

The Guide

WHERE TO DINE IN
DALLAS-FORT WORTH

THE LISTINGS

These restaurants represent the best in Dallas-Fort Worth-area dining. It is implicit that we recommend them all highly. Visits by our critics are made anonymously to avoid preferential treatment. Listings are updated periodically. Restaurant listings are subject to change from month to month according to space availability. Inclusion in this directory has nothing whatsoever to do with paid advertising.

KEY

\$ Dinner entrées under \$15
 \$\$ Most entrées \$15 to \$30
 \$\$\$ Most entrées \$30 or more

NOTICE TO RESTAURATEURS

Several instances of people representing themselves as *D Magazine* food critics have been reported to us. Now is a good time to restate our long-standing policies: our critics never identify themselves and never request special treatment. If anyone visits your restaurant under false pretenses or asks for anything free in this magazine's name, please call the police.

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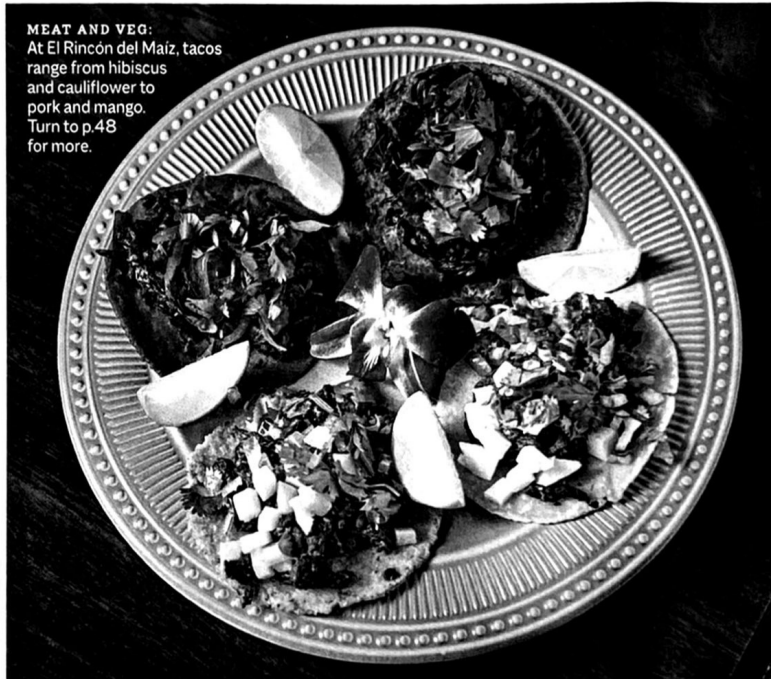
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HUNGRY FOR MORE?

For our complete directory, visit dmagazine.com/restaurants.

MEAT AND VEG:
 At El Rincón del Maíz, tacos range from hibiscus and cauliflower to pork and mango. Turn to p.48 for more.



ALTERNATIVE MARKETS

American Butchers. Desiree and Cal Wineland source top-quality beef, pork, and lamb from small family ranches, and then they butcher, age, and smoke the meats at their shop in the Dallas Farmers Market. Two stalls down, at Beyond the Butchers, their affiliated counter-seat restaurant, you can order one of their famous cheesesteak sandwiches. 920 S. Harwood St. 214-655-6328. *Downtown*

Bone-In Butcher Shop. John Sayklay and his son, Jake, deliver custom-cut meat through their web-based Bone-In Butcher Shop. They source beef primarily out of Texas, the bulk of which is corn-fed, corn-finished, and wet-aged 28 days. But you can also spring for wagyu or grass-fed and grass-finished beef, along with lamb, pork, and chicken. boneinbutchershop.com

Burgundy's Local. The 100 percent grass-fed beef and lamb, pasture-raised pork and chicken, rabbit, eggs, and cheese come from Jon and Wendy Taggart's family-owned farm in Grandview. Meats are prepackaged and available fresh or frozen for easy shopping. Stop next door at Bar

