$2.00-\$3.65.

The Cate is open for lunch six is open for dinner Tuesday and drinks, coffee, tea and nearbeer. Thursday nights.

The menu is limited but vegetable sandwiches, vegetables to mix well with Spa-users. and cheese, homemade pinnento cheese, tuna and chicken salad, and home-baked turkey. Owners David and Rhonda Jones cut no corners in any of their concoctions. "Secret recipes" abound.

Second Nature's turkey sandwich puts any burger in town to shame. They generally mom's.

salads and "monster" salads sure we know it. made with fresh turkey and nutrition.

Second Nature also has

where it is just inside the door, homemade soups during cool weather, yogurt-based protein "milkshakes," a large selection days a week (closed Sunday) and of fruit juices and natural soft

Although in the Spa, the restaurant has its own atfirst-class. Sandwiches include mosphere, and its clientele seems

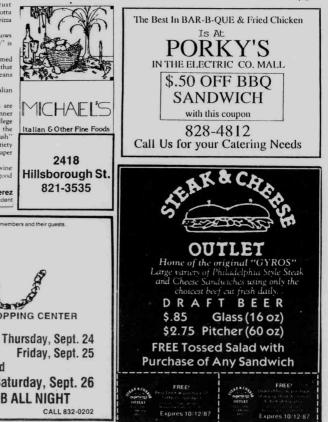
- Jackson Yates

Bruegger's Hillsborough St.

Breugger's Bagel Bakery, across the street from Winston Hall, proves fast food does not have to be negative. In fact, they bake their turkeys daily, and this feature some of the best food on one's definitely as good as Hillsborough St., a pleasant environment, low prices, and Also featured are vegetable enough self-promotion to make

As the name infers, the heart cheese. The restaurant standard, of the menu is bagels. Breugger's iceberg lettuce, is avoided usually has nine kinds of them, because of its poor taste and from whole wheat to pum-

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pernickle, poppy seed and plain They are fresh; day-old bagels can be had for 75 cents a bag when available.

The variety of toppings is impressive. Breugger's is essentially a sandwich shop using bagels for bread. In addition to cream cheese (available with veggies, olives and pimentos, and other combinations) one can get a bagel with chicken or seafood salad, a hot dog, or even a "pizza bagel." Generally, these fillings are of high quality. Plain bagels are \$.95, and prices for bagels with toppings range up to \$3.25

In addition, one can get a choice of fresh-made soups and salads, natural fruit juices, or Soho sodas. Thus, the fare is simple but good, fresh, and nutritional. They also have especially good coffee, ground fresh make all our ice cream on the from the beans for every pot, making Breugger's an attractive between-class retreat. And yes, tertops and ole-timey ceiling fans

The service is fast, unless there is a long line, and the new tional, featuring "bagel art" like pumpernickle flower pots, and an expensive ad campaign proclose together for easy maneuverability.

Breugger's obviously has got its roast beef; or Swensen's famous



Swensen's (2811 Hillsborough St., next to Dan Allen Drive) wastes no time reminding cus-"We tomers of its specialty. premises" says the sign next to

the door. The marble coun-

create an ice cream parlot

sourdough bread sandwiches. act together and is a pleasant addition to University Village. which give a delicious tang to otherwise ordinary sandwiches. - Jackson Yates

And, of course, the ice cream. It is just as good (and as expensive) as any of the gourmet ice cream parlors scattered around the Triangle. You can get anything and everything from a 95¢ single scoop all the up to the "Earthquake," a \$9.95 extravaganza with 8 scoops of ice cream and 8 toppings; the menu recommends you "enjoy this with one or more of your closest friends." The flavors include all the usuals plus such exotics as "Apple Cinnamon Strudel" and "Key Lime Pie Sherbert." True to the ole-timey ice cream store theme, Swensen's has flavored colas: cherry, vanilla, lemon and even (ugh) chocolate.

Service was incredibly fast. with the order arriving within 10 minutes. The sourdough sandwich wasn't the biggest ever served on Hillsborough Street. but it was tasty.

Technician

- Jeff Cherry



Damma 3417 Hillsborough St.

Probably the most surprising restaurant on Hillsborough Street is Daruma Japanese Steak House: It's astonishing that the place is even open for business

Located next to Arby's, Daruma's parking lot lacks any signs of activity except for a station wagon with a licence plate reading "ISSUSHL" If you're adventurous, you'll find the door open and a hostess to seat you. You can choose to sit in the conventional "western" seats or at the Japanese tables.

