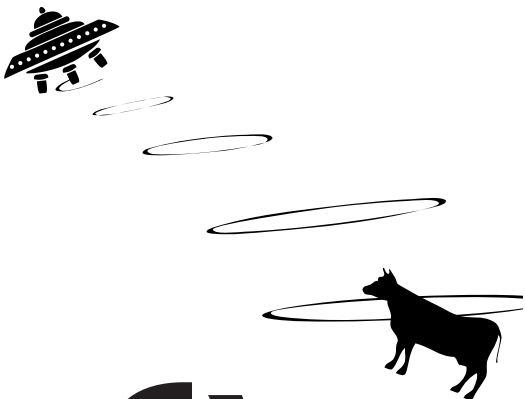




Sci Fi Dining

2014 Update

The following list contains new establishments that have opened or didn’t make it into last year’s publication, as well as those that have closed.



Chinatown

Clay Pot Cafe	74 Kneeland St. (Chinatown)	617-357-5262
A tiny place. Formerly King Fu Garden. Clay rice pot meals cooked with different meats to flavor the rice. They have been known to go heavy on the Cilantro. Mixed reviews on the quantity and quality of meat from reviewers on Yelp. (Call for hours)		
<i>Cantonese</i>	\$-\$\$	L/D/V/TO/GF/no CC
Dumpling Cafe	695 Washington St (Chinatown)	617-338-8858
A much enjoyed place for dumplings and other Asian foods. Occasionally there can be a wait for seating, but it’s often not very long. Those who are fond of Gourmet Dumpling House, should try this place as well.		
M–Su 11a–2a		
<i>Taiwanese</i>	\$-\$\$	L/D/V/AL(beer and wine only)/TO/GF/ℰ/R
Gene’s Chinese Flatbread Cafe	86 Bedford St. (N. Chinatown)	617-482-1888
Open primarily for lunch or an early dinner, Gene’s hand pulled noodles have lots of fans. The menu is short, about five things, but is still sure to satisfy. Fair warning that they tend to be quite heavy handed on the oil and garlic for some, so you will need to speak up if that’s not your thing. Cash only, and very limited seating. Plan to get your noodles to go during the lunch rush.		
M–T 11a–4p, W–F 11a–6:30p		
<i>Chinese</i>	\$-\$\$	L/D/V/TO/no CC
www.genescafe.com		
Momogoose Pop-up Cafe / Sate Asian Grill	89 South St. (Chinatown)	
This is a pop-up cafe location for Momogoose food trucks based out of Cambridge. The location is hard to check on due to its temporary weekday nature. Might be of interest to check out if you happen to be in the area at the right time. Vegetarian and vegan options available.		
M–F 11a–2p		
<i>South East Asian</i>	\$-\$\$	L/V/TO/ℰ
www.momogoose.com		
My Thai Vegan Cafe	3 Beach St. (Chinatown)	617-451-2395
An Asian style, vegetarian and vegan haven. This place has a solid following and has even won over some meat eaters with its fake meat dishes. While you’re there you can indulge in a tasty bubble tea as well.		
M–Su 11a–9:30p		
<i>Thai, Vegan</i>	\$-\$\$\$\$	L/D/V/TO/GF
South Street Diner	174 Kneeland St. (Chinatown)	617-350-0028
A decent 24 hour diner one block away from the South Station bus station, that also has a history of being featured in films. Booths can be reserved for parties of three or more from 1a–5a (minimum \$5 per person/20 minute service). There are vegetarian options, but they are limited as diner food tends to be meat focused. Breakfast is served all day in case you have a crazy urge to down a plate chocolate filled french toast while working the party floor. Beware that the servers are likely to make you feel rushed to finish and leave, once you get your food. Questionable practice of safe food handling and serving. Open 24/7		
<i>American Diner</i>	\$-\$\$	B/L/D/V/AL(beer and wine only)/TO/GF
southstreetdiner.com or dinerboston.com		

