

**CLOCKWISE FROM BELOW LEFT:** Modern tapas at Toro Bravo; the brand-new Ace Hotel—the cat's meow with itinerant hipsters; Belgian waffles at Simpatica Dining Hall.



### lovely hula hands

Chef Troy MacLarty works one day a week on a farm on nearby Sauvie Island, planting and harvesting what he uses in ingredient-driven dishes like radicchio salad with pear-butter vinaigrette, and grilled baby octopus with fingerling potatoes, green olives, and romesco sauce. / 4 4057 North Mississippi Avenue; 503-445-9910; lovelyhulahands.com

### toro bravo

Chef John Gorham has created an environment that says, "Sit, eat, pass this to your friend." The big, bold room with communal tables has a way of making even the harried see the good sense in spending a few hours with crunchy salt-cod fritters with aioli and pitchers of fresh, bright, cool sangria with locally grown fruit. / 5 120 N.E. Russell Street; 503-281-4464; torobravopdx.com

### rocket

Chef Leather Storrs transformed a building on East Burnside into a paradigm of environmental efficiency, with water from an aquifer and a rooftop garden. The food, Storrs says, is "the kind of stuff you cook for your friends at midnight," if you're the kind of friend who whips up a batch of crispypork Pocket Rockets. Late-night diners adore the view of downtown skyscrapers across the Willamette River. / 6 1111 East Burnside Street; 503-236-1110; rocketpdx.com

### simpatica dining hall

By day, you can find Ben Dyer, Jason Owens, and David Kreifels behind the counter at Viande Meats & Sausage at City Market, selling what they butcher, cure, and smoke. By night, they're at Simpatica Dining Hall, a supper club in a southeast Portland basement. / 7 828 S.E. Ash Street; 503-235-1600; simpaticacatering.com



### house spirits distillery

Christian Krogstad and Lee Medoff's mission is to make spirits with a flavor that says "Northwest," much as Scotch's smoky peat announces its origins. Local water, grains, and botanicals are run through a Rube Goldberg-like brick-encased still topped by a copper onion dome running into a copper barrel, producing the crisp Medoyeff Vodka, the supple Aviation Gin, and Krogstad Aquavit, with its big hit of caraway. / 10 2025 S.E. Seventh Avenue; 503-235-3174; medoyeff.com

### farmers' markets

The iconic Portland Farmers Market (S.W. Park Avenue between S.W. Harrison and Montgomery streets; 503-241-0032; portlandfarmersmarket.org) has chanterelles in piles the size of a Mini Cooper and made-to-order bouquets of dahlias and peonies. Beaverton Farmers Market (S.W. Hall Boulevard between Third and Fifth streets; 503-643-5345; beavertonfarmersmarket.com) features more than 120 vendors. And at Montavilla Farmers Market (S.E. 77th and S.E. Stark streets; montavillamarket.org), the incomparable French pastry of Fleur de Lis Bakery joins the seasonal bounty. Visit the Web sites noted above for schedule info. / 11

—NANCY ROMMELMANN

### lupa wine bar

A charming little bar where one can buy any of hundreds of wines, stocked floor to ceiling, by the bottle or the glass. It's like finding a slip in time that leads to a Spanish tavern, where a rosy Garnacha awaits. / 8 3955 North Mississippi Avenue; 503-287-5872; lupawine.com

### teardrop cocktail lounge

In this beautiful space, Daniel Shoemaker and Ted Charak practice the chemistry of cocktails; they muddle, macerate, infuse, and steep for classic and futuristic drinks alike. / 9 1015 N.W. Everett Street; 503-445-8109; teardroplounge.com

