

# EXPLORE EDMONTON

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## Culinary

# Trip Summary

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## Day 1

Breakfast at Cafe Linnea - Cafe Linnea

Lunch at Zwick's Pretzels - Zwick's Pretzels

Duchess Bake Shop - Duchess Bake Shop

Dinner at Rostizado

## Day 2

Join one of Edmonton's Food Tours

Lunch at Ampersand 27

Sugared & Spiced Bakery

Dinner at Biera - Biera

## Day 3

Brunch at MEAT

Lunch at Wishbone - Wishbone Restaurant

5:30 PM Edmonton Walktail Tour - Wishbone

Dinner at Clementine - Clementine

## Day 4

Breakfast at Little Brick - Little Brick

Green Onion Cake Workshop with Siu To - Get Cooking

Dinner at Bundok - Bündok

Cocktails at Baijiu

## Day 1



### Breakfast at Cafe Linnea

Inspired by traditional Scandinavian and French cuisine, Café Linnea fuses familiar bistro fare with locally sourced ingredients. Café Linnea is the passion project of chef and owner Kelsey Johnson. Her intention? Respect for the produce, the process and the people involved in bringing quality food to table. They are committed to reflecting the community's rich growing tradition with an ever-changing menu galvanized by the seasons and in support of the farmers.

All four owners were born and raised in Edmonton, and having traveled the world for work and pleasure, made their way back home. The interior of the restaurant is done by local makers and artists - from the tables and bar, the cherry wood shelves, and handcrafted cider mugs.

[Instagram](#)

[Twitter](#)

[Facebook](#)

#### Contact:

(780) 758-1160



#### Cafe Linnea

10932 119 street, Edmonton, AB, CA, T5M 0R5  
7807581160

Serving Brunch, Dinner & High Tea in Edmonton AB. Café Linnea fuses traditional Scandinavian and French cuisine with locally sourced ingredients. We are committed to reflecting our community's rich growing tradition with an ever-changing menu galvanized by the seasons and in support of our farmers. We are a no-tipping establishment.



### Lunch at Zwick's Pretzels

This independent spot is owned by bakers Maria Chau and Darren Zwicker. They offer sandwiches, sausages in a pretzel bun and classic pretzels with a variety of tasty toppings! The McZwick is warm roasted chicken, candied bacon, mozzarella & paprika aioli on a pretzel bun. If a sausage is what you're after, go for the chorizo topped with chimichurri & pickled red onion. Better take a bag of pretzels nubs to go, you'll be craving them later!

## Zwick's Pretzels

12415 - 107 Avenue NW, Edmonton, AB, CA, T5M1Z2  
7804518882

Soft Pretzels! Hot Pretzels! Sweet Pretzels! Salty Pretzels!



## Duchess Bake Shop

Stop by Duchess Bake Shop and satisfy your sweet tooth! Operating out of the trendy 124th Street area, Duchess Bake Shop uses only the highest quality and freshest ingredients possible. With everything from croissants to pies to mini-meringues, you'll hope your stomach is as big as your eyes. Don't miss trying the macarons, they're out of this world! Duchess was named one of 32 Bakeries to Eat at Before you Die by BuzzFeed.



## Duchess Bake Shop

10720 124 St NW # 10720, Edmonton, AB, CA, T5M 0H1  
(780) 488-4999

Duchess is a local bake shop serving Edmonton, located at 10720-124 Street. We make everything in house from scratch, using no mixes, no preservatives and no short cuts.

Contact:

Giselle Beggs

info@duchessbakeshop.com



## Dinner at Rostizado

Featuring an old-world cooking concept made modern, Rostizado brings the style, spice and flare of Mexico's rosterias in food best devoured family-style. The Nuevo-Latino cooking shows the diverse culinary riches found across the 32 states of Mexico, with the restaurant's name, Rostizado, literally translating to "roasted". Slow cooked, heartening, and in an atmosphere that feels like you're at a friend's place instead of restaurant. Must try: The Churros!

