

Eat & Drink

ATHENS, GA



FLOUR POWER THE FARM CART'S STAPLE BISCUITS ON PAGE 12

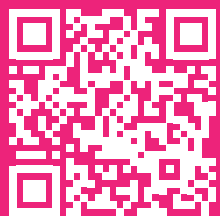
MEET YOUR (DRINK) MAKER PUMA YU'S KYLE KIZZIAH ON PAGE 22

THE MOST IMPORTANT MEAL OF THE DAY BREAKFAST IN ATHENS ON PAGE 29

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Photo | Lora Yordanova

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Eat & Drink

ATHENS, GA

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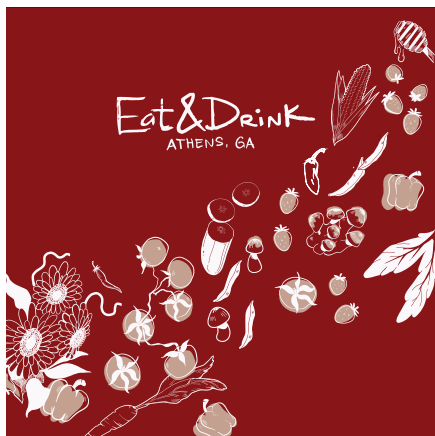
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EAT & DRINK ATHENS, GA: FAVORITE RECIPES FROM THE CLASSIC CITY

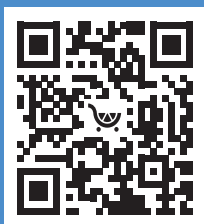
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LETTER FROM THE EDITOR

Dear reader,

Welcome to the 2026 Eat & Drink Guide to Athens.

Although I am going on four years of living in the Classic City, I have yet to tire of the ever-changing culinary scene.

Wherever you go, there is always something new to try.

Growing up, I was an incredibly picky eater; I didn't want to venture beyond French toast sticks, pancakes, chips and cheese dip or ham sandwiches.

Though, as I got older, I continued to try new things, I didn't truly diversify my palate until I came to Athens as a freshman at the University of Georgia.

During my culinary experiences in the Classic City, I have bonded with visiting family and new friends. From late-night favorites like Cook-out or Insomnia Cookies, to five-star restaurants like The National or ZZ & Simone's, there's something new (and delicious) for everyone.

Try it all!

Caroline Newbern, senior editor

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CLASSIC CITY CLASSICS

BELOVED ATHENS RESTAURANTS THAT HAVE STOOD THE TEST OF TIME

ADD DRUG • \$

Athens Discount Drug, located on South Lumpkin Street opened in 1961, and both the pharmacy and old-fashioned lunch counter are both still serving patrons today. Swing by in the morning or early afternoon for breakfast, sandwiches, burgers, hot dogs, milkshakes and more.

CALI-N-TITO'S • \$-\$\$

The Five Points location is close to campus with patio seating and a BYOB policy, while the larger East Side location has a full bar, gelato counter and arcade games. Both spots are beloved by locals, students and families alike, have great atmospheres and some of the best food in town. Favorites include the empanadas, tostones and maduros.

LITTLE ITALY • \$

Regularly open until 2 a.m., Little Italy has been serving thick and thin crust pizza to Athens' late-night diners since 1997. Calzones, Italian subs and stromboli are also available.

THE GRILL • \$-\$\$

The Grill is back! The downtown diner first opened its doors in 1981 and reopened them after pandemic closures. Dine on burgers, hand-cut fries, malts and milkshakes among vintage memorabilia and the iconic red neon lights.

BIG CITY BREAD CAFE • \$-\$\$

This cafe is open for breakfast, lunch and Friday night dinner. There's burgers, sandwiches, salads and baked goods to enjoy in the spacious dining area or on the shaded patio.

THE GLOBE • \$-\$\$

Traditional pub menu items like fish and chips are complemented by vegetarian options like elote corn ribs and a hummus plate. The selection of whiskeys has



Photo | Tim O'Brien

been a hallmark since it opened in 1989.

STRICKLAND'S RESTAURANT • \$

Opened on Broad Street in 1960, the family-owned restaurant eventually settled on Atlanta Highway in 1995. Specializing in southern dishes like ribs, catfish and green beans, Strickland's is open for breakfast, lunch and all your catering needs, with a rotating menu of specials that changes daily.

LAST RESORT GRILL • \$\$-\$\$\$

Founded as a music venue in 1966, Last Resort hosted acts like Jimmy Buffett and Gamble Rogers before it started serving its signature Southern fare. Steaks, cornbread crusted trout and crab cakes are all on offer, but don't leave without a slice of white chocolate cheesecake.

TRAPPEZE PUB • \$\$-\$\$\$

Famous for its large craft and imported beer selection, this pub at the corner of North Hull and West Washington streets serves superior bar fare, catering to carnivores with dishes like the Double Pig (braised pork plus bacon), with plant-based options like the Veggie Reuben. Don't forget to try the signature raspberry ketchup.

The Red & Black PODCASTS

GET YOUR NEWS ON THE GO

LISTEN NOW!



NEW EATS IN ATHENS

McKenna Edwards

Dovetail Market

497 Prince Avenue

Dovetail Market plans to bring a fresh take on a market and restaurant hybrid. Half of the space will be dedicated to a market where shoppers can pick up meats, cheeses or a sandwich on the go. There will also be a smaller seating area where you can stay awhile to sit and enjoy the items you picked up. Dovetail Market is set to open in late March or early April after completing minor renovations to the space.

Shake Shack

161 Alps Road

Popular fast food chain Shake Shack opened its doors in early March of this year. Their menu features beef burgers, fried chicken and a vegetarian mushroom option. Flat top hot dogs, crinkle cut fries, a variety of shakes and frozen custard are also staples.

Namak Restaurant

1155 Mitchell Bridge Road

Namak Restaurant is a new, halal Pakistani restaurant in Athens, following the success of its Alpharetta, Georgia location. Namak's menu offers an extensive selection of chicken, beef and vegetarian dishes, as well as staple curries and its signature Namak BBQ.

Paris Baguette

2375 West Broad Street

Paris Baguette offers a comprehensive menu, ranging from specialty cakes to classics like croissants and donuts. Beyond their bakery items, you will also find salads and sandwiches alongside an extensive cafe menu with dozens of hot and iced beverage options.

Baladi Coffee

165 Hickory Street

Located underneath The Mark apartment complex, Baladi Coffee provides a unique ethnic twist to the coffee scene by blending flavors from Palestine and Egypt. Menu item standouts



include the Biscoff latte, the homeland and the strawberry matcha latte. They also offer a selection of teas, smoothies, refreshers and pastries to go.

Athens Pho

1860 South Barnett Shoals Road, Suite 501

Opening last year, Athens Pho is located on the East Side and serves classic Vietnamese pho, or noodle soup. Their menu includes chicken, beef and vegetarian pho options, as well as a variety of rice dishes, appetizers and specialty milk teas across their menu.

COFFEE AND TEA



1000 FACES COFFEE

Inspired by its founder's decades of international travel, this fair-trade roasting company prioritizes relationships with countries of origin and sustainable coffee consumption. The cafe on North Thomas Street has become an Athens staple, offering artisanal brews and baked goods. Their chai and matcha lattes were also voted best in Athens by our editors.

Staff pick: Lavender latte

BUBBLE CAFE

String lights and floral garlands welcome you into this cozy cafe offering dozens of Taiwanese tea drinks and a full lunch and dinner menu. People flock to Bubble Cafe for the food and drinks alike, but it's also a comfortable spot to work or study just steps from North Campus.

Staff pick: Horchata milk tea

CHOCO COFFEE

This Baxter Street cafe frequently collaborates with other Athens businesses. Alongside its selection of Ecuadorian coffee, Choco Coffee serves Independent Baking Co. pastries and Figment Kombucha.

Staff pick: Chai latte

CONDOR CHOCOLATES

The predecessor and sister business of Choco Coffee, Condor is known for its Ecuadorian chocolates and truffles. They also serve coffee, milkshakes, gelato and baked goods at their cafes in Five Points and downtown.

Staff pick: Iced caramel latte

JITTERY JOE'S

The Classic City's best known coffee brand has expanded to over a dozen locations since 1994. Jittery Joe's serves a full range of coffee, chai, matcha and baked goods. They also carry a range of custom blends in colorful tins, made in collaboration with local bands, businesses and even the Georgia Bulldogs.

Staff pick: Dirty chai latte

MOLLY'S COFFEE COMPANY

This cafe on Macon Highway offers a place to linger and enjoy your coffee away from the bustle of downtown. Molly's serves coffee from 1000 Faces and pastries from Kiki's Bakeshop, as well as specialty mochas, matcha and chai.

Staff pick: Iced matcha latte

SIPS ESPRESSO CAFÉ

Voted best coffee shop in Athens by our readers in 2024, Sips offers seasonal specialty drinks, latte art and a selection of baked goods. Order from their take-out window or enjoy your drink on their Normaltown patio.

Staff pick: Caramelo

SUNROOF COFFEE COMPANY

Sunroof's co-founders dreamed of opening their own business as roommates at UGA, and now they serve coffee, chai and more out of their walk-up window in the Mill District. In March, a second location was opened on College Avenue.

Staff pick: Iced shaken espresso

WALKER'S PUB & COFFEE

A popular bar across from the Arch on College Avenue, Walker's doubles as a coffee shop during the day. It has a selection of coffee, tea and baked goods, as well as a covered patio. Wednesday night bingo is a regular occurrence.

