



10.22.06

devi down.



over the valley and thru the woods. no, it's not to grandmother's house you go. you've found your way to the luxe fort, devi garh, overlooking the village of delwara, india. lucky you. and here's what you have to look forward to:

reach.

from delhi or mumbai, and via udaipur, take the 45-minute trek by car. (piece of cake.) fyi: the village is 9½ hours ahead of E.S.T..

reach out.

the surrounding villages have temples and palaces galore. check out anything from the lake of bapparawal and the aravali hills (best experienced when riding an animal - meaning horse or camel, perve), to the largest collection of crystal in the world at the city palace in udaipur. (if only they'd let you take some for the road.) then there's the shrine to shri nathji (the hindu god krishna) in nathdwara.

rest.

take things up a notch and stay in the luxurious devi garh complex, a combo of the devi garh and palace suites, which share a black marble swimming pool, private sun deck, and jacuzzi. the design is based on shiv (the male energy) and shakti (the female energy), combined with the image of the bull nandi, the vehicle of shiv (hindu god of destruction). sheesh.

retreat.

option two: the spacious aravali duplex has art throughout based on the popular indian motif, the kamal (lotus), and overlooks a black marble water maze reflecting the lotus image. it's located in one of the resort's five courtyards.

relax.

in the exquisite spa. try the marma (mind, body and spirit massage) with a healing herbal body mask, the adam + eve serenity massage for

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thursday in new york:
[ramsification.](#)



couples (to enhance closeness and romance), or the thai yoga massage. we feel better already.

rejuvenate.

with some fresh indian fare. think lotsa curry, samosas, naan, vindaloos, and tiki masala. yum. all best enjoyed in the jahana courtyard. and if you want more privacy, check out the lounge balcony, with candles that illuminate the marble pillars and ceiling mirror. (sounds kinky.)

www.deviresorts.com

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december 2006

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12.10.06

some like it hot.

contributed by hastings kinser

as in the weather. if you're headed anywhere tropical this holiday season, be sure to keep a hold of this list of must-haves to snag before you jet off to paradise.



le bag.

feel like you're almost there by just looking at the **hermès striped beach bag**? we know the answer is yes. alternative use: pillow. www.hermes.com



les flip-flops.

thank karl for the **chanel red phyton thongs** from his christmas collection. because the weather outside won't be frightening. www.chanel.com



new york.
los angeles.
london.

**le bathing suit.**

as in one from the **eres cruise collection**. you can pretty much pick anything from this fifties inspired season with your eyes closed . www.eres.fr

**la towel.**

we know you like fluffy towels. so checkout the **missoni homa beach towel**. it's worthy enough to make room for in your suitcase. www.artedona.de

**les sunglasses.**

nothing like a new pair of sunglasses to start a good holiday. like a pair of **fendi oversized sunglasses** in white. or should we say blanc? www.saksfifthavenue.com

**le camera.**

don't forget to bring the new **nikon coolpix S9** with you, so you can remember what you left behind when the holidays are over. and yes, that includes the kite surfing instructor. www.nikoncoolpix.com



le case.

so you can't go scuba diving with your new nano. but you can make sure nothing happens to it while you're playing at the beach. pick up an **ipod case** to prevent water and sand from scratching the record. www.otterbox.com



le sunscreen.

oh, and don't even think about leaving your room without sunscreen. we love **md skincare powerful sun protection spf 30 sunscreen packettes**. just pop them in your bag and bon voyage. www.mdskinicare.com

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october 2006

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10.17.06

beauty picks.

contributed by hastings kinser



hot lips. buffed bods. luscious locks. no, it isn't the cover of a romance novel. it's our beauty must-haves for fall.

fleur de lis.

from the southern massif central in france comes our new fave scent, **fleur de narcisse, volcans de lozere**. think traces of yummy wildflowers, blackcurrant, moss, and mimosa. the downside? you have to act fast, because only 3,000 bottles were produced. www.artisanparfumeur.com

scrub in .

spend a little too much time in the sun this summer? check out the new microdermabrasion treatments at **kimara ahnert**. you can try the facial (for face or back), or the treatments for hands, décolletage, or bikini. your freshest, youngest layer of skin will be making an appearance in no time flat. well, from 15-90 minutes, anyway. 1113 madison. at 83rd. 212.452.4252. www.kimara.com

read our lips.

