



# HISTORIC EATS

GET A TASTE OF ARIZONA'S PAST AT RESTAURANTS  
HOUSED IN VINTAGE BUILDINGS

 **NORA BURBA TRULSSON**  **AMY HASKELL**

This image: Maynards Market & Kitchen in the historic train depot, Tucson

## HISTORIC EATS

### BRIX FLAGSTAFF

**S**trip malls don't do much for me," says Paul Moir. "But I walk up to a historic building and think, 'Yeah, this has a story—this has character.'"

A historic Flagstaff building spoke to him in 2005, and, a year later, Moir opened Brix, one of the

city's first chef-driven restaurants, emphasizing local and organic ingredients on a wine-centric menu.

The Brix building was built in the early 1900s by T. E. Pollock, a banker, businessman and rancher. He lived in the Craftsman-style house next door and constructed a two-story carriage house for the special carriage he bought for



Find locally sourced, seasonal dishes on Brix's menu.

Brix's intimate space in Flagstaff used to be a 1900s carriage house.



Perhaps you'll be seated with the resident ghost at Jerome's Haunted Hamburger.

his bride. A few years later, Pollock added a single-story brick garage onto the carriage house for his new automobile—one of the first in town.

Over the years, the carriage house and garage fell into disrepair, but in 1979, the structure was rebuilt and subsequently housed several businesses. When Moir and his wife, Laura, took over, they spent

several months sprucing up the space, which now features exposed brick walls, a cozy bar and an elm- and birch-shaded patio.

Like the space, the Brix menu is compact. Items include an ever-changing charcuterie board, maybe a duck-bacon cassoulet, steak *frites* and a daily fish dish. Craft cocktails and Arizona wines flow from the bar.



## THE HAUNTED HAMBURGER

JEROME

**M**ichelle and Eric Jurisin have a thing for old buildings. Their restaurants in the Verde Valley are located in an old movie theater, a former fire station and a vintage auto shop. But their historic hospitality empire began with The Haunted Hamburger.

“In 1993,” explains Eric, “we visited Jerome, where we saw a building for sale. We thought it would be a good place to sell burgers and margaritas.”

The building was constructed in 1908 as a

boarding house for Jerome’s miners. By the 1970s, it became a bar and restaurant. The Jurisins fixed up the two lower levels as apartments and used the two upper levels for the restaurant, adding a deck with views of the Verde Valley.

They also made note of a few ghostly happenings during the remodeling. “I kept losing hammers and buying new ones,” recalls Eric. “Then I’d find the lost ones right in some obvious spot. The previous owner complained about

“THE PREVIOUS OWNER COMPLAINED ABOUT THE RESIDENT GHOST TAKING HIS TOOLS.”

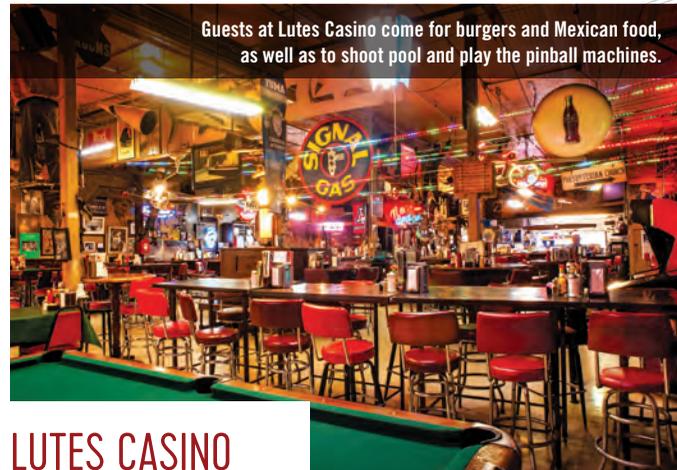
the resident ghost taking his tools.” The spirited happenings led to the restaurant’s name.

The Haunted Hamburger opened in 1994, and the crowds have come steadily for juicy burgers enhanced by a do-it-yourself condiment

bar, deep-fried pickles, chili dogs, ribs, margaritas and alcohol-spiked milkshakes. In 2015, the restaurant expanded into the 100-year-old building next door—Jerome’s original telephone office—adding more dining and bar space.



Best known for its gourmet burgers, the Haunted Hamburger also serves up milkshakes and creative appetizers.

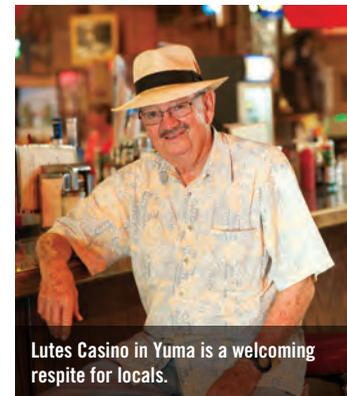


Guests at Lutes Casino come for burgers and Mexican food, as well as to shoot pool and play the pinball machines.