& Garden Dallas to pick up a biodynamic wine pairing. 3314 Ross Ave. 972-707-7241. *Old East Dallas*

CiboDivino. Daniele Puleo's Sicilian roots infuse a menu that includes wood-fired pizza with figs and Gorgonzola or hearty bowls of pasta. A deli case offers 44 Farms steaks, and the retail wine section is one of the best sources for Italian wine in Dallas. 1868 Sylvan Ave., Ste. D100. 214-653-2426. *West Dallas*

Commissary. The headquarters of Headington Companies' production turned grab-and-go is a hip spot with a blue and white tile façade by artist Jose Pardo. At breakfast, breeze in for smoked salmon on a house-made bagel. Down the counter, you can ogle rotisserie chickens and house-cured meats, crusty loaves, and the pastry case's tarts and croissants. 1217 Main St. 214-827-2927. *Downtown*

Cooper's Meat Market. This combination butcher shop and steakhouse in Sylvan Thirty has high-quality cuts of beef and pork, plus chicken, salmon, and shrimp. There's a small Texas beer selection, unique Oregon-focused wines, and a freezer case full of house-made casseroles and

irresistible varieties of dumplings and loaves of cheesy Georgian khachapuri bread. 17479 Preston Rd. 469-466-8818. *SS. Far North Dallas*

Deli-News. This long-running institution is one of Dallas' best bets for New York-style deli fare since it makes its pastrami, pickles, and bread in-house. Squint at the menu long enough, and you'll start to notice signs of its founder's Eastern European heritage, including stuffed cabbage rolls, goulash, and borscht. 17062 Preston Rd. 972-733-3354 S-SS. *Far North Dallas*

Eddie's EuroMart. Bosnian, Serbian, and Montenegrin specialties are on offer at this combination grocery and cafe. Dough for the cheese-stuffed pita pies is made from scratch in-house each day, and the reward is flaky, cheesy perfection. Sausage-filled sandwiches are hearty picks. The grocery has a great selection of cheeses, deli meats, and Turkish coffee. 12243 Northwest Hwy., Ste. 300. 469-779-2833. *S. Northeast Dallas*

ETHIOPIAN

Desta Ethiopian Restaurant. Desta distinguishes itself by offering a contemporary take on Ethiopian cuisine. Modern platings do away with the communal platters that many enjoy, but hats off to the owners for introducing variety into this already diverse genre. 12101 Greenville Ave., Ste. 105. 214-575-9004. *SS. North Dallas*

Lalibela Ethiopian Restaurant & Bar. If you're new to the genre, order one vegetarian sampler and one meat sampler in order to receive a well-rounded mix of wot (spicy) and alecha (mild) items. 9191 Forest Ln. 972-792-8442. *S. Northeast Dallas*

MarRosso Cafe. Come to this quiet cafe in North Dallas for breakfast and order the combo, which is like chilaquiles with an African twist. Because this is an Eritrean restaurant, you'll also find panini, pasta, and breaded cutlets on the menu. The boxegna, a cream puff with a delicate coat of chocolate, is an airy ending. 7989 Belt Line Rd., Ste. 110. 972-685-9099. *S. Far North Dallas*

Queen of Sheba. Long live this elegant shrine to Ethiopian food, with its large array of combination platters—from vegan to "Houston-style," with silky beef tartare kitfo and spicy grilled tenderloin tibs. Shower the meal with honey wine. 14875 Inwood Rd., Addison. 972-239-3290. *S. Addison*

FRENCH

TOP 50 Boulevardier. This bistro in the Bishop Arts District is a wonderful place to perch with oysters, French onion soup, or mussels swimming in a shellfish fumet. Check the board for daily specials, and expect thoughtful French classics. Wines are well selected. 408 N. Bishop Ave., Ste. 108. 214-942-1828. *SS. North Oak Cliff*

Cadot. Even though the place is billed as New American with a French twist, the French dishes far outweigh the New American selections. Among those we love: salad niçoise and whole Dover sole. 18111 Preston Rd., Ste. 120. 972-267-5700. *SS. Far North Dallas*