Staff pick: White chocolate mocha



Photos | Caroline Newbern

THE STORY OF THE FARM CART

Art of the Southern buttermilk biscuit

Caroline Newbern

From its beginnings in 2015 as a food cart serving hungry farmers and customers at the Athens Farmers Market, to opening its Baxter Street storefront in 2019, to present day, The Farm Cart has long enforced a mission of fresh ingredients, good food and better community.

Before The Farm Cart, husband-wife owners, Mike and Iwalani Farfour, and her mother, Carole Brucato, now head baker, were all working separate booths at the farmers market.

“I was selling vegetables, I was selling bread and Mike was working in The Farm Cart...[We] put it all together,” Brucato said.

Brucato, hailing from New Jersey, didn’t always have a passion for baking aside from occasional bread-making.

Before moving to Athens, Brucato worked for CBS New York in finance.

“[Baking] is relaxing for me. This is a huge difference,” she said.

After moving to Georgia, following her daughter and son-in-law, who had become farm owners, her life changed.

“They don’t make biscuits [in New Jersey], just bread. Mike taught me how to make biscuits,” Brucato said.

The Farm Cart is beloved for their buttermilk biscuits, inspired by Mike Farfour’s love for their role in Southern culture and his family history. Mike’s mother was one of six children who grew up on her father’s dairy farm; their days’ work fueled by a good biscuit.

“[Biscuits have] always been a part of my culture. And hearing the stories from her were special,” he said.

Once the doors open at 8 a.m., biscuits are ready for customers. From start to finish, the process takes 20 to 25 minutes

for preparation and another 20 to 25 minutes of baking per tray.

The process

The biscuits start from a mixture of organic flour, aluminum-free baking powder, baking soda, sugar and salt, whisked to ensure a consistent, evenly-dispersed mixture.

Then, 1 ¾ lbs of pre-cubed butter are cut in with a food processor, one half at a time with a cup and a half of the flour mixture, with a food processor. The dough takes on a cornmeal texture, rolled out by hand, achieving roughly 30-35 biscuits per tray.

After going through the food processor, Brucato mixes the ingredients by hand, rubbing the butter and flour mixture together, and folding in a half gallon of buttermilk.

On top of a floured stainless steel table in The Farm Cart kitchen, the finished biscuit dough is rolled out in a square shape, creating three folds and six flaky layers. After coming out of the oven, the biscuits are brined with butter.

Above all else, the biscuits are their most popular item. The weekends are their busiest time. For example, between Saturday, Feb. 28, and Sun-



day, March 1, 2026, they made approximately 560 biscuits a day, over 1,100 biscuits in total across the two days.

Leftover biscuits are used to make their fried “Shuga Bites,” served alongside either maple syrup or cream cheese frosting.

“We have very little waste in this restaurant,” Brucato said.

In addition to biscuits, Farm Cart sells Hawaiian buns and focaccia with their lunch sandwiches and burgers, gluten-free bread, house-made granola, bagel specials and cinnamon buns on Sundays.

“It’s all good. It’s all freshly made,” Brucato said.







FARM FRESH

Farmers markets around Athens

Athens Farmers Market

athensfarmersmarket.net

Every Saturday morning, more than 40 vendors set up shop on the tennis courts at Bishop Park to sell seasonal produce, meats and cheeses, baked goods, fresh flowers and hand-made crafts. The weekend market runs all year, but Creature Comforts Brewing Co. hosts a smaller market downtown on Wednesday evenings March through November.

The Culinary Kitchen of Athens

culinarykitchenathens.com

Founded by Rashe Malcolm of Rashe's Cuisine, The Culinary Kitchen hosts seasonal markets, business classes and food safety workshops. Its mission is to support the Athens food industry, from restaurants to farmers to entrepreneurs. Keep an eye on their social media pages for market announcements.

Marigold Farmers Market

marigoldcollectivewinterville.com

Head to Pittard Park in Winterville on Saturday mornings from April through December to shop for fresh food, produce, eggs, honey and more from nearby farms. You'll also find coffee, baked goods, jewelry and homemade decor. The market is hosted by The Marigold Collective, a group of farmers, small business owners and local leaders serving the Winterville and East Athens communities.

GOURMET GOODS

Specialty grocery stores in Athens

Achachi International Market

Milledge Avenue

Achachi International Market is located on Milledge Avenue and stocks a wide variety of products from Indonesia, Pakistan, West Africa and Asia. Check out the variety of fresh produce, seafood and halal meats.

Athens Cooks

Prince Avenue

When they're not busy hosting interactive cooking classes or serving breakfast and lunch, the Athens Cooks team is dedicated to stocking the highest quality local goods. Find Athens favorites like Condor Chocolates, home-made and New Creation Soda Works alongside kitchen tools and homeware.

Costa de Jalisco

Barber Street

This Barber Street store stocks a wide range of packaged and canned products from Mexico and Central America as well as exquisitely displayed produce. The real highlight is the meat, seafood and poultry counter.

Daily Groceries Co-Op

Prince Avenue

This beloved community-owned grocery store that opened in 1992 on Prince Avenue stocks organic foods and produce from over 60 local farms and businesses. In 2023, the Co-Op moved to a new location in the Prince Park shopping center, now occupying the iconic space age circular building.

Earth Fare

Five Points

The Athens location of this North Carolina-based supermarket chain offers high quality products, a salad and hot food bar and, most importantly, ample parking in Five Points. Stop by for lunch, gourmet snacks and healthier or allergen-free grocery staples.

Fooks Foods

Milledge Avenue

Karen Fooks' shop on South Milledge Avenue stocks a wide range of essentials from various Asian cuisines. Fooks sources harder-to-find Asian produce and packaged

goods from around the world alongside local goods like eggs from Creeklime Farms and pastries from Claire's Filipino Kitchen and Basquia Bakery.

Orient Mart

East Side

Offering a selection of foods from China, Japan, Korea and Southeast Asia, Orient Mart prioritizes sustainable sourcing and high-quality products. Find fresh produce, canned goods, candy, frozen foods and more.

Piedmont Provisions

Barber Street

Like a modern-day apothecary, Piedmont Provisions features a wall of spices and herbs available to purchase by the ounce, surrounded by shelves full of house-made preserves, condiments and teas. Cocktail and mocktail ingredients are also available, while the cooler houses fresh meats and cheeses.

The People's Pantry

Baxter Street

Located inside Figment Kombucha, this shop is a great place to find unique snacks, beverages and gourmet foods. Sip on Figment's seasonal flavors while browsing their selection of goods from Athens and beyond, from PET PET spice mixtures and 1000 Faces coffee to Fishwife tinned fish and Ghia non-alcoholic apéritifs.

Prince Market

Prince Avenue

This locally-owned one-stop shop opened in November 2023. Prince Market offers a huge assortment of grocery staples, local foods and fresh produce. It also has a deli serving sandwiches and pizza, an ice cream counter and Starbucks coffee.

Supermarket El Camino Real

North Avenue

Located on North Avenue, this grocery store offers a wide selection of groceries, produce and freshly baked goods. If you get hungry while shopping, it doubles as a Mexican restaurant with an extensive yet affordable menu.

La Duranguense

West Side

Located off West Broad Street, La Duranguense offers a variety of meats, vegetables and bread baked daily. You can find an extensive selection of Mexican, Venezuelan, Honduran and Salvadoran products inside the storefront.

Caroline Newbern

BRUSTER'S REAL ICE CREAM

1029 Athens West Parkway
A beloved chain, Bruster's serves fresh, on-site ice cream daily with a variety of classics and premium flavors. With outside seating, the location is pet-friendly and allows kids to get sugar rush jitters out after a sundae or dinosaur sugar cookie.

JENI'S SPLENDID ICE CREAMS

1710 South Lumpkin Street
Founded by Jeni Britton, Jeni's serves unique ice cream flavors made from scratch. The menu features creative combinations such as the brambleberry crisp and brown butter almond brittle, flavors you won't find anywhere else.

KILWIN'S

283 East Broad Street
Kilwin's is known for its hand-crafted chocolates, creamy selection of fudge and original recipe ice cream. Visitors can watch these treats being made in real time, just behind the counter.

CRAVING SOMETHING SWEET?

COOKOUT

1917 West Broad Street and 1020 Jordan Drive
Looking for an affordable option to satisfy a late night desert craving? Look no further than Cookout with its extensive range of over 40 milkshake flavors.

INSOMNIA COOKIES

228 East Clayton Street
In the heart of downtown Athens, Insomnia is also a popular late night spot, serving warm, freshly-baked cookies and ice cream sandwiches into the early hours through walk-up and deliveries.

ANDY'S FROZEN CUSTARD

2180 West Broad Street
Rich, creamy custard. What more could you need? Andy's is famous for its fun and delicious menu items, such as their concretes and jackhammers, blending signature custards with toppings and seasonal flavors.

MUST-TRY TREATS



DOWNTOWN ATHENS' FAVORITE PUB

120 E Clayton St.
Athens, GA 30601

- Pool Tables
- Skee Ball
- Darts
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- Golden Tee

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Photo | Melanie Velasquez

EATING GREEN

VEGAN AND VEGETARIAN FOOD IN ATHENS

BIG CITY BREAD CAFE

With a cozy dining room and shaded patio, Big City Bread has a huge selection of veggie options. The brunch menu includes quiche, omelets, french toast and a tofu vegetable saute. For lunch or dinner, try a veggie burger or black bean sandwich.

CALI-N-TITO'S

Both Cali-N-Tito's locations offer vegetarian versions of most of their mains, like veggie cubanos, burritos, tacos and quesadillas. Favorites include the veggie tamales and empanadas with a side of tostones or maduros.

JINYA RAMEN BAR

A ramen chain with a menu ranging from noodle dishes to mini tacos, JINYA has a solid selection of plant-based menu items. The Flying Vegan Harvest includes Impossible meat and tofu in a vegan miso broth, while the Spicy Creamy Vegan comes with tofu and chili oil in a vegetable broth. Both are packed with veggies too.