Yet, the most surprising item

about Daruma is the authentic Japanese food-from beef terivaki to a full sushi bar - at reasonable prices

For under \$9.00 Daruma offers combination plate including sushi (probably more raw fish than the average American can eat), chicken teriyaki, tempora fried shrimp and vegetables. It's quite an eating experience. But for those sushi novices, dip the sushi in soy sauce, not the salad dressing.

- John Austin

Beansprout 3721 Hillsborough St.

It's sort of hard to judge what the Beansprout Chinese Restaurant is trying to do. Walk into the former home of Snoopy's across the street from Meredith College (3721 Hillsborough St.). and you see the 10 picnic tables bolted to the patio brick floor. "Pleasé clean your own table" signs abound. Downright spartan, "Ah, Chinese fast

atmosphere Bor Swensen's has more than just dessert. The garish menu (which looks like the Las Vegas skyline at night) has an extensive selection of burgers, moting bagels. The only problem salads and deli sandwiches for a is that tables are crowded too \$3-\$5 lunch. If you want something a little more unique, try the lunch croissants filled with

In food and environment, things like avocado, ham and





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Technician • Bar/Restaurant Guide

food," you mumble to yourself. But grab a lemon yellow menu psuedo-salad bar of crisp vegeta-and gape at the 99 dinner bles like bean sprouts, onions, entrees, which range from \$2.75 tomatoes, lettuce and pineapple to \$8.25, and 35 lunch specials, which range from \$2.75 to \$3 25

Beansprout delivers well as a fast food/take out joint, but falls pork. Hint: Fill your meat bowl short if you're looking for a good, sitdown Chinese meal. The food is good, but not great. I had a shrimp with lobster sauce lunch special, an egg roll, rice, by bowl, not weight. and egg drop soup (\$3.25), which were all good, but not quite right. The entree was salty, the egg roll too dry, and the soup was more like egg puree soup. If you're looking for Chinese food on the VCR Saturday night, griddle. then Beansprout is perfect. If you Taiwan out for some home plate of rice. cooking, forget it.

(OK, so pineapple is really a fruit). Then you go to an accompanying meat bar with a selection of turkey, beef and almost to the top with the

You load your bowl from this

lightly frozen cylinders of beef and pork, then pile up the flat slices of turkey on top. You pay

You take your bowls to the cook and tell him how you want it: sweet and sour, spicy on a scale of 1-10, curry, Q (not hot, but tasty) or a combination. All food (except the steamed rice) is to eat while watching a movie stir-fried on a large, flat, iron

I recommend a bowl - of want to take your friend from veggies, a bowl of meats and a

This meal of steaming, fresh - Joe Galarneau food and rice costs \$5.23. Beer and wine are also available.

Bali-Hai's dinner menu adds seafood, waitresses and five or six dollars, so expect to drop Bali-Hai, at 2414 Wake Forest \$10-\$15 for a meal. Whichever Road, isn't just another Oriental you choose, you're in for a treat restaurant. It's one of Raleigh's and one of the best oriental meals in town.

- Michael Hughes

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most interesting experiences.

Lunch features a salad bar. Well,

\$10.00 off Bodywaves and ONE BLOCK FROM CAMPU

appointment or walk-in

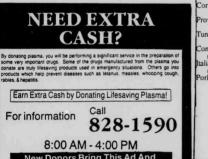
Bali Hai

sort of

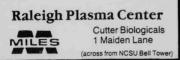
2414 Wake Forest Rd.

2906 Hillsborough St. across from Hardees

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Li'l Dino 3209 Hillsborough St.



seems to think this sub place at 3209 Hillsborough is nothing more than a phone number and a van

Yes, they do deliver their 27 different sandwiches. But they

also have seats and tables, and even those table Pac-Man games that you find in bars. The place looks like a college hangout, complete with a dartboard and assorted neon beer signs. But no one seemed to be hanging out, except for us. Maybe no one believes Li'l Dino is more than a delivery place. They even have spachetti on the menu. How on earth do you deliver spaghetti?

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Their subs are pretty inexpensive, ranging from \$2.50 to \$3.15 for an 8-incher including lettuce, tomatoes and other toppings. All the subs we sampled had very fresh bread, but the Italian sub is a little wimpy if you like lots of hot peppers; ask for extra. The Philly Special (beef, onions and peppers) was tasty but lukewarm and made me wonder why they bill themselves as the "Home of the Original Philly" on the menu. The free refills on tea is a nice touch, but storing tea in a metal vat makes the tea taste like, well, a metal vat.

