

# HUGH'S REVIEWS: THE DEFINITIVE STL FOOD GUIDE

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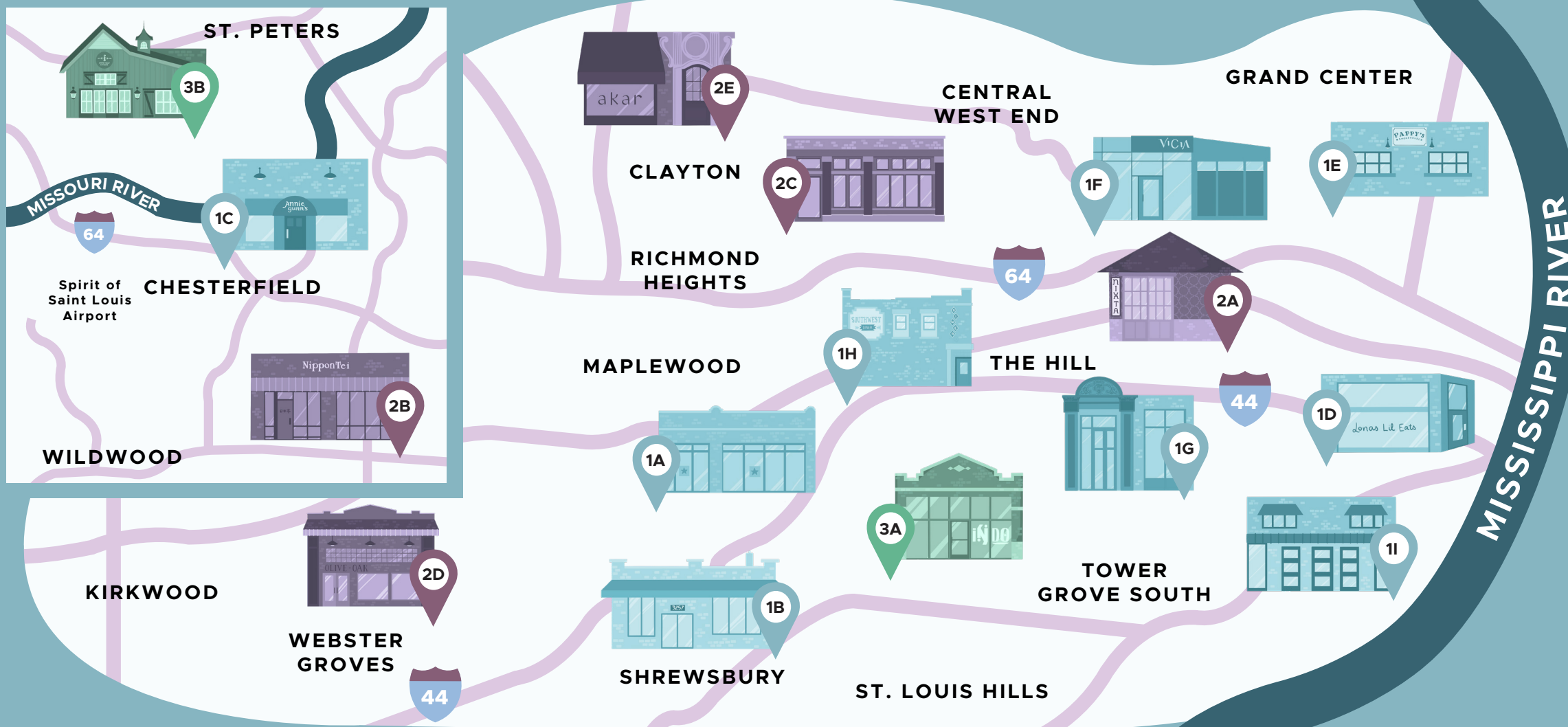
Inspired by the famous Michelin guide, Pano selected the best restaurants in St. Louis and divided them into three tiers: three stars, two stars and one star. Within each tier, restaurants were further ranked, with 3A being better than 3B and 3B being better than 2A and so on.

## RATINGS KEY

- THREE STARS:** Worth missing the birth of your first child to secure a reservation here
- TWO STARS:** Among the best of the best; culinary temples within the food scene
- ONE STAR:** Exceptional cooking; leaders in the respective cuisines of St. Louis

## PRICE KEY

- Prices reflect the cost of a meal for one person
- \$\$\$\$\$\$ > \$80
  - \$\$\$\$ \$50-\$80
  - \$\$\$ \$30-\$50
  - \$\$ \$15-\$30
  - \$ < \$15



**3A. iNDO**  
1641D Tower Grove Ave., St. Louis, MO 63110  
**Cuisine:** Asian fusion  
\$\$\$\$  
Through a rotating lineup of fresh sushi and can't-miss dishes such as crab fried rice, tradition fuses with innovation to cement iNDO as the top restaurant in the city.