MAEPOLE

The crown jewel of Athens' ever-growing roster of customizable bowl restaurants, Maepole offers an almost entirely vegetarian menu. Start with a base like sweet potato or seasoned quinoa, then add sides like mac and cheese and roasted vegetables. Top it with sauce and tofu, which is marinated in tamari

and tossed in nutritional yeast to create a savory, smokey flavor.

MANNAWEENTA

Praised as one of the best international restaurants in town, this Ethiopian and Eritrean spot serves vegan plates that come with atakilt alicha (seasoned carrots, cabbage, onions, tomatoes and potatoes), ater alicha (yellow split pea soup with onions, fresh tomatoes and jalapeno peppers) and okra wot (okra stew). Mannaweenta also serves lentil soup, injera and vegan cookies.

TASTE OF INDIA

This East Side restaurant offers over a dozen vegan and vegetarian entrees, appetizers and sides. Try vegetable samosas or pakoras, curry with veggies or tofu, or plant-based specialties like amritsari chana, stewed Punjabi-style chickpeas cooked in tomato sauce. Taste of India also has an entirely vegan menu available upon request.

TAQUERIA TSUNAMI

This Latin Asian fusion restaurant serves vegetarian tacos, bowls and small plates. Start with Korean fried cauliflower, avocado cilantro egg rolls or fried yucca, then try the Far East Bowl, South of the Border Bowl or a selection of their three meat-free tacos.

WHITE TIGER

This barbecue restaurant with locations in Boulevard and Watkinsville caters to the vegetarian crowd with mains like a grilled tofu sandwich, portabella cheeseburger and grilled pimento cheese. The Tofu Q Sandwich is a favorite, featuring grilled tofu, coleslaw, red barbecue sauce and field greens. You can customize it with an egg or pimento cheese, make it vegan or add sides like mac and cheese, a cup of soup or banana pudding.

CAMPUS CAFES

WHERE TO EAT
BETWEEN CLASSES

Bulldog Bistro

This restaurant inside the Georgia Center for Continuing Education & Hotel is open to hotel guests and visitors alike, with offerings ranging from coffee and ready-made salads and wraps, to a full lunch and dinner menu updated each week.

Campus Market Express

Across campus, there are 11 self-serve micro markets across that stock grab 'n go meals, snacks, drinks and drugstore essentials. Certain locations also offer frozen foods and treats, and they're open any time the academic buildings are.

Einstein Bros. Bagels

Einstein Bros. has a variety of bagels and breakfast sandwiches ranging from bacon, egg and cheese to avocado toast. They also offer coffee, tea, pastries and sides like chips and fresh fruit. There's a location in the Main Library and another in the Science Learning Center.

FujiSan

While FujiSan sushi is available in various campus markets, the main location in Joe Frank Harris Commons on East Campus offers the full range of rolls, poke bowls and gyoza. It's also the only place to get boba tea on campus.

Tate Student Center

The Tate food court features familiar chains like Starbucks, Panda Express, Your Pie and Chick-fil-A. Head to the Market at Tate on the other side of the building to get burritos, tacos, quesadillas and salads from Barberitos.

Rothenberger Café

A recently established on-campus eatery, located inside Amos Hall in the Terry College of Business, the Rothenberger Café serves sandwiches, salads and grab 'n go snacks. They also serve items from Dunkin' and Newk's Eatery.



Photo | Kaleb Tatum

LATE-NIGHT BITES DOWNTOWN

Got the munchies after midnight? These downtown Athens staples are open until the early morning hours to satisfy all your cravings.

D.P. DOUGH

180 West Broad Street

This calzone chain restaurant is a college student's heaven after late nights out downtown or studying all night. While customers can build their own calzone, the menu has a wide variety of curated calzones, like the "Chick-N-Bacon Zone" and the "Buffer Zone," a take on Buffalo-style chicken with blue cheese.

Not feeling a zone? The restaurant also sells wings, D.P.Tots and different flavors of sweet and savory bread "Stixs." Make sure to hit up this restaurant before the 2 a.m. rush hour of people leaving the bars!

EDDIES CALZONES AND DRAFTS

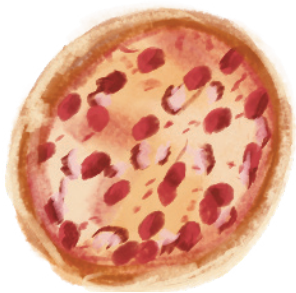
227 East Clayton Street

When you're looking for a place to eat, but your friends can't agree on one thing, Eddie's might be the place to go. The restaurant not only has a wide variety of calzones (including dessert options), but also thin crust and deep dish pizzas. The restaurant boasts wings and tenders, with a collection of Ben & Jerry's ice cream pints.

LITTLE ITALY

125 North Lumpkin Street

This New York style thin crust dive bar restaurant has been a local staple for years. The restaurant also serves calzones, sandwiches and alcoholic beverages.



CHEBA HUT "TOASTED" SUBS

135 West Washington Street

This sandwich chain restaurant evokes an artsy, laid-back style with its quirky wall art and clear themes of a countercul-

ture, with sandwiches named "G-13" and "Kali Mist." This sub sandwich shop also has snacks like garlic cheese bread and krispy bars.

THE HOT DOG CARTS

College Avenue

While certain hot dog carts have been a part of the downtown scene for a few years, anyone walking through College Avenue is bound to see at least two carts lining the street. The vendors are usually out Thursday through Saturday into the early hours of the morning, serving up hot dogs with a variety of toppings to choose from.

CHICK-FIL-A

101 College Avenue

Everyone loves some chicken nuggets or a warm chicken sandwich. Now, downtown goers can stop by the Chick-fil-A on the corner of College Avenue on Friday evenings to grab food from this popular fast food restaurant.

STAFF PICKS DINING HALLS

On-campus meals

Norin Bortz, McKenna Edwards,
Caroline Newbern

McKenna

SNELLING DINING COMMONS

Despite its moderately far location from all of my classes, when I had a meal plan, I always found myself at Snelling if I had time. My go-to was always a power bowl with sweet potato, spinach and artichoke mac and cheese, green beans, mashed avocado and tahini sauce.

OGLETHORPE DINING COMMONS **Norin**

This was one of the first dining halls I went to once I transferred to UGA. My friend and I would always meet up for lunch in between our classes and wait in line at O'Hacienda to get a chicken quesadilla and share chips with a side of their jalapeno cheese dip.

Caroline

BOLTON DINING COMMONS

Like many, Bolton was the first dining hall I visited and the one I frequented the most as a result of its central location on campus. I enjoyed the range of hot foods on the main line, such as their roasted vegetables and rotisserie chicken, and the reliability of the salad bar and sandwich station. My go-to was a salad with cucumber, shredded carrots, chickpeas, feta cheese, red peppers, Italian dressing and a sweet potato.

JOE FRANK DINING COMMONS

After a workout at Ramsey Student Center, I would ravenously scour Joe Frank for a way to replenish. The line for the grill was always long but worth the wait for their Philly cheesesteaks. The same went for the omelette line but they were always delicious and just what I needed.

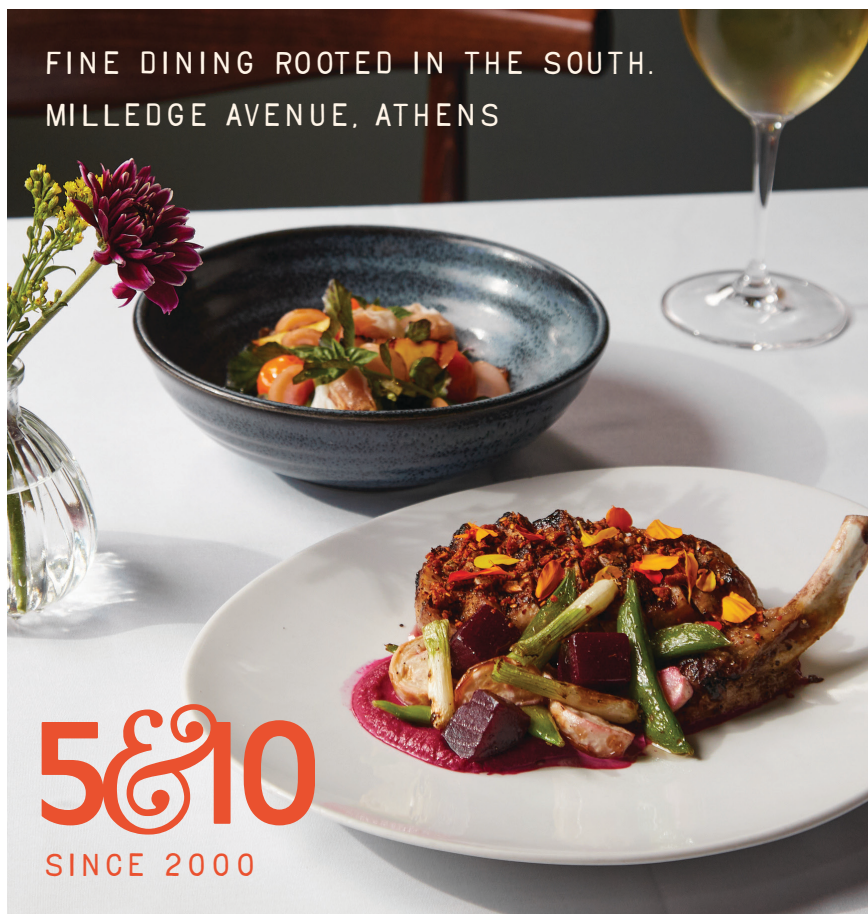
OGLETHORPE DINING COMMONS

This dining hall holds a special place in my heart; not for its delicious chicken bowl from O'Hacienda, but for the people I met there. After struggling my first three months at UGA, I was introduced to a friend of a friend, who suggested we meet up for dinner one night at O-House. After various Wednesday night dinners, one night she introduced me to her friends. They welcomed me into their group and gave me unforgettable memories and unparalleled friendships. Some of my favorite people were brought to me by the Oglethorpe Dining Hall and I'll forever be thankful for it.