Carte Blanche. Husband and wife Amy and Casey La Rue bring us morning pastries and evening tasting menus in a combination coffee shop-restaurant that leverages their skill sets. Amy's pastries and desserts are good stuff, while Casey works in a luxury-focused French vein with a focus on Texas wild game. Say yes to sophisticated tea and wine pairings. 2114 Greenville Ave. 214-434-1538. *SSS. Lowest Greenville*

Knox Bistro. Bruno Davailon, formerly of Bullion and The Mansion, debuted his new menu for this bistro at the start of May. It's such a big change, they even changed the restaurant's name from Up on Knox. Many of our favorite Bullion dishes, including leeks vinaigrette, spring lamb stew, and trout rillettes, are finally back in Dallas after a two-year hiatus. 3230 Knox St., Ste. 140. 469-250-4007. *SS. Knox*

Lavendou Bistro Provençal. Lavendou is a step into a brick arch-lined room from Provence. Must-haves: fat escargots bathed in butter, crackling garlic, and parsley; a fork-tender tournedos with cognac cream sauce flecked with peppercorns; and a rack of lamb served with ratatouille and roasted potatoes. 19009 Preston Rd., Ste. 200. 972-248-1911. *SSS. Far North Dallas*

Le Bilboquet. Come to this outpost of the Manhattan bistro for its rattan chairs, zinc bar, and steak au poivre with a thatch of shoestring fries. The poulet Cajun, two chicken breasts dredged in Cajun spices, is iconic, but duck breast à l'orange is marvelous, with a light orange flavor. End with

profiteroles. 4514 Travis St., Ste. 124. 469-730-2937. *SSS. Knox*


The Mitchell. Downtown Dallas' best-kept secret is this cocktail, Champagne, and gin bar on Main Street with a gold-tinged decor and a small, super kitchen. Twists on bistro favorites include steak frites with bone marrow butter, venison tartare, and excellent seasonal veggie specials. 1404 Main St. 214-971-6273. *SS. Downtown*

Parigi Restaurant. Owner-chef Janice Provost's tiny temple to French-inspired bistro fare has been drawing crowds for more than 30 years. Sit on the patio and dip into pâté, pan-seared trout, and a glass of rosé. 3311 Oak Lawn Ave. 214-521-0295. *SS-SSS. Oak Lawn*

Whisk Crêpes Cafe. This delightful little spot from Frenchman Julien Eelsen feels like you just stepped in from a side street in Paris. The crepes are expertly made and come in three varieties: sweet, savory, and (best of all) savory with buckwheat flour. This is also a great place to shop for wine and French dry cider. 1888 Sylvan Ave. 469-407-1899. *S. West Dallas*


FUSION

Cris and John. Cristina Mendez and John Pham let their cuisines collide at this playful spot. You can't miss the phorrito, a burrito made with rice noodles and other Vietnamese ingredients, but the tacos are just as great. If you're expecting



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an inspired mashup of brisket pizzas, everything bagel seasoning crusts, ranch dressing drizzles, and, just to make your ordering choice even harder, a burger topped with a fried mozzarella patty. 14910 Midway Rd., Addison. 469-754-9654; 3501 Hulen St., Fort Worth. 817-402-0050. \$\$, Addison, Fort Worth

SEAFOOD

Fish & Fizz. In a little slice of Cornwall complete with beach huts, chef Nick Barclay serves proper fish and chips with curry mayo, mushy peas, and beers made by his fellow United Kingdom ex-pats over at Four Bullets Brewery. The fish quality is good, the frying is spot-on, and the adjoining shop sells Lion Bars and chocolate-coated digestive biscuits. 400 N. Coit Rd., Ste. 1908, Richardson. 469-687-0022. S-\$\$, Richardson

