

## **ROUTE 66 DINING GUIDE**

*By Roger Naylor*

One of the special joys of traveling is discovering great locally owned eateries on the journey. Driving Route 66 across Arizona offers something for everyone. Along with plenty of classic roadside diners, sharp-eyed motorists can sample an international smorgasbord that includes spicy Mexican food, a charming French bistro, a traditional British chippy, and hearty German favorites. Enjoy big breakfasts, gourmet pizzas, smoky barbecue, lively Cajun recipes, homemade pie, and even exquisite fine dining. So bring your appetite on your Mother Road adventure. Here are just some of the incredible array of restaurants you'll find along Route 66 in Arizona.

### **WINSLOW**

Tucked away in La Posada Hotel, the **TURQUOISE ROOM** is one of the best restaurants on all of Route 66, including Chicago and Los Angeles. This gem dishes up world-class cuisine, often utilizing native and nearby ingredients. This is where you can sample the cuisine of the Four Corners area. Locally harvested squash blossoms stuffed with sweet corn, Oaxaca cheese, and fried crispy in a beer batter are always a favorite in season. 305 E. Second St., 928-289-2888, [www.theturquoiseroom.com](http://www.theturquoiseroom.com).

**ROMO'S MEXICAN GRILL** – This family-owned eatery specializes in New Mexican inspired dishes. They're known for spicy mushroom tacos but everything hits the spot. With their surprising menu and fresh ingredients, Romo's goes far beyond the typical Mexican restaurant. Sitting on the tarmac at Winslow's historic airport, travelers may enjoy a few takeoffs and landings with their meal. 703 Airport Rd., 928-289-8226, [www.romosmexicangrill.com](http://www.romosmexicangrill.com).

### **FLAGSTAFF**

**SATCHMO'S** – Barbecue and Cajun food seems like such a natural fit, it's a wonder there isn't a Satchmo's in every town. House specialties include a bold jambalaya and slow-smoked pork ribs. Mouthwatering sandwiches make up a big chunk of the menu. Pulled pork, chicken breast, and beef brisket represent the 'cue. Or try the po'boys like Andouille sausage or catfish, blackened or fried, served on toasted bread with a perfect blend of tomatoes, slaw, and house-made remoulade. 2320 N. Fourth St., 928-774-7292, [www.satchmosaz.com](http://www.satchmosaz.com).

**MARTANNE'S BURRITO PALACE** – If you want to see anyone in Flagstaff, just drop by MartAnne's in the morning. This is where Flagstaff has breakfast. They are renowned for the chilaquiles, a skillet-full of toasted corn tortilla chips, eggs, cheese, green onions, and chorizo. Although their buckwheat pancakes are equally divine. Fortunately, they're also open for lunch and dinner with creative fresh-made Mexican dishes. 112 E. Route 66, 928-773-4701, [www.martannes.com](http://www.martannes.com).

**EVANS FISH AND CHIPS** – Flagstaff’s Southside is full of delicious surprises including a shotgun shack serving up a British classic. Each order of fish and chips is made fresh to order. The signature cod is wrapped in a golden batter, light and crispy, so every bite delivers a hot crunch with tender moistness underneath. Lightly seasoned thick cut Kennebec fries round out the dish. Other options include trout, shrimp, battered sausage or chicken tenders and chips. It’s mostly carryout at this traditional chippy with just a few patio tables. 113 S. San Francisco St., 928-774-5471, [www.evansfishandchips.com](http://www.evansfishandchips.com).

**FORÊT FLG** – There’s no mistaking the French bistro vibe when sitting outside at Forêt Flg munching on the caramelized sweetness of a canelé de Bordeaux a small crispy custard cake. Across the street, the Motel DuBeau sign adds an accidental touch of French authenticity. Forêt Flg, sits along the original Route 66 alignment through town. It specializes in fresh pastries, a breakfast/brunchy menu, and premium coffees. Options range from healthy to decadent. 2 S. Beaver St., #170, 928-214-7280, [www.foretflagstaff.com](http://www.foretflagstaff.com).

## **WILLIAMS**

**RED RAVEN RESTAURANT** – This culinary oasis makes a delicious sanctuary in downtown Williams. Red Raven offers casual fine dining in a long, narrow but stylish room. Serving dinner only, the menu ranges from grilled breast of duck to charbroiled portobello stuffed with sauteed vegetables. Don’t forget to take advantage of the impressive wine list. 135 W. Route 66, 928-635-4980, [www.redravenrestaurant.com](http://www.redravenrestaurant.com).

**PINE COUNTRY RESTAURANT** – Plan your meals from dessert and work backwards at Pine Country. First thing you see when walking through the door is the pie case—shelves stacked with an array of artistic creations. Luscious cream pies, golden-crusting fruit pies, and specialty numbers crowned with slabs of chocolate and plump berries. The staff whips up these culinary masterpieces each day. The home-style cooking focuses on comfort food. Dig in, just save room for pie. 107 Grand Canyon Blvd. 928-635-9718, [www.pinecountryrestaurant.com](http://www.pinecountryrestaurant.com).

