



**nileGUIDE**

ALL YOU NEED TO PLAN YOUR PERFECT TRIP



## Local Food

### Seattle, 2 Days

#### Table of contents:

- Guide Description 2
- Itinerary Overview 3
- Daily Itineraries 5
- Seattle Snapshot 12

# Guide Description



**AUTHOR NOTE:** There is nothing better than good food and spectacular scenery. Make your vacation memorable by enjoying the best food Seattle has to offer and then making your own culinary creations in the San Juan Islands! Eating local in Seattle is a food lover's dream, all the best restaurants have caught on to the concept that local, seasonally appropriate food not only tastes better but also has the added benefit of supporting local farmers, fishermen, ranchers and foragers and this provides the additional benefit of creating a local economy that supports the preservation of farmlands, healthy forests and clean water. People have been eating locally by default for centuries but only in the last two decades has the movement evolved into a full blown gourmet extravaganza. Now it is not only possible to expect that almost every ingredient on your plate was raised or grown nearby, it has become the standard of all the best chefs in the Northwest. Local game has recently become more widely available, venison, pheasant, quail, elk and wild boar are not uncommon options, and now that more attention is being paid to the wastefulness of by catches when long lines, trawlers and wide nets are used, supplies of short line caught seafood and sustainably harvested shellfish, prawns and crab are often the choice of more and more high end restaurants whose guests are willing to pay a little extra to know their food is environmentally procured. Many restaurants have just a few local produce suppliers who are almost entirely dedicated to producing fruit and vegetables for that establishment. The symbiotic relationship that has developed between the producers of high quality local food and the restaurants that showcase these delectable delights has been enthusiastically supported by a discerning public that demands the best quality and freshness on their ecologically sustainable plates.










# Itinerary Overview

things to do  
restaurants  
hotels  
nightlife

## Day 1 - Seattle


**DAY NOTE:** Pike Place Market is the nexus of the local food movement in Seattle. While it is fair to admit that the very best local farmers, ranchers, cheese makers and fisherman are only able to produce enough to supply the finest restaurants in town, you can count on getting the next tier of the northwest cornucopia at the Market in any sea\*on which is fanta\*tic at worst. Everyone takes pride in offering the most deliciously fresh food so the lea\*t we can do is be gracious and try to remember how much work it takes to get each of the tomatoes from the seed to your table. Some of the producers are not organic and many of them carry conventional produce from California so you should be watching for tags which indicate local and organic. A\*paragus and berries welcome the spring, fruit and a va\*t array of vegetables dominate the summer, locally foraged mushrooms, apples and pears are plentiful in the fall and the winter provides a diversity of root vegetables and winter greens. Of course you can find anything you want at any time but in order to eat for the sea\*on, ingredients should be adjusted. Perennially available are homemade huckleberry jam and fireweed honey on the main floor of the market which make perfect gifts for friends and family and are absolute musts for any well-stocked pantry. Quality cheese offers a good selection of locally and regionally produced cheeses and you should definitely try Mt. Townsend Chevere and Humboldt Fog (which of course comes from California but it is so good!). Thoma\* is the most charming cheese man in Seattle, and he'll let you ta\*te everything, so it's worth a visit just to meet him, he'll direct you to everything local. Since you're here, you can take the opportunity to stock up on some light weight portables for your kitchen. You'll be looking for local hazelnuts, dried apricots, apples, pears, cherries, huckleberries and currants. Fish is ea\*y, it's always fresh and local but the big question is how it is caught. There are tons of trawlers sc\*\*\*ing the ocean bottom and everything in its wake to bring spot prawns and flounder to your table and long line fishing and wide nets have by-catches that would embarra\*\* your grandmother. Short line caught fish and small net catches are available and these smaller boats need your support so a\*k around, the fishmongers want to support sustainable fishery practices so they'll point you to the ecologically appropriate catch of the day. Now for the meat. Fero's is outstanding and you can always expect an honest reply when a\*king about their suppliers and they can order specialty meats for you if you plan in advance. Uly's makes fine handmade sausages and they make a concerted effort to support local ranchers. Delaurenti's carries a few California cured meats but the place to go for the real deal is Salumi in Pioneer Square. Be sure to check out locally written publications at Left Bank Books if you're looking for a good cookbook. Check out the Lisa Harris Gallery, get lunch at Matt's in the Market, head to Victor Steinbrueck Park for a great view of the mountains and the sound and then slip into the cool cellar of the Ta\*tting Room. Dinner at Sitka and Spruce will leave you speechless, the food is phenomenal but if you can get a reservation at Corson, you'll

