

STYLE | FASHION | SOCIAL

Papercity

DALLAS JULY 2013

+ HOUSE
ART ISSUE

[INSIDE THE]
MULCAHY-HAMILTON

art
Nest

TOTALLY
Turrell
LIGHT, COLOR, ACTION

{DESIGN NOTES}
What's New in the
DECORATING WHIRL

PHOTOGRAPHER AND ART DIRECTOR CAMERON-JAMES WILSON, ADRENALINMANAGEMENT.COM, LONDON. JASPER GARVIDA DRESS.
MODEL KATHLEEN BURBRIDGE, MIX MODEL MANAGEMENT, NYC. PHOTO ASSISTANT TOM LOCKYER. STYLIST KATIE BURNETT, ATELIER MANAGEMENT, NYC.
MAKEUP CHANEL. HAIR AND MAKEUP MADDIE AUSTIN, ITM AGENCY.

PAPERCITYMAG.COM

PICK *of the* NEW

FRESH SPOTS TO SHOP, GAZE AND GRAZE
WE'RE AVOIDING THE HEAT
 WITH COQUILLES SAINT JACQUES,
 QUAFFING CANINE COCKTAILS, CONSIDERING
PALEO, BEING ASTONISHED BY ARTISTIC
 CRITIQUES OF THE FDA AND MOTORING TO THE DRIVE-IN.

QUITE FETCHING

Mutts Canine Cantina, 2889 Cityplace West Blvd.,
 214.377.8723; muttscantina.com



Jeremy Frazer, Josh Sepkowitz,
 Kyle Noonan

In the doghouse is where you'll want to be with **Mutts Canine Cantina**, Uptown's dog park meets open-air restaurant. Set on the edge of two tree-filled acres of the former Hank Haney Golf Center, it's a

concept created by **Kyle Noonan** and **Josh Sepkowitz** (of Bowl & Barrel) and partner **Jeremy Frazer**. Pop by the flip-open window bar or take a seat at

a yellow picnic table on the patio with your (leashed) pooch and order off the menu. At breakfast, try tacos or Hypnotic Donuts; for lunch and dinner, choose a cocktail, wine or local on-tap brew, then nosh on burgers made with grass-fed, hormone-free beef or Nathan's Famous beef hot dogs. Furry friends roam free in the adjacent, attendant-supervised park, where a \$4.95 daily or \$9.95 monthly fee — thankfully — covers waste removal. Step in yourself and play catch and order a drink from one of the roaming servers. "Dogs have a funny way of connecting people and breaking the ice," Noonan says. "I would really like to see a sense of community built here." *Jessica Elliott*



JOY ZHANG



Le Bilboquet

VIVE LA FRANCE

Le Bilboquet, 4514 Travis St.,
 469.730.2937

With its subtle signage, **Travis Walk's** charming new eatery **Le Bilboquet** could easily be overlooked. This would be a tragedy for enthusiasts of French bistro fare, so look for the pine-green

awning, latticework and white-clothed sidewalk tables. If the moniker rings a bell, there's a reason: It's the offspring of the 28-year-old Manhattan fixture of the same name, which closed last New Year's Eve with much Upper East Side handwringing. (It's scheduled to reopen in August on 60th Street between Madison and Park.) "Dallas is a happening place," says managing partner **Laurent Lesort**, who has relocated to Dallas. "Dining out is a big part of this city's culture. When we found the right location, we jumped at it." The light-filled interior melds contemporary art with old-world additions such as handmade rattan chairs by Maison Gatti (one of France's oldest crafters of bistro furniture) and a classic pewter-topped bar, the centerpiece of the entry. "**MoMo**" **Sow**, the longtime chef of Le Bilboquet-New York, has also relocated to Dallas and creates the identical dishes that made the original a sensation: elegantly presented bistro food with light sauces and fresh flavors. On the dinner menu, try the endive salad with tangy chunks of blue-veined Roquefort, walnut halves and Dijon vinaigrette (\$13) or the house-made terrine of foie gras (\$25). A standout entrée is the Coquilles Saint Jacques — pan-seared sweet scallops with tomato coulis and a tower of vegetables (\$26). The lightly spiced Cajun chicken breast with pommes frites is a house specialty (\$24). Desserts include apple tarte tatin and chocolate mousse. The wine list offers an assortment of French and American varieties and even includes a few Texas selections. "Nothing is trendy here," says Paris-born Lesort. "These are the dishes my mom and grandma made. This is my comfort food." *Terri Taylor*

