



**HANKAMER
& ASSOCIATES**
BROKERS, L.L.C.

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RESTAURANT UPDATE

House of Blues

1204 Caroline Houston 888.402.5837

Located in the exciting Pavilions in the central business district facing the George R. Brown Convention Center and the Hilton of the Americas, Houston's House of Blues is comprised of a theater (accommodating about 1,500 in seats and standing / dancing room), The Foundation Room (a membership club), and a restaurant open to the public at street level. The restaurant has a menu which is a cross between Houston's Restaurant and Hard Rock Cafe (yes, T-shirts and other souvenirs are for sale). The establishment is exciting, and the theater, managed by Live Nation (formerly Pace Concerts) books a variety of entertainment almost nightly. Hankamer saw Willie Nelson and Family play to a packed house on a recent night, following a warm up drink in The Foundation Room. For starters, Crispy catfish nuggets with sweet potato French fries; Pan seared voodoo shrimp with rosemary cornbread and Dixie beer reduction; and Cajun seared Ahi tuna with Asian dipping sauce, wasabi and pickled ginger. Salads include Traditional Caesar with brick oven croutons and fresh grate parmesan cheese; and Grilled flatiron steak salad with black beans, grilled corn, diced tomatoes, avocado, red onions, and cilantro ranch dressing. The sandwich menu features The Elwood, a blackened chicken breast sandwich with chili garlic mayo, green chilis, and sour cream, with French fries; and Pulled pork sandwich with house made BBQ sauce and sweet potato fries. Menu specials may include Crawfish and artichoke risotto with spinach and aged parmesan cheese; Fried buttermilk battered chicken with country gravy, mashed red bliss potatoes, and vegetables; or Teriyaki grilled salmon with mashed potatoes and sauteed vegetables; and Creole Jambalaya with shrimp, chicken tasso ham, andouille sausage, and roasted green onions.

Wild West

6101 Richmond Ave Houston 713.266.3455

Converted over ten years ago from the Trail Dust Steak House, this slick urban country ballroom has become a fixture for those who like to glide counter-clockwise around a huge dance floor to the DJ-spun tunes of George Strait and other "Hat Acts", with an occasional line dance or rock tune thrown in. Twin saddles covered with tiny mirrors spin slowly overhead, giving a relaxing atmosphere to Wild West. On Wednesday – Ladies Night – folks drive in from neighboring counties to meet and mingle on the dance floors, at the pool tables, or standing in line for longneck beers served by lovely cowgirls in bikinis who stand above their galvanized feeding troughs, which have been converted into monster beer-on-ice stands. The word here folks is "just clean fun" and the people watching is superb: tall Ichabod Crane type men gliding smoothly with tiny ladies; older couples who obviously are so in tune with each other that they must have been in each other's arms on dance floors for decades; and two-step beginners who even give Hankamer confidence just watching their clumsy moves. And the menu: a tiny barbecue grill outside on the parking lot serving sausages wrapped in flour tortillas; beef and chicken fajitas; and lots of pico de gallo and salsa to make it taste just right.

For more information on Hankamer & Associates or any of our current listings, please visit our website at www.hankamer.com, or call Ray Hankamer at 713.789.7060, ext.1205. Your comments are welcome: rhankamer@hankamer.com

Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has travelled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. The opinions expressed in Hankamer Commercial RESTAURANT UPDATE are the opinions of Hankamer only and these opinions may not be shared by RED News or any other advertising medium in which UPDATE appears. Copyright 2007 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.