ta\*te ma\*terpieces created by the same people from Sitka and Spruce but the atmosphere tops it all.

	<b>Pensione Nichols</b> 800-square-foot suites available
	<b>Pike Place Market</b> Famous Produce and Seafood Market
	<b>Lisa Harris Gallery</b> Local art at Pike Place Market
	<b>Pike Place Fish</b> Flying fish!
	<b>Matt's in the Market</b> In The Heart Of The Market
	<b>Victor Steinbrueck Park</b> View park at the market
	<b>The Tasting Room</b> Tast the best Northwest wines
	<b>Sitka and Spruce</b> Outstanding local ingredients
	<b>The Corson Building</b> A fundamentally local dining experience

## Day 2 - Seattle

**DAY NOTE:** Brunch at Tilth is a bragging point, everyone talks about the first time they ate there and they never stop. When you've eaten a\* much a\* you possibly can, head to the University Farmer's Market to pick up the menu items for your own personal One Pot. You'll be looking for everything you need including olive oil, wine, cheese, meat or fish, vegetables and the rest. You'll catch a plane from Kenmore Air or take the Ferry from Anacortes to the San Juan Islands. Settle down by the fireplace and take the time to eat right. Sweet dreams!

	<b>Tilth</b> Good earth, good eats
---	---------------------------------------

# Itinerary Overview

things to do  
restaurants  
hotels  
nightlife



**University District Farmer's Market**  
Seattle's oldest and Largest Farmer's Market



**Kenmore Air Seaplanes**  
Seaplane to the San Juan Islands

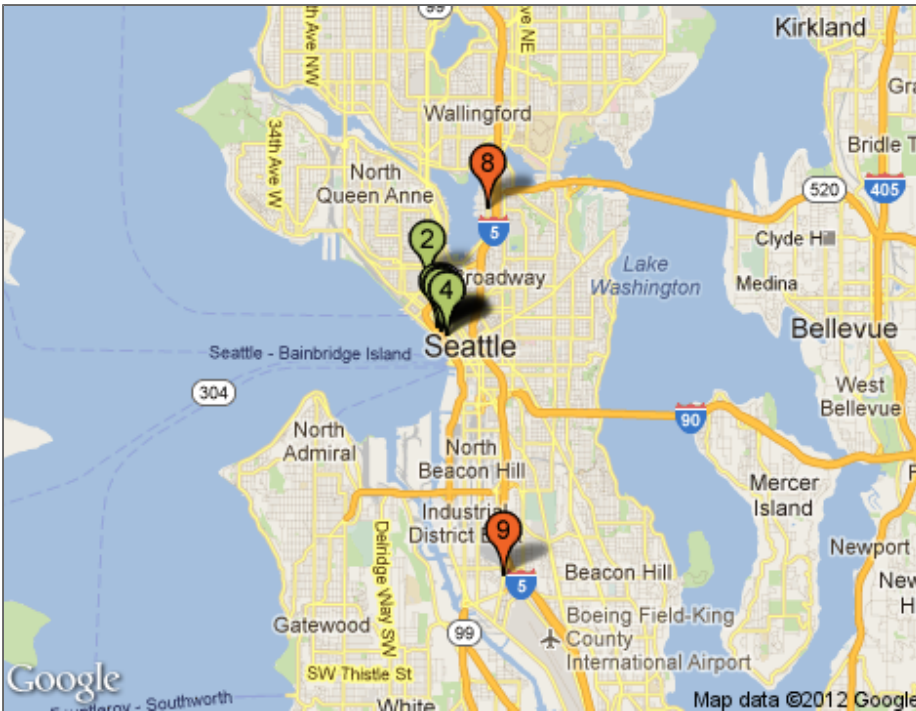


**Washington State Ferry**  
Largest ferry system in United States



**One Pot**  
Unique dinners in random locations

# Day 1 - Seattle



## QUICK NOTE

**DAY NOTE:** Pike Place Market is the nexus of the local food movement in Seattle. While it is fair to admit that the very best local farmers, ranchers, cheese makers and fisherman are only able to produce enough to supply the finest restaurants in town, you can count on getting the next tier of the northwest cornucopia at the Market in any season which is fantastic at worst. Everyone takes pride in offering the most deliciously fresh food so the least we can do is be gracious and try to remember how much work it takes to get each of the tomatoes from the seed to your table. Some of the producers are not organic and many of them carry conventional produce from California so you should be watching for tags which indicate local and organic. Asparagus and berries welcome the spring, fruit and a vast array of vegetables dominate the summer, locally foraged mushrooms, apples and pears are plentiful in the fall and the winter provides a diversity of root vegetables and winter greens. Of course you can find anything you want at any time but in order to eat for the season, ingredients should be adjusted. Perennially available are homemade huckleberry jam and fireweed honey on the main floor of the market which make perfect gifts for friends and family and are absolute musts for any well-stocked pantry. Quality