

BEST OF BETHESDA



THE MAGICAL SUNDAE AT CHARLEY PRIME FOODS

**FALL IN LOVE WITH YOUR HOMETOWN
ALL OVER AGAIN! HERE ARE 150 OF
THE VERY BEST PLACES TO GO,
THINGS TO DO AND MORE,
CHOSEN BY OUR EDITORS
AND READERS.**

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PHOTO BY DEB LINDSEY

ROUNDUP

The Buzz on Espresso Martinis

The '90s may have come and gone, but the espresso martini is back and bigger than ever. While we love a brooding blend of espresso, coffee liqueur and vodka, high-quality ingredients and subtle modifications to the traditional recipe offer a welcome refinement in flavor. Here are four options to try around town.

J. HOLLINGER'S WATERMAN'S CHOPHOUSE

Creamy comes to mind the moment your lips hit the lather of the Flatliner Martini at J. Hollinger's Waterman's Chophouse in Silver Spring. Ketel One vodka and freshly pressed espresso are combined with Baileys Irish Cream as well as Frangelico—the Italian liqueur derived from hazelnuts, cocoa, coffee and vanilla—in this indulgent elixir. Pair yours with the chocolate pots de crème from the dessert menu for a real treat.

📍 8606 Colesville Road, Silver Spring, jhollingers.com

JULII

Chocolate lovers will delight in the mocha-infused martini at Julii in North Bethesda. The secret to this fetching concoction topped with a trio of espresso beans? A housemade blend of chocolate and coffee. Longtime bartender Carlos Rodriguez expertly combines the proprietary mocha with Tito's vodka and Kahlúa before pouring it into a liquid nitrogen-chilled coupe and topping the froth with a dusting of freshly grated dark chocolate.

📍 11915 Grand Park Ave. (Pike & Rose), North Bethesda, julii.com

OPAL

You may need to wait in line to nab a seat at the bar at Opal, a coastal American favorite in Chevy Chase, D.C., but it's worth it for the citrus-y spin on the classic espresso martini. In addition to vodka, cold brew and orange essence, the inky coupe contains Licor 43. This golden-hued Spanish liqueur is made from a blend of 43 herbs and spices, imbuing the cocktail with warm notes of vanilla, cinnamon and orange.

📍 5534 Connecticut Ave. NW, Washington, D.C., opal-dc.com

YARD HOUSE

Best known for its vast selection of draft beer, Yard House, a restaurant and bar in Gaithersburg, also makes a mean espresso martini. The blackish cocktail topped with a dusting of cocoa powder may appear ordinary at first glance, but its top-notch ingredients are anything but. First up is Wheatley vodka, a small-batch spirit with a slight hint of vanilla. It's accompanied by freshly brewed espresso as well as Caffè Borghetti, an authentic Italian espresso-flavored liqueur.

📍 211 Rio Blvd., Gaithersburg, yardhouse.com






REFUEL IN STYLE AT VIM & VICTOR

Best Post-Workout Hang

VIM & VICTOR

Is there anything more satisfying than a protein-rich smoothie or an energy-packed acai bowl after a sweat session? You can find both on the menu at **Vim & Victor**, the wellness cafe inside Bethesda's latest fitness hot spot, The St. James. Vim & Victor is open to the public, so even if you haven't just hopped off a treadmill or finished a spin class, you can stop by for a grab-and-go snack or take a seat on a couch or at one of the tables. Conceptualized by renowned

D.C.-based chef Spike Mendelsohn, the health-conscious menu features 11 smoothie combinations, six types of acai bowls and three different toasts. If you like milkshakes (who doesn't?), try the Jailhouse Choc smoothie made with acai, chocolate whey protein, chocolate almond milk, organic peanut butter and banana. We're also partial to the Kick Some Acai bowl topped with strawberries, blueberries, banana, coconut chips, granola, cocoa nibs and maple syrup. Prefer different toppings or a different base? You can design your own bowl, available in 12 or 24 ounces.

 **6828 Wisconsin Ave., Bethesda, 240-507-5366, thestjames.com/location/bethesda/vim-and-victor/menu**



Best Restaurant for Family Date Night

TRUE FOOD KITCHEN

Got the whole fam together for an evening? Head to True Food Kitchen—best of all the outpost at Rio Lakefront, which offers the added bonuses of a playground, carousel and movie theater. The airy restaurant offers plentiful seating punctuated with pops of white, yellow and green. Masterminded by founder and integrative medicine guru Dr. Andrew Weil, the cuisine embraces the restaurant's motto, "delicious by chefs, nutritious by science." Case in point: edamame guacamole topped with Chef Matt's Magical Dust and served with umami crackers. We promise, everyone from your pickiest eater to your growing gourmand will find something to enjoy. Among such standards as pizza, pasta and a grass-fed burger, the children's menu features dragon fruit lemonade and a colorful chicken teriyaki bowl with rainbow carrots, broccoli, green beans, snap peas and grains. Adults and older children will appreciate the variety of seasonal salads and bowls with add-on proteins, in addition to well-executed mains ranging from wild-caught tuna poke to grilled sustainable salmon.

 **221 Rio Blvd., Suite 0221,
Gaithersburg; 7100 Wisconsin Ave.,
Bethesda, truefoodkitchen.com**