Krio. No one has ever felt cute digging into a seafood boil, and yet at Krio, blush rosés and pitch-perfect Old Fashioneds made with local whiskey suspend the reality that you're elbow-deep in clams and crab legs swimming in garlicky, Cajun-spiced coconut sauce. The sandwiches are generous, too. 233 W. Seventh St., Ste. 100. 214-253-9311. \$\$, North Oak Cliff

Lefty's Lobster and Chowder House. The have-it-your-way attitude goes a long way here; they'll customize just about anything on the casual seafood menu. It's a popular neighborhood haunt among the glitzy chains that plague Belt Line Road. Baked snapper stuffed with crab is always a winner. 4021 Belt Line Rd., Addison. 972-774-9518. \$\$, Addison

Montlake Cut. Nick Badovinus' seafood spot, a definitive Pacific Northwest take born of his Puget Sound roots, is simple, straightforward, and well executed. Oysters are sourced from both coasts. Dungeness crab is mounded onto a halved avocado and luxuriously dripped with house Thousand Island dressing. 8220 Westchester Dr. 214-739-8220. \$\$, Park Cities

The Oceanaire Seafood Room. The vibe is faintly midcentury cruise liner: waiters wearing long white aprons carry silver trays packed with ice and filled with whole lobsters, colossal shrimp, crab legs, and fresh oysters. Wine stewards pop Champagne corks. Skip the signature baked Alaska for the house-made cheesecake. It's as rich as the clientele. 13340 Dallas Pkwy. 972-759-2277. \$\$, North Dallas

SOUL FOOD AND SOUTHERN

Catfish Floyd's. If it's filets of breaded-and-fried fish you seek, the baskets at this South Dallas walk-up counter are a catfish mainstay. Get them in orders of two, three, and up to 20 pieces, and don't leave without Catfish Floyd's signature tartar sauce. If you're lucky, there might be an extra hunk of fried file for you. 710 Ann Arbor Ave. 214-375-3736. S, South Dallas

Fearing's. Dean Fearing is riding high in the saddle of his ritzy restaurant inside The Ritz-Carlton. The menu's elevated American cuisine is a collection of upscale, homey dishes like prime

rib-eye mopped over live mesquite, served with creamed cornbread pudding and tortilla soup. The Rattlesnake Bar is for those who want to see and be seen. 2121 McKinney Ave. 214-922-4848. \$\$\$, Uptown

Kendall Karsen's Upscale Soul Food. Baked ribs, fried catfish, and super-indulgent macaroni and cheese are among the stars at Kevin Winston's small spot. (Kendall and Karsen are his sons.) The word "upscale" reflects his commitment to quality ingredients and healthy cooking techniques. Opening hours, service quality, and wait times can be inconsistent, so have a backup plan. 3939 S. Polk St., Ste. 305. 214-376-2171. \$\$, Oak Cliff

Ms. Mary's Southern Kitchen. Baked chicken, meatloaf, pork chops (fried, smothered, or grilled), and Mississippi farm-raised catfish keep customers coming back. So do sides like cucumber and tomato salad and okra. But the real draw here is owner Mary Davis' desserts. Save room for bread pudding with rum sauce, homemade cakes and pies (whole or by the slice), fried pies, cobblers, or banana pudding. 605 N. Denton Tap Rd., Coppell. 972-939-1200. S, Coppell

Palmer's Hot Chicken. The nice-casual joint, which set roots in Lakewood, pays homage to the creator of the titular dish, Thorton Prince of Prince's Hot Chicken in Nashville, which has had the whole nation hot and bothered since 1945. Order a pitcher of frosé or a mint julep to start, then trade the white bread for a waffle and take your pick of white or dark bone-in meat. Oven roasted is an option, but why? 6465 E. Mockingbird Ln., Ste. 316. 972-863-9366. S, Lakewood

Roots Southern Table. The finer dining follow-up to Roots Chicken Shak is Tiffany Derry's love letter to the South. Dishes strike a nostalgic chord through honed culinary technique, from whole duck fat-fried chicken to black-eyed pea hummus of which her grandmother would approve. Grilled meats can be heavy on salt, and cocktails get very sweet indeed. 13050 Bee St., Ste. 160, Farmers Branch. 214-346-4441. \$\$-\$\$\$, Farmers Branch

