



Openings Cheat Sheet

THE 16 BEST NEW BARS & RESTAURANTS IN ATLANTA RIGHT NOW

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ATLANTA

KELSEY SCHULZ

We already told you about the [16 ways dating in Atlanta is different than anywhere else](#), but we really should've added a 17th because the constant stream of sweet new places to eat and drink makes it almost impossible to pick the right place for date night, or any night for that matter. If only you had a primer on the 16 best new bars and restaurants in Atlanta. Oh, wait...

The Blind Pig Parlour Bar

Buckhead

[Buckhead's best BBQ option](#) has a dirty little secret right behind it. You need a password, so be very sweet to those girls up front serving you the sweet sauce. Small plates of pork sandwiches, beef carpaccio, and the shots of the sea (oysters), come from the front kitchen and pair well with a few cocktails you can't get anywhere else in the city.



KURZ PHOTOGRAPHY

Battle & Brew

Sandy Springs

The re-energized video game/food/drinking wonderland at the top of the Perimeter is not playing when it comes to fueling those marathon gaming sessions, and to prove it the craft & draft menu is brings you dozens of taps and bottles to sustain you while you're waging virtual battles between an Italian plumber and mute elf.



THE FREAKIN' INC.

The Freakin' Incan

Roswell

Another Atlanta truck-turned-restaurant success story, but this time with Peruvian cuisine. In fact, this is really the only Peruvian place we have in the metro, so it's your duty to seek it out, as opposed to chasing that truck all over the Northside.



COURTESY OF THE COCKENTRICE

The Cockentrice

Old Fourth Ward

It is ambitious to claim the title of Atlanta's best meat spot right off the bat, but Kevin Ouzts seems to be gunning for the title by making sure any and all cuts of meat, prepared in any and all styles are at your beckon. Oh, and eating said meat outside on the sweet patio is one more thing you've got to do this spring.



SEBASTIAN DAVIS/THRILLIST

American Food and Beverage

Buckhead

They've got an imposing, yet approachable, draft list partnered with the requisite house cocktail list; and a solid lunch/bar counter that, along with their meats, lets you know this isn't too fancy of a spot, despite the neighborhood.

Mention: Community Smith
Date: 03/30/15
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COURTESY OF GEORGETOWN CUPCAKE

Georgetown Cupcake

Buckhead

The authors of *The Cupcake Diaries*, yes that is a thing, have set up shop here in Atlanta with more than 100 cake/frosting combinations (and usually toppings on top of that). Red Velvet, Salted Caramel, Peanut Butter Fudge, Lemon Blossom, Cookies & Crème, and Cherry Blossom are your basics. Smash them together, or blend them with an espresso if you need others.



SEBASTIAN DAVIS/THRILLIST

Doraku

Buckhead

The progeny of sushi megastar, Rocky Aoki, Kevin is building on his father's legacy in Buckhead Atlanta. Insane sushi options are buddies with shrimp, chicken, beef, and [pork dishes](#), while the hand-selected sake menu is something you won't find anywhere else in our little land-locked city.



KR STEAKBAR

The Bureau

Buckhead

The newest entrant into our city's [secret bar scene](#), The Bureau at KR SteakBar is open to "the public" Friday and Saturday nights; look for the red lightbulb, or just barge in through the kitchen, though the first option is recommended, unless you're good at dodging steaks flying at your face.



BRIAN GRASSEL / ERICA DINES

Atlas

Buckhead

It's dinner-only at this mocha leather-heavy Buckhead base to the St. Regis, where the wine buckets, white tablecloths, and fine cutlery should tell what you should expect to pay... and what they expect you to wear. And if it doesn't, there's the 35-day aged ribeye, venison tenderloin, lamb loin, and a \$25 burger.

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TRIX MEADOWS

Superica

Old Fourth Ward

Krog Street's Mex-Tex eatery keeps the standards of the neighborhood as high as they deserve. Pork belly fajitas, jalapeno-stuffed and bacon-wrapped shrimp, and grilled quail with pork tamale are just a few of the specials that will keep you coming back to the street that Pathbun built.



COURTESY OF HI-FIVE DINER

Hi-Five Diner

Midtown

This breakfast-all-the-time place is also an all-day lunch and dinner place for when you want something a little more refined and substantial than the standard sautéed, smothered, and covered. A full espresso and cocktail bars keep you stimulated, relaxed, or whatever combination of both you need.



GARNISH PHOTOGRAPHY

Community Smith

Midtown

You'll have your own silverware, so don't try to steal one from the cool fox statue made of forks, knives, and spoons in the middle of the dining area. The menu ranges from the fancy end of pate and squid, to the more familiar burgers and chicken wings (confit). A short, but expert cocktail list treats bourbon, gin, and tequila with the perfect blend of bitters, so don't even dare order a Jack & Coke.

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BEN ROSE PHOTOGRAPHY

Corso Coffee

Buckhead

Buckhead Atlanta continues to bring it, this time with a superior coffee experience. Italian-style, wood-roasted Anèri Tricaffè espresso is the backbone of your lattes and macchiatos, and you can have the locally-roasted drip if you get an extremely patriotic feeling. All the go-to breakfast pastries are handy, as well as sandwiches, salads, and, yep, wines.



COURTESY OF JOYSTICK GAMING

Junk Food

Old Fourth Ward

Chef Joey Zelinka, whose impressive credits include Rathbuns, and 4th and Swift, is setting up his "junky" food in the incubator at Joystick. He's making extremely adult versions of grilled cheese, chicken fingers, pork fried rice, and fried fish and hush puppies. Extra napkins are mandatory, since these are rich, delicious foods, and those joysticks don't need to be greasy.



KELSEY SHULZ

Colletta

Avalon

Premium Italian is pouring into Alpharetta like a fresh glass of Prosecco. Of course there is as good a Italian wine list as you'll find, and all the clams, prosciutto, burrata, and duck (pizza) to make you keep ordering new pairings. If you have some room in your pantaloni, the spit-roasted bone-in pork chop is your new amico.



CHARMA GAUCHA

Chama Gaucha

Buckhead

There can never be enough meat, especially when it is shaved in unlimited quantities at your whim. Take your meat either in the warm indoor ambience, or outside by the fire pit and bar. Don't worry, the meat is already perfectly cooked, so the fire is just for warmth and atmosphere.

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