

WEDDINGS
OF THE YEAR

LOCAL
DIVE BARS

OPERA'S
HOMETOWN BOY

THE SHRINKING
MIDDLE CLASS

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MAGAZINE



BEST
of ARLINGTON
2014

BEST CHEF: DAVID GUAS

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As seen in the
January/February
2014 issue of **Arlington**
MAGAZINE

BEST *of* ARLINGTON

BY WENDY KANTOR, WALTER NICHOLLS, KIM O'CONNELL & AMY BRECOUNT WHITE

**Our second annual readers' poll
asked locals to identify their favorite
restaurants, doctors, home services,
shops and more. Survey says?**

As seen in the **JANUARY/FEBRUARY 2014** issue of **Arlington Magazine**



"Best Chef"
David Guas of
Bayou Bakery

BEST SUSHI

Sushi-Zen

OTHER TOP VOTE-GETTERS:

- Sushi Rock
- Endo Sushi
- Café Asia
- Asian Kitchen
- Tachibana

BEST TEX-MEX

District Taco

OTHER TOP VOTE-GETTERS:

- Rio Grande Café
- El Paso Café
- Taqueria el Poblano
- Guajillo Grill
- Guapo's

BEST THAI

Bangkok 54

OTHER TOP VOTE-GETTERS:

- Thai Noy
- Crystal Thai
- Sawatdee
- Thai Square
- T.H.A.I. in Shirlington

BEST VIETNAMESE

Nam-Viet

OTHER TOP VOTE-GETTERS:

- Pho 75
- Minh's
- Four Sisters
- Rice Paper

BEST BEER SELECTION

Westover Beer Garden & Haus

OTHER TOP VOTE-GETTERS:

- Lost Dog Café
- World of Beer
- Rustico
- Arrowine
- Total Wine & More



Thirsty Bernie

BEST CHEF

David Guas, Bayou Bakery Coffee Bar & Eatery

1515 North Courthouse Road, 703-243-2410, Arlington, www.bayoubakeryva.com

David Guas is no stranger to the media spotlight. The acclaimed chef has showcased his mastery of Cajun and Creole cooking in plenty of TV segments (including several on NBC's *Today* show), and in 2012, *Food & Wine* magazine chronicled his first culinary expedition to Cuba in an eight-page feature. He's got his own cookbook, too (*DamGoodSweet*, Taunton Press, 2009).

But Arlington's affection for Guas is personal. It has been ever since 2010, when the New Orleans-trained chef launched Bayou Bakery in Courthouse, where he has parlayed his considerable talent and easygoing style into a neighborhood hangout that is big on flavor and low on pretense.

"We are hands-on, from scratch and thought-through," says Guas, a tattooed motorcycle enthusiast, whose colloquial café features plenty of comfort food (think jambalaya, pimento cheese and braised collard greens), free Wi-Fi and a soundtrack blending jazz, zydeco, blues and funk. His top-selling beignet pastries, biscuits and "muff-a-lotta" sandwiches are made with ingredients from small producers who, he says, have "become like family." Bayou routinely stages live music, fundraisers, Sunday football screenings (Saints,

of course) and other community gatherings.

Graphic artist Ken Matthews drops by regularly for a shot of espresso and a savory scone. "New Orleans is my favorite city and Bayou has that ambience," says Matthews, who lives in Falls Church. "From the menu to the devotion in the cooking, it's all tied in. You get the experience." —W.N.

OTHER TOP VOTE-GETTERS:

- Tracy O'Grady (Willow);
- Scot Harlan (Green Pig Bistro);
- Liam LaCivita (The Liberty Tavern);
- Will Artley (Pizzeria Orso)

BEST SPORTS BAR

Thirsty Bernie

2163 North Glebe Road, Arlington, 703-248-9300, www.thirstybernie.com

Opened in summer 2008 and named for its Saint Bernard mascot, Thirsty Bernie takes its sports seriously. But it isn't a guys' exclusive. "We're a hangout for people of all ages," says general manager Lisa Cedrone. "We get the soccer families, young couples on a date, as well as older customers on their own."

With 15 televisions, there's no competition for the remote (it's not uncommon for the restaurant to simulcast tennis, golf, NFL games and European club soccer). And the extensive menu offers much