JOE FRANK DINING COMMONS

This dining hall holds my number two space because of its scrumptious food. As an art student who could frequently be found in the Lamar Dodd School of Art, I spent many post-class mornings with various yogurt bowls, omelets and warmly toasted sandwiches. The smoothies were refreshing, the coffee warm, and the house-picks selected largely underrated.

FINE DINING ROOTED IN THE SOUTH.
MILLEDGE AVENUE, ATHENS



5&10
SINCE 2000



Photos | McKenna Edwards

KYLE KIZZIAH

The man behind the pour
at Puma Yu's

McKenna Edwards

As you walk on the outside of rustic, brick walls at Southern Mills Athens, you're eventually met with a cozy outdoor patio connecting to the non-traditional Taiwanese restaurant and cocktail bar, Puma Yu's.

Kyle Kizziah, general manager and self-proclaimed lead bartender, has been with Puma Yu's since their doors opened in August of 2022.

"When we first opened, we all kind of geared towards serving," Kizziah said. "But a lot of us had bartending experience, which included me, so I kind of just wanted to do a little bit of everything eventually."

Kizziah stuck with the bar, as others may have moved to the kitchen if their interest peaked at them, and fell in love with the drink making art.

Greeting everyone, Kizziah said, is the first thing he does as he enters the restaurant, helping open the door for good communication.

Inside Puma Yu's it's easy to see everyone feels comfortable around one another.



er, laughing as they get ready to open for the day, making jokes with one another as Kizziah sets the bar.

The kitchen and bar work directly with one another, using scraps from the kitchen to garnish or infuse into their specialty cocktails. Kizziah likes to call this sustainable bar practice, reminding everyone to be conscious of waste and use all scraps.

Among the many cocktails offered on the menu, Kizziah said he's biased to one in particular, the First Blessing, which is of his own creation.

"In Thai culture, usually they will present to an altar, or such, when the seasons change, or you're honoring something or someone," Kizziah said. "They will make a bowl of mango sticky rice and place it with the altar."

He wanted to translate that idea into his mocktail, but still make something versatile enough to add alcohol if guests would like.

His personal favorite, and suggestion, is to add rum.

The Anora, another specialty cocktail and tropical take on a Mai Tai, is a hit with guests currently. Featuring ingredients such as passion fruit, coconut, vanilla bean pods and vodka. The drink is garnished with a lime, mint leaves and flowers.

"It's kind of a Tiki vibe," Kizziah said. "So, pretty much make it as pretty as possible with ingredients from our bar."

As Kizziah spends evenings behind the bar, he has learned to meet people where they are at, besides sitting on the cushioned stools in front of him.

"I want to help elevate them and make them feel like they can vacate their life for at least an hour, Kizziah said. "Because I think that's what restaurants are, people are trying to escape, just for the moment, just trying to relax, have a good meal, meet a friend for a cup of coffee, you know, whatever it is."



First Blessing

Kizziah's signature mocktail

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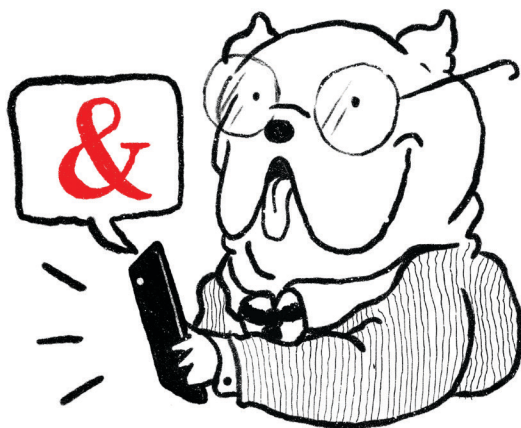
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Keely Heffelfinger

Eating out in Athens does not have to break the bank. From longtime local favorites to casual downtown spots, several restaurants around town offer delicious meals at budget-friendly prices.

AHI HIBACHI & POKE

Ahi Hibachi & Poke offers a cheaper and more casual alternative to a traditional hibachi restaurant. Located in downtown Athens and known for its affordable prices and large portions, Ahi is a go-to for many University of Georgia students.

Customers can build their poke bowl by choosing a base of rice or greens and adding proteins such as tuna, salmon or shrimp. A variety of toppings and sauces are available as well for no extra cost. For those looking for something warm, hibachi plates come with grilled meat, rice and vegetables. The portions are generous, so one hibachi plate can easily stretch into leftovers.

Their most popular menu items are poke bowls and hibachi entrees, which are both priced under \$14.

TED'S MOST BEST

Ted's Most Best, located on West Washington Street in downtown Athens, is a casual pizza spot that offers a variety of affordable dinner options.

They are most known for their artisan-style pizzas, which start at \$8.95 before toppings. Ted's offers classics like margherita and specialty pies like the white rabbit or la carne.

If you're not craving pizza, Ted's menu has plenty of other options. Ted's serves appetizers like garlic knots and meatballs, along with pastas, sandwiches, calzones and salads. Ted's also has happy hour from 3-6 p.m. every day, where customers can order meatball, chicken or caprese sliders for only \$3.

With a relaxed atmosphere and both indoor and outdoor seating, Ted's Most Best is the perfect stop for casual diners with friends or a quick bite before a night out.

CALI-N-TITO'S

Cali-N-Tito's is a classic Athens spot that serves affordable Cuban and Latin-American food. The restaurant has locations on Cedar Shoals Drive and on Lumpkin Street, which is a quick walk from campus.

Menu highlights include the fish tacos,



Photo | Sidney Chansamone

burritos and the restaurant's well-known Cubano sandwich, all priced under \$13.

Cali-N-Tito's also offers side items such as empanadas, fried plantains and yucca fries, allowing customers to try a variety of flavors without spending much.

Diners can also bring their own drinks, as the location on Lumpkin has a BYOB policy. The indoor-outdoor dining space and laid-back atmosphere make Cali-N-Tito's a go-to spot for a filling and affordable meal.

CLOCKED!

Clocked! is a retro-style diner on West Washington Street known for its creative burgers and fries. The downtown spot has become a favorite for diners looking for a casual dinner without sacrificing flavor.

The menu has options ranging from classic cheeseburgers to more unconventional combinations. Standout items include the Ring of Fire Burger, which has habanero jack cheese, candied jalapenos and chipotle mayo, and the Peanut Butter & Bacon Burger.

If traditional burger patties aren't your thing, Clocked! can substitute a veggie patty for any burger on their menu. Most burgers cost around \$12, making the restaurant a satisfying and affordable choice.

DINNER ON A BUDGET

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Alexia Rule

My favorite occasion is anything that constitutes going all out on dinner. Whether celebrating a special day or simply enjoying life with friends, here are four options I would recommend to anyone looking to invest in a nice dining experience here in the Classic City.

Pretty Boy

Pretty Boy is cozily tucked next to Hendershot's on Prince Avenue. The atmosphere is top-notch and moody in the best way, with the iconic pink "Hello, ngouï dep" neon sign hanging over the bar.

Pho and beyond, the menu has plenty of authentic Vietnamese options that never miss. I love the chilled peanut noodle, the Drunk Noods and the mushroom pho, which is adjustable to the spice level you prefer.

I recommend the Vietnamese street corn and the mushroom rice paper pizza appetizers. Their craft cocktails are amazing and you cannot go wrong by ending the night on their Vietnamese coffee, which includes coffee liquor, pandan vodka, coldbrew, sweetened condensed coconut milk cold foam and five spice.

Osteria Olio

It goes without saying that the house focaccia is the best way to start, and while picking a favorite dish from this Italian menu feels impossible, the Pesce Del Mercato blew me away. The cane Americano pizza is a favorite among my friends, and we love to split multiple side dishes, especially the to-die-for roasted brussel sprouts.

I would recommend the polar espresso cocktail or the spirit free, crimson harvest for a non-alcoholic mocktail option.

I must also note the above-average dietary restriction options when compared to other Italian restaurants. The pizza and pasta dishes can be made

FINE DINING IN ATHENS

gluten-free, and there are plenty of possible vegetarian, vegan or dairy free modifications, as well.

Chuck's Fish

Quickly becoming an iconic dining spot since its opening in 2019, Chuck's Fish is exactly what it sounds like, and more.

With plenty of options from the land and an overflowing amount from the sea, there is something here for everyone. Sushi lovers can also choose from more than 25 different rolls, vegetarian options included.

I recommend starting with the tuna poké nachos and I love a Palomino to drink. The blonde sundae is the best way to top off the evening.

ZZ & Simone's

A well-known Italian favorite, I would recommend starting here with the classic shrimp cocktail or the carciofi alle brace. Cocktails are hard to pass up, especially when a perfectly made Aperol or Hugo Spritz is on the table.

With a vast list of pizza and pasta options as well as land and sea entrees, the ZZ & Simone's menu has something for everyone. I've personally tried all three of their side options, and can confirm that each of them make a great addition to your entree.

Try ending the night on their tiramisu and cheesecake, or a dairy-free sorbet. They also have a separate Sunday brunch menu to enhance your weekend plans.

GOING ALL OUT

NOT DRINKING?