cheese offers a good selection of locally and regionally produced cheeses and you should definitely try Mt. Townsend Chèvre and Humboldt Fog (which of course comes from California but it is so good!). Thomas is the most charming cheese man in Seattle, and he'll let you taste everything, so it's worth a visit just to meet him, he'll direct you to everything local. Since you're here, you can take the opportunity to stock up on some light weight portables for your kitchen. You'll be looking for local hazelnuts, dried apricots, apples, pears, cherries, huckleberries and currants. Fish is easy, it's always fresh and local but the big question is how it is caught. There are tons of trawlers scumming the ocean bottom and everything in its wake to bring spot prawns and flounder to your table and long line fishing and wide nets have by-catches that would embarrass your grandmother. Short line caught fish and small net catches are available and these smaller boats need your support so ask around, the fishmongers want to support sustainable fishery practices so they'll point you to the ecologically appropriate catch of the day. Now for the meat. Fero's is outstanding and you can always expect an honest reply when asking about their suppliers and they can order specialty meats for you if you plan in advance. Uly's makes fine handmade sausages and they make a concerted effort to support local ranchers. Delaurenti's carries a few California cured meats but the place to go for the real deal is Salumi in Pioneer Square. Be sure to check out locally written publications at Left Bank Books if you're looking for a good cookbook. Check out the Lisa Harris Gallery, get lunch at Matt's in the Market, head to Victor Steinbruek Park for a great view of the mountains and the sound and then slip into the cool cellar of the Tasting Room. Dinner at Sitka and Spruce will leave you speechless,

the food is phenomenal but if you can get a reservation at Corson, you'll ta\*t\*te ma\*terpieces created by the same people from Sitka and Spruce but the atmosphere tops it all.

**contact:**

tel: +1 206 441 7125  
http://www.bedandbreakfast.com/wa-seattle-pensione-nichols.html

**location:**

1923 1st Ave  
Seattle WA 98101

## 1 Pensione Nichols

**DESCRIPTION:** Steps from Seattle's historic Pike Place Market, Pensione Nichols is a unique bed and breakfast with a stunning view. The pensione reflects European sense and sensibility married to Pacific Northwest heritage and hospitality. We are cozily situated on the second and third floors of a 100+ year-old building in the historic Smith Block on First Avenue. Pensione Nichols features eclectic antique furnishings, lots of warm light and spectacular bay and mountain views from our inviting living room / dining room and suites. It's a welcome retreat from a busy day, or lifestyle, when you need to "get off the grid" a bit or just slow down and simply plan an evening at one of the many great restaurants, cafes or theaters in the area.



