



## Keep On Truckin'

Where's the best place to find quick, affordable eats? Food trucks, which have left their humble beginnings in the dust and exploded in popularity. The TV show *Eat St.*, which looks at the **tastiest, messiest and most interesting trucks** across North America, has already shone the spotlight on local favourites such as Re-Up BBQ, Roaming Dragon and Japadog. Its third season, premiering May 9 on Food Network Canada, profiles 60 street food vendors in 20 cities, including Vancouver's own Coma Food Truck (pictured) and The Juice Truck. Visit [eatst.foodnetwork.ca](http://eatst.foodnetwork.ca) to catch a ride on this tasty trend.—*Sheri Radford*

such as seaweed and teriyaki. Also serves regular smokies and hot dogs. \$. Open daily. 530 Robson St. **Map 1: C5** Three cart locations: Burrard at Smith St.; Burrard at Pender St.; and outside Waterfront Station. [www.japadog.com](http://www.japadog.com) & **Map 1: C5/B5**

**THE MAC SHACK** This spot adds a twist to a classic dish. Choose from favourites such as the Lobster Mac, or create your own. \$. L/D (daily). 5395 W. Blvd. 604-267-4225. [www.themacshack.ca](http://www.themacshack.ca) & **Map 2: D2**

**MAX'S BURGERS** Sink your teeth into a gourmet burger in this casual joint.

\$. L/D (daily). 521 W. 8th Ave. 604-873-6297. [www.maxsburgers.ca](http://www.maxsburgers.ca) & **Map 1: F6**

**MILESTONES GRILL & BAR** Offers twists on familiar dishes such as pasta and steak. House specialties include the spinach and artichoke dip. \$. L/D (daily), brunch (Sa-Su). 1145 Robson St. 604-682-4477. & **Map 1: B5** [www.milestonesrestaurants.com](http://www.milestonesrestaurants.com) 2425 Cambie St. 604-678-8488. **Map 1: F6**

**NIMBY BURGER** *Opens for season May 18* This walk-up burger stand located on Kits Beach serves premium burgers, fresh French fries and delectable

milkshakes. \$. L/D (daily). 2210 Cornwall Ave. 604-734-3589. [www.nimbyburger.com](http://www.nimbyburger.com) & **Map 4: D3**

### THE OLD SPAGHETTI FACTORY

Family Fare Whistler, Where to Dine Awards 2011. Varied menu with pasta dishes, veal, chicken and steak. Dinners include soup or salad, hot bread, coffee or tea, and ice cream. \$. L/D (daily). 53 Water St. 604-684-1288. & **Map 1: C7** Crystal Lodge, 4154 Village Green, Whistler. 604-938-1081. [www.oldspaghettifactory.ca](http://www.oldspaghettifactory.ca) & **Map 2: A8**

**RED ROBIN** This family-friendly chain specializes in gourmet burgers, with more than 22 varieties to choose from. \$. L/D (daily). 803 Thurlow St. 604-662-8288. & **Map 1: B5** 1001 W. Broadway. 604-733-6494. [www.redrobin.com](http://www.redrobin.com) & **Map 1: F4**

**RICKY'S** Big breakfasts and affordable lunch and dinner options, from pizza and pasta to steak and ribs. \$-\$\$. B/L/D (daily). 111 Dunsmuir St. 604-602-9233. & **Map 1: C6** 1630-200 Burrard St. 604-669-2781. [www.gotorickys.com](http://www.gotorickys.com) & **Map 1: B6**

**ROMER'S BURGER BAR** Burgers made from all-natural beef, pork and organic chicken, along with wings, fresh salads and specialty fries, cocktails and an all-BC beer list. \$. L/D (daily). 1873 W. 4th Ave. 604-732-9545. & **Map 4: D3** 8683 Kerr St. 604-566-9545. [www.romersburgerbar.com](http://www.romersburgerbar.com) **Map 2: E3**

**SOCIETY** Yaletown venue features cool cocktails and upscale comfort food on the menu. Heated outdoor patio. \$-\$\$. L (F), D (daily). 1257 Hamilton St. 604-629-8800. [www.glowbalgroup.com/society](http://www.glowbalgroup.com/society) **Map 1: D5**

**WHITESPOT** Family Fare, Where to Dine Awards 2011 and 2010. This local chain offers old-fashioned comfort food as well as healthy alternatives. The Triple-O burger is a favourite of generations. Locations throughout the Lower Mainland. \$. B/L/D (daily). 1616 W. Georgia St. 604-681-8034. & **Map 1: A4** 718 Drake St. 604-605-0045. & **Map 1: D4** 4005 Whistler Way, Whistler. 604-962-7770. [www.whitespot.com](http://www.whitespot.com) & **Map 2: A8**

## >> ALLERGIES?

For peanut-free dining in a funky 1886 heritage building, head to Chinois (page 35), which serves authentic Chinese dishes made with BC ingredients.