

### **POCKET**

## **NEW ORLEANS**

**TOP SIGHTS • LOCAL EXPERIENCES** 

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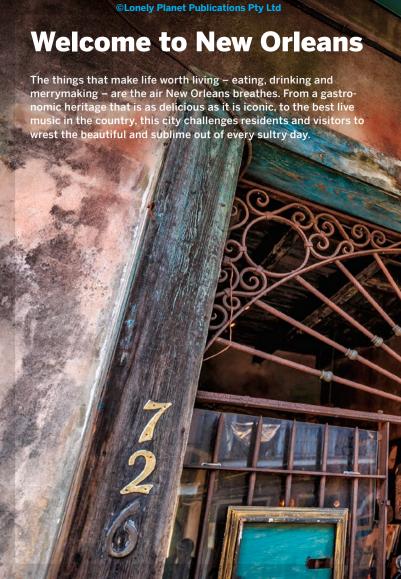
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# **Top Sights**



**Royal Street** 

Vibrant street in the French Quarter. p32

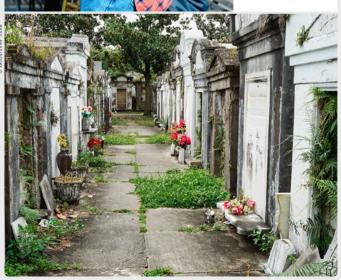


#### Jackson Square

Lively heart of the Quarter. **p36** 

#### Lafayette Cemetery No 1

Tropical cemetery of your gothic dreams. **p90** 



#### **St Charles Avenue Streetcar**

Romantic public transportation from days past. p106







#### Ogden Museum of Southern Art

A feast for the eyes. p74

#### Cabildo

Historic museum on Jackson Square. **p34** 

#### **City Park**

New Orleans' largest green space. **p122** 



Impressive zoo with awesome animals. **p108** 







#### **National WWII Museum**

World War II from the US perspective. p72

## **Eating**

In what other American city do people celebrate the harvest season of sewage-dwelling crustaceans? The crawfish boil (pictured right) exemplifies New Orleans' relationship with food: unconditional love. This city finds itself in its food; meals are both expressions of identity and bridges between the city's many divisions.



## A Gastronomic Playground

We hope you're not reading this at home. We hope you're in New Orleans, because vou're about to eat better than most others. When it comes to food. New Orleans does not fool around. Well, OK, it does: its playful attitude to ingredients and recipes mixes (for example) alligator sausage and cheesecake into a dessert fit for the gods. This sense of gastronomic play is rooted in both deep traditions - truly, this city has one of the few indigenous cuisines

in the country – and, increasingly, a willingness to accommodate outside influences, both in terms of technique and ethnicity.

#### Born on the Bayou

Settlers who arrived in Louisiana had to work with the ingredients of the bayous, woods and prairie, and so developed one of America's only true native-born cuisines. As a result, some say the New Orleans palette is limited to its own specialties, that this is a town of 'a thousand restaurants and three dishes.'

That cliché is a bit tired. First, lots of restaurants are serving what we would deem 'Nouveau New Orleans' cuisine – native classics influenced by global flavors and techniques. And, second, international options are popping up more frequently in this town.

#### **Best For Foodies**

Marjie's Grill Southeast Asian street food done with care and attention. (p128)

**Bacchanal** Wine, cheese, bread and a magically lit garden. (p62)

**Seaworthy** Incredibly fresh seafood, prepared with care and expertise. (p82)



Boucherie Southern cuisine cooked with fascinating new twists. (p114)

#### Classic Creole Cuisine

Commander's Palace This Garden District institution is the grande dame of classic Creole cuisine. (p97)

Gautreau's A lovely Uptown establishment that nails the New Orleans approach to food. (p114)

Restaurant August An elegant setting and presentation belies a gorgeous tableau of New Orleans dishes, (p83)

Herbsaint We'd fight people just for another taste of the gumbo. (p84)

#### 'Nouveau New **Orleans' Cuisine**

Peche Seafood Grill One of the most highly regarded seafood restaurants in the USA. (p81)

SoBou Funky French Quarter restaurant that's decadent and playful with New Orleans recipes, (p45)

Bayona Local ingredients are buttressed by an international approach to cooking techniques. (p44) Compère Lapin Creole Louisiana meets the gastronomy of the Caribbean, (p82)

#### **Best for Po'boys**

Parkway Tayern Grab a po'boy and enjoy a picnic on the banks of Bayou St John. (p129)

Rampart Food Store This convenience store has perfected the recipe for a shrimp sandwich. (p64)

## **Live Music**

There is great live music happening every night of the week in New Orleans, which makes a strong claim to being the best live-music city in the nation. Jazz is definitely not the only genre on offer: R&B, rock, country, Cajun, zydeco, funk, soul, hip-hop and genre-defying experimentation are all common.