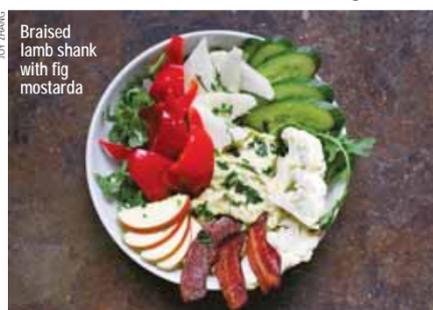
PALEO WITH PUNCH

HG Sply Co., 2008 Greenville Ave., 469.334.0896; hgsplyco.com



HG Sply Co.

Hunt. Gather. Go Paleo at **HG Sply Co.**, the new back-to-basics bar and grill on revitalized Lower Greenville. Sit and watch the world drive by from a sidewalk table, or head inside, where the interior is playfully postmodern with century-old brick walls, Edison bulb light fixtures and furnishings crafted from salvaged freight cars. "We thought we wanted a simple sports bar," says co-owner **Elias Pope**, "but we ended up with much more." Taking their cues from the popular Paleo diet, Pope and chef **Paul Niekrasz** have assembled a menu of healthy ingredients plucked from mankind's earliest plates, or foods Fred Flintstone would recognize ... if he had a chef. Think meats inspired



Braised lamb shank with fig mostarda

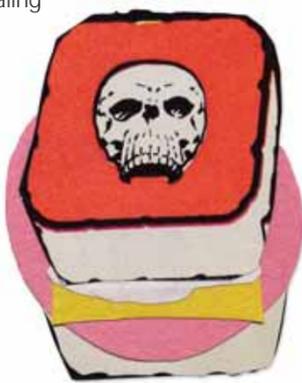
by the Stone Age hunt — Texas venison with spiced apples or bacon-wrapped pork shanks with nectarine relish. Gathered fruits, roots and veggies appear in side dishes, as evidenced by crispy baby artichokes, sweet potato hash and Brussels sprout chips, all sourced from small farms and ranches using local and organic growers when possible. The fresh-is-best philosophy extends to the

drink menu — a standout is the Moscow Mule with Effen vodka, lime and ginger kombucha. There's also an impressive list of Texas craft beers. "We don't feature them because they're local," Pope says. "They're featured because they're great." From the back patio, a long stairway leads to rooftop tables and a clear view of the Dallas skyline — an urban sight to impress the most jaded Neanderthal. *Terri Taylor*

SHARING SPACES + CHANGE AGENT

Liliana Bloch Gallery, 2919 Commerce St., 214.991.5617;
 lilianablochgallery.com

When you're establishing a new endeavor in Deep Ellum, why not share a building with another well-regarded dealer? So **Liliana Bloch** joined forces with **The Public Trust's Brian Gibb**; the pair divvy up his existing gallery and collaborate on openings. Cue Bloch's eponymous space. After time spent in both the nonprofit and gallery worlds — as director of the McKinney Avenue Contemporary and helming Kirk Hopper Fine Art — she steps forth on her own, representing such notables as **Letitia Huckaby** of the poignant amalgamation of photography and history. For her debut show, Bloch presented "**Ann Glazer**: Underestimated Storage Issues," dramatically revealing Dallas- and NYC-based Glazer's site-specific wall drawing formed from artist's tape that calls to mind pre-Columbian textiles, as well as the intricacies of household plumbing (through July 6). Now unfurling, Bloch curates "Side Affect," a prescient look at the policies of the often controversial U.S. Food and Drug Administration, and the influence lobbyists wield vis-à-vis pharmaceutical and genetically modified foods. Artists **Waddy Armstrong**, **Mayra Barraza**, **Tim Best**, **Sandow Birk**, **Du Chau**, the aforementioned Miz Huckaby, **Vince Jones**, **Mona Kasra**, **Kathy Lovas** and **Ryan Sarah Murphy** probe the all-powerful FDA, injecting urgency and socio-political purpose into the landscape of the Dallas gallery scene (July 13 – September 7). *