Seaport

75 On Liberty Wharf	220 Northern Ave. (Seaport)	617-227-0754
This place is firmly in the middle of the pack with Yelpers. Some have great experiences and some are less than impressed by the American take on seafood. Better luck may be had with the beef and pasta dishes.		
M–Th 11:30–12a, F 11:30a–2a, Sa 10:30a–2a, Su 10a–12a; Brunch: Sa 10:30a–3p, Su 10a–3p		
<i>American New</i>	\$\$-\$\$\$\$	BR/L/D/AL/GF/R (only for parties of 6 or more)
www.75onlibertywharf.com		
Bees Knees Supply	12 Farnsworth St. (Seaport/Ft. Point)	617-292-2337
Located in the same building as Flour Bakery, this gourmet neighborhood market has been a popular new addition. Along with selling artisan foods along with beer, wine, and butcher shop, they also serve up sandwiches, smoothies, and local ice cream by the scoop. They offer free beer tasting on Wednesday at 5p and wine tasting on Friday at 4p. They also do catering.		
General Store: M–F 8a–9p, Sa 10a–8p, Su 10a–6p		
Juice Bar: M–F 8a–3p		
Deli: M–Sa 10a–7p, Su 10a–6p		
Cheese Counter: M–Sa 11a–7p, Su 11a–6p		
Kitchen: M–F 11a–8p, Sa 11a–7p, Su 11a–5p		
<i>Specialty Store</i>	\$-\$\$\$\$	L/V/TO/ℰ
www.beeskneessupply.com		
Blue Dragon	324 A St.(Seaport)	617-338-8585
Chef Ming Tsai’s partner restaurant to his Blue Ginger location in Wellesley. This location has opened to great reviews from Yelpers and Esquire Magazine. The kitchen is peanut free so those with allergies can eat safe. The food is a tasty blend of art, flavors, and satisfying portion sizes. You can order take out via their website. Their menus change throughout the day, so you’ll want to browse their website first. Seating is first come, first served. Kitchen Closes at midnight. Validated garage parking is available for \$5 after 5p Monday–Friday, and all day Saturday. Call the restaurant for details about parties over 10 people.		
M–Sa 11:30a–1a		
<i>Asian Fusion</i>	\$\$-\$\$\$\$	L/D/V/AL/TO/GF/R (only for parties of 10 or more ppl)
www.ming.com/blue-dragon.htm		
Brew Cafe	75 Northern Ave. (Seaport)	617-982-7230
This new cafe loated in the District Hall building is hard to find from the street as there are no signs. You need to enter through the doors with 75 Northern Ave marked on them. However once you find it, this place has gained many positive reviews so far. They serve the standard coffee house fare with up to four beers on tap as well. They have free wifi and large area for meetings with minimalistic tables and chairs. They also accept LevelUp payment by phone.		
M–F 7a–5p		
<i>Cafe</i>	\$	AL/TO/GF/ℰ
www.brewcafeboston.com		

Seaport (cont’d)

Capiz Bar Lobby of the Rennesiance Hotel 617-338-4111
Inspired by the waterfront, this restaurant in Boston’s Seaport District has décor awash with vibrant hues of blue and gold. Enjoy a perfectly mixed martini, local beers and wines, and appetizers such as creamy crab dip or Blue Ribbon Classics.
Breakfast: M-F 6:30a–11a, Sa 7a–12p, Su 7a–1p
Lunch (pub menu): 11a–12a
Dinner: F, Sa 5:30p–11p, Su–Th 5:30p–10p
Pub \$-\$\$ B/L/D/V/AL/TO/GF/♿/R

Empire Asian Restaurant & Lounge at Fan Pier One Marina Park Drive (Seaport) 617-295-0001
An upscale Asian restaurant that splits its focus between hot dishes and sushi, all of which they pride on being high quality. They have a gluten free menu as well, but the vegetarian options are slim. There is a dress code of business casual as a minimum requirement, so be prepared. They also offer \$10 validated parking in the garage below them for 3 hours when you dine there. Monday night they have a very limited all you can eat sushi roll menu for a fixed price. Monday through Friday they have a limited Izakaya menu in their lounge from 5–7p.
Kitchen Hours: M 5p–12a, T–W 5p–11p, Th–F 5p–12a, Sa 5:30p–1a
Bar Hours: M 4:30p–1a, T–W 4:30p–12a, Th 4:30p–1a, F 4:30p–2a, Sa 5p–2a
Asian Modern, Sushi \$\$-\$\$\$\$ D/V/AL/TO/GF/R
www.empireboston.com

Gather 75 Northern Ave. (Seaport) 617-982-7220
This new eatery is located across the hall from the new Brew Cafe in the District Hall building. Like with Brew Cafe, you need to enter the building through the doors marked 75 Northern Ave. Gather will be on your left. As a new establishment it’s doing quite well with Yelp reviewers. It seems that their updated take on American cuisine has really been a hit, with dishes like roasted duck tacos as a starter, veal shank & sage gnocchi as an entree, and pastry bread pudding as a dessert, it’s hard to go wrong. They have some vegetarian friendly options, and will probably be flexible to leaving meat off of certain dishes, but it’s not something they focus on. They also have respectable wine, beer, and cocktail menus to browse over as well.
Lunch: M–Su 11:30a–4p.
Dinner: Su–W 4p–10p, Th–Sa 4p-11p.
Late Night: Th–Sa 11p–1a
American New \$\$-\$\$\$\$ L/D/V/AL/TO/GF/R/♿
www.gatherboston.com

South Boston

Doughboy Donuts and Deli 220 Dorchester Ave (S.Boston) 617-269-8741
A well known Southie donut shop. Nothing like your mass made DD fare, but that can be good or bad if you have a favorite from that sort of a place. They have other pastries as well as deli food. It can be quite crowded in the morning so be prepared. Also be aware that they have boxes, so if you’re going to get more than a few donuts with goopy glaze, ask for one so it won’t end up all over the inside of the bag that they will give you instead. Rumor (Yelp) has it that they fry up a number of batches at night, so it you want a that fresh out of the fryer, gooey glazed ring of dough, you’ll want to head by after 9 or 10pm.
Donut Side: Open 24/7 (all day, every day, all week)
Deli Side: M–F 9a–10p, Sa 9a–9p
Donuts, American \$ B/TO/GF
www.facebook.com/pages/Doughboy-Donuts-and-Deli

Pizza Pie-er 138 Old Colony Ave (S. Boston) 617-450-0009
Not your average selection of pizza options. They offer a good quantity of toppings, traditional thick crust, various types of thin crust options, as well as wraps, salads, apps, desserts, and beverages. Everything can be ordered for delivery through their website, which has helpful photos of all of their pies.
Su–Th 11a–10p, F & Sa 11a–11p
Pizza \$-\$\$\$\$ L/D/V/TO/DL/
www.pizzapi-er.com

Stephi’s in Southie 130 Dorchester Ave. (S. Boston) 617-345-5495
Well Yelp has mixed reviews on this place, but generally the feeling seems to be that its food is lower quality than its sister location on Tremont St, and that things are generally over priced.
M–F 11:30a–2a, Sa–Su 10a–2a
American(new), Seafood \$\$-\$\$\$\$ BR/L/D/V/AL/GF/R
www.stephisinsouthie.com

Victoria’s Diner 1024 Massachusetts Ave (S.Boston) 617-442-5965
A diner located just down the road from the South Bay Shopping Center. Their new 24 hour menu for the days that they are open as such, is available till 5am. They have daily specials as well(\$5 minimum), but they don’t do any substitutions or modifications.
Su–W 6a–10p, Th–Sa Open 24 Hours
American, Diner \$-\$\$ B/L/D/V/AL/TO/GF
www.victoriasdiner.com

Closed Establishments

Blue Tierra Chocolate Cafe
Golden House Chinese Restaurant
Wolfie’s Kitchen and Bar

Tavern Road 343 Congress St. (Seaport/Ft. Point) 617.790-0808
Opened in February of 2013, the brothers that run this restaurant are passionate about art and food. They have brought in local artists to create a 30ft mural that adorns the dining room, and that’s just the start. The food is an artful balance of creative farmhouse style food pairings. Rustic would almost be a way to describe it, but with the knowledge of a top chef behind it. Definitely worth trying!
M–Su 5p–11p
American (new), Bar \$\$-\$\$\$ D/V/AL/TO/GF/R
www.tavernroad.com

Trillium Brewing Co. 369 Congress St. (Seaport/Ft. Point) 617-453-8745
A new local farmhouse style brewery that opened in March 2013. You can’t buy beer to consume on the property here, but you can buy it in growlers to get refilled again later, and take them back to the hotel. The growler sizes are 23 and 64 ounces, are not exchangeable for smaller sizes, and cost \$8 (32oz.) and \$15 (64oz.) for the bottles before filling. Be aware that the bottles are not returnable so don’t buy loads of them unless you want to pass them off to someone who lives locally and can fill them up. Rumor has it that they recently became liscenced to offer tastings as well.
T–Th 4p–7:30p, F 12p–7:30p, Sa 12p–6p
Brewery \$\$\$
www.trilliumbrewing.com

Closed Establishments

606 Congress
Anthony’s Pier 4
Channel Cafe (Ft. Point area)
Fresh City