time to take those lips to a whole new level. we love the new **lip varnish** from m.a.c., which combines their lipcolor and lipglass for a high-shine, high-impact effect. and it comes in fun colors like *soft tease, speed demon, and pink patina*. 800.387.6702. www.maccosmetics.com

don't tela.

get ready to give your hair some much deserved TLC. style master philip pelusi just opened salon **tela** in the MPD, and he offers more than just a cut. high tea or tapas are options (depending on the appointment time), while your hair locks get extra conditioned with au natural ingredients like mango, sea kelp, and balm mint. pretty and pampered. we'll take it. 31 little west 12th. 212.463.8213.



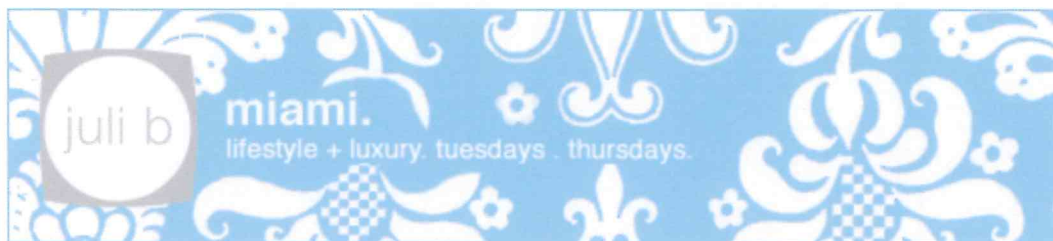
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march 2007

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03.01.07

magazine du jour.



whipping up a gourmet feast? so not your forte. fear not, 'cause now you can learn to prepare scrumptious meals pronto with a [free issue](#) of **every day with rachael ray**.

that's right, folks, just [click here](#), and you'll get a copy of the mag that's chock full of amazingly delicious **30-minute meals**, dozens of **easy rachael recipes**, "**delish**" **desserts**, **travel tips**, and much more.

yep, it'll cost you zip, zilch, zero, nada. and you know you're an elbows-on-the-table kinda gal, so you'll love checking out rachel's low-stress, high-comfort way of cooking, living, and entertaining.

so tie on that "kiss the cook" apron, [click here](#), and your guests will be convinced you trained at le cordon bleu for years.

www.rachaelraymag.com

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march 2007

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03.01.07

the new black.



introducing **Tom Ford Black Orchid**, the first fragrance from **Tom Ford**.

black truffle. a hint of black currant. a mix of the most elusive and elegant flowers in a bottle. let's get to the point. **Tom Ford Black Orchid** has arrived.

where, you ask? **Harrods**, **Harvey Nichols**, and **Selfridges**, of course, and just in time for mother's day. timeless luxury and a glimpse of iconic glamour. it's the ultimate **mother's day treat**.

because let's face it, this is the new **black**.

www.tomford.com

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- juli b. sponsored email -

10.12.06

insider trading.



we know you love to be in the know. and that's what we're here for. what, you ask, do we have in store for you this time?

get ready for [Travel + Leisure](#) and [The Peninsula Beverly Hills](#) who present:

**Inside L.A.:
Secrets and Tips
From a Leading
Concierge.**

you'll get to meet james little (he's the concierge). he knows all the secrets and tidbits of the trade (everything from the hottest sample sale to the best resto to stage a breakup).

the best part? you'll get to check out the premiere of [460 degrees](#) - a new gallery featuring artists like anne quinze and pascual sisto, timed with the launch date of the all-new Lexus LS.

want more? you'll just have to check it out.

460 degrees
saturday, october 21st
from 11 a.m. to noon
269 north beverly drive
beverly hills
RSVP by october 18
866.711.5145*

www.460degrees.com

*space is limited.