[Instagram](#)

[Twitter](#)

[Facebook](#)

102, 10359 - 104 Street

(780) 761-0911

[rostizado.com](http://rostizado.com)



## Day 2



### Join one of Edmonton's Food Tours

Edmonton Food Tours leads walking food tours with six to 10 tastings over a three hour period. The guides share entertaining stories of the history, arts and daily life in Edmonton's great foodie neighbourhoods. Guests have the chance to meet the local chefs, food artisans and business owners who are creating both 'Edmonton Original tastes' and the city's reputation as a food destination. Guests leave the tour comfortably full and with a great sense of discovery. Through food, fun and a little adventure, they provide authentic connections to Edmonton's culture.

[albertafoodtours.ca](http://albertafoodtours.ca)



### Lunch at Ampersand 27

Making its home in the heart of Old Strathcona, Ampersand 27 features unlikely flavor combinations featuring trendsetting ingredients. Passionately local, the menu will take you on a very unique Edmonton experience. Be sure to notice the artwork and prints painted by local artists!

10612 82 Avenue

(780) 757-2727

[ampersand27.com](http://ampersand27.com)





## Sugared & Spiced Bakery

Amy graduated from Northern Alberta Institute of Technology's Baking Certificate program in 2013 before setting out on her own and taking orders for cakes, cookies, scones and all manner of baked goods. Her baking has been praised by the Edmonton Journal, CBC Radio, countless blogs and Twitter pages in #YEG as well as by her husband and two children.

The location is incredibly unique as it is in a hidden and historic back alley in the heart of Old Strathcona. Sugared & Spiced Baked Goods' first brick and mortar location opened at Rear-10334 82 Avenue in September 2017. There's a good chance Amy's in the back there right now, making something delicious and beautiful.

[sugaredandspiced.ca](http://sugaredandspiced.ca)



## Dinner at Biera

Biera is Edmonton's newest restaurant by Chef Christine Sandford. Biera co-exists within Ritchie Market with local coffee superstar Transcend, butcher shop Acme Meat Market, and new-kid-on-the-block brewery Blind Enthusiasm. The menu features beautiful fresh Alberta ingredients from local farms and pairs beautifully with the brews from Blind Enthusiasm.

Instagram: [/biera\\_yeg/](https://www.instagram.com/biera_yeg/)

Facebook: [/BieraRestaurant/](https://www.facebook.com/BieraRestaurant/)

Twitter: [@Biera\\_YEG](https://twitter.com/Biera_YEG)

[biera.ca](http://biera.ca)



### Biera

9570 76 Avenue Northwest, Edmonton, Alberta, CA, T6C 0K2

## Day 3



## Brunch at MEAT

MEAT is a locally owned and operated smokehouse located in the heart of Old Strathcona. An

authentic BBQ experience with homemade sauces, savory sides, and a casual welcoming room to indulge. Brisket, beer, and bourbon - keeping it simple and doing it well.

Instagram: [meat\\_yeg](#)

Twitter: [@meatfordinner](#)

Facebook: [Meat](#)

8216 104 Street

(587) 520-6338

[meatfordinner.com](#)



## Lunch at Wishbone

Wishbone is a locally owned Edmonton based restaurant by the Three Boars restaurant group. This is the third installment of the group including Three Boars Eatery and Farrow Sandwiches & Coffee.

They offer a refined Canadian Surf & Turf menu by chef Brayden Kozak and an eclectic wine focused bar program by Head Bartender/General Manager Shaun Hicks.

[Instagram](#)

[Facebook](#)

[Twitter](#)

### Contact:

(780) 757-6758



## Wishbone Restaurant

10542 Jasper Avenue, Edmonton, AB, CA, T5J 1Z7

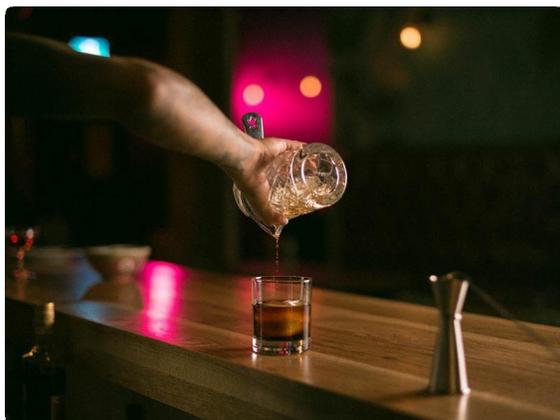
Wishbone is located in Edmonton, Alberta, serving a refined Canadian surf & turf menu, brought to you by the Three Boars restaurant group.



