As we celebrate 20 years of serving the North Central community, we thank you for your support...

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FOOD FOR THOUGHT

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ing ride," Campbell said. "Thank you to all of our customers for making it a wonderful seven years, we appreciate all the love."

The final week saw a variety of special events to bid the community farewell, including a night of Sips, Sushi & Spins, a throw-back mini menu featuring items from Crudo, the final Tacos & Riesling night, the final dinner service (on July 27), and the farewell Pizza & Pét-Nat party featuring former Bar Pesce/Crudo sous chefs on July 29.

Jazz, jambalaya coming Sundays

A taste of the South is coming to a local restaurant, starting later this month.

Southern Rail will kick off its fall Jazz & Jambalaya Series Sunday, Sept. 29. The restaurant at 300 W. Camelback Road will have the special featuring sazeracs, half price bottles of Arizona wine and live music from 5 to 8 p.m. every Sunday through Dec. 1. Some of the jazz artists who will perform are Adam Clark, What's The Big Idea and Andy Galore.

Sazeracs will be offered for $9 while jambalaya will be served for $24. The all-day menu will also be available on Sundays.

At Southern Rail, Chef Justin Beckett celebrates modern Southern cooking with a changing menu that highlights seasonal produce, heritage grains and smoked meats, as well as fish. He specializes in flavorful, light versions of the traditional Southern and American dishes he loves. The restaurant has a stylish dining room, extensive patio and comprehensive bar with a broad bourbon list and award-winning wine program. To learn more about Southern Rail, visit https://southernrailaz.com.

Meats, other eats cheap during happy hour

People can satisfy their cravings for meat and quench their thirst for cocktails during happy hour at a new restaurant at Biltmore Fashion Park.

Meat the Ball will continue its summer happy hour from 11 a.m. to 5 p.m. daily through Sept. 23. The mini restaurant that boasts a big personality, which is the newest concept from Stefano Fabbri, opened recently at 2502 E. Camelback Road. Fabbri is the man behind Pomo Restaurant Group's Pomo Pizzeria, Luna Gelateria and Mora Italian.

The happy hour specials include red or white wine for $5, well drinks for $6 and $2 off all MTB cocktails. Diners also can take advantage of happy hour bites at discounted prices. During happy hour, cheesy garlic focaccia is $5, a charcuterie board is $8 and mozzarella balls are $5. Customers also can munch on the meatball of the day for $4 for a single one and the option of a $2 side dish. The restaurant has 10 different kinds of meatballs including short rib, classica, spicy sausage and eggplant. Vegan and gluten-free options also are available.

Meat the Ball also has organic salads, homemade pastas and fresh appetizers.

The eatery is open from 11 a.m. to 9 p.m. Sundays through Thursdays and from 11 a.m. to 10 p.m. Fridays and Saturdays. To learn more, visit www.meattheball.com.

New options meet diverse needs

Café Zupas, located in the Colonnade Mall at 1935 E. Camelback Road, has launched new chef-crafted menu items.

Diners can enjoy six new protein bowls, including southwest, garden, steak Cobb, Mediterranean, Asian steak and quinoa and harvest quinoa. New chef-crafted salads include a Thai steak and avocado chicken chop.

Those who prefer sandwiches might want to try the turkey avocado club, steak and cheese and chipotle steak club. And kids aren't forgotten with new items like mac and cheese, tomato basil pasta, veggie cup and a fresh fruit cup.

The new additions are aimed at meeting a variety of health goals without sacrificing flavor. Several menu items are tailored to specific dietary needs, including new keto-friendly choices and a new vegan option, the chickpea and vegetable soup.

For additional information, visit www.cafezupas.com.

Doughnuts, ice cream to blend at festival

Those who roll with doughnuts and like to chill with ice cream might enjoy an unusual festival later this month.

The state's first Arizona Donut & Ice Cream Festival will take place from noon to 4 p.m. on Sunday, Sept. 22, at