more at [BedandBreakfast.com](http://BedandBreakfast.com)

**contact:**

tel: 206/682-7453  
fax: +1 206 625 0646  
http://www.pikeplacemarket.org/

**location:**

85 Pike Street  
Seattle WA 98121

## 2 Pike Place Market

**DESCRIPTION:** Nine acres of fresh produce, seafood, coffee, donuts, crafts, unique restaurants and friendly vendors, all set against a backdrop of the Puget Sound – that's Pike Place Market, widely recognized as one of the oldest and best farmer's markets in the country. If you only have one day in Seattle, head downtown to get a real taste of the city in every sense. From fresh cheese curds at Beecher's to chowder at Pike Place Chowder, from necklaces and bags to hand-stitched leather journals and hats, from accordions to pianos to hula-hooping guitarists – there's something for your eyes, ears, and nose everywhere you look at the market.

© NileGuide



**contact:**

tel: 206/443-3315  
fax: +1 206 728 6294  
www.lisaharrisgallery.com

**location:**

1922 Pike Place  
Seattle WA 98121

## 3 Lisa Harris Gallery

**DESCRIPTION:** Landscapes and figurative works, by both expressionist and realist Northwest and West Coast artists, are specialties of this gallery, which is located on the second floor of a building in Pike Place Market. © Frommer's

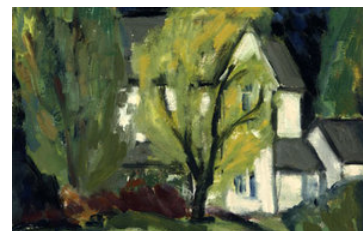


Photo courtesy of [www.lisaharrisgallery.com](http://www.lisaharrisgallery.com)

**contact:**  
tel: 800/542-7732  
www.pikeplacefish.com

**location:**  
86 Pike Place  
Seattle WA 98101

**hours:**  
6:30a-6p M-Sa, 7a-5:30p Su

## 4 Pike Place Fish

**DESCRIPTION:** Located behind Rachel, Pike Place Market's life-size bronze pig, this fishmonger is just about the busiest spot in the market most days. What pulls in the crowds are the antics of the workers here. Order a big silvery salmon and you'll have employees shouting out your order and throwing the fish over the counter. These "flying fish" are a major Seattle attraction, so just step right up and pick your salmon. © Frommer's



photo courtesy of Pike Place Fish

**contact:**  
tel: 206/467-7909  
www.mattsinthemarket.com

**location:**  
94 Pike St  
Seattle WA 98101

**hours:**  
Mon-Sat 11:30am-2:30pm  
and 5:30-10pm

## 5 Matt's in the Market

**DESCRIPTION:** This casual gourmet restaurant has the best location of any restaurant in Pike Place Market. Located on the third floor of the Corner Market Building, Matt's faces the big neon clock that is the quintessential symbol of the market. Until 2007, Matt's was a tiny cubbyhole of a place, but an expansion has given it enough tables that you can actually get in to eat here on short notice. The menu changes regularly, with an emphasis on fresh ingredients from the market stalls that are only steps away. There's also a good selection of reasonably priced wines. The food reveals whatever influences and styles happen to appeal to the chef at that moment -- perhaps Moroccan, perhaps Southern. However, if the menu happens to list anything with smoked catfish, try it. © Frommer's



citysearch

**contact:**  
tel: +1 206 684 4075 (Seattle Parks)  
http://www.pan.ci.seattle.wa.us/parks

**location:**  
2000 Western Avenue  
Seattle WA 98101

**hours:**  
Call for details

## 6 Victor Steinbrueck Park

**DESCRIPTION:** Named for the mid-century Seattle architect and artist who fought to preserve the Pike Place Market, this park is minuscule but beloved. The grassy knoll provides a much needed rest and lunch spot for market visitors and workers. The view of Elliott Bay (over the admittedly horrendous Alaskan Way Viaduct) is fabulous. Steinbrueck's son, Peter, is now a member of the city council, and is fighting to preserve the park's views from a hotel developer who wants to block them. The Seattle tradition of liberal politics lives on. © wcities.com



