

GROUP TOUR

FOOD & DRINK

2019-20 PLANNING GUIDE

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- BEER, WINE & SPIRITS TOURS



Land of tacos & barbecue

It's no secret Austin strives to keep things weird, and the beloved sentiment carries throughout its diverse culinary scene. Many of the trucks and immobile restaurants offer truly eclectic eats groups will talk about for days to come.

"Our menus are memorable thanks to celebrated staples like breakfast tacos, as well as Tex-Mex fare paired with top-shelf pitchers of margaritas, water-front locales and lest we forget our barbecue," Wise said.

Some of Austin's most renowned food trucks combine tacos and barbecue, like Valentina's Tex Mex BBQ. Groups belly up to the counter,



where they choose taco fillings like smoked brisket topped with guacamole, tomato serrano salsa and sea salt, all rolled up in a flour tortilla. Valentina's was even featured on an episode of *Diners, Drive-Ins and Dives*.

Texas Hill country libations

After indulging in Austin's wide-ranging food scene, the group will want to pull up some bar stools. Like so many other cities across the nation, Austin has seen a rapid expansion of breweries and wineries, from talented homebrewers taking a leap of faith to seasoned pros trying their hand at unique fermentations.

"From grapevines to hops, Austin serves up a bevy of local, craft libations sure to please every palate," Wise said. "Whether you're a sommelier or a beer aficionado,

there's a place to find your drink in Austin."

At Banger's Sausage House & Beer Garden, the picnic tables are communal and 200-plus beers are served (check out the new outdoor tap wall). Also visit Flat Creek Vineyard Estate, an 80-acre site that offers a new hourly tour schedule for completely flexible group wine tastings. ■

Visit Austin
800-926-2282
austintexas.org



Sweet Confections



Every visitor to **Amy's Ice Creams** is sure to find a new favorite flavor (Honey Habanero, anyone?). There are 350 flavors in rotation, such as Mexican vanilla, or groups can build their own signature flavors with toppings — everything from fresh strawberries to ginger snaps.

Boozy ice cream creations are the specialty at **Prohibition Creamery**, part ice-cream shop, part cocktail bar. Everything from bourbon to wine is blended into small-batch ice creams and sorbets to create sweet combinations like Whiskey Chocolate and Sangria Sorbet.

The family-run **Casey's New Orleans Snowballs** offers more than 70 homemade syrup flavors drizzled over ice cream in a cup. Groups find traditional New Orleans-style chocolate and cream syrups like Orchid Cream Vanilla and Boston Cream Pie.