**CRUISER’S ROUTE 66 CAFÉ** – You’ll almost always find ribs slow-cooking on a custom-made wood burning smoker in front of this former gas station. Cruiser’s Café opened in 1988 and is filled with neon signs, antique pumps, and vintage signs. Sit inside or better still, on the patio where they have live music almost daily through the summer. They also offer a full slate of burgers, local craft beers, and a guy with a guitar playing the soundtrack of your youth. 233 W. Route 66, 928-635-2445, [www.cruisers66.com](http://www.cruisers66.com).

## **SELIGMAN**

**DELGADILLO'S SNOW CAP DRIVE-IN** – Since 1953 the Snow Cap has been a beacon for hungry travelers, delivering great road food and plenty of laughs. Juan Delgadillo was known for mischievous gags—like squirting patrons with mustard that was actually colored string and offering comically undersized and oversized servings—all done with wide-eyed innocence. Everyone wanted to visit the “Clown Prince of Route 66.” Juan’s spirit is kept alive as his family continues serving up jokes, memories, and burgers, tacos, chicken sandwiches, and shakes. The Snow Cap closes during winter. 22235 Historic Route 66, 928-422-3291.

**WESTSIDE LILO'S** – This little restaurant perched on the high plains of Northern Arizona feeds the world. German-born Lilo Russell opened the restaurant in 1996 aided by her husband and daughters. It quickly developed a reputation for scratch-made food in plate-draping portions. Along with several German specialties, Lilo’s features cinnamon rolls as big as hubcaps, sinfully-rich carrot cake, and cream pies made with mascarpone cheese. You can always diet tomorrow. 22855 Historic Route 66, 928-422-5456, [www.westsideliloscafe.com](http://www.westsideliloscafe.com).

**ROADKILL CAFÉ** – No seasoned traveler can resist a place known for the slogan “You kill it, we grill it.” The Roadkill Café is just one part of a family-run complex that includes the O.K. Saloon, Historic Route 66 Motel, Route 66 General Store, and more. Despite the quirky menu offerings, they’re not actually cooking “fender tenders” or “swirl of squirrel.” This is where you’ll find heaping portions of tasty comfort food for breakfast, lunch, and dinner. Expect piles of pancakes and big, juicy burgers, including their popular bison burger. 22830 Historic Route 66, 928-422-3554, [www.route66seligmanarizona.com](http://www.route66seligmanarizona.com).

## **KINGMAN**

**MR. D'Z ROUTE 66 DINER** – The eye-catching pink and turquoise color scheme and retro vibe pulls in the crowds at Mr. D’z. Even Oprah Winfrey once stopped for lunch and loved the house-made root beer so much, she gave cases of it away on her show. Plenty of classic diner dishes and pizza are on the menu. Root beer comes in frosted mugs and teases the tongue with a creamy caramel note. 105 E. Andy Devine Ave., 928-718-0066.

**FLOYD & Co.** – Diners have a couple of wonderful options in this family-owned eatery. One side is Floyd & Co. Real Pit BBQ, serving down-home pulled pork, slow-cooked ribs and hearty sides. This was the original business. In 2016, they purchased the building next door and began making artisan wood-fired pizzas with hand-pulled mozzarella and Arizona ingredients perched on a light chewy crust. They also offer wood-fired sandwiches, calzones, and creamy gelato. Let your stomach decide which side to order from. 420 E. Beale Street, 928-757-8227 for BBQ, 928-753-3626 for Pizza, [www.floydandcompany.com](http://www.floydandcompany.com).

## **OATMAN**

**OATMAN HOTEL RESTAURANT & SALOON** – You can no longer spend the night in the historic hotel rooms, but you can revel in good food and drink. The restaurant is wallpapered with dollar bills, a tradition dating back to the boomtown era when miners would post signed dollars so they would have drinking money later on. They serve tasty pub grub with a side of history. Try the buffalo burgers with a side of burro ears, which are their seasoned homemade potato chips cooked fresh daily. 181 Main St., 928-768-4408.

## **TOPOCK**

**TOPOCK 66** – At Arizona’s western terminus for the Mother Road you can dine at water’s edge. Topock 66 includes a popular pool while also overlooking the wide Colorado River. It’s a welcome sight after crossing rugged desert. But just as impressive is the food served. Big traditional breakfasts, followed by smoked meats, burgers, dogs, wraps, and salads. Unwind with a beach party and then remind yourself you’re still in Arizona. 14999 Historic Route 66, 928-768-2325, [www.topock66.com](http://www.topock66.com).

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