**2A. Nixta**  
1621 Tower Grove Ave, St. Louis, MO 63110  
**Cuisine:** Mexican  
\$\$\$  
Nixta's elevated Mexican dishes — chicken tinga tacos, short rib mole, tres leches cake — make this a can't-miss spot for any foodie.

**2C. Louie**  
706 De Mun Ave., Clayton, MO 63105  
**Cuisine:** Italian  
\$\$\$  
Classics like the roast chicken and salsiccia pizza establish Louie among the best, but it's the heavenly ice cream sandwich that elevates Louie to a higher level.

**1A. Balkan Treat Box**  
8103 Big Bend Blvd., Webster Groves, MO 63119  
**Cuisine:** Balkan  
\$  
With traditional fare from the Balkan peninsula, Balkan Treat Box shows how delicious simplicity can be.

**1B. Farmhaus**  
3257 Ivanhoe Ave., St. Louis, MO 63139  
**Cuisine:** Various  
\$\$\$\$  
Farmhaus does farm-to-table cooking right by frequently altering their elegant tasting menus to reflect the seasonal availability of local produce.

**1D. Lona's Lil Eats**  
2199 California Ave, St. Louis, MO 63104  
**Cuisine:** Asian fusion  
\$  
Rice paper wraps with rice, assorted greens and your choice of protein sounds healthy — it is, but Lona's Lil Eats also makes it taste delicious.

**1F. Vicia**  
4260 Forest Park Ave., St. Louis, MO 63108  
**Cuisine:** Various  
\$\$\$\$  
At Vicia, vegetables and grains are just as much a star as proteins; every individual ingredient within the farm-to-table dishes is treated with the same importance.

**1H. Southwest Diner**  
6803 Southwest Ave, St. Louis, MO 63143  
**Cuisine:** Tex-Mex  
\$  
Enter Southwest Diner hungry, leave stuffed to the brim with comforting Tex-Mex brunch.

**3B. Stone Soup Cottage**  
5809 Highway N., Cottleville, MO 63304  
**Cuisine:** French  
\$\$\$\$\$  
Stone Soup Cottage is the epitome of prestige, but not for picky eaters — it is tasting menu only.

**2B. Nippon Tei**  
14025 Manchester Road, Ballwin, MO 63011  
**Cuisine:** Japanese  
\$\$\$  
A sister restaurant of iNDO (see above), Nippon Tei offers the same high-quality food, but simpler and at a more wallet-friendly price.

**2D. Olive + Oak**  
216 W Lockwood Ave., Webster Groves, MO 63119  
**Cuisine:** American  
\$\$\$  
Featuring dishes like the honey-coffee glazed beef tenderloin and duck crepe with fig and brie, Olive + Oak imbues traditional dishes with another layer of complexity.

**2E. Akar**  
7641 Wydown Blvd., Clayton, MO 63105  
**Cuisine:** Asian fusion  
\$\$\$  
Akar takes its flavors where most restaurants dare not to go, and dishes like the Balinese chicken or the tempura soft shell crab belong with Guy Fieri in Flavortown.

**1C. Annie Gunn's**  
16806 Chesterfield Airport Road, Chesterfield, MO 63005  
**Cuisine:** American  
\$\$\$\$  
Annie Gunn's food is deceptively simple — a bacon burger or roasted chicken sounds unassuming, but the quality of ingredients used makes these classics feel luxurious.

**1E. Pappy's Smokehouse**  
3106 Olive St., St. Louis, MO 63103  
**Cuisine:** Barbeque  
\$\$  
There is a reason why Pappy's is the most famous barbeque restaurant in one of the most famous barbeque cities: it's good.

**1G. Union Loafers**  
1629 Tower Grove Ave, St. Louis, MO 63110  
**Cuisine:** American  
\$  
During lunch, Union Loafers serves the best sandwiches in the city; during dinner, the restaurant serves the best pizza in the city.

**1I. Mac's Local Eats**  
1821 Cherokee St, St. Louis, MO 63118  
**Cuisine:** American  
\$  
Mac's dry-aged burgers are divine, but their fries, tossed in Red Hot Riplets seasoning, are even better.