



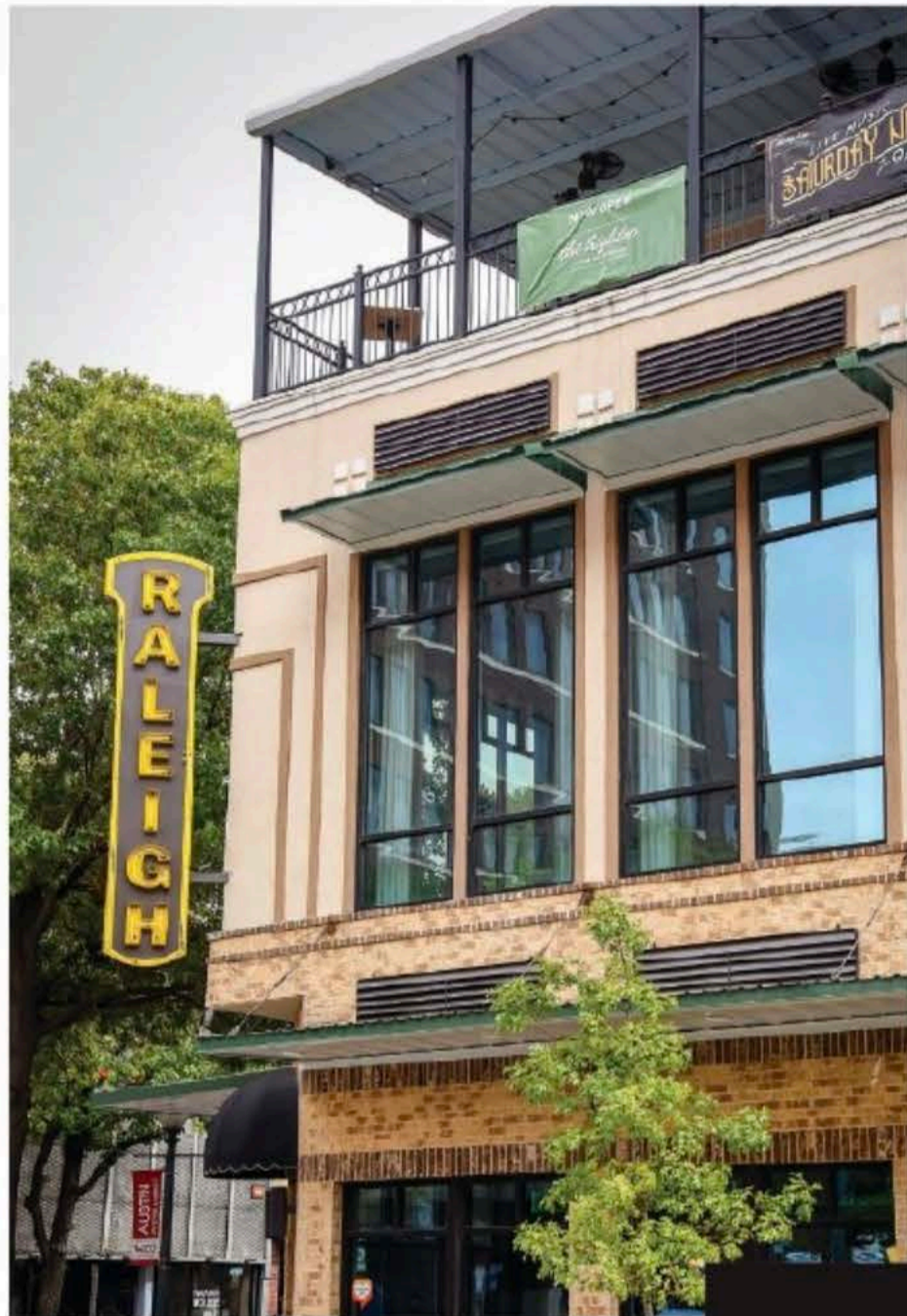
**BEST**

**of WACO**

# Editors' Picks 2020

**BY** Gretchen Eichenberg, Heather Garcia, Jen Naylor Gesick,  
Robert Johnson, Anna Mitchael, Brittany Ross, Kathleen Seaman,  
Abby Tankersley and Kevin Tankersley

Photos by Amy Traweek,  
Blackland Photography, and  
Cecy Ayala, Photography by Cecy



**The Raleigh** 

*CASEY'S STUFFED FRENCH TOAST*

What separates brunch from breakfast isn't so much the time of day but rather the acceptability of booze before noon. At The Raleigh, grab a carafe of mimosas

**BRUNCH**

for just \$15 (equals about five to six flutes), and pair it with Casey's Stuffed French Toast. Basically a French toast sandwich, it's two thick slices of bread filled with a cinnamon cream cheese, candied pecans and fresh berries. — *Kathleen Seaman*



**BURGER**

**Dubl-R**

*CHEESEBURGER*

You can get all kinds of fancy burgers in this town, but the best old-fashioned cheeseburger is, hands down, found at Dubl-R. Nothing beats a seasoned meat patty topped with cheese on a toasted bun, hot off the griddle. Make it a basket, with fries and a real Coca-Cola — and try to grab a spot at the counter because that's where all the action is! — *Gretchen Eichenberg*

## CHICKEN-FRIED STEAK

### Tradinghouse Bar & Grill

#### CHICKEN-FRIED STEAK

When the craving for chicken-fried steak hits, we usually head to Tradinghouse Bar & Grill, on Lake