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november 2006

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11.14.06

bao down.

contributed by hastings kinser



if the name drew nieporent doesn't ring a bell, you need to start brushing up on your restaurants. because this nobu nobility has headed to tribeca with chef michael bao huynh (bao 111) for their new modern vietnamese, [mai house](#).

think a channeling of huynh's native saigon. whole red snapper with sweet, sour, and spicy sauce, and rice paddy herbs, pineapple, and tomatoes. or maybe you're craving a hot piece of ass. (we mean their oxtail with pho (a noodle dish) in an anise beef broth.) then there are the hand-carved buddhas, and saigon slings served at the mother-of-pearl bamboo bar. the 150-person, former tri-bakery warehouse is, in fact, sprinkled with many a huynh's pickins. (he designed it.) wooden panels in the entranceway were actually brought in from vietnam, as were the hand-embroidered silk panels. but the lotus flower lanterns that hang from the ceiling? nobody's telling.

okay, we know. nieporent is way familiar now. but be prepared: so will the words "6pm and 10pm only."

mai house
186 franklin
between greenwich street
and hudson
212.431.0606

www.myriadrestaurantgroup.com



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october 2006

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10.10.06

october picks.



in need of a new resto, a new bag, a new drink? we've been doing some thinking for you:

made for a queen.

challenge: outdoing yourself at the next charity gala after you rocked vintage YSL at the last costume institute ball. solution: the stunning, almost-floral design, full skirt, tight bodice gown with ruched sleeves from the fall **alexander mcqueen** ready-to-wear collection (pictured left). with this masterpiece, you're almost guaranteed to be the belle of the ball. as long as a lauder doesn't beat you to the dress. 417 west 14th street. 212.645.1797. www.alexandermcqueen.com

chef du jour.

new resto **klee brasserie** comes to town this month with a european-american flair. austrian chef daniel angerer (formerly of fresh, shore, and coast) partners with wife lori mason to bring some good lookin' cookin' to the former magnifico spot in west chelsea. with his artful cuisine (he studied under robuchon, jean-georges, and bouley), we'll take it. opening late october. 200 ninth avenue. at 22nd.

bag of clothes.

you know **longchamp**, the french bag maker. for fall, they're launching a new line. but this time, expect prêt a porter. as in clothes. only ten pieces, but that should keep you covered thru winter. think silk tops, tunics in cashwool, satin dresses, and then some. and all are bag compatible. speaking of bag, it wouldn't hurt to pick one up while you're at it. available at the soho boutique. 132 spring street. 212.343.7444. www.longchamp.com

old juice.

add **dom pérignon rosé 1996** to this month's list. nectarine and wild strawberry. just one bit of advice: don't let this one sit in your closet. go ahead and drink it. available at 877-spirits.

blown away.

meeting ran late. can't hail a cab. cocktail party in t-minus two hours. get a blow-to-go (as in hairstyle, perv.) from the **blow styling salon**. on the menu: a signature blowstyle or the "wet-to-dry" iron. they'll even do your makeup if you ask nicely. from freak to chic in no time flat. 342 west 14th street. between eighth and ninth. 212.989.6282. www.xoblow.com



Restaurants

Lunch Review: Samurai Blue

Hastings Kinser

<http://www.samuraiblue.com/sb/home.aspx>

★★★★★ (4 ratings) [Write a review](#)

Address: 1600 E. 8th Avenue, #C208, Tampa, FL, 33605

Phone: 813-242-6688

Hours: Lunch: Monday-Friday 11:30 a.m. - 2 p.m. Dinner: Saturday 4 p.m.-2 a.m. Sunday 4 p.m.-11 p.m. Monday-Tuesday 5 p.m.-11 p.m. Wednesday-Thursday 5 p.m.-12 a.m. Friday 5 p.m.- 2 a.m.

[Map it](#)

Jonesing for good sushi or just ready to embrace your inner warrior? Switch over to Facebook Mobile and head due center to [Samurai Blue](#) in Centro Ybor. When you step into the historical building you'll feel like you've entered a trendy, upscale warehouse with a lounge vibe. The high back booths are convenient for lunch meetings (but not nooners). Bricks galore are complemented by the signature blue, which pops up everywhere from the floor to the artwork to the napkins. An abundance of natural light from the plethora of windows helps you see what the chefs are putting on the chopping block (and is useful for reading the ever-so-small-print sushi menu). As for the food and drinks? They can definitely hold their own. So grab your sword and get ready to sushi up.