- Jeff Cherry

Zabolla's Deli 3946 Western Blvd.



Before you go to grab a 1 te to eat at Zabolla's Deli in the Western Boulevard Plaza, some words of warning: The place is positively claustrophobic. The space separating those daring enough to dine in the deli is practically non-existent. If you like getting close to people, Zabolla's is the place. But the seats are easy on the back.

However, that minor quibble aside, Zabolla's serves pretty good subs, although the roast beef they serve may be a bit too rare for some (it practically screams as it's being sliced). Yet, there was an adequate enough amount of meat to stem the **Impressive dining in** the Capital City

Continued from page 6

also have duck, cornish game hen and chicken.

The "Grazing" appetizers run from \$2.25 for onion rings to \$5.95 for Shrimp Scampi and Oysters Bienville. Warning: the decor is comfortable, but no checks are accepted, so bring dad's credit card

As a bonus, Winston's offers an extensive wine list and dozens of different domestic and imported beer brands

The Angus Barn, "The Beef-eaters Haven," offers high-quality steak and potato dinners out on Highway 70

The brand of lemonade served

at Zabolla's once advertised itself

as being "not too tart and not

too sweet." Too often restaurant

lemonade is either pucker-your-

lips tart or dissolve-your-teeth

lemonade is true to the advertis-

Zabolla's also serves hot dogs

and ice cream. Plus, the service

Overall, Zabolla's is a good

place for students and everyday

people to get something to eat.

The subs are reasonably priced

is pretty decent as far as delis go.

and mustard on subs

er's claim.

West, Major credit cards are accepted; you'll know why when you get the bill.

Mountain Jack's, located off North Boulevard near Howard Johnson's, has prime rib. steak and seafood. It specializes in lobster tails, for those who like to see food in tuxedos. At Mountain Jack's you only get one waiter, but he runs the show like an impressario. It's fun to watch these guys work for their tip except they intimidate you into thinking they've earned

Crossroads and the Peddler also offer their version of the Finest Beef in Raleigh, For all those Texans who visit.

desire one often gets to request Thousand-Island or Catalina to \$3.80 for a large) and tasty. dressing instead of mayonnaise But please, order them to go and eat on the sidewalk outside.

- Calvin L. Hall Serendipity

118 S. Academy St. in Carv

Serendipity is a gourmet store and deli that also features sweet. Fortunately, Zabolla's sandwiches and salads, beer, wine and dinner entrees in the evening.

Natural ingredients and high quality natural are the selling points of the sandwich menu, which draws healthy lunch and dinner crowds to this relatively small cafe in the center of downtown Cary (118 S. Acade-

Places of indulgence off **Hillsborough Street**

By Katrina Waugh dulgence Editor

If you're in need of a change from the Hillsborough Street atmosphere there are other places to go for a night out.

Cheers, combined now with Johnny B. Goode's at 912 West Hodges St. is most definitely a step beyond Hillsborough's traditional entertainment. The club features two huge dance floors - one with dance music, the other with 50's bop tunes. There are four full service bars and circulating waitresses to keep the booze flowing.

Cover charge is \$3 for members and \$5 for their guests.

Wednesday night, Johnny B. Goode's will host the Chippendales male dancers for women only.

my Street)

Deli meats and roast beef are available in sandwiches and by the pound, although they request that deli patrons not interrupt the lunch rush with bulk purchases. Sandwiches range in price from \$2,25-\$5.00.

Serendipity also makes homemade soups and feature one or two entrees, which also tend

With live music and cheap drink specials, Shooters II on Western Boulevard hopes to attract enough of a following to succeed where others have failed

A private club, Shooters serves beer and mixed drinks and has both indoor and outside bars. They allow people under 21 in with a college ID.

They feature mostly rock music and a cheap beer crowd. ...

Right next to Shooters is a tiny bar and restaurant called Dreams.

Dreams has a full service bar, two television screens and the best nachos around.

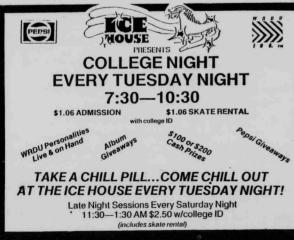
The best part about Dreams is that they make mixed drinks the way God intended mixed drinks to be made. Perfect.

to be made of natural foods, at night; these are in the \$5-\$6 range

Imported beers and domestic and imported wine are available; there is also a selection of herbal teas

The atmosphere is comfortable and the service friendly. - Jackson Yates





(\$2.15 to \$2.80 for a small, \$3.20