Rudy's Chicken. This is Southern fried chicken at its simple best. Legs and thighs and breasts bathe in buttermilk batter before being dunked in oil, then get spiked with a secret seasoning salt when done. So beloved is Rudy's in South Dallas that its owner, Rudy Edwards, worked a deal with the city that netted the restaurant half a million dollars to expand its drive-thru. Find another restaurant that can say that. 3115 S. Lancaster Rd. 214-375-9234. S, South Dallas

Street's Fine Chicken. The roast chicken, brined in lemon and sea salt and rubbed with herbes de Provence, gets a final broil until its skin is drum-tight and bronzed. They also serve their birds fried with a well-seasoned shaggy golden coat. Expect the usual salvo of sides: black-eyed peas, mashed potatoes with cream gravy, and a refreshing coleslaw with jicama and green apple. 3857 Cedar Springs Rd. 469-917-7140; 5211 Forest Ln., Ste. 108. 972-803-5181. \$\$, Oak Lawn, North Dallas

Sweet Georgia Brown. You might not give this ramshackle old building a second glance if you're just passing through. But everyone in South



TOP

6

CHEFS' TASTING MENUS

EDOKO OMAKASE

The friendliest and most casual of Dallas' high-end sushi tastings is here. 1030 W. John Carpenter Fwy., Ste. 100 Irving

GEORGIE BY CURTIS STONE

The option to trust the chef at this French bistro results in a highlight reel. 4514 Travis St., Ste. 132 Uptown

PETRA AND THE BEAST

Probably the most exciting night of food in Dallas is Saturday night at Petra. 601 N. Haskell Ave. East Dallas

LA RESISTENCIA

This reservations-only experience presents traditional Mexican cooking executed at the highest level of sophistication. 2701 Main St., Ste. 120 Deep Ellum

SHOYO

Attention to detail is high at this appointment-only sushi counter, where the chefs pickle their own ginger and present imaginative spins on nigiri classics. 1916 Greenville Ave. Lower Greenville

TATSU

The culinary experience here is taken so seriously, customers are asked not to wear perfumes or scented lotions. 3309 Elm St., Ste. 120 Deep Ellum

Dallas knows about the smothered pork chops, Polish sausage, fried chicken, collard greens, and broccoli-rice casserole. 2840 E. Ledbetter Dr. 214-375-2020. *S. South Dallas*

STEAKHOUSES

Al Biernat's. Owner Al Biernat knows everyone by name, and if he doesn't know you when you come in, he will by the time you head for the valet. Be prepared to see anybody who's anybody here, no doubt enjoying the best filet (and best coconut cream pie) they'll ever taste. 5251 Spring Valley Rd. 972-239-3400; 4217 Oak Lawn Ave. 214-219-2201. *SS. North Dallas, Park Cities*

Bob's Steak & Chop House. Bob's sticks to the formula that has made it one of Dallas' top steakhouses since 1993: quality meat, sophisticated service, and a cozy, clubby atmosphere. The glazed carrot is a delight, and the onion rings remain superb. And no one, we mean no one, does skillet fries like Bob's. 4300 Lemmon Ave. 214-528-9446. *SSS. Oak Lawn*

Dunston's Steakhouse & Bar. This longtime local steakhouse is still going strong. Skip the chicken-fried steak and order what they do best: meat cooked over a mesquite-wood fire pit. The 6-ounce bacon-wrapped filet is the best beef bargain in town. 8526 Harry Hines Blvd. 214-637-3513; 5423 W. Lovers Ln. 214-352-8320. *SS. West Dallas, Park Cities*

TOP 50 Georgie by Curtis Stone. Stephan Courseau teamed up with Australian celebrity chef Curtis Stone to expand his small empire with an opulent, reinvented steakhouse and butcher shop specializing in pedigreed steaks, like Blackmore Australian wagyu. But the brasserie-inspired fare, like Gruyère-crusted turbot, and lush interior make it special. 4514 Travis St., Ste. 132. 469-466-8263. *SSS. Knox*

