


JULY 7 - 13, 2011



LIVE MUSIC

Thu July 7	Liz Morphis 7:00PM
Fri July 8	Van Wilks 10:00PM
Sat July 9	Omar and The Howlers 10:00PM
Mon July 11	Charles Thibodeaux and the Cajun Aces 6:30PM
Tues July 12	Rick McCrea and Erik Hokkanen 7:00PM
Wed July 13	Chrissy Platt 7:00PM The Peacemakers 10:00PM
Thurs July 14	Danny Britt 7:00PM
Fri July 15	Redd Volkaert 10:00PM
Sat July 16	South Austin All Stars 10:00PM
Mon July 18	Charles Thibodeaux and the Cajun Aces 6:30PM
Tues July 19	Brennen Leigh 7:00PM
Wed July 20	Floyd Domino & Redd Volkaert 7:00PM The Peacemakers 10:00PM

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 Friday & Saturday 11am-10pm
CLOSED SUNDAYS



Presents

- **FRI. JULY 8TH** •
(10:30P) EAST SIDE DANDIES
- **SAT. JULY 9TH** •
KOOP RADIO BENEFIT,
(9:30P) MAZEL TOV
KOCKTAIL HOUR,
(10:15P) HOLLYWOOD REVUE,
(11:30P) LEX LAND,
(12:45A) WACO SUGARS
- **SUN. JULY 10TH** •
(10:00P) WILD CHILD,
(11:00P) CACTUS PEACH
- **MON. JULY 11TH** •
(9:30P) TANGO NIGHT
- **TUES. JULY 12TH** •
(10:00P) "LAVENDER NIGHTS"
W/ MISTRESS STEPHANIE &
HER MELODIC CAT
- **WED. JULY 13TH** •
(10:30P)
J. WESLEY HAYNES TRIO
- **THUR. JULY 14TH** •
(10:30P)
MAZEL TOV KOCKTAIL HOUR

615 RED RIVER

MOVIN' ON UP TO THE EAST SIDE

FEATURE

Depending on the source, the changing landscape of East Austin is either a good thing ("It's raising the quality of life!") or a horrible disaster ("It's a culture-destroying march of gentrification!"). Nevertheless, several East Side restaurants tout their connection to the neighborhood's rich history right in their names, all the while aiming to create unique spins on established American cuisine. *The A.V. Club* visited three such East Austin eateries to see how they successfully merge the old with the new.

EAST SIDE SHOW ROOM

1100 E. 6TH ST.
512-467-4280

Reminiscent of a dimly lit 1920s speakeasy/brothel, East Side Show Room offers a few variations on all-American standards. So while deviled eggs may conjure thoughts of partying with 1970s housewives, the deviled duck eggs at East Side Show Room are far removed from the "egg salad in a solidified egg-white bowl" of yesteryear. The yolk is amazingly creamy (and controlled enough to not be runny), and the mustard provides a pleasant but not overpowering, spicy finish. It all makes for a surprisingly light starter.

East Side Show Room's next culinary twist on a favorite food is the lamb and goat burger, served on brioche buns and topped with chèvre, grainy house mustard, house ketchup, and a side of whipped sweet potatoes. Cooked medium rare, the burger somehow combines the two meats in a way that neutralizes the gamey tastes with which they're sometimes associated. The burger is filled with herbs regularly found in basic Italian seasoning, diced garlic, and the distinctively soft give of shallots cooked in the meat. The Show Room blackens the outside of the burger and creates a succulent interior that's so juicy it'll make your eyes close in delight with each bite.

EASTSIDE CAFÉ

2113 MANOR RD.
512-476-5858

Meatloaf may be the quintessential American comfort food, but it also has a reputation for being a dry brick of meat slathered in ketchup. Eastside Café seeks to elevate this homey classic, serving a grilled meatloaf made out of Niman Ranch all-natural beef. Topped with Shiner Bock bacon tomato sauce and accompanied by garlic mashed potatoes, Eastside Café's grilled meatloaf hardly resembles the feared bricks that mom used to pull out of the oven. This meatloaf has a smoky presence that hides in the background of each bite, and it's incredibly moist, yet it still holds its form on the plate, never falling apart into a pile of beef and onions. The Shiner Bock and bacon act as enhancers rather than base flavors, and they don't overpower the sweet tomatoes, fresh from the café's onsite garden.

EAST SIDE PIES

1401 ROSEWOOD AVE.
512-524-0933

These days, who's more American than Homer Simpson? After all, he's been a regular presence in homes across the United States for more than 24 years. With that in mind, try the pizza that bears the yellow patriarch's first name at East Side Pies. The Homer pizza comes topped with onions, homemade meatballs, red peppers, and one other addition that mirrors Homer's own outrageous (and occasionally volatile) nature: habanero peppers. The homemade meatballs sport visible pieces of basil and rosemary, and the pizza goes light on the red sauce. Sweet red peppers (picked up from local farmers' markets) add a welcome touch of vibrancy and crispness; their habanero cousins, diced and liberally sprinkled across the pizza, don't bring the heat implied by their high placement on the Scoville scale. As such, there's no worry of this Homer taking a hot pepper-induced spiritual journey—too bad, because talking to a cosmic coyote with the voice of Johnny Cash would be pretty cool. —Justin Davis

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