Sip on this: Head over for a long lunch on Friday (or just pretend it's Friday) and quench your thirst with a mouth-watering sake and plum wine-blended **Geisha's Plum Saketini** (that's a Japanese Plum in your glass; olive-haters you're in the clear: \$7.95), a **Lyceetini** for those with a sweet tooth, or select from an ample sake menu (bottles range in size and are priced from \$13.95 to \$42.00; some are available by the glass). Remember cold is always better when it's sake o'clock. A full bar is also offered.

Snack on this: You can't go wrong with a little soy to start: **Edamame (\$4.50)** to stay lite or **Age Dashi Tofu (\$4.95)** for a fried experience, or choose from selections like **Ahi Tuna Tatake (\$11.50)** or **Seafood Ceviche (\$9.95 – made to order)** to open up your sushi palate. A variety of raw items are offered, from **Beef Yukke (\$8.95)** over sprouts for the carnivores to Ika **Sansai (Marinated Squid Salad with Mountain Vegetables: \$6.95)** for those who feel like getting inked. Like it hot? Opt for the Japanese breadcrumb **Oyako Don (chicken: \$8.95)** or **Ten Don (shrimp: \$10.95)** or the **Blue Crab Rangoon (\$6.50)**.

Sushi, you say? Feel the love with the scrumptious **Tuna Summer of Love roll** (a melt-in-your-mouth lite-feeling roll in rice paper with a spicy kick: \$8.50). Salmon lovers can take a citrusy twist with the **Kyoto roll (\$8.75)**; it hits the spot and comes with lemon slices on top (rind included). Need something to help you make it through the rest of the afternoon? Try an **Emperor or Spontaneous Combustion (\$9.95 each)**, both guaranteed to wake you up. The **Tempura Lobster roll (the priciest at \$11.95)** is worth the extra dinero. While the signature rolls are the way to go, the timid fish-eaters can opt for more traditional rolls like the **Philly (\$5.95)**, **Crunchy Spicy Tuna (\$5.95)** or **California (\$4.95)**. All rolls are priced pretty typically for a sushi joint on the nicer end of the spectrum (\$4.50 - \$11.95). For a little something on the side, single-piece Nigiri and Sashimi options and hand rolls are offered as well. Or just go straight for the box (the bento box, that is: \$8.95 - \$15.95).



Get served: While the evening employees are notoriously on the saucy side, the lunch staff was attentive, friendly, and very menu-knowledgeable; no glass of water was left half empty (if only saketinis worked that way). True, the waiters may just have had time on their hands since the restaurant was about 20% full, but they helped make the experience a success nonetheless. Hey, whatever works.

See or be scene: A mix of the artsy Ybor crowd, young professionals, and the single obligatory suit (Barney would be proud). Pretty much anything goes attire-wise.

Souvenir: Since sushi doesn't typically put its best gill forward the next day, your best to-go bet is to wear your Samurai Blue addiction on your sleeve with a branded t-shirt or polo.

Sounds like: A mix of today's hits, soft rock, and chatter give it a relaxed vibe where you can still hear your tablemates. No lip reading required.

Solo? Grab a seat at the tsunami-shaped sushi bar and hang on for the ride.

So while it's no Nobu, this swanky sushi spot falls into the category of must-try, most likely over and over. Go raw or go home. Sayonara.

Samurai Blue Sushi and Sake Bar

1600 E. 8th Avenue, #C208

Tampa, FL 33605

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Bars & Clubs

Bar Bites: Blue Martini

Go blue or go home.

Hastings Kinser

<http://www.bluemartinilounge.com>

★★★★☆ (7 ratings) [Be the first to review](#)

Address: 2223 N. West Shore Boulevard, Tampa, FL, 33607

Phone: 813-873-BLUE

Hours: Monday-Thursday 4 p.m.-3 a.m. Friday-Sunday 1 p.m.-3 a.m.

[Map it](#)

Baby blue corsets. Bleached blonde hair. Double D's. Bouncers everywhere. A trip to Mons or Thee Dollhouse, you ask? Nah, just a typical night at International Plaza and Bay Street's [Blue Martini](#). While you may spend as much on drinks as your dress-to-impress (and dress-code enforced) duds, this is one Tampa hotspot worth keeping on the radar. From "Foreign Martinis" (though the authenticity of the accents is debatable) to suits galore to those who will do anything to be noticed by the first two groups (Sugar Daddy Syndrome?), this martini bar is never lacking in entertainment.