TOP 50 Knife. Chef John Tesar's shrine to beef offers an upscale steak experience with different price points. The menu includes burgers, "new school" steaks for \$25, and exotic beef dry-aged on-site for 240 days that runs \$80 an inch. Salads and sides are inspired. 5300 E. Mockingbird Ln. 214-443-9339; 6121 W. Park Blvd. 214-299-5935. *SS. Upper Greenville, Plano*

Nick & Sam's Steakhouse. This Uptown spot is a whole scene of its own, so colorful that there's even a scandalous novel about it (*Love Me Back* by Merritt Tierce). The made-from-scratch sides are warming, especially the lobster-fried rice, and the service is warm, too. Take note: the charred, bone-in filet is excellent. 3008 Maple Ave. 214-871-7444. *SSS. Uptown*

TOP 50 Pappas Bros. Steakhouse. Pappas Bros. feels like a steakhouse should. The dining room is dim enough to warrant a penlight, there's enough leather to stop a cattle drive, and the sommelier truly listens and responds. The steak is aged in-house for 40 days and is buttery, salty, tender, and blood-red with a crunchy char on top. The service is as impeccable as the macaroni and cheese laced with jumbo lump crabmeat. 10477 Lombardy Ln. 214-366-2000. *SSS. Northwest Dallas*

TOP 50 Town Hearth. Town Hearth is the expression of Nick Badovinus' unedited imagination and unchecked ambition; the place itself is the definition of a mic drop. Here you'll find classic steakhouse cuts—strip, tenderloin filet, rib-eye—alongside meaty behemoths with names such as Bistecca (a 48-ounce porterhouse anointed with olive oil) or Battle Axe, \$125 of long-bone rib-eye, dry-aged 90 days. 1617 Market Center Blvd. 214-761-1617. *SSS. Design District*

TACOS

TOP 50 Del Sur Tacos. We crave the cochinita pibil taco, with fuchsia-pink pickled onions to cut through the spice, and the chile relleno-stuffed taco, swathed in guajillo-morita salsa. Del Sur's burritos might be the best in town. Ismael and Olmy Sanchez started with a Del Sur Grill in a gas station in McKinney before bringing this spot, with a slightly different menu, to Oak Cliff. 720 E. Jefferson Blvd. 972-982-0004. *S. North Oak Cliff*

Doña Lencha Restaurant and Taqueria. Red-shirt-clad cooks tend to the trompo, the vertical spit on which traditional al pastor is prepared. The slow magic of this machine turns the al pastor into a lovely, tender meat with a crunchy exterior. 1900 N. Story Rd., Irving. 972-790-8813; 3455 N. Belt Line Rd., Ste. 112, Irving. 972-252-4080. *S. Irving*

El Come Taco. This taqueria serves a variety of Mexican street food, including alambres, gringas, and, of course, tacos. Order the al pastor on corn tortillas and ask for a slice of fresh pineapple on top. Feeling adventurous? Dig into the lengua (tongue) or sesos (veal brain). You can also have a snack in the adjoining mezzal bar, La Viuda Negra. 2513 N. Fitzhugh Ave. 214-821-3738. *S. Henderson*

La Nueva Fresh & Hot Tortilleria. La Nueva is owned by Gloria Vazquez Martinez, a native of the Mexican state of Zacatecas, whose father opened the first La Nueva in 1968. The guisado verde is a fiery classic. Guisado rojo with strips of nopalitos lashes out at the palate with less intensity—but not by much. Further down the Scoville scale is the iridescent and rich mole. 9625 Webb Chapel Rd. 214-358-7261. *S. Northwest Dallas*

Milagro Tacos Cantina. The best Tijuana-style seafood tacos can be found here, including shrimp gobernador, octopus, and a fish taco that for once isn't buried in an ocean of cabbage. We can't say enough good things about the taco that wraps smoked salmon in gooey cheese. Don't believe us? Just try it. 440 Singleton Blvd., Ste. 100. 469-872-0168. *S. West Dallas*

