



From top: Reef's splurge-worthy Crab Fat & Dough; Texas stone crab claws from the new One Fifth Gulf Coast; Warehouse 72's herb-roasted lamb lollipops with oak wood smoked carrots, sweet potato, spinach and hazelnut pesto, sumac and mint.

EAT SHEET

# ch-ch- CHANGES

**One Fifth Gulf Coast** (1658 Westheimer Road, 713.955.1024), the newest chapter in chef Chris Shepherd's five-restaurants-in-five-years project, takes a deep dive into the waters and terrain of the Gulf Coast states. Think Texas stone crabs (and other "shells"); hearth-charred okra and hush puppies (small plates); roasted flounder almondine ("big things") and pineapple upside-down dessert. ... After being closed for nearly two years post-Hurricane Harvey, **Reef** (2600 Travis St., 713.526.8282) is back. Guests returning to chef Bryan Caswell's seafood shrine and 3rd Bar should anticipate a totally new menu and fresh look. Crab Fat & Dough (crab baked in bread); caviar service with Kennebec potatoes; Texas red hot sausage and gribiche sauce; and grilled cobia with shaved beet salad and XO sauce are a few inventive newbies. ... **Bardot** (1070 Dallas St., 713.242.8555) at Hotel Alessandra is dishing a taste of the Mediterranean with small plates from Spain on Tuesdays, Italy on Thursdays, and France on Fridays through September all day. At **Lucienne**, the hotel's signature restaurant, exec-chef Jose Hernandez has

luxé new plates to try: lobster with caviar and macerated strawberries; pheasant with cherry sauce and celery root; glazed pork belly with corn esquites—plus wine pairs. Don't miss the thin apple tart with Calvados sauce! ... Former Danton's Gulf Coast Seafood and Steaks is now **Eugene's Gulf Coast Cuisine** (1985 Welch St., 713.807.8883) in the shuttered and now renovated Mockingbird Bistro space. Its menu features Danton's classics like Kyle's crab salad and the signature Bloody Danton. Expect a lively oyster bar, as well as items inspired by the family including the Teas Special—a spin on grilled cheese. ... **Warehouse 72** (7620 Katy Freeway, Ste. 305, 833.365.7272), Spaghetti Warehouse's upscale sibling, has bowed in West Houston. Artistic Mediterranean dishes by exec-chef Jaime Salazar (recently with Brasserie 19) include Australian lamb lollipops, Za'atar roasted chicken, and signature angel hair pasta with truffle cream sauce. The industrial-designed space includes kitchen-facing chef tables offering a tasting menu and a "check-in" lobby for loyalty members. —Robin Barr Sussman

TOP 5

## Shaken, Stirred, & SPIRIT-FREE

Happy hour without the hangover: Area mixologists are churning out custom-crafted nonalcoholic libations using savory, unexpected ingredients. —Mai Pham

Of the four mocktails on **Coltivare's** seasonal Zero Proof menu, we prefer the margarita-esque Melo Fresca by bar manager Sarah Crowl: fresh cantaloupe shrub, coconut water, lime and O.J., served on crushed ice with a course salt rim. 3320 White Oak Drive, 713.637.4095, [agricolehospitality.com](http://agricolehospitality.com)

1

Crafted with crushed ice and shaped like a snow cone, La Perla—one of three drinks on **Coppa Osteria's** nonalcoholic menu—is made with coconut water, coconut syrup, fresh-squeezed lime juice and topped with toasted coconut. 5210 Morningside Drive, 713.522.3535, [coppaosteriahouston.com](http://coppaosteriahouston.com)

2

With choices like a guava Bellini, passion fruit mojito and lychee martini, the mocktail menu at **Maison Pucha** only sounds boozy. Just try the Beso Frances Picante, which combines fresh guava juice with lime, basil, simple syrup and espelette pepper for lip-tingling refreshment. 1001 Studewood St., Ste. A, 713.637.4976, [maisonpucha.com](http://maisonpucha.com)

3

At EaDo's **Nancy's Hustle**, bar manager Kristine Nguyen used infusions, syrups, smoked ingredients and sometimes kombucha to design her alcohol-free Sobriedades menu. Try the Tropical, which blends lemon grass matcha, coconut, ginger and citrus. 2704 Polk St., Ste. A, 346.571.7931, [nancys hustle.com](http://nancys hustle.com)

4



Nancy's Hustle's Salt Bae is made with salted cucumbers, mint, grenadine, citrus and soda.

5

Mocktails at **Weights + Measures** range from a simple Topo Chico Three Ways, to bar manager Shan Liu's superlative Coconutty, a creamy coconut-pineapple-lime creation served in a Champagne flute and garnished with a lemon twirl. 2808 Caroline St., 713.654.1970, [weights-measures.com](http://weights-measures.com)