Athens businesses that make great non-alcoholic beverages

FIGMENT KOMBUCHA

If you're looking for some non-alcoholic brews, head to Figment on Baxter Street. Opened by Jason and Jessica Dean in 2018, Athens' only kombucha brand uses local ingredients and prioritizes innovative flavors and sustainability—drinks come in aluminium cans instead of glass bottles.

Another sustainable initiative Figment partakes in is composting. They work with Athens-based service Compostia to ensure that fruit scraps, food waste and paper products are properly processed.

While they partner with local farmers for their drinks, they partner with Athens businesses to stock The People's Pantry, the gourmet grocery section of Figment's tasting room.

Their signature flavors include orange blossom, strawberry Meyer lemon, mango ginger and blueberry lavender. Stop by

their tasting room to pick up a can, taste seasonal flavors on tap and shop for local goods at The People's Pantry.

NEW CREATION SODA WORKS

What started as a family business at the Watkinsville farmers' market has grown into a beloved brand available in hundreds of locations nationwide.

Paul Kooistra found nostalgia in a good soda. His grandfather used to make root beer for his mother growing up and always had his root cellar stocked with soda from The Pop Shoppe when he and his family would travel from Mississippi to Minnesota for Christmas every year to visit relatives.

Find Root 42 Old Time Root Beer Soda, Hopscotch Dry-Hopped Ginger Ale, Jack'd Strawberry Habanero Soda, Krümkkake Butter Pecan Cream Soda and PECH-ES Georgia Peach Soda (named for the beloved fruit stand near Eatonton) in local businesses and grocery stores.

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Cara Eldridge

Mama's Boy

Situated with a view of greenery in Dudley Park, award-winning Mama's Boy breakfast is first-come, first-served and fast. Biscuits with your choice of gravy or raspberry jam are fan favorites. Mama's Boy offers packaged biscuit mix, raspberry jam, coffee and their signature hot sauce for sale. Other fun breakfast options include the bacon, egg and cheese scrambler, French toast plate, breakfast burrito and salmon cakes Benedict.

Big City Bread Cafe

This is the perfect addition to a Milledge walk or Prince Avenue shopping. Big City Bread is located on a quiet street with a beautiful patio area and is open seven days a week, starting at 8 a.m. Their menu contains all the classics and a la carte options and unique choices, including the Big City Quiche with new daily flavors, the Bird's Nest, a fried egg inside of toast with Gruyere cheese and seasonal flavored lattes.

Cafe Racer

Originally a food truck, Cafe Racer is located on West Broad Street with a drive through and patio area. In March, a third

WHERE TO START YOUR DAY
IN ATHENS

location and second storefront in Athens was established on Oak Street. Don't be scared off by the line of cars; rain or shine, the staff takes your order at your car window and moves with purpose. They are known for their atypically named biscuits, tacos and burritos. With eight flavors of donuts you can never get bored, but if you want to try them all they sell variety cups of to-go donut holes.

Athens Bagel Company

ABC prides itself in being the only New York-style bagel in downtown Athens. The bagels are baked fresh daily and can be bought by the dozen or turned into breakfast or lunch sandwiches. A popular menu item is the meat, egg and cheese bagel. Right in the thick of downtown on North Jackson Street, ABC also serves alcohol starting at 7:20 a.m.

BEST BREAKFAST

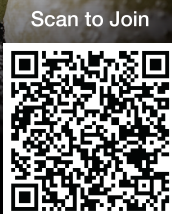
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MAEPOLE • \$\$

At the laid back Maepole — a brainchild of Peter Dale, the chef/owner behind the likes of Seabear and The National — diners select from bases, sides and proteins to create new twists on meat-and-three standards.

EM'S KITCHEN • \$

Owner Emily Ullrich started working at the Hawthorne Drugs soda fountain in 1998, and expanded it into a restaurant 12 years later. A hidden gem, Em's Kitchen serves breakfast and lunch on weekdays, and it's definitely worth a morning visit. Swing by for biscuits, omelets, grits, salads, sandwiches or homemade desserts.

THE NATIONAL • \$\$-\$\$\$

This Mediterranean-influenced restaurant on West Hancock Avenue was co-founded by Hugh Acheson and Peter Dale. With serene decor and stellar service, it's ideal for lunch meetings and family celebrations.

THE EXPAT • \$\$\$

This venture from Jerry and Krista Slater, housed in a cozy Five Points cottage, emphasizes inventive cocktails and an Italian cafe-inspired menu, with dishes like cacio e pepe and salads full of seasonal produce.

FIVE & TEN • \$\$\$

Before "Top Chef," Hugh Acheson made his name here with innovative takes on Southern fare (think fried catfish with saffron beurre blanc and cornbread with fennel pollen). Located in a historic home on South Milledge Avenue, and now owned by Athens local Peter Dale, this is a popular spot for special occasions. It's also available for private event booking.

IDEAL BAGEL CO. • \$

Operated by Luna Baking Co., Ideal Bagel serves a variety of bagels loaded with house-made cream cheese spreads. Add-ons like eggs, lox and bacon are also available.

DAWG GONE GOOD BBQ • \$

Serving recipes passed down from his grandmother, owner William "B.J." Hardy keeps things simple but tasty at his restaurant on West Hancock Avenue. Chow down on classics like pulled pork, mac and cheese and brisket. Bonus: outdoor seating and free samples.

TAMEZ BARBECUE • \$\$-\$\$\$

At Alejandro Tamez's Texas-style barbecue spot with retro decor, homemade tortillas and brisket take center stage. Breakfast burritos with bacon and eggs are also a hit.

SHOKITINI • \$-\$\$\$

This downtown sushi restaurant is a popular spot for parties. It has a huge menu, full bar and several private karaoke rooms.

CLOCKED! • \$

This American diner on Washington Street has been in business for over 25 years. Eclectic decor and retro branding adorn the dining room and patio, while the menu ranges from burgers and hot dogs to fried pickles and blackberry milkshakes. Plus: they can make almost anything vegetarian.

FIVE ATHENS • \$\$-\$\$\$

FIVE Athens is perfect for indecisive diners. Their menu offers five entrées, wines and cocktails to choose from, with a focus on local ingredients and generous portions. Dinner options include a 12 oz. ribeye, panéed chicken and a gourmet cheeseburger, while brunch ranges from shrimp and grits to breakfast burritos. Don't forget to greet The Beatles mural on your way in and out.

THAI SPOON • \$-\$\$

Voted best family-owned international restaurant by our readers, Thai Spoon is nearing two decades in business between Little Italy and The Globe. Their extensive menu features dozens of authentic Thai rice, noodle, soup and curry dishes.

PUMA YU'S • \$\$-\$\$\$

This Thai-inspired restaurant by Pete Amadhanirundr and Ally Smith serves small plates like pork dumplings and shrimp aguachile. Stop by their stylish space in the historic Southern Mill complex for lunch, dinner or one of their creative cocktails featuring Japanese gins and whiskeys.

CAFE RACER • \$-\$\$\$

It began as a popular food truck in Oglethorpe County and now has two Athens locations, serving Counter Culture Coffee with their signature donuts and a variety of breakfast food, plus their dinner menu: burgers, fries, chicken tenders and more.



PRETTY BOY • \$\$-\$\$\$

Chef Kenny Nguyen recently opened this modern Vietnamese restaurant on Prince Avenue following a series of pop-ups and an appearance on “Top Chef.” Sharing plates range from mushroom rice paper pizza and Vietnamese street corn to

coconut-braised ribs and chicken salad. There’s four kinds of customizable pho, unique desserts and Vietnamese coffee.

OSTERIA OLIO • \$\$-\$\$\$

Located inside the Rivet House boutique hotel, Osteria Olio is an upscale Italian restaurant. Their menu features regionally inspired dishes, wine, beer and cocktails. Stop by or make a reservation for dinner or weekend brunch.

SEABEAR OYSTER BAR • \$\$

Go for the namesake shellfish, stay for the fried clam strips, lobster roll and fish po’boy. Sit at the bar or the outdoor patio; a drinks ledge allows you to set your cocktail down while you wait for a table.

TLALOC EL MEXICANO • \$

This beloved family-owned restaurant serves Mexican and Salvadoran food in a bright orange building on North Chase Street. Keep an eye out for drink specials and taco Tuesdays.

POQUITOS • \$-\$\$

Birria, carnitas, pozole and more are available in the former Go Bar space from the former owners of The Grit and Pedro de Paz of Ted’s Most Best. Bonus: a sunny corner patio.



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CRAVING SOMETHING DIFFERENT?

Multicultural restaurants to try

McKenna Edwards

Mannaweenta

1055 Gaines School Road, Suite 108

Owned and operated by Haregu Bahtu, this restaurant serves authentic Ethiopian dishes ranging from varieties of wot to Ethiopian coffee. Mannaweenta's menu offers meat and vegetable plates, available in small or large sizes. The meat plates come with rice and two sides of vegetables.

Puma Yu's

355 Oneta Street, Suite D400A

Puma Yu's offers a unique food experience. With a menu with items such as Mushroom Pad See Ew, Radicchio Salad and Fried Whole Branzino, guests can be immersed in Thai culture. Puma Yu's also offers elevated specialty cocktails and zero-proof drinks to complement the dining experience.

Taste of India

1040 Gaines School Road, Suite 119

If you're looking for traditional Indian entrees, such as the biryani or the tikka masala,

or vegetarian and vegan-friendly specialties featuring items like paneer or lentils, the restaurant has a vast array of options to choose from. These entrees can be paired with various breads, chutneys, desserts and more.