TOP 50 Resident Taqueria. This trendy and casual taqueria in Northeast Dallas serves made-to-order tacos on house-made tortillas, loaded up with seasonal and local produce and tender, slow-braised meats. The braised pork shoulder comes with pineapple, cabbage, and guajillo; veg lovers can sink their teeth into a playful caramelized cauliflower, kale, and pepita taco drizzled with lemon epazote aioli. 9661 Audelia Rd., Ste. 112. 972-685-5280. *S. Northeast Dallas*

TOP 50 Revolver Taco Lounge. Owner Regino Rojas makes upscale tacos, like the best pastor in town and a magnificent pulpo (octopus), all

elevated by tortillas made from scratch and patted fresh to order. They're mouth-stunners. Stop by at Sunday brunch for opulent seafood. 2701 Main St. 214-272-7163. *S. Deep Ellum*

Taco y Vino. Tacos y cerveza? Absolutely. Tacos y mezzal? We'll have another. Tacos y vino? That was new to us until this spot won over Bishop Arts with its jackfruit pibil, chilaquiles, seafood-stuffed jalapeños, Texas sparkling wine, and instantly relaxing vinyl playlist. 213 W. Eighth St. 469-372-0022. *S. North Oak Cliff*

Taqueria Los Angeles. Tacos are in the name, but the real deal here is the burritos, some of the best and boldest in town. Get yours stuffed with a chile relleno or flautas. The spicy potato burrito is not to be trifled with. Your burritos may be delivered by robot. 1424 Jupiter Rd., Ste. 203, Plano. 972-423-2303. *S. Plano*

Trompo. Our favorite trompo tacos have returned to Oak Cliff, where the go-to order is still the gringa, a trompo taco on flour with a layer of gooey molten cheese. The West Dallas location is a ghost kitchen serving takeout only. 337 Jefferson Ave.; 921 W. Commerce St. 972-809-7950. Multiple locations. *S. Oak Cliff, West Dallas*

TEX-MEX

E Bar Tex Mex. E Bar Tex Mex is usually always full, never dull, and the regulars love the long bar. Eddie Cervantes, the former owner of Primo's, now rules over this modest restaurant. 1901 N. Haskell Ave., Ste. 120. 214-824-3227. *SS. Uptown*

El Ranchito Cafe & Club. This 30-year-old institution is the ultimate retro-kitschy Tex-Mex palace. House specialties—ancho chile-marinated pork loin, guiso picoso, and a whole fried catfish—combined with strolling mariachis make it a favorite for large family celebrations. Visit at Christmas to marvel at the decorations. 610 W. Jefferson Blvd. 214-946-4238; 3517 S. Cooper St., Arlington. 817-987-4560. *SS. North Oak Cliff, Arlington*

Las Palmas. This salmon-pink stucco restaurant revisits Tex-Mex nostalgia with flair. Chips and salsa sprawl across retro black-and-white oilcloths, and enchilada combo platters come alongside wagyu beef fajita platters with bone-marrow butter to douse them. Freshly made flour tortillas are perfect for dipping in the queso flameado laced with chorizo and sautéed vegetables. 2708 Routh St. 214-647-1232. *SS. Uptown*

Mariano's Hacienda. Mariano's boasts that it's the birthplace of the frozen margarita, which is reason enough to give it a try. 2614 Majestic Dr., Arlington. 817-640-5118; 4110 Preston Rd., Frisco. 972-335-2232. Multiple locations. *S. Arlington, Frisco, Colleyville, Far North Dallas, Northeast Dallas*

Mia's Tex-Mex Restaurant. The brisket tacos at this longtime Tex-Mex favorite are still hearty and delicious. Lola's Special, a simple platter of three chalupas—bean, queso, and guacamole—still satisfies. In fact, everything here is made with care, although some sauces could use more spice. Service is as efficient as ever, so you can be in and out in less than an hour at lunchtime, but