5:30 PM - Mountain Time - 3 hr

### Edmonton Walktail Tour

Edmonton Walktail Tour takes guests on a Journey through Edmonton's flourishing Downtown Cocktail scene. Discover how passionate bartenders and a thirst for a classic cocktail evolved into a local liquid obsession. As we walk from bar to bar, you will sample a variety of cocktails, each with their unique, local story. Bottoms up!



## Wishbone

10542 Jasper Avenue NW, Edmonton, AB, CA, T5J 1Z7



### Dinner at Clementine

Intimate, with a variety of seating, the Art Nouveau-inspired design encourages dallying over delicious and ever-changing small plates by chef Roger Letourneau. Enjoy thoughtful cocktails along with an outstanding wine list.

[Instagram](#)

[Facebook](#)

[Twitter](#)

#### Contact:

780-756-4570



### Clementine

11957 Jasper Avenue NW, Edmonton, AB, CA, T5K 0P1  
7807564570

Bistro and cocktail/wine bar in the Pearl Tower. Limited reservations available at [www.barclementine.ca](http://www.barclementine.ca)

## Day 4



### Breakfast at Little Brick

Little Brick is a charming cafe in an old brick house built in 1903 in the heart of the river valley. It's the former family home of J.B. Little, the owner of the brickyard that used to call the area home and provided bricks to Edmonton's most historical buildings (a replica of J.B. Little's Brickyard is set up on 1920 street at [Fort Edmonton Park](#)). The house is now a cafe, general store and event space with offices upstairs.

Walk into the neighbourhood off the river valley trails and make yourself at home with a coffee and artisanal sandwich in hand (on freshly baked bread). Browse the general store shelves stocked with locally made delights such as housewares, body products, high quality cooking/baking ingredients, greeting cards, and basic groceries like eggs and milk. It has such a welcoming feel! Whether you find a spot in the living room, dining room, or in the backyard, you'll feel like you're sitting in an old friend's home.

Instagram: [/littlebrickyeg/](#)

Facebook: [/littlebrickcafestore/](#)

Twitter: [/littlebrickYEG](#)



### Little Brick

10004 - 90 Street NW, Edmonton, AB, CA, T5H 4P4  
7807051230

Little Brick is a charming cafe in an old brick house built in 1903 in the heart of the river valley. It's the former family home of J.B. Little, the owner of the brickyard that used to call the area home and provided bricks to Edmonton's most historical buildings (a replica of J.B. Little's Brickyard is set up on 1920 street at Fort Edmonton Park). The house is now a cafe, general store and event space with offices upstairs.

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Contact:  
Katherine Forgie  
katherine@littlebrick.ca  
780-705-1230



### Green Onion Cake Workshop with Siu To

Green Onion cakes are a beloved staple in Edmonton. They are so popular that there has even been a movement to name them the official dish of Edmonton. And Siu To is the man credited with introducing green onion cakes to Edmonton. He moved here from the Chinese port city of Qingdao in 1978.



### Get Cooking

104 Avenue Northwest, Edmonton, Alberta, CA, T5K 2Y9



## Dinner at Bundok

Boondocks: an expression derived from the word bundok, meaning a rural place or off the beaten path. Bundok is an inviting neighbourhood restaurant, located in the Ice District of Edmonton, Alberta, with intentions of celebrating the people and food of the community. The process of transferring boondocks into Bundok is synonymous with our thought process of involving the history of ingredients and region into our own vision.

[bundokyeg.com](http://bundokyeg.com)



### Bündok

10228 104 Street Northwest, Edmonton, Alberta, CA, T5J 1B8



## Cocktails at Baijiu

The deliciously illicit speakeasy vibe of Baijiu creates an uninhibited transition from day to night plus the location is ideal for pre- (or post-game) drinks at Rogers Place. The focus is fine cocktails with Asian-inspired plates, including late night dumplings, bao and dim-sum inspired dishes.

[Instagram](#)

[Facebook](#)

[Twitter](#)