Cali-N-Tito's

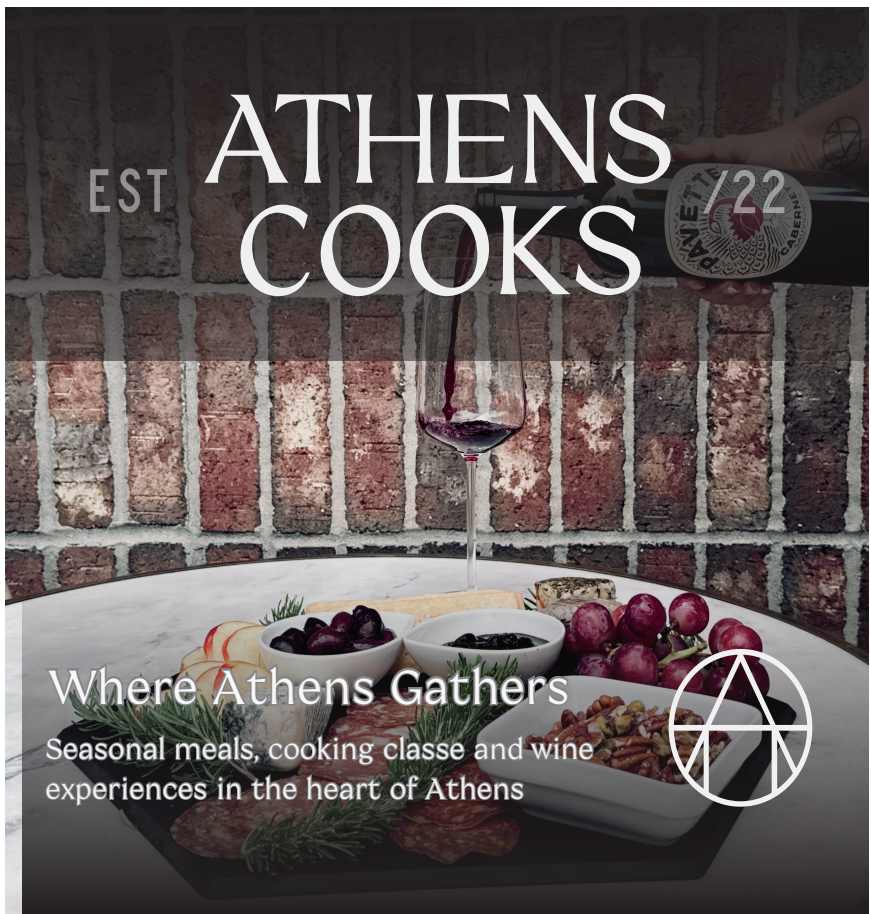
1427 South Lumpkin Street and 1245 Cedar Shoals Drive

Cali-N-Tito's menu is inspired by Cuban and Peruvian cuisine, with entrees including Cuban sandwiches and sides including maduros and yuca frita. The Lumpkin Street location is more popular amongst students with its proximity to the University of Georgia campus and its \$2 BYOB deal.

Kelly's Authentic Jamaican Food

1583 South Lumpkin Street

True to its name, this restaurant brings authentic Caribbean cooking to Athens. All entrees are served with meat and two sides; tea and cornbread also included with every meal. Daily specials include jerk chicken, jerk pork and a veggie plate. Kelly's also serves specials on select days like curry goat, grilled salmon and oxtail.



RECEIPE MY NANA'S APPLE PIE

Caroline Newbern

Growing up, I spent a lot of time at my Pop and Nana's house and a good bit of that in the kitchen. While we didn't bake for fun, aside from the occasional rice krispy treats and marshmallow mess that followed, it was all hands on deck for the winter holiday season.

For many, the first quintessential American dessert that comes to mind is apple pie. Though it always tastes good, regardless of small variations in ingredients, baking and presentation, this specific recipe is dear to my and my family's heart. Here is the recipe for my Nana's apple pie.

Ingredients

PASTRY

FOR A 9 INCH PIE

2 AND ½ CUPS ALL-PURPOSE FLOUR

1 TEASPOON SALT

1 CUP COLD UNSALTED BUTTER

6 TABLESPOONS ICE WATER

FILLING

FOR A 9 INCH PIE

¾ TO 1 CUP SUGAR

1 TEASPOON CINNAMON OR NUTMEG

6 TO 7 CUPS SLICED APPLES

1 AND ½ TABLESPOON BUTTER

Optional: for more tartness, add a bit of lemon juice.

Pro tip: My Nana would use tart, juicy apples like Granny Smith.

Story Boards



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Steps

Mix dry pastry ingredients, flour and salt, in a large bowl.

Cut in the cold butter (cubing it makes this easier).

Add 6 tablespoons of ice water into the mixture, tossing this with a fork until reaching a good moisture.

Divide the dough into two balls, flatten into disks and wrap in cling film, refrigerating for at least one hour.

Peel, core and quarter apples, creating ¼ inch thick slices.

Mix sugar, cinnamon/nutmeg.

Mix this lightly through your sliced apples.

After your pastry dough has chilled long enough, take one ball, placing it on top of a cloth-covered board.

Fold pastry in half, carefully transfer to the pie pan.

Roll out the dough with a covered rolling pin, flattening the dough by hand to achieve just bare of ⅛ inch thickness.



Line pan with pastry mix, trimming the over-hanging edges.

Heap apple, sugar, cinnamon/nutmeg mix into pastry-lined pan.

Dot the top of the filling with butter.

Cover with top crust, made from the same steps as the bottom crust but with slits to allow steam and moisture to escape, seal and flute.

Bake until crust is browned and apples are cooked through (test this with a fork).

Serve warm or cold plain, with whipped cream or ice cream!



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WHERE TO WATCH A GAME

CUTTERS PUB

This downtown bar has TVs, skee-ball, pool, a photo booth and a huge selection of craft beer and bourbon. If the main floor is crowded, head upstairs to the tiki bar. On Thursdays, Cutters dollar beer night is also as fun as it is affordable.

PALOMA PARK

Happy hour deals and daily menu discounts make this stylish Tex-Mex restaurant and tequila bar on Washington Street a popular spot for date nights and group outings, while its outdoor beer garden is a great place for live music and watch parties.

THE ROYAL PEASANT

Watch the week's top Premier League matches while dining on bangers and mash or "proper plates" like fish and chips at this Five Points British pub with an extensive beer list.

WHERE TO GO ON A NIGHT OUT

BLUE SKY BAR

With a (sort of) secret entrance, this bar has a speakeasy vibe and boasts more than 100 beers and a substantial whiskey list. If you bring a vinyl on Wednesday nights, they'll play it for you and take a dollar off your drink.

MAGNOLIAS

This classic college-town bar at the edge of campus is known for happy hour specials, Long Island iced tea and shots.

TROPICAL BAR

Patrons can enjoy drinks, dancing, karaoke and more at this downtown Latin bar. Stay posted for regular events with drink specials and DJs.

HIDDEN GEM

This Barber Street spot is pure magic. The drink menu features curated beers, wines, and house cocktails for the sophisticated sipper. Ambience created by hanging plants, multicolor lighting, and eclectic antiques make this a perfect spot for a chill night out or listening to IDM in public.

FUN AND GAMES

WONDERBAR ATHENS

The only video game bar in Athens, this

bar offers classic arcade games, multiplayer games, board games, and some of the most creative shooters in town. The games are free to play, and the drinks are based off of classic video game characters.

THE ROOK & PAWN

Have a house cocktail and a snack while competing with friends at this downtown board game cafe. Their impressive selection of over 600 games ranges from classics like Scrabble and Clue to strategy challenges like Catan and Ticket to Ride. Cranium and The Chameleon are favorites for larger parties

LOCAL FAVORITES

NOWHERE BAR

The old dive bar features live music, games of darts and pool tables, creating a lively environment. Whether celebrating a birthday or spending a casual night out with friends, fun is a guarantee.

LITTLE KINGS SHUFFLE CLUB

Catering to the local crowd, this bar has plenty of craft beers and a spacious outdoor area. Keep an eye out for special events like craft markets and dance parties.

SIT N' SIP

NORMAL BAR

A mellow bar catering to Normaltown locals, this spot has an enormous main room and a small outdoor area perfect for date night. Don't miss trivia every Wednesday at 7 p.m. Insider Tip: order from Automatic Piz-za next door for in-bar delivery.

NIGHTHAWKS LOUNGE

This art deco bar opened in 2023 and offers cocktails, wine, beer and old-fashioned snacks like pimento cheese and tinned sardines.

THE OLD PAL

Wood-paneled and serious about mixology, this Normaltown bar has a nice selection of whiskeys. Always wanted to try Absinthe or Pastis? This is the place for it.

WHERE TO GET FOOD

BAR BRUNO

This Five Points spot describes itself as a "choose your own adventure bar" led by wine expert Greg Smolik and the team

behind ZZ & Simone's. Menu items include Italian wines, cocktails and tapas-style dishes.

HI-LO LOUNGE

This Normaltown spot is a neighborhood favorite thanks to a cozy vibe, sizable beer list and creative cocktails. Plus, they have a full lunch and dinner menu.

THE PINE BAR

This upscale Five Points bar offers a substantial selection of wine, as well as tapas, charcuterie and entrees like wood-fired oysters.

THE WORLD FAMOUS

Located in the Hot Corner District, this bar and restaurant offers great American cuisine that is sure to satiate any craving. Known for their fun cocktails, stellar french-fries, and eclectic ambience the World Famous has something for everyone.

RAISE YOUR GLASS

BREWERIES, WINE SHOPS AND DISTILLERIES

BEER

AKADEMIA BREWING COMPANY

In addition to over two dozen original beers and guest brews, Akademia serves wine, cocktails, brunch, lunch and dinner at its combination restaurant and brewery just off Atlanta Highway. The taproom opens up into a spacious bar and dining area, but patrons can also sit outside on the patio. Don't skip the giant pretzel with ale cheese and honey mustard.