The "Blue"print: The upscale lounge setting stays true throughout the multiple levels, bars, and areas of the establishment. During Happy Hour the inside lower level bar stays fairly crowded with a mix-and-mingle scene. A fireplace behind the top bar keeps you feeling cozy in the leather booths and two-tops. The VIP area remains roped off for private parties and, well, VIPs (so now would be a good time to make friends with the bouncer). Large palm fronds and supersize umbrellas keep you covered in the stone-heavy outside table area, and the patio bar stays pretty packed at all times.



The people watching? Always priceless. The patio is the perfect spot to check-out passersby early on or keep tabs on who's getting in (or not) once that pesky line forms, but beware the large amount of cigar smokers. Tables around the top inside bar overlooking the lower bar scene are the best place to watch the late night vultures in pure attack mode (especially on the dance floor).

Get Bombed: New specialty martinis include the **Skinny Bitch** (Bethany, anyone?): Van Gogh Blue Vodka, Pomegranate Juice, Truvia, Blueberry Puree with a lemon wedge and orchid garnish, and the heavy **Caramel Swirl**: Van Gogh Dutch Caramel Vodka, Irish Cream Liqueur and Cream in a Caramel Swirled Glass. Or stick with the appropriately named classics: **The Blue Martini** (Van Gogh Blue Vodka, Citronge, Blue Caracao, Sour Mix, and Orange Juice served over Ice with a Glow Stick) or the **Masterpiece Bleu** (Ultimat Vodka with three bleu cheese-stuffed olives). And who can go wrong with a **Sex In The City**, a **Fly Me to the Moon**, or **The Good Life**? The majority of martinis (typically in the \$12 - \$14 range) come served in mini-shakers sans cap giving the

impression of two 'tinis when poured. A full bar offers plenty of beer, wine, cocktail, and champagne options for those who feel too fruity rocking a supersized martini glass.

Bang for your Buck: Given the not-so-cheap price of Blue's cocktails, being in the know about the various nightly specials is the only way you'll escape with your wallet semi-intact. Daily Happy Hour from open til 8pm offers half off most drinks; Monday nights and all late nights are for the Hospitality crowd; Wednesdays are for the ladies; and the list goes on.

Bite this: The menu consists of Light Fare, Flatbreads, Signature Dishes and Desserts (sorry, licking whipped cream off of your server is not an option). The **Fruit and Cheese Plate** is large enough to share and features yummy homemade Boursin, a variety of cubed cheeses (though the round, wax-wrapped cheese looked suspiciously like the Babybel you snacked on as a kid), along with fresh melon, pineapple, and grapes (\$14); House Specialty **Seared Ahi Tuna** over Asian Seaweed Salad (\$14) is a hit; or opt for the pricey **Lobster Taco** (\$20). While overall the food hits the spot, the plastic mini-picnic plates outside are a little, well, picnic-esque.

The Beats: Non-offensive, laid-back techno/blues during the early hours (so you don't feel like you're walking out of a rave at 10am). Seven nights a week they feature (very loud) bands and/or dj's, so the late-night pickups are typically more of a smile and nod situation than any meaningful conversation.

The Buzz: Look out for new theme nights coming your way as BM introduces Throwback Thursdays – a mix of 70's and 80's with a side of booty shakin' complete with some interesting getups and, wait for it, slap bracelets. Fridays check out some of today's most notorious DJ's who will be touring (and tearing) it up.

Just don't forget the only place you'll actually use dollar bills in this bar is the bathroom (as in tipping the attendant, of course).

Blue Martini

2223 N. Westshore Blvd. #B203, Tampa, FL 33607

813-873-2583

<http://www.bluemartinilounge.com/>

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Bars & Clubs

Bar Bites: The Grape

Hastings Kinser

<http://www.yourgrape.com>

★★★★★ (2 ratings) [Write a review](#)

Address: 2223 N. West Shore Boulevard, Tampa, FL, 33607

Phone: 813-354-WINE (9463)

Hours: Monday-Saturday 11 a.m.-11 p.m. (Retail shop opens at 10 a.m.) Sunday Noon-9 p.m.

