

NOPA

The gentrification point of no return in
Western Addition: California cuisine.

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560 Divisadero St., San Francisco 94117

(at Fell St.)

Phone: (415) 864-8643



CATEGORY Ultra-hip dinner spot

HOURS Daily: 5 pm–1 am

GETTING THERE Street parking is medium difficult to nightmare grade. Best bets? Hayes (#21) bus or Divisadero (#24) bus

PAYMENT  

POPULAR DISH Any fresh fish they have on the menu for that day. Also, amazing flatbread – great to share for an appetizer. Also, courses are huge – great idea to share with fellow diners.

UNIQUE DISH Amazing, do not miss the Bourbon Crème Brûlée.

DRINKS Full bar, specializing in an extensive wine list. If the owner is around, he'll be happy to recommend something for you, but the waitstaff seems to be instructed to pretend they know about wine rather than be truthful, so beware.

SEATING Extensive bar for seating, as well as first come, first serve communal bar table for immediate seating. Not great for groups – good luck getting your name on the list for a table of ten. Hipsters spill onto the streets while waiting for their tables.

AMBIENCE/CLIENTELE NOPA is hopping. All the time. Monday nights, there's an hour wait for a table and every single barstool is filled. Clientele is a mix of casual and

dressy—some people just from work, but they definitely work somewhere cool—somewhere they can wear expensive jeans and an Armani blazer over an ironic Urban Outfitters tee. For women, a mix of thrift shop twenty-something chic and sophisticated thirty-something cougars. (Cougars = older women lying in wait at the bar for unsuspecting younger men.) The walls are covered with locally-designed cartoon art, and the three owners are usually running around someplace if you want to say hi. The waitstaff does their best to be friendly, but they're always so busy, getting attention can be difficult. The open kitchen in the back provides some previews of the food to come, and it's definitely the type of restaurant where you're so close to the next diner you can look over their shoulder and decide you want what they're having. The food is rich and tasty, made mostly from locally sourced ingredients.

—Catherine Wargo