ATHENTIC BREWING COMPANY

Located in Normaltown and offering a variety of beers, from Irish stouts to tropical IPAs, Authentic also features indoor and patio seating and sells cans of beer to take home. They regularly host trivia nights, food trucks and local restaurant pop-ups.

CREATURE COMFORTS BREWING CO.

Creature Comforts is a local favorite with over a decade of success behind them. Their downtown taproom is located in the old Snow Tire Co. factory, where you can find year-round favorites like Tropicália and Classic City Lager, or try seasonal flavors like Lemon Shandy. Last July, Creature






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Photo | Melánie Velasquez

Comforts opened Cura, a cocktail lounge behind the taproom, between Epiphany and Rook & Pawn. Open Thursday through Saturday, Cura serves craft spirits distilled on site and hosts private events.

NORMALTOWN BREWING CO.

This small-batch brewery in the historic Chase Street Warehouses offers a constantly changing selection of beer on tap and the occasional live set from a local artist. It was the fifth brewery to open in Athens and the first in the Normaltown neighborhood. They also occasionally host local chef pop-ups, so keep an eye out for the chance to grab drinks and dinner.

TERRAPIN BEER CO.

Since opening in 2002, Terrapin has become Athens' most widely distributed beer. Stop by the Newton Bridge Road location to find popular beers like Hopsecutioner and Luau Krunkles. The recipient of multiple sustainability awards, the solar panels on their roof provide all the energy used during the brewing process.

WINE

THE LARK WINESPACE

Both a tasting room and a wine shop, this Prince Avenue store from Krista Slater specializes in sustainable wine and cocktail ingredients. Its rotating menu showcases a variety of foreign and domestic wines,

while appetizers like charcuterie boards and tinned fish help round out any cocktail party.

TAPPED ATHENS

Putting a futuristic twist on your typical wine bar, Tapped allows you to buy wine by the ounce from soda fountain-style dispensers. They stock over 200 labels to choose from with a rotating selection of 24 wines on tap to try before you buy. Recurring events include Wine 101 (a tasting class for beginners) and mimosas and biscuits on the first Saturday of every month.

SPIRITS

FIVE POINTS BOTTLE SHOP

No crybabies! This liquor store has been a neighborhood staple for over 30 years, with a huge selection of beer, wine, spirits and local drinks. It's an Athens tradition to swing by on your 21st birthday to get a free T-shirt.

OAK HOUSE DISTILLERY

Founded in 2020 by UGA food scientists, Oak House is the first legal distillery in Athens since the 1860s. Located in the historic Henry Bishop House on Macon Highway, they produce botanical gins and Jamaican-style rums in a relaxing space featuring a speakeasy-style cocktail bar and lounge. Classes on distilling and mixology are also offered.

STAFF PICKS BEST BARS

Norin

WALKER'S COFFEE SHOP & PUB

One of the best Moscow mules I've ever had was consumed at Walkers. Not only is it an excellent study spot during the day, with its delicious espresso and quiet, cozy atmosphere, but it turns into a bustling outdoor space during the nighttime. As well as its variety of well-known cocktails, they also have incredible chai and coffee cocktails if you're feeling adventurous and need some caffeine for the night.

CUTTERS PUB

Cutters' Thursday Dollar Beers has to be one of my favorite traditions in the downtown Athens nightlife. Not only is it an incredible deal for those of you who like beer, but it's a consistent weekly time that I can set aside to see my friends. Whether we might be busy with assignments, or extracurriculars and struggle to see each other during the bustle of the week, Thursday night is a time we know we can spend some time together.

Pro Tip: if you are hoping to get your Yuegling or Dos Equis for \$1, try to get there sooner than later. UGA students don't mess around with deals.

McKenna

PAULEY'S CRÊPE BAR

Located in downtown Athens, Pauley's doubles as a signature crepe restaurant and bar. I love sitting in Pauley's with my friends over lunch, sometimes with my drink of choice, a cosmopolitan. Pauley's is a great sit down and chat place away from the hustle and bustle of the rest of downtown.

SISTER LOUISA'S CHURCH

I don't venture downtown often, but when I do, I find myself at Church with my best friend. It has a great outdoor area away from the noise inside, with drag shows happening on Saturday's usually after midnight. A favorite memory of mine is going with my three best friends, watching the drag show and of course, taking photos in the photo booth.

Caroline

EMPOURIUM

Empourium was the first bar I went to in Athens and it has never disappointed me. Many are drawn by their rotating flavors of frozen drinks, ranging from seasonal and holiday specials to classics like strawberry daiquiri or piña colada.



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MEXICAN RESTAURANTS OF ATHENS

Caroline Newbern

Whether you're looking for some Tex-Mex or an authentic meal, there are a wide variety of Mexican restaurants to choose from in the Classic City. Here is a list of options!

CALI-N-TITO'S

1427 South Lumpkin Street and 1245 Cedar Shoals Drive

The Five Points location is close to campus with patio seating and a BYOB policy, while the larger East Side location has a full bar, gelato counter and arcade games. Both spots are beloved by locals, students and families alike.

Fan favorites: empanadas, tostones and maduros.

CIELITO LINDO

496 Baxter Street

One of the newer Mexican restaurants in Athens, Cielito Lindo, the name meaning "Beautiful Sky" opened October 2025.

Fan favorites: birria tacos, quesabirria and carnitas.

POQUITO'S

195 Prince Avenue

Birria, carnitas, pozole and more are available in the former Go Bar space from the former owners of The Grit and Pedro de Paz of Ted's Most Best. Bonus: A sunny corner patio.

Fan favorites: carnitas pambazo, pozole and al pastor torta.

TAQUERIA TSUNAMI

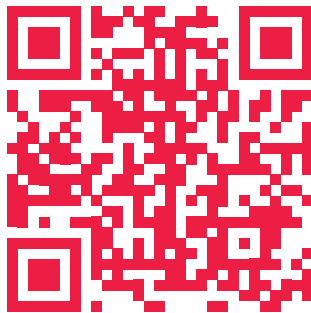
320 East Clayton Street and 1791 Oconee Connector

Located in downtown Athens and off the Oconee Connector, Taqueria Tsunami is known for its Latin-Asian fusion menu. Guests can enjoy Asian-styled appetizers and then feast on Latin dishes.

Fan favorites: mini poke tacos, Asian nachos and tuna poke bowl.

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AGUA LINDA MEXICAN RESTAURANT

1376 Prince Avenue and 2080 Timothy Road

Agua Linda has served authentic Mexican cuisine since 1999, offering lunch specials and a variety of drinks.

Fan favorites: fajita nachos, birria ramen and tostadas de camaron.

CANTARITOS CAFÉ

2467 Jefferson Road

Cantaritos Café specializes in freshly made-from-scratch dishes like arepas, pupusas, and empanadas. The café provides a unique dining experience with authentic Venezuelan influence, featuring everything from hearty breakfast skillet to distinctive specialty lattes

Fan favorites: costillas en salsa verde, camarones al ajillo and the cali burrito.

DOS PALMAS MEXICAN GRILL

3523 Atlanta Highway

A family-owned Athens tradition since 2007, Dos Palmas Mexican Grill is a go-to spot for authentic Mexican dishes and a wide selection of over 40 types of tequila.

Fan favorites: brisket chimichanga, burrito loco and carnitas plate.

LA MONTAÑA MEXICAN GRILL

4115 Lexington Road

Celebrating the essence of Mexican culture, La Montaña Mexican Grill offers an immersive dining experience filled with traditional decor, music and authentic flavors.

Fan favorites: house flautas, enchiladas verdes and taco Americano dinner.

TACOS LOS PLEBES

675 Danielsville Road

Tacos Los Plebes draws a dedicated line of customers, a local favorite known for serving some of the best and most authentic street tacos in Athens.

Fan favorites: chorizo, campechano tacos and nachos.

EL BARRIO TACOS & TEQUILA

1331 South Milledge Avenue

With happy hour specials from 3 p.m. to 6 p.m. every day and daily deals, el Barrio Tacos & Tequila offers a vibrant spot for affordable, high-quality Mexican food.

Fan favorites: crispy fish tacos, cheesy chicken rice bowl and chocolate churros.

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BARBERITOS

680 North Highway 29, Unit 250, 259 East Clayton Street, 1860 Barnett Shoals Road, 1880 Epps Bridge Parkway, 1739 South Lumpkin Street, 1180 Prince Avenue and 45 Baxter Street

Founded in downtown Athens in 2000, Barberitos is a Southwestern-style, quick-serve restaurant focused on fresh, healthy ingredients made-to-order in front of the customer.

Fan favorites: chicken bacon chipotle ranch quesadilla, traditional taco salad and Philly cheesesteak burrito.

EL CAMINO REAL TAQUERIA

401 North Avenue, Suite 2

Attached to a supermarket, El Camino Real Taqueria serves a variety of Mexican foods from homemade corn tortilla tacos to baked goods and ice cream. Taco Tuesday also offers \$1.50 tacos.

Fan favorites: nachos, guacamole and asada tacos.

TLALOC EL MEXICANO

1225 North Chase Street

From August 2009 to present day, the Ramirez family has served the Athens community with a menu inspired by their family's roots in Mexico City.

Fan favorites: enchiladas, Botana 4 and Combo 13.

LA PARILLA MEXICAN RESTAURANT

196 Alps Road

La Parilla has 23 locations from Alabama to Georgia and South Carolina. The Athens location in Beechwood Shopping Center opened October 2024.

Fan favorites: tableside guacamole, sopa de pollo and enchiladas verdes.

