

# Santa Barbara

MAGAZINE

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IN OUR  
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**PLUS A WINTER WONDERLAND OF  
WISH LISTS + HOLIDAY HAPPENINGS**

# Culinary Corridor

OUR TOWN's heady combination of historic architecture and great food is hard to beat; and the downtown crossroads of East Canon Perdido and Santa Barbara streets—home to El Presidio de Santa Bárbara—is ground zero for experiencing both.

Directly across from the Presidio, Jimmy's Oriental Gardens—an iconic building that, for 60 years, housed a popular Chinese restaurant and cocktail lounge—was recently reborn as **Three Pickles Subs & Sandwiches** and the **Pickle Room**, 805-965-1015, [threepickles.com](http://threepickles.com). Locals are thrilled to reclaim their cherished watering hole—lovingly restored by business owners Bob Lovejoy and his son, Clay—and the libationary talents of Jimmy's longtime bartender Willy Gilbert.

Next door, there's always a swarm of bikers—the nonmotorized variety—hanging out sipping java at **Handlebar Coffee Roasters**, 719-201-3931, [handlebarcoffee.com](http://handlebarcoffee.com), owned by former professional cyclists Kim Anderson and Aaron Olson, who have dubbed their culinary neighborhood the "Gourmet Ghetto."

Steps away, the **Sojourner Cafe & Restaurant**, 805-965-7922, [sojournercafe.com](http://sojournercafe.com), is a comfy venue frequented by the health-conscious set for more than three decades. Devoted regulars favor the brilliantly hued beet gazpacho, and save room for baker Ashleigh Carracino's sublime desserts.

Sophisticated foodies have discovered **Julienne**, 805-845-6488, [restaurantjulienne.com](http://restaurantjulienne.com), the corner bistro where chef/owner Justin West's seasonal menus of innovative flavor combinations—like pork belly with smoked poblano sausage, stewed peppers, and French fries—feature locally sourced ingredients.

Around the corner, **C'est Cheese**, 805-965-0318, [cestcheese.com](http://cestcheese.com)—Michael and Kathryn Graham's decade-old fromagerie—stocks 120 cheese varieties and every conceivable accoutrement (think charcuterie, condiments, and cutlery). Get ready for the debut of C'est Cheese Part Deux, an expanded version of the existing shop to include a larder, cafe, and even more local wines.

Across the street, **Panino**, 805-963-3700, [paninorestaurants.com](http://paninorestaurants.com), serves the lunch bunch a tempting array of soups, salads, and sandwiches from a repurposed Victorian home. On chilly nights, booking a fire pit table on the spacious outdoor patio is the best way to savor tasty Lebanese specialties at **Zaytoon**, 805-963-1293, [zaytoon.com](http://zaytoon.com). —L.D. PORTER



PICKLE ROOM



"Being in such close proximity to so many other great businesses that are passionate about food and dedicated to creating great products is truly inspiring and has created an amazing community."

—MICHAEL GRAHAM, OWNER, C'EST CHEESE



JULIENNE



HANDLEBAR



ALL PHOTOGRAPHS BY STEVEN HONG. EXCEPT HANDLEBAR INTERIOR BY R.E. PHOTOGRAPHY



"From the newly reopened PICKLE ROOM to farm-to-table restaurant JULIENNE to C'EST CHEESE and all the GREAT BUSINESSES in between, we are fortunate to have such GREAT NEIGHBORS."

— AARON OLSON, OWNER, HANDLEBAR COFFEE ROASTERS



Rattan wall mirror, \$325, Botanik; Mirror print, price upon request, Robert Stivers; De la Guerra large pendant, \$1,795, Forged Lighting of Santa Barbara; fabric, price upon request, Raoul Textiles.



# NATIVE TREASURES

Gifts inspired by the natural beauty and heritage of our town

ALISA BAUR Art Director



MK Signature candle, \$42, Maison K; faux fur throws, \$79 each, Restoration Hardware.



Roses, Rose Story Farm; mixrack, \$150, and Le Corbusier chair, \$4,260, Design Within Reach.



Alberto Giacometti book, \$25, Assouline; Dries van Noten, Wendy Foster; ring, \$2,150, Daniel Gibbings.