#### New Orleans Jazz & Heritage Festival

Jazz Fest sums up everything that would be lost if the world were to lose New Orleans, Much more than Mardi Gras with its secret balls and sparkly trinkets. Jazz Fest reflects the generosity of New Orleans, its unstoppable urge to share its most precious resource - its culture with the rest of the world Of course the Fest is first and foremost about music, but it isn't just about jazz. It's jazz

and heritage, which means any music that jazz came from, and any music that jazz inspired. The multitude of stages and tents feature everything that pours in and out of jazz – blues, gospel, Afro-Caribbean, folk, country, zydeco, Cajun, funky brass, and on and on.

#### Bounce

Bounce is the defining sound of young black New Orleans. It's a high-speed genre distinct to the city that involves drummachine-driven beats, call-and-response.

sexualized lyrics and extremely raunchy dancing. Shows are led by DJs, who play a role similar to a selector at a Jamaican dancepall concert

## Best Live Music

**d.b.a.** Live music pops off all the time, and the beer menu is extensive. (p68; pictured above)

**Spotted Cat** A fantastically dingy Frenchmen St dive for the quintessential New Orleans jazz show. (p67)

**Tipitina's** One of the city's most storied concert halls. (p118)



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**Hi Ho Lounge** An edgy little spot with a wide variety of music. (p67)

**AllWays Lounge** The place to go for an eclectic mix of genres and dance parties. (p67)

#### **Best for Jazz**

**Spotted Cat** A cozy dive bar that hosts some of the funkiest jazz acts in the city. (p67)

**Snug Harbor** Elegant bar with cocktail-attire-style service and classy acts. (p67)

**Fritzel's European Jazz Pub** Live jazz in a tiny venue where you're never more than ten feet from the performers. (p52)

**Preservation Hall** The guardian of the classic New Orleans jazz sound. (p52)

**Chickie Wah Wah** A locals' spot that features great music in the heart of Mid-City. (p132)

## Best for Hip-Hop & Bounce

Blue Nile Hip-hop and dance-hall acts regularly

take the stage at the Nile. (p69)

**Siberia** Bounce shows and serious booty-shaking are a regular occurrence. (p69)

**Maison** Younger hip-hop acts attract the college crowd at this Frenchmen St venue. (p69)

#### Tips for Gig-Goers



The standard cover charge for shows is \$5 to \$10. During events like Jazz Fest, however, seeing local celebrities like Kermit Ruffins may run to \$15 or even \$20.

# **Drinking & Nightlife**

New Orleans doesn't rest for much. But the city isn't just a lush. A typical New Orleans night out features just as much food and music as booze. Here, all your senses are appealed to: your ear for a brass band, your taste for rich food, the touch of heat on your skin, and your whetted thirst for another shot.

## Bars, Clubs & Lounges

In general, bars in New Orleans would often be considered 'dives' elsewhere. That's not to say bars here are grotty (although some certainly are): rather, there are many neighborhood ioints in New Orleans that are unpretentious spots catering to those looking to drink, as opposed to those who want to meet and chat someone up. If vou're in the latter category, head to lounges, which tend to be newer, more brightly lit and possessed of a general

modern sensibility. That said, some bars, such as Mimi's in the Marigny, are good spots for both a beer after work and a bit of random flirtation.

#### Lowdown on the High Life

Most dedicated bars open around 5pm, although some places serve drinks during lunch, and some are open 24 hours. Closing time is an ill-defined thing; officially it's around 2am or 3am, but sometimes it's whenever the last customer stumbles out the door. It's common to



leave a dollar or more for your bartender, even if they just pop the cap off a bottle of beer. You don't have to tip for every drink, but the general rule is to leave a couple of bucks extra for every hour spent at the bar.

#### **Best Bars**

**Buffa's** It's divey, the music is great, the drinks are strong, and it never closes. (p66)

**Bar Tonique** A bartenders' bar with great cocktails. (p49)

**Tiki Tolteca** Crazy mixed tropical drinks in a gloriously kitsch atmosphere. (p49)



Mimi's in the Marigny Mixed drinks cold beer great music. (p65)

Twelve Mile Limit Casual neighborhood vibe, great spirits and drinks. (p130)

Cane & Table Expert mixed drinks and a courtyard plucked from tropical fantasies. (p50)

#### **Best Coffee**

Fair Grinds Great coffee tasty baked goods, friendly staff and an artsy cafe atmosphere, (p132)

Station Strong coffee and handmade pastries in Mid-City. (p132)

Spitfire Coffee French Ouarter cafe dishing out potent drip coffee a step below rocket fuel. (p51)

Solo Espresso Artsy little Bywater cafe that sources coffee from around the world. (p67)

#### **Best Cocktails**

#### Cane & Table Tropical drinks mixed with a ton of attention and skill. (p50)

French 75 A bar so dedicated to cocktails it was named for one. (p49)

Cure The bar that gentrified Freret St on the strength of its cocktail menu. (p117)

Treo The mixed drinks are as creative as the artwork in the on-site gallery. (p131)