## LUTES CASINO YUMA

**R.** H. Lutes was a Yuma businessman and a justice of the peace who did a brisk business in weddings at a time when Hollywood stars flocked to this Colorado River city to get hitched quick. In the 1940s, when an acquaintance faulted on a loan, Lutes found himself the new owner of a casino and gambling hall.

Lutes’ new enterprise was housed in a two-story brick building dating back



Lutes Casino in Yuma is a welcoming respite for locals.

to about 1900. It was built on Main Street as a general store, with an upstairs hotel. In the 1920s,

it became the Casino Billiard Parlor, with pool tables and, most likely, covert gambling. After Lutes acquired the business, he renamed it Lutes Casino and eventually turned the place over to his sons, Bobby and Billy. The brothers added a kitchen and began serving food in the 1960s.

Guests still flock to Lutes Casino for the historic ambiance, to shoot pool, to play the pinball machines and to sample a menu of burgers and Mexican dishes. The signature dish? The *especial*, or special, a hamburger plus a hot dog topped with cheese—the invention of Martin Pelayo, a longtime employee, and Bobby Lutes.

**MAYNARDS  
MARKET &  
KITCHEN  
TUCSON**

**R**egulars at Maynards Market & Kitchen know that their martinis and orders of mussels and frites are often accompanied by the rumble of passing trains. That's because this downtown Tucson restaurant is located in a still-active historic train depot.

The Southern Pacific Railroad built the depot in 1907. In 1998, the city of Tucson restored it as part of a downtown renewal effort. Once the work was completed, the property was placed on the National Register of Historic Places.

Across the street, Shana and Richard Oseran cheered the restoration. Along with



Hot dog? Burger? Have both with the all-in-one *especial* at Lutes.



Maynards' patrons dining alfresco can hear the whistle and whoosh of trains chugging by.



Always a crowd pleaser at Tucson's Maynards Market & Kitchen: Prince Edward Island mussels with *pommes frites*

“LOCAL ARTISANS INCORPORATED RAILROAD MATERIALS, SUCH AS SPIKES AND TIES, INTO THE INTERIOR.”

their two daughters and a son-in-law, they've owned and operated the historic Hotel Congress since 1985. When an initial restaurant attempt in the space closed, the Oserans, avid downtown boosters and preservationists, stepped in, opening Maynards in 2008.

They loved the historic ambiance and named the

restaurant in honor of Maynard Flood, a Southern Pacific Railroad engineer who worked at the station, and artist Maynard Dixon, who painted four murals for the original depot.

The Kitchen, which serves dinner, sits on one side of a breezeway, and the Market, which offers

## ARIZONA ANSWERS

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breakfast and lunch, is on the other. The Oserans used local artisans to incorporate railroad materials, such as spikes and ties, into the interior.

The restaurant has become a runaway success, with guests sipping classic cocktails and tucking into homemade pastas, bouillabaisse, steaks and poutines. For breakfast and lunch, the Market serves up pastries, sandwiches and salads.

## THE PARLOR PHOENIX

**A**t The Parlor, guests stroll by a chef's garden stuffed with basil, mint, peas and peppers. They make their way inside to enjoy a *salsiccia* pizza, a bowl of *pappardelle* Bolognese and perhaps a basil gimlet.

Fifty years ago, they would have strolled into the building for a beehive or a French twist. Chef's garden? Try a manicure station. But when the original owners of this former salon space were ready to

hang up their scissors in 2008, Aric Mei appeared on their doorstep. "I was looking for a space to launch a design-forward restaurant concept," recalls Mei, who had grown up in his family's business, Nello's Pizza.

Mei, partnering with his father, transformed the salon into a restaurant. The younger Mei painstakingly recycled materials from the renovation, reusing old lumber to make tables and the bar, taking apart the old sprinkler system to make a

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Belly up to the bar in a re-furbished salon chair at The Parlor.



Find wood-fired pizzas and other rustic Italian fare at The Parlor in Phoenix.

wine rack and fashioning copper water piping into bar details.

He also paid homage to the building's previous incarnation. Old salon chairs now have a second life as barstools, a gold brocade dryer chair sits in the ladies' room and black-and-white photographs from the salon's heyday line a back hallway.

Since opening in 2009, The Parlor has served up rustic pizzas, steak panzanella salads, duck club sandwiches, housemade pastas and more. **AZ**

*Nora Burba Trulsson is an Arizona freelance writer specializing in travel, design and lifestyle. Her articles have appeared in Sunset, Arizona Highways, Valley Guide and Modern Luxury Scottsdale as well as on Houzz.com.*