[Map it](#) | [Make a Reservation](#)

Whether you're trying to impress that hot date you (finally) landed, ready for a girls' night out, or just need a little something to take the edge off, this wine mecca is a fruity find you won't want to skip. So while you may be tempted to just hit the shop, buy that 2007 bottle of **Santa Margherita Pinot Grigio** at retail: \$26 (restaurant: \$54), and run, here are a few reasons (besides the sink-your-ass-into chairs) that may make you want to sit back and, well, drink awhile. No seeds attached.

Who's Toasting: Expect a mix of the after-work crowd, couples, a gaggle of girls, and those celebrating birthdays and anniversaries by the bottle.

Raise a Glass: Wine Flights are a great option if you just aren't quite sure which way is up, and they even give you a handy "Grape by the Bunch" cheat sheet that labels your selections by the glass (just don't spill on it). Their idiot-proof "Guide to the Grape" classification list takes you from One (light-bodied white wines with a just-picked fruit flavor) through Six (full-bodied red wines with an intense, rich berry taste) up to the Nine/Ten Range (outstanding light, medium and full body white and red wines for special occasions - think engagement parties).



The majority of wines are available by the half or full glass (\$4 - \$14) and by the bottle. As is typical with the pricier options (a.k.a. half of your rent), they are only offered by the bottle. So while most fall in the \$28 - \$52 range, notable wine and champagne exceptions include: **Gaja 'Rennina', Brunello di Montalcino 2004:** \$260, **Bollinger 'Grand Année', Champagne Brut 1999:** \$275, and **La Spinetta Riserva 'Vürsù', Barolo DOCG 2001 (1.5 liter magnum):** \$310. Monthly tastings of various varietals are also available (\$15/per person for three) – check the website for current promotions.

And The Grape's not just for the winos. Beer flights and a variety of options, like Belgium's citrusy **Saison De Lente** (\$16) are available for non-thusiasts. Now you just have to come up with an appropriate toast.

Pairings: Everything from the typical (and filling) **Cheese & Charcuterie Plates** (\$13 - \$17) served with imported olives, sundried tomatoes, caperberries and peperoncini; to the delicious Signature Small Plates: **Crab Stuffed Portobello** (stuffed with crab meat and fontina cheese: \$12) and a variety of melt-in-your-mouth Flatbreads (try the **Atlantic Salmon Flatbread:** a perfect concoction of smoked salmon, cucumber, red onion, arugula and feta cream spread, drizzled in a miso aioli: \$11); to a selection of salads (**Shrimp and Crab:** \$15, **Chopped Greek:** \$8 before add-ons, or the skip-it-because-the-others-are better **Caesar Salad:** \$7 before add-ons).

The Surroundings: The Grape makes you feel a bit like royalty with the purple and white walls (how very *grape* of them), beautiful metal and crown-like glass chandeliers with colored teardrops, and contemporary art. If you find yourself seated at

the half-moon shaped bar, just watch your head after a few glasses – the suspended lights are a little too close for comfort.

Wash Up: Impressively decorated (and clean) single restrooms fit for kings and queens.

Shopper's Delight: The bar and store generously offer tastings of all wines by the glass so you won't make the mistake of leaving with a sour grape (not that their uber-knowledgeable staff would let you). The simple-as-color-by-numbers layout of the menu and shop makes it easy breezy to walk out with just the right blend.

Don't Go Home Without It: For \$39.99 per month you can call yourself a member of **The Grape Wine Club**. What's in it for you? Each month the Wine Directors (read: experts) hand select two bottles of wine, provide wine tasting notes and food pairing suggestions, and even deliver them to your car (just be sure to call ahead). For these special people, a 15% discount off the Wines of the Month is also available (in case you feel like sharing...or not). Want more? How about a complimentary subscription to *Food and Wine* magazine along with special invites to events and tastings.

The Last Drop: A freshly-peeled menu with new food and wine options is coming soon.

No grapes about it.

The Grape

2223 N. Westshore Blvd. , Tampa, FL 33607

813-354-WINE

<http://www.yourgrape.com>

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