Felton Parkway in Hallsburg. It's a bit of a drive, but oh, so worth it. There aren't any frills in this place, but that's not why we're there. It's the tender, breaded steak, hot from the fryer, with cream gravy poured over that we're after. The steak is served with

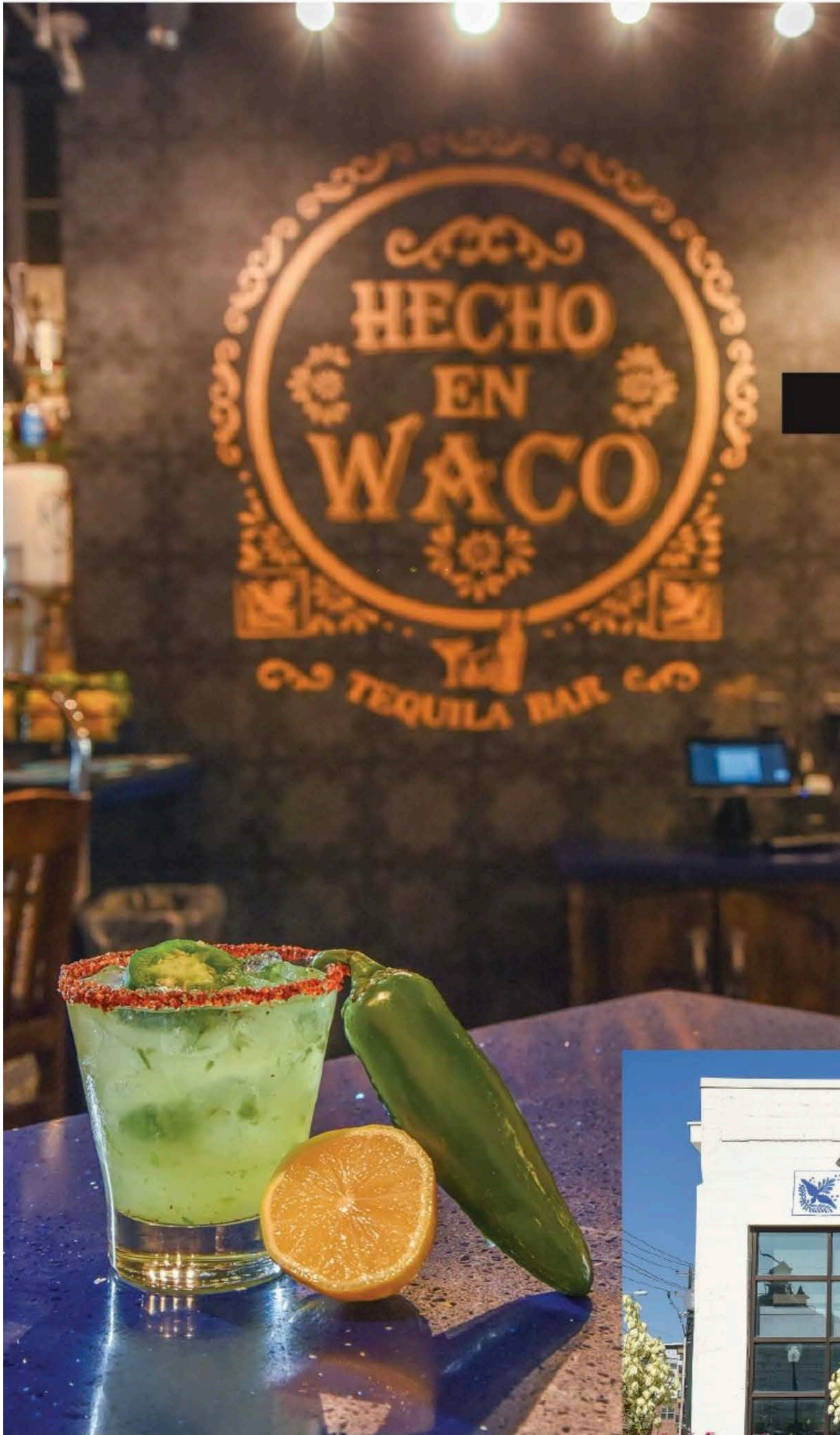
a pretty basic salad, bread, and fries or baked potato, and the small order — there's a bigger one on the menu that we've never ventured to try — is plenty. Add in a cold beer, and it's a perfect meal out in the country. —  
*Abby & Kevin Tankersley*

## HOLE-IN-THE-WALL

### Rufi's Cocina

In a quaint little white, ranch-style structure at 25th Street and Lasker Avenue — a residential neighborhood — is Rufi's Cocina. Well, residential, except for an auto body shop and some killer street tacos and blue corn cheese tamales served with a selection of salsas made with all homegrown ingredients. Everything is prepared fresh by Rufi herself, a native of the Mexican state of Michoacán, who cooks authentic recipes from her homeland, along with her son Eric, who is the face of the restaurant. Their establishment is a modest one, and their business outlook is one of service and gratitude. —  
*Gretchen Eichenberg*





## MARGARITAS

### Hecho En Waco

#### *JALAPEÑO MARGARITA*

It's flavorful, not too sweet and definitely has a kick to it — everything you want in a spicy version of the classic margarita. Crafted with fresh jalapeno, Patron Silver tequila, Grand Mariner, agave nectar and fresh lime and lemon juice, this is the perfect after-work refresher. One thing that makes Hecho's margaritas stand out is that most are hand-mixed with freshly squeezed juices and ingredients, rather than pre-mixed. Enjoy it on one of the two outdoor patios for an al fresco experience. — *Gretchen Eichenberg*