WILLY'S MEXICANA GRILL

196 Alps Road

Also in the Beechwood Shopping Center, Willy's flavors are inspired by San Francisco's district. Willy's also has a variety of eco-friendly initiatives, including recycled box containers for quesadillas and nachos and self-programming thermostats.

Fan favorites: Baja burrito, build your own bowl and the nachos.

TRES AMIGOS MEXICAN RESTAURANT

350 East Broad Street

Originating in Athens, Tres Amigos offers daily handmade dishes that blend "family recipes with a lively cantina spirit."

Fan favorites: steak torta, birria tacos and arroz con pollo.

PANCHO'S TACOS & TEQUILA

675 Pulaski Street, Suite 100

Located in the historic Leathers Building, Pancho's delivers authentic flavors of Mexican cuisine, inspired by ancestral recipes that celebrate family and tradition.

Fan favorites: quesadilla sincronizada, churros and sopapilla.

PUNTA CANA LATIN GRILL

367 Prince Avenue, Suite 1

Specializing in Dominican classics, Punta Cana is located in Bottleworks on Prince Avenue. The restaurant also offers outdoor seating.

Fan favorites: chimi burger, mangú con los tres golpes and chicharrón de puerco.

PALOMA PARK

235 West Washington Street

In the heart of downtown Athens, Paloma Park offers Tex-Mex inspired flavors and a social dining experience with a high-energy atmosphere in one of the largest indoor/outdoor spaces in town.

Fan favorites: smoked brisket tacos, fiesta fries and nachos grande.

SR. SOL MEXICAN RESTAURANT

175 Tallassee Road

Beloved by students, Sr. Sol is known for generous portions of classic Mexican dishes in a laid-back, casual environment.

Fan favorites: the burrito especial, Texas fajitas and gorditas.

TACO MAMA

265 North Lumpkin Street

Taco Mama, operating from a scratch kitchen, prepares fresh, whole foods alongside hand-shaken margaritas.

Fan favorites: arroz con pollo and cheese dip, tamales plate and fajitas Guadalajara.

TAUERIA DEL SOL

334 Prince Avenue

Taqueria Del Sol is known for its blend of Southern, Mexican and Southwestern flavors, creating a cross-cultural flair that keeps patrons coming back for more.

Fan favorites: fried chicken tacos, carnitas pork enchiladas and shrimp corn chowder.



Photos | Caroline Newbern

HITTING THE BREAKS: THE FOOD TRUCK STATION

Emma Peterson

Food trucks have become a staple form of modern street food. You have probably ordered at a handful in your lifetime, and if not, thought about doing so as you walk past different vendors.

Businesses are able to operate on-the-go when working out of a food truck. Mobile catering allows for a wide variety of customers to interact with a restaurant at different events and locations within an area.

While this has become the standard for food trucks, it doesn't have to be the sole manner in which they work. A new and unique method of getting food trucks and the public to engage with one another may just be the thing we need.

That's exactly what this local Athens restaurant, The Food Truck Station, is doing.

The Food Truck Station is a Venezuelan and South American restaurant located off Tallassee Road. The restaurant is co-owned by father, Wilmer Rodriguez and son, Akebert Rodriguez Jr.

Akebert Rodriguez Jr. grew up in Venezuela, where he started this restaurant in Panama and eventually brought it to Athens. Here, his initial idea was to make a food court with multiple types of food trucks to provide the Athens community with different cuisines.

They have reframed this mission to encompass food trucks using the main

restaurant's location as a commercial kitchen.



“Formalize the street food,” his son Akebert Rodriguez Jr. said. “I want to make food trucks organized and simplified as possible for our food truck partners and we also want to make the experience the highest level experience for all the food truck customers.”



Not only does The Food Truck Station provide an area for their vendors to operate out of, but they also have locations they bring the trucks to, such as J&J Flea Market.

These food trucks range in cuisines from Mexican, Venezuelan, Honduran, Salvadorian, Colombian and American food, along with an American-Mexican coffee car.

“It’s a big pleasure to show all the benefits of Latin food,” Akebert Rodriguez Sr. said. “Coming from Colombia, Ecuador, Venezuela, Panama. It’s different countries, but we got the strong relationship between us.”

The Food Truck Station started because of the Latin community and they are a driving force behind the restaurant’s solid base of customers now. The restaurant works towards expanding to all other communities in order to incorporate different cultures into their business.

So, if you happen to find yourself on The Food Truck Station’s side of town, make sure you don’t pass by without grabbing a bite or two.

DATE NIGHT PICKS

Alyssa Aghabeg

Congrats! You’re going on a date. Whether it’s a first date, a fortieth or a final date – hopefully not – the pressure is on to pick the right spot. Luckily, Athens has plenty of restaurants that strike the perfect balance between lively and intimate or casual and special. If you’re looking to impress or just enjoy a good night out, here are a few date night picks around town.

Trapeze Pub

269 North Hull Street

A classic gastropub in the heart of downtown Athens, Trapeze Pub offers the kind of atmosphere that makes conversation easy. The space is large and lively, with high ceilings and big windows that let in plenty of natural light. The menu features elevated pub food: gourmet burgers, Belgian fries, and creative sandwiches that land comfortably between casual and upscale.

Another highlight is the extensive beer list, which rotates frequently and features craft selections. For couples who enjoy trying something new together, this makes Trapeze a great repeat date spot where each visit can feel a little different.

Pro Tip: If you’re hoping for a quieter, more intimate experience, ask for one of the

booths since they’re slightly more secluded and up the romance for a date at a pub.

Seabear Oyster Bar

297 Prince Avenue, Suite 10

What screams date night more than innovative cocktails and fresh oysters? Located in The Bottleworks on Prince, Seabear Oyster Bar has built a reputation as a cozy and creative Athens seafood spot. The intimate layout makes it feel instantly date-worthy, whether you’re stopping by for drinks or settling in for a full meal.

Seabear features a rotating lineup of “Weekly Happenings,” including Ramen Monday, Tiki Taco Tuesday, Wildfry Wednesday, Thursday Boil, and Sunday Peel-and-Eat Shrimp. These themed nights keep the menu exciting and give couples a reason to return throughout the week.

While the menu leans slightly pricey, Seabear balances things out with a generous happy hour running from 3 p.m. to 6 p.m. and again from 10 p.m. to midnight every day.

Pro Tip: Weather permitting, grab seats at the outdoor barstools. Because sometimes making intense eye contact while slurping oysters is... a lot.

The National + Ciné

232 West Hancock Avenue

If you really want to pull out all the stops, go for a classic dinner-and-a-movie combo with an Athens twist.

The National offers an elevated dining experience featuring Mediterranean-inspired cuisine made with locally sourced ingredients from Georgia farms. The menu rotates frequently, highlighting seasonal vegetables, seafood, and house-made specialties. Inside is an intimate atmosphere, while the outdoor patio is perfect for breezy spring evenings.

After dinner, walk just a few steps next door to Ciné, Athens' art-house theater and watch a foreign or indie film that's practically begging to be dissected with your date afterward.

It's the ideal pairing: great food followed by a film — and no arguing about whether you'll make it to the theater on time.

So whether you're sharing oysters, splitting a pizza, or grabbing dinner and a movie, Athens has plenty of spots to make date night feel a little more special.

Fully Loaded Pizza Kitchen

1255 South Milledge Avenue, 1298

Prince Avenue

Not every date needs candlelight and oysters. Sometimes the perfect date night is sharing a delicious pizza. Fully Loaded Pizza Kitchen delivers exactly that.

Known for its New York–style pizza, subs, wings, and salads, Fully Loaded offers a relaxed setting that works just as well for a casual first date as it does for longtime couples looking for a low-key night out. With locations in Five Points, Watkinsville, and Normaltown, grab your date and head to whichever one is closest to you.

Pro Tip: Head to the Normaltown location for rooftop seating. Pizza and a sunset? Hard to beat. Just be sure to check FLP Normaltown's Instagram beforehand — they post a helpful parking map that can save you a lot of circling.



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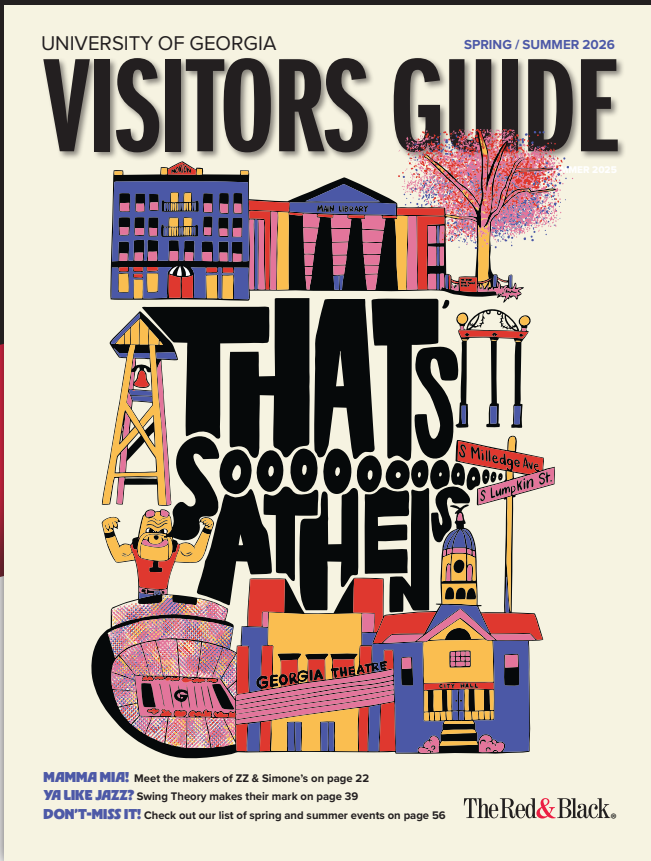
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