

**BEST of  
WACO  
...  
EDITORS'  
PICKS**



**FOOD TRUCK**

**Yaki at Pinewood**

It's not always open, but when it is what a score. Yaki takes what was already a good thing — good music, good space to hang out alone or with others, what we all know to be the awesomeness of Pinewood — and somehow gets it to the next level. — *Anna Mitchael*

Photos by Jennifer Pisarcik, [icometotheephoto.com](http://icometotheephoto.com); Trilby Traylor, [twentytoesphoto.com](http://twentytoesphoto.com); Wacoan staff — Emily Ober & Jennifer Naylor Gesick; other photos courtesy Dichotomy Coffee & Spirits.

Celebrate with us as we bring you an insider look at all the best our city has to offer. Fun, food and more, our readers voted for Best of Waco, but Editors' Picks are even more special.

Our staff gathers submissions from our team and contributors. Then, we curate those to bring you

all the things we think you should check out (if you haven't already). From hidden gems to tried-and-true staples, read on for an enlightening look at Waco's best from our team of experts.

Join us in congratulating the following for taking home the title of 2022 Editors' Picks!

By Gretchen Eichenberg, Anna Mitchael, Jennifer Pisarcik, Kathleen Seaman, Kevin Tankersley, Abby Tankersley, Trilby Traylor, and Wacoan editorial staff.

2022  
**Editors'**  
**Picks**







## APPETIZERS

### Moroso Wood Fired Pizzeria

#### BRUSCHETTA

While you're waiting for one of Moroso's delicious pizzas, start with any of their yummy appetizers. My favorite is the bruschetta. Whipped ricotta

spread on the toasted crostini and topped with tomato, but the best part is the balsamic drizzle. The first bite takes me right back to Italy. You'll find yourself scooping up every drop of balsamic with the overflowing tomatoes to savor every single bite. — *Emily Ober*

## MEXICAN FOOD

### Bombones

#### ENCHILADAS CON CREMA

You've had creamy chicken enchiladas before, but these are a next level Mexican culinary experience. Three freshly made corn tortillas are filled with savory shredded chicken and finished with a house made sour cream sauce, served with rice and beans. Don't expect a big bowl of chips and salsa while you wait, it's not that kind of Tex-Mex joint and you'll want to save your appetite for these entrees. But definitely order one of their delicious agua frescas! — *Gretchen Eichenberg*

## CHEAP EATS

### El Pollo Palenque

#### CUBANA TORTA & ASADA FRIES

We've been fans of El Pollo Palenque for years now. But, until recently, the only thing we've tried at this permanent taco truck at 1400 LaSalle Ave. is the taco special: three tacos, usually with marinated pork, and rice and beans. If you find something you like, why bother changing? On a Tuesday night when we didn't feel like cooking, we stretched our wings. The Cubana torta – a sandwich with ham, sausage and cheese – was just as good as the tacos, and it was big enough to easily feed two people. I paired that with the Asada Fries – curly fries topped with pork, cheese, avocado, tomato, jalapenos and sour cream. My goodness, they were tasty, and, again, the order was big enough for two or three folks to share. — *Kevin Tankersley & Abby Tankersley*







# BURGER

## Barnett's Public House

### SMOKEHOUSE BURGER

Angus Beef, Crispy Onions, Gouda, BBQ Sauce, Roasted Garlic Aioli.

– Jennifer Pisarcik



# WINE BAR

## Oak & Ivy Wine Bar Bistro

CHARCUTERIE BOARD  
& A PIZZOLATO  
ITALIAN ROSÉ

If you've never tried a pickled grape, that's just one reason to start dinner at Oak & Ivy with this savory meat and cheese platter. Enjoy several kinds of meats and your choice of cheeses,

along with grilled artisan sourdough bread and the aforementioned pickled grapes, which cannot be accurately described. For a light pre-dinner drink, I recommend a glass of



Pizzolato Italian rosé. It's bright, bubbly and made with organic grapes which give it a crisp, clean finish.  
– Gretchen Eichenberg