Photo courtesy of Victor Steinbrueck Park

**contact:**  
tel: 206 770 9463  
www.winesofwashington.com

**location:**  
1924 Post Alley  
Seattle WA 98101

**hours:**  
12:00 pm - 8:00 pm

## 7 The Tasting Room

**DESCRIPTION:** If you need a break from the hustle and bustle of Pike Place Market head up Post Alley to the Tasting Room where you will find a cool retreat chock full of the best wines the Northwest has to offer, sidle up to the bar and order a tasting combo. One of the nicest things about the tasting room is that they don't bother stocking the large producers or low quality wines so you can count on every glass to be well balanced and complex at a good value. The Apex Semillon and Cabernet are



Photo courtesy of The Tasting Room

outstanding and you can have them ship cases or half cases home.

**contact:**  
tel: (206) 324-0662  
<http://www.sitkaandspruce.com>

**location:**  
1531 Melrose Ave. E  
Seattle WA 98122

**hours:**  
Lunch: 11:30am to 2:00pm,  
Monday - Friday, Dinner:  
5:30pm to 11:00pm, Tuesday  
- Saturday, Brunch 10:00am  
to 2:00pm, Saturday &  
Sunday

## 8 Sitka and Spruce

**DESCRIPTION:** Head chef Matthew Dillon moved this popular Seattle restaurant up to its new location in Capitol Hill's Melrose Market in 2010. With fresh market produce, meat, cheese, and herbs, this is the place for foodies looking for a fresh, original meal. Sitka & Spruce also has a fantastic wine list, or if you'd prefer to grab a drink before or after your meal, Chef Dillon also owns and operates Bar Ferd'hand, a wine bar and shop just across from the restaurant. © NileGuide



