

SPECIALTIES of the *House*



Cajun-Creole Flavors & Soul

When Michael Cassady hired his son, Galen, to manage The Uptown Cafe, he knew the restaurant would be in good hands. "I felt Galen's leadership qualities, mindfulness, self-discipline, vision, and character were best suited for this role and its evolution," says Michael, who stays actively involved.

While management has changed somewhat, the specialties have not. "Specialties from our point of view are the dishes that represent the soul of The Uptown Cafe," Galen says. "These dishes have stood the test of time over our 40-plus years serving the Bloomington community. Our motivation resides in a love of Cajun-Creole flavors and soul that come out of New Orleans."

Specialties for breakfast and brunch include cottage cheese pancakes, which have been a staple since The Uptown opened in 1976, and many different interpretations of eggs Benedict, including Maryland-style topped with a crab cake. The Uptown's lunch and dinner menus feature many well-known Cajun dishes, such as crawfish étouffée, a variety of gumbos, Louisiana hot pepper chicken, and short rib pot roast, as well as classics that include Gorgonzola filet mignon, jumbo lump crab cake, and Creole barbecue shrimp.

"We are fortunate to be a gathering place for so many people," Galen says. "We talk a lot with our staff about this important role and our ability to positively impact those that dine with us. Our priority is to keep The Uptown's consistency in quality and service, and provide food and hospitality at the highest level to the community and visitors of Bloomington." Visit uptowncafe.com. —Linda Margison



Lakeside Dining Overlooking Lake Monroe
15 minutes from downtown

Fourwinds Lakeside Inn & Marina ♦ 812.824.BOAT



Creating Innovative Products & Amazing Experiences

Since opening in 1998, Upland Brewing Company's focus has been on providing exceptional local products and encouraging guests to embrace the adventurous side of life. "At Upland we welcome adventure in its many forms, whether that's hitting the trail, hopping on a bike, or exploring a flight of beer at one of our pubs," explains President David Bower.

"Over the last few years, we have been expanding nationally, but Bloomington is our home base and our point of inspiration," Bower says, adding that Upland is locally owned and operated with the majority of its employees residing in Bloomington. It also has three breweries and seven different locations across the state.

Upland has built a following with top-selling beers like Champagne Velvet and Dragonfly IPA, but also has branched out to become a top sour ale producer. In 2006, Upland traded Oliver Winery a few cases of beer for a few wine barrels, which launched The Wood Shop, a brewery and taproom dedicated to sour ales, and Sour Wild Funk Fest, an annual festival featuring 50 breweries.

"We make some of the best sour ales in the world," says Bower, adding that the sour beer program has earned multiple prestigious awards regionally, nationally, and internationally. "The recognition is



David Bower. Photo by Martin Boling

a pretty cool honor—sour ale is a fun experience."

Having been a home brewer and chef with restaurant management experience, 37-year-old Bower joined Upland Brewing four years ago, bringing his passion for the craft brewing industry and culinary world with him.

"Part of our passion for embracing and giving back to our communities is expressed in our locally focused menus," he says.

"We offer an elevated, spirited pub fare that features local growers whenever possible. We have an amazing team of chefs and brewers who work hard every day to continue to innovate, make new products, and be industry leaders, both on the beer list and on our menus."

Bower adds that he considers Upland's breweries, restaurants, and tasting rooms to be a form of community center, so he and his staff work to make them as welcoming as possible.

"Our desire is to make memorable experiences," he says. "We really want to create spaces that strengthen the community and make some amazing products that expose people to new flavors and something they've never tried before."

For information, visit uplandbeer.com. —Linda Margison

UPLAND
BREWING CO.

Craft your next Adventure

BLOOMINGTON BREWPUB
××× and ×××
WEST SIDE BREWERY
explore more at uplandbeer.com



A CULINARY GEM
JUST 20 MINUTES AWAY

21 NORTH

ON THE MARTINSVILLE SQUARE



Tuesday - Saturday
11:00am - 10:00pm

Sunday - Monday
11:00am - 9:00pm



(812) 822-1887
250 S. Washington St.

Online ordering
now available at
vincipie.com



Bangkok Thai Cuisine

Traditional Thai food created by owner/chef
Lunch and dinner served



Located on Bloomington's East Side 🍀 2920 East Covenanter 🍀 (812) 333-7477

Lennie's

FINE FOOD & ALES
Est. 1989

514 E. Kirkwood Ave

Sunday - Thursday: 11am-12am

Friday & Saturday: 11am-1am

Call for reservations
(812) 323-2112



lenniesbloomington.com

Get brunch.
Get lunch.
Get drinks.
Get dinner.
Get advice.
Get over it.
Get ahead.
Get inspired.
Get connected.

Get crazy.



Get together.
[@crazyhorsebloomington](https://www.instagram.com/crazyhorsebloomington)