

Other Recent Press

"If you're up this way", it's "worth the extra drive" to "pay homage" to chef Nicholas Petti at this "remarkable" Fort Bragg New-American which "reflects local sourcing" with a "something-for-everyone" menu "fit for foodies" ("the crab cakes are a must" in- season) paired with "well-priced" wines from area vintners; with a staff that's "hospitable to all" and "a second-floor view" of Downtown from the Arts and Crafts-inspired former Company Store, it's "a real treat" "every time." *Zagat 2012*

"Chef Nicholas Petti brings city-level "flair" to Fort Bragg at this "funky" "gem" on the second floor of an "old" Arts and Crafts-style "logging store," "nourishing body and soul" with "playful" regionally sourced New American eats and a "comprehensive local wine list"; the "inspired (and affordable) choices" appeal to everyone from "foodies to kids to dyed-in-the-wool vegans", while the "wonderful views" of Downtown add to the "feel-good" Mendo experience. *Zagat 2011*

"Tourists rub elbows with the locals" and can "learn a thing or two not in the guidebooks" at this Fort Bragg New American, a "no-brainer for big events" or a "leisurely" mid-week dinner of Nicholas Petti's "outstanding" fare, highlighted by his "creative use of local ingredients" from the "great views of the town from the second floor" of the "historic" Arts & Crafts style building to "service that goes the extra mile", it's a "purely Mendocino experience" at "about half what you would pay" in the Mendocino village. *Zagat 2010*

Chef "Nicholas Petti has just gotten better and better" boast Fort Braggers, who claim you "can't go wrong with anything" on the "creative" New American menu, particularly the "fabulous crab cakes"; a "comfortable setting on Main Street" and "reasonable prices" also lead loyalists to say "this is our restaurant of choice when we are dressed up for special occasions and dressed down for an after-work dinner." *Zagat 2009*

"Chef Nicholas Petti "continues his amazing track record" at this Fort Bragg "labor of love" where he and his "gracious" wife, Jaimi, "act like they've known you forever", "providing creative" New American "cuisine at prices even locals can afford"; "it doesn't have to be a special occasion" to "indulge" in some of the "best crab cakes on the coast" - or to order one of the "excellent" protein entrees cooked as you like it, and to go with, an "innovative" sauce - but "whenever you do, it always is." *Zagat Guide 2008*

"A "youthful exuberance" reigns at this "zany place full of characters" led by "ringleader" chef Nicholas Petti and his wife, Jaimi, who make "everyone feel like the most important customers"; kick back in the "open" upstairs bistro overlooking Fort Bragg and "feel in command" as you "choose the method and the sauce" you prefer for your entrée from the "creative" New American menu, plus a bottle from the "excellent wine list". *Zagat Guide 2007*

Mendo Bistro has changed Fort Bragg's reputation by creating a delightful environment. *Insider's Guide to California Wine Country 2006*

A Fort Bragg favorite is hip Mendo Bistro - great food and reasonable prices share star billing. *Moon Handbook 2006*

The constant buzz from this popular restaurant spills out from the second floor of the Company Store complex downtown. *Fodor's Northern California 2006*

A Rising Star on the Dining Scene, *California 2006 Official State Visitor's Guide & Travel Planner*
Santa Rosa Magazine, "Beyond the Skunk Train", Summer 2006

Today's Diet & Nutrition, "Delicious Dungeness Crab", Winter 2006

The crabcakes at Mendo Bistro have no equal, Heather Irwin, *Discover Wine Country*, February 2006

With its liberal use of "local produce", "fantastic" county-centric wine list and "nice view of Old Downtown Fort Bragg", chef-owner Nicholas Petti's "relaxed", "big and barny" bistro is well "worth the short drive up from Mendo"; offering "more than just the famed crab cakes", the "user-friendly" New American menu allows "vegetarians and carnivores alike" to "create their own entrees" (via a "nice long list" of ingredients, cooking techniques and sauces), while a staff of "hustling hotties" helps out. *Zagat Guide 2006*

San Francisco Chronicle Sunday Magazine, *October 2005*

Santa Rosa Press Democrat, May 2004 Restaurant Review

Sunset Magazine, January 2004

Sunset Magazine, December 2003

Featured in *VIA Magazine* November/December 2003

Cover article *Steppin' Out* magazine Summer/Fall 2003

Sunset Magazine, July 2003 "A Taste of Mendocino"

Sante Magazine, June 2003 "Netting Business Beyond Your Neighborhood"

Sacramento Spotlight, Summer 2003

"One of the top restaurants along the coast." Bill Morton, *Mercer Island Reporter*, April 2, 2003

Sante Magazine, November 2002, "Specialty Coffee"

The town's sole hip restaurant. *Fodor's 2003*

Featured in *Taste*, *The Sacramento Bee*, February 13, 2002

Wine Enthusiast, May 2002 "Mendocino"

Chef Magazine, September 2001 "Eastern Accents"

New York Times, Sunday, February 27, 2000 "Along the Mendocino Coast"