citysearch

**contact:**  
[www.thecorsonbuilding.com](http://www.thecorsonbuilding.com)

**location:**  
5609 Corson Avenue South  
Seattle WA 98108

**hours:**  
To be determined

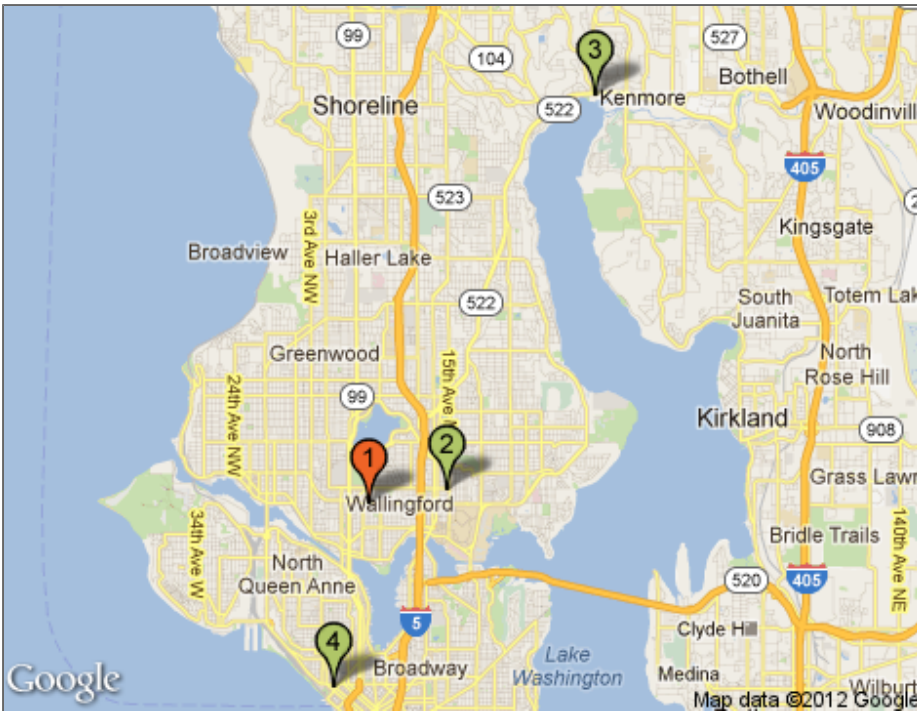
## 9 The Corson Building

**DESCRIPTION:** The Corson Building is quintessentially local. Located in Georgetown, co-owners Wylie Bush of Joe Bar and Matthew Dillon (named one of Food and Wine's top ten chefs) of Sitka and Spruce have carved out a food lover's dream in the heart of Seattle's old industrial area. The grounds have been converted into garden plots and there are heirloom chickens around the side of the building. The food is spectacular, seasonally appropriate, locally produced organic vegetables and local game and fresh fish are some of the delights you may encounter on the set menu.



citysearch

# Day 2 - Seattle



## QUICK NOTE

**DAY NOTE:** Brunch at Tilth is a bragging point, everyone talks about the first time they ate there and they never stop. When you've eaten as much as you possibly can, head to the University Farmer's Market to pick up the menu items for your own personal One Pot. You'll be looking for everything you need including olive oil, wine, cheese, meat or fish, vegetables and the rest. You'll catch a plane from Kenmore Air or take the Ferry from Anacortes to the San Juan Islands. Settle down by the fireplace and take the time to eat right. Sweet dreams!

### contact:

tel: 1 206 633 0801  
fax: 1 206 633 0801  
<http://www.tilthrestaurant.com/>

### location:

1411 N. 45th Street  
Seattle WA 98103

### hours:

Mon-Thurs 5-10pm; Fri  
5-10:30pm; Sat 10am-2pm  
and 5-10:30pm; Sun  
10am-2pm and 5-10pm

## 1 Tilth

**DESCRIPTION:** Chef Maria Hines proves that you can be a good steward of the earth and still delight your palate. Entering the old craftsman bungalow with a rocking chair porch feels like going to a friend's house for dinner. The décor is sparse, but original leaded glass windows, a brick fireplace and painted green chairs add to its inherent charm. Using only locally sourced and organic ingredients, menu items change seasonally. Try the mini duck burgers with homemade ketchup and mission fig at dinner or weekend brunch. A chalkboard highlights artisanal cheese selections, and the extensive wine list features several eco-friendly choices. © wcities.com



citysearch

**contact:**  
tel: 206 547-2278  
[http://www.seattlefarmersmarkets.org/markets/u\\_district](http://www.seattlefarmersmarkets.org/markets/u_district)

**location:**  
NE 50th and University Way  
NE  
Seattle WA 98105

**hours:**  
9:00 am - 2:00 pm every  
Saturday

## 2 University District Farmer's Market

**DESCRIPTION:** Seattle's oldest and largest "Farmers-Only" neighborhood Market hosts over 50 Washington state farmers every Saturday. Featured are seasonal fresh fruit and vegetables from both sides of the state, fresh organic produce, herbs, wild mushrooms, fresh farmstead cheeses, organic meats, poultry and eggs, hazelnuts, cider, local seafood, fresh pasta, honey, flowers, nursery stock, wine, and fresh bread and baked goods. Every Saturday, shoppers can look forward to performances by local musicians, our popular "celebrity chef" cooking demos, and expert gardening advice from Master Gardeners.



Photo courtesy of University District Farmer's Market

**contact:**  
tel: +1 425 486 1257 / +1 800 543 9595 (Toll Free)  
fax: +1 425 485 4774  
<http://www.kenmoreair.com>

**location:**  
6321 Northeast 175th Street  
Kenmore WA 98028

**hours:**  
Call for details

## 3 Kenmore Air Seaplanes

**DESCRIPTION:** Seaplanes are a fun alternative to the area's excellent ferry system. This establishment is one of the largest seaplane travel companies in the area. Fly to any of three locations in the San Juan Islands in about an hour. Trips are scheduled three times daily. The company also flies to Victoria, BC. Day trips and overnight packages are available. Call or check the Web site for up-to-date prices and schedule. © wcities.com



Photo courtesy of Kenmore Air Seaplanes

**contact:**  
tel: +1 206 464 6400 / +1 206 515 3400  
<http://www.wsdot.wa.gov/ferries>

**location:**  
2901 3rd Avenue  
Seattle WA 98121

## 4 Washington State Ferry

**DESCRIPTION:** The country's largest ferry system would have to be in a city surrounded by water. With twenty terminals, eight routes and over 15 million passengers a year, Washington State Ferries are both practical and fun. If you're considering hopping over to Bainbridge, Bremerton, Mercer or any of Seattle's interesting islands, a peaceful ferry ride is a far cry from sitting on a bridge in traffic. © NileGuide



wcities

**contact:**  
[www.onepot.org](http://www.onepot.org)

**location:**  
Various locations  
Seattle WA

## One Pot

**DESCRIPTION:** One Pot is a phenomenon that is the brainchild of Michael Heberoy who has been called a "food provocateur" by Food and Wine Magazine. After giving up on his widely acclaimed Portland restaurant, Clarklewis, Michael started throwing clandestine themed dinners all over the city in art galleries with guest speakers and motel parking lots accompanied by installation art and even in private homes and coffee shops. Each event is unique and the idea has multiplied all over the world as he considers it an open source concept. Anyone can hold a One Pot dinner anywhere but to attend one of Michael's is to experience the real deal and you can bet the guest chefs are fantastic. The ingredients are always

ONE POT  
EXPERIMENTS IN TABLE-MAKI

"Photo courtesy of One Pot

seasonal, local and innovatively combined. You'll need to make a reservation on the website, [www.onepot.org](http://www.onepot.org) and find out if an event is scheduled. If not, create your own dinner with ingredients from the farmer's market or Pike Place and post the pictures on his blog.

---

# Seattle Snapshot

## Local Info

If all you know about Seattle is rainy days and the Space Needle, come take a closer look. Seattle (which, incidentally, gets less rainfall per year than New York City) is divided into several neighborhoods, each with their own main strips, nightlife, parks and exciting points of interest. Pick a zone, any zone, and spend the day getting to know the real Seattle.

### Ballard

One of the most popular neighborhoods for those not willing to live "in" the city, Ballard has a personality all its own. Golden Gardens Park is a great place for a walk or bike ride, and there's plenty of drinks and seafood available at restaurants like Bad Albert's Tap & Grill and Ray's Boathouse.

### Capitol Hill

A political-sounding name for what is unmistakably a liberal, life-loving neighborhood. If you've only got a few days in Seattle, you could easily spend an entire day just in Capitol Hill, checking out the Seattle Asian Art Museum, grabbing a latte at one of dozens of cafes, or browsing for books at the Elliot Bay Bookstore's new location.

### Fremont

"Welcome to the Center of the Universe"; this is the sign that greets you in Fremont, and it only gets quirkiest from there. There's the famous Fremont Troll hiding under the Aurora Bridge, as well as a statue of none other than Lenin in the center of the neighborhood. This is the place for the Fremont Oktoberfest (for beer lovers) and Fremont Fair and Solstice Parade (for those who can't get enough of the naked body-paint bike parade). Of course, there's shops, cafes and restaurants galore, each with its own flavor and personality.

### Madison Park

Looking for a relaxing day to take a stroll, see a few sights and find a nice cafe to chat over a cup of coffee? Madison Park has all this and more, with the Madison Park & Beach offering gorgeous views, and the bistro-style menu at Madison Park Café offering classic French food and wine, the perfect end to the day.

### International District

If dim sum, sushi, or bibimbap is what you're craving, head to the International District, east of downtown Seattle. In addition to a selection of various Asian restaurants, take some great family photos under the pagoda at Hing Hay Park, or visit the Wing Luke, a small museum that offers a big peek into the art and culture of Japan and China.

### Kirkland

Kirkland, in a word, is classy. A quick drive across the lake brings you to a selection of trendy cafes, fabulous art galleries, and world class restaurants like Trellis, which features a menu of seasonal, "farm-to-table" meals. Wine enthusiasts will appreciate not only the many wineries, but also Kirkland Uncorked, the neighborhood's annual "Wine, Dine and Design" festival.

### Pike Place Market

The market on any given weekend is buzzing with tourists and locals alike, sampling fresh local produce, checking out the catch of the day, or shopping for the perfect souvenir. Pike Place is the United States' oldest farmer's market, and in addition to groceries boasts a huge variety of restaurants, including the original Starbucks. Piroshky Piroshky is an iconic stop, where visitors line up to purchase delicious sweet and savory Russian piroshkys, and a hot bread bowl of seafood bisque or one of several chowders at Pike Place Chowder is the perfect meal on a chilly, gray day.

### Pioneer Square

As the historic area of Seattle, Pioneer Square is one of the biggest tourist attractions in the city. History lovers will adore the Underground Tour, which leads you beneath the city to the original Seattle. This is also a popular area for nightlife, with options like a drink at Central Saloon or an evening belting out your favorite tunes at 88 Keys Dueling Piano Bar.

### Queen Anne Hill

This is what suburbs are meant to be; at least, for those who don't want to give up the convenience and quirk of the city. Queen Anne manages to be both trendy and understated, from indie bookshops like Queen Anne Books to the hip martini stop Tini Bigs.

### Redmond

Its country location doesn't hide the fact that Redmond is home to huge corporations, including Microsoft and Nintendo, which make this one of the more affluent neighborhoods. Both Marymoor Park and the Lake Sammamish State Park are on the list for cyclists and walkers, and for those more interested in shopping, check out Redmond Town Center.

### Seattle Center

So much more than just the Space Needle; if you're looking for a place to take the kids on a nice day, Seattle Center is the place to be. In addition to famous Seattle events like Bumbershoot and The Bite of Seattle, the center has plenty of restaurants, rides and arcade games for the kids, as well as the Pacific Science Center, Seattle Opera, and Intiman Theater. Museum lovers can't miss Seattle's famous Experience Music Project/Science Fiction Museum & Hall of Fame, which is also the end of the Monorail (which goes straight to Westlake Center).

### University District

That's a mouthful; locals call it "U-Dub," the neighborhood known for fantastic restaurants, bars, shops, and the beautiful campus of the University of Washington. This is a hip, energetic neighborhood with everything from clubs to farmer's markets, as well as the fabulous University Bookstore. For Apple geeks, University Village houses the only full Apple Store in Seattle.

### Waterfront

Get your quintessential West Coast fix with a stroll along Seattle's Waterfront, with an endless supply of picturesque scenes perfect for capturing a great family photo. In addition to the ferry terminal, where you can head off to Bainbridge or Bremerton Islands, you can also catch a fun water taxi over to West Seattle (much more fun than the long bus ride). Some of Seattle's most well-known restaurants are on the waterfront, including Elliott's Oyster House and Ivar's, and kids and adults alike will have a blast at the Seattle Aquarium.

### West Seattle

Five minutes strolling down the street, sand and ocean on one side and bungalow-

## Seattle Snapshot continued

style houses, burger joints and cafes on the other, you'll swear you were in California instead of Washington. The West Seattle

vibe is laid back and a popular place for water sports as well as bikers and joggers. Don't miss Alki Beach, Seattle's most famous beach, where you can lay in the

sun with a view of downtown on the other side of the bay.

© NileGuide