

WESTJET

UP

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Top Chef Canada's
Lisa Ray reveals her
choice restaurants

See Cuba like
the locals—
from a bike

Winners of our
7th Annual
Travel Photo
Contest

Ultimate Golf Guide

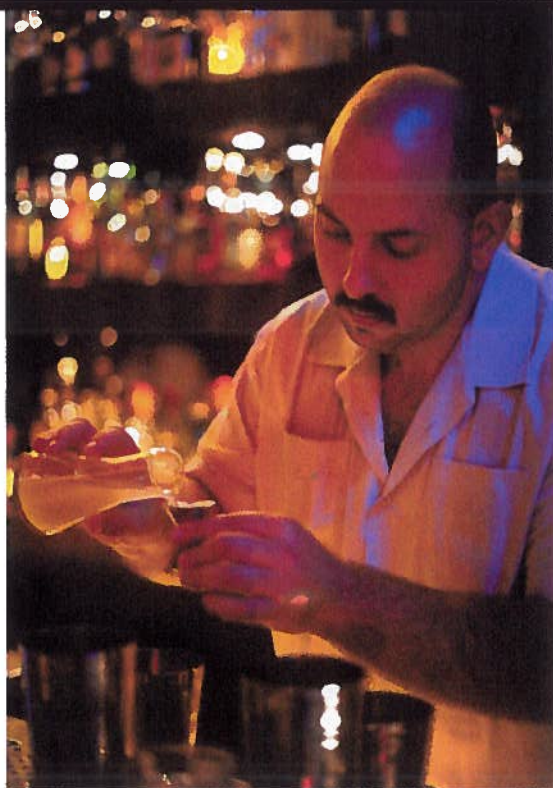
Rickie Fowler

PLUS Arnold Palmer and Tom Doak on
their game, an epic road trip, gear
galore and our **Top Courses**

Noble Experiment

San Diego's secret cocktail bar

To reach Noble Experiment, at the back of Neighborhood, a restaurant in downtown San Diego, Calif., you push against the stack of beer kegs next to the ladies room. The false wall swings open to reveal a dimly lit room where a lovely woman stands. If you've texted her a reservation, she leads you past the next doorway to where a wall of gold-plated skulls rises to a ceiling accentuated by backlit Renaissance paintings. The Prohibition-inspired secrecy will have you glancing over your shoulder to check if you're being followed. Now order a drink. A St. Cecilia, perhaps. Maybe a Boulevardier. The bar boasts a library of 700 recipes, but you can choose one from a calligraphy-penned list of suggestions. Or let the bartender



choose for you. If manager Anthony Schmidt is manning the bar, don't call him a mixologist. "A mixologist serves drinks," Schmidt might tell you. "A bartender serves people." (777 G St.; text a reservation to 619-888-4713 or send an email to info@nobleexperimentsd.com) —*Marcello Di Cintio*

DIY DRINK

Anthony Schmidt's Godfather

1. Sweeten two ounces of Buffalo Trace bourbon with half an ounce of Amaretto.
2. Add two to three dashes of Angostura bitters.
3. Pour over a hand-carved ball of ice and drop in an orange peel.



GETTING FRESH

At **Palacio de los Jugos** (Juice Palace) in Miami, Fla., everything's out in the open. Gawk at row upon row of exotic fruits, steaming cauldrons of black beans and mojo-marinated pork. Then point out your selection, smile and open your shopping bag. Poly Bermudez left Cuba in 1970, scraping by with a tiny vegetable stand. She began cooking for herself at work—eventually feeding her customers, too. Today, her loud, raucous market and juice bar serves several thousand visitors daily. There are seven main juice flavours including mango, pineapple, orange, grapefruit and sugar cane. Be sure to try her mamey juice, a fruit juice that tastes like a combination of peach, raspberry and pumpkin. (14300 S.W. 8th St., 305-264-8662) —*Andy Schrader*



DIY Drink photo by Jared Sycht.

First Nations Food

Though it's the oldest cooking style in North America, most people are unfamiliar with aboriginal cuisine. But thanks to culinary programs geared towards Native cooking, First Nations restaurants are popping up all over the continent. From bannock to buffalo, these restaurants all feature locally sourced ingredients with a modern twist.

Kai (Chandler, Ariz.)

This high-end restaurant in the Sheraton Wild Horse Pass Resort serves Native American-inspired cuisine like suckling pig torta with mole and desert quail with dried cherry pate. It's a happening spot, so call ahead for reservations. Want something more casual? Head to Ko'Sin, the resort's casual bistro for buffalo burgers. (wildhorsepassresort.com)



KERIWA CAFÉ (Toronto, Ont.)

Opened last summer, Aaron Joseph Bear Robe's café offers a variety of aboriginal food, which changes seasonally. The menu is meat-heavy but, with dishes like bison perogies, duck confit, bacon-wrapped whitefish and mincemeat pie, who needs veggies? (keriwacafe.ca)



SALMON N' BANNOCK BISTRO (Vancouver, B.C.)

This gourmet restaurant's menu reads like an adventure guide with wild sockeye salmon, Arctic muskox and Ojibway wild rice. It also offers several kinds of bannock including its signature salmon and bannock burger, and the Indian taco, topped high with chili. (salmonandbannock.net)



CALM WATERS DINING ROOM (Tofino, B.C.)

Located in Tofino's Best Western Tin Wis Resort, Calm Waters has exactly that. With a view of the Pacific Ocean, diners can nibble on locally caught fish cooked in the *Nuu chah nulth* tradition. (tinwis.com/tofino-hotel-restaurant)—*MS*



Kerwa photo by Gizelle Lau