

**BUB'S BURGERS AND ICE CREAM**

American • A charming summertime burger joint on the Monon Trail. *Lunch and dinner daily.* 210 W. Main St., Carmel, 766-2827. W \$\$

**BUB'S CAFE**

Cafe • Bub's specializes in a lovely breakfast—namely fluffy stacks of pancakes and made-to-order doughnut holes. *Breakfast and lunch daily.* 220 2nd St. SW, Carmel, 844-2822. \$\$

**CAFE PATACHOU**

American innovative • See Northeast listing. *Breakfast and lunch daily.* 4733 E. 126th St., Carmel, 569-0965. W \$\$

**CARRABBA'S ITALIAN GRILL**

Italian • The Mezzaluna ravioli and lasagna are hits. *Lunch and dinner daily.* 1235 Keystone Way, Carmel, 575-2200. W \$\$

**CHARLESTON'S RESTAURANT**

American • This cozy den is illuminated by gas lights and features wood-grilled fish steaks. *Lunch and dinner daily.* 14636 N. U.S. 31, Carmel, 846-5965. W \$\$\$

**CLADDAGH IRISH PUB**

Irish pub fare • See Downtown listing. *Lunch and dinner daily.* 3835 E. 96th St., 569-3663. R, W \$\$\$

**COBBLESTONE GRILL**

American innovative • Seafood specials highlight this Zionsville spot with live music. *Lunch and dinner Mon.–Sat.; brunch Sun.* 160 S. Main St., Zionsville, 873-4745. R, W \$\$\$

**DEETER'S NASCH & NIP**

European • At this casual offshoot of the venerable Glass Chimney, the food is just as carefully prepared. *Lunch and dinner Mon.–Fri.* 12901 Old Meridian St., Carmel, 844-8500. R, W \$\$\$

**DOM DI CARLO'S**

Pizzeria • Matteo Di Carlo makes the dough for his New York-style pizzas and garlicky calzones three times daily at his Noblesville pizzeria. *Lunch and dinner daily.* 654 Logan St., Noblesville, 776-6500. W \$\$

**FIONN MACCOOL'S IRISH PUB**

Irish • This Fishers pub serves Irish stew and Irish brews. *Lunch and dinner daily.* 8211 E. 116th St., Fishers, 863-2100. W \$\$\$

**FRIENDLY TAVERN**

American • Try the half-pound cheeseburger at this tavern, housed in an 1875 former blacksmith shop and carriage factory. *Lunch daily; dinner Mon.–Sat.* 290 S. Main St., Zionsville, 873-5772. W \$\$

**THE GLASS CHIMNEY**

Continental • This perennial standout covers all the fine-dining bases, from items brought out on rolling carts to professional servers. *Dinner Mon.–Sat.* 12901 Old Meridian St., Carmel, 844-0921. R, W \$\$\$

**GOODFELLA'S RESTAURANT & BAR**

Italian • Creative pizzas, terrific Buffalo wings, and lightly fried calamari. *Lunch and dinner daily.* 13190 Hazel Dell Pkwy., Carmel, 663-0055. R, W \$\$\$

**THE HAMILTON RESTAURANT**

American • This Noblesville gem serves a wonderful crabcake and heavenly hummingbird cake. *Lunch Mon.–Sat.; dinner Wed.–Sat.* 933 Conner St., Noblesville, 770-4545. R, W \$\$\$

**INDIA SIZZLING**

Indian • Fiery Indian fare and tandoori-oven entrees. 11301 Village Square Lane, Fishers, 845-5500. R \$\$

**KELTIES**

American eclectic • The perfect gourmet



GOOD LIBATIONS

# PORCH POWER

*Fruity South American wines are ideal for sipping away the summer months.*

Thirteen years ago, Jeff Wilcox and his wife left Indiana and a box of cheap refrigerator wine for a trip to Napa Valley. "The first day alone we did eight wineries—the most expensive vacation I've ever been on," says Wilcox, a tall, athletic man whose tie is decorated with wine bottles. Now, with several vintages and a stint at a Florida wine store behind him, he's the new wine director for Carmel's *Vine & Table*, excited as ever about following his passion in a late-in-life career choice.

This summer, for backyard rendezvous with neighbors, Wilcox touts cool and fruity Chilean wines with porch presence, *tasting great alone or accompanying food.* Since most settle in the \$8 to \$20 range, they often go out the door by the case.

If he chooses a wine primarily for aperitif purposes, he selects a South American Torrontes. Torrontes is light and soft, with enough residual sugar to stand alone. His guests rave about a 2005 La Yunta Torrontes (\$11.49) with grapes grown in the Famatina Valley of the La Rioja region, but he also gives passing marks to the (\$12.99) 2007 Alamos Torrontes as pleasing even to sophisticated palates.

Torrontes, an Eastern Mediterranean grape transplanted to Argentina and Chile, is light enough to work with a Gouda that's flanked by fruits, nuts, and berries, but it holds its own with a grilled turkey burger as well. "Sweeter wines tend to go much better with turkey," says Wilcox, himself a cookout junkie, "especially with toppings with some heat."

Or try a Chilean soft white like Casa Lapostolle Chardonnay, made by the Marnier Lapostolle family, creators of Grand Marnier. Selling for around \$16.49 at most Indy wine stores, it's got the presence to go well with barbecued shrimp, says Wilcox. "It's a great Chardonnay," he gushes, noting that *Wine Spectator* awarded it 91 points out of a possible 100.

What makes it so highly rated? "It has a nice, creamy feel," Wilcox continues. "It's not over-oaked and has nice balance. It also shows really nice fruit."

Wilcox, 54 this month, a Kokomo native who has lived in Noblesville for 20 years, loves preaching wine and has a well-thumbed stack of magazines on his study table at work that proves his dedication. But not all of his learning has been done on site at wineries. With wine, he says, "it's like you take a trip every time you get into a bottle."

—Hank Nuwer

## GOOD LIBATIONS



# DISTILLED CRAZY

*Boutique gins with varying undertones of spice and botanicals enjoy a cult following.*

"Martinis go great with sushi," says David Cook, a bartender at Blu Martini (4705 East 96th St., 566-8650), a northside watering hole celebrating its sixth anniversary this month. "You wouldn't think so, but they do."

Cook's passion for food and drink extends to spirits on the spicy end of things: "I cook a lot, so I know a lot about juniper berries, fennel, and coriander," he notes. "They're all big in Italian pasta." These days, they are getting big in the flavor profiles of a new wave of boutique gins as well.

Cook, 23, extols his house customer favorite, Bombay Sapphire—easy to find almost anywhere—and while many of the trendier gins haven't made their way behind his bar, he suggests Gin de France (G'vine), a distilled-from-grapes hit at New York's 2009 Gin Symposium ("I'd go with G'vine if I was going to drink a sweeter gin martini or with a sweeter juice. It's also going to be less of a spicy or botanical flavor than most."), or perhaps Death's Door, produced in Wisconsin, which features "three botanicals—fennel, coriander and juniper—producing a crisp and sweet taste," says Cook. Death's Door is available locally at Kahn's (5341 N. Keystone Ave; 251-9463) for \$32.99 a bottle. Kahn's also carries Rogue Spruce Gin (\$33.99) in its flashy green-label bottle. Started up in 2006, the company says it has pepped up this neutral spirit with 14 ingredients—spruce, cucumber, angelica root, orange peel, coriander, lemon peel, ginger, orris root, grains of paradise, tangerine, juniper berries, champagne yeast, grain neutral spirit, and free-range coastal water. Booze you can scrub your face with.

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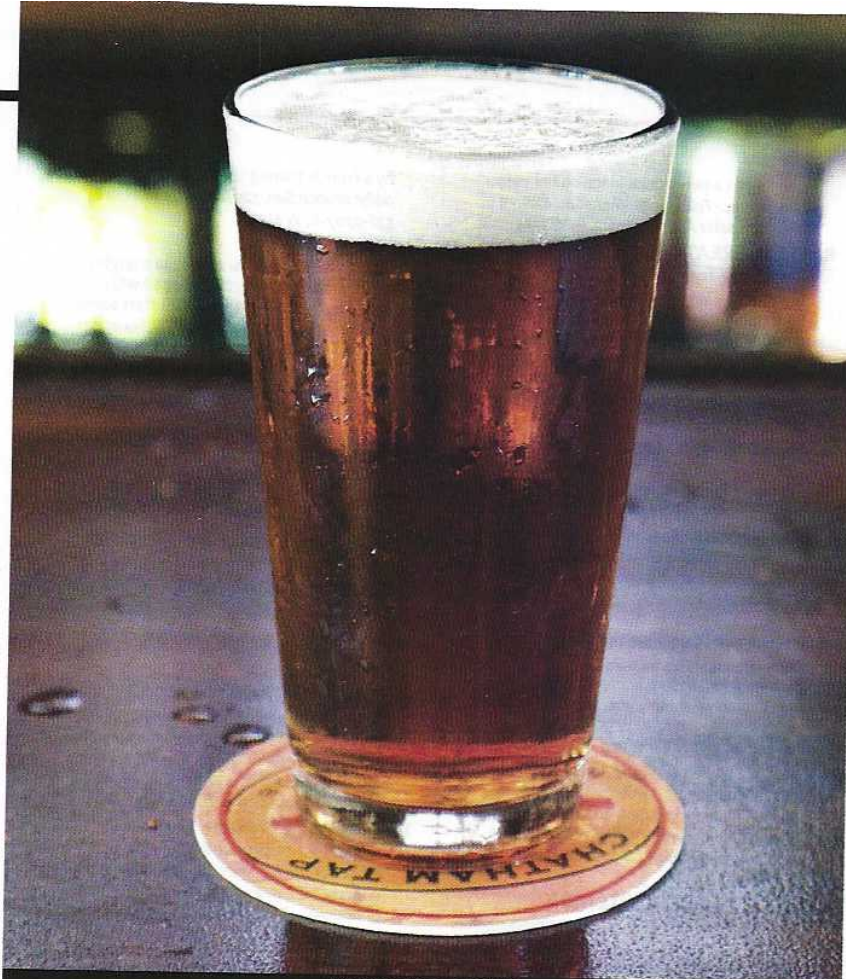
Indian • Fiery Indian fare and tandoori-oven entrees. 11301 Village Square Lane, Fishers, 845-5500. R \$\$\$

## KELTIES

American eclectic • The perfect gourmet stop after a morning of shopping in Westfield. The beggars purse never disappoints, and the Kelties tea, with lemonade, iced tea, and cranberry juice, is especially refreshing. *Lunch Tues.–Sat.; dinner Wed.–Sat.; brunch Sun.* 110 S. Union, Westfield, 867-3525. R \$\$

## KINCAID'S FISH, CHOP & STEAK HOUSE

American • The delightful glazed muscovy



GOOD LIBATIONS

# ALL HAIL

*A newcomer delivers some festive October brews.*

The Sun King Brewing Company touts itself as heir to a long line of local (and now defunct) brewer/distributors. Barring Prohibition, though, co-owner Clay Robinson promises he and business partner Dave Colt are here to stay. "We're part of a newer wave of brewing," says Robinson, who, along with Colt, is a veteran of several local pubs. Most recently, the pair brewed together at The Ram before firing up their own kettles this summer.

Robinson says they like experimenting and have recently created a beer called Das Boot, a German alt so named for the craze in Germany and in Madison, Wisconsin, among other college towns, to drink beer out of glass steins shaped like cowboy boots (and, presumably, as homage to the film of the same name). Robinson describes their Oktoberfest, a more conventional offering made with lightly kilned German specialty malt, as "a traditional lager that's very smooth and easy drinking"—and, with its "full malt flavor and crisp dry finish" a good choice to cool down the spicy Thai offerings at Siam Square (936 Virginia Ave., 636-8424), one of the many places in town to sample this new brew.

Other pubs and taverns that should have Sun King's suds flowing this month include Chatham Tap Restaurant & Pub (719 Massachusetts Ave., 917-8425), Deano's Vino Restaurant & Wine Bar (1112 S. Shelby St., 423-3154), MacNiven's Restaurant and Bar (339 Massachusetts Ave., 632-7268), and Spencer's Stadium Tavern (802 S. West St., 916-8888). Robinson is offering special Oktoberfest tastings at Sun King headquarters (135 College Ave., 602-3702) but, like any good entrepreneur, he'll have to let you know the details: Check in at [sunkingbrewing.com](http://sunkingbrewing.com).

—Hank Nuwer

## MACNIVEN'S RESTAURANT & BAR

Scottish • This dark pub serves Scottish favorites such as steak pies, Scotch eggs, and even haggis, but the lengthy beer list steals the show. *Lunch, dinner, and late-night Mon.–Sat.* 339 Massachusetts Ave., 632-7268. W \$\$

## MCCORMICK & SCHMICK'S

Seafood • The bustling seafood spot offers a huge selection of fresh fish flown in twice daily. *Lunch and dinner Mon.–Fri.; dinner daily.* 110 N. Illinois St., 631-9500. R, W \$\$\$

## MIKADO RESTAURANT & SUSHI BAR

Japanese • On the rare occasions we stray from the sushi and order Mikado's udon, we're never sorry. *Lunch and dinner daily.* 148 S. Illinois St., 972-4180. R, W \$\$\$\$

## MILANO INN

Italian • Established in 1934, Milano features a menu of belly-busting family favorites such as manicotti and spaghetti with clam sauce. *Lunch and dinner Mon.–Sat.; dinner Sun.* 231 S. College Ave., 264-3585. R, W \$\$\$

## MO'S A PLACE FOR STEAKS

Steakhouse • A classic steakhouse with kickin' Manhattans. *Dinner Mon.–Sat.* 47 S. Pennsylvania St., 624-0720. R, W \$\$\$\$

## MORTON'S, THE STEAKHOUSE

Steakhouse • Diners enjoy meticulous service, perfect steaks, and dessert souffles in a dimmed, elegant downtown setting. *Dinner daily.* 41 E. Washington St., 229-4700. R, W \$\$\$\$

## THE OCEANAIRE SEAFOOD ROOM

Seafood • A luxe seafood palace delivering an array of fresh fish and shellfish, including an ever-changing selection of oysters. *Lunch Mon.–Fri.; dinner daily.* 30 S. Meridian St., 955-2277. R, W \$\$\$\$

## OISHI SUSHI & GRILL

Japanese • Sashimi, hand rolls, noodles, and a variety of tempura dishes fill the menu, but the Volcano Roll steals the show. *Lunch and dinner daily.* 6929 E. 10th St., 356-8880. R, W \$\$

## ONE SOUTH

Italian bistro • Located just off the atrium in the Hyatt, this spot serves sandwiches, pizzas, and entrees. *Breakfast, lunch, and dinner daily.* One S. Capitol Ave. (Hyatt), 632-1234. R, W \$\$\$

## P.F. CHANG'S CHINA BISTRO

Chinese • Familiar-yet-novel Asian offerings. The salt-and-pepper calamari and lettuce wraps are particularly good here. *Lunch and dinner daily.* 49 W. Maryland St. (Circle Centre), 974-5747. R, W \$\$\$

## PALOMINO

American innovative • Everybody loves the chopped salad, the wood-fired pizzas, and the creamy-tangy King crab sandwich. *Lunch Mon.–Sat.; dinner daily.* 49 W. Maryland St., 974-0400. R, W \$\$\$

## PATACHOU ON THE PARK

American • Patachou is a haven of foodie goodness, serving thick omelets, cinnamon toast, and fresh salads. *Breakfast and lunch daily.* 225 W. Washington St., 632-0765. W \$\$

## RESTAURANT AT THE CANTERBURY

European innovative • This restaurant in the historic Canterbury Hotel is a wood-paneled hideaway with elegant cuisine. The charming afternoon tea is an Indy tradition. *Breakfast, lunch, and dinner daily.* 123 S. Illinois St., 634-3000. R, W \$\$\$\$

## R BISTRO

American innovative • Chef and owner Regina Mehallick offers weekly changing dishes using local ingredients. Come during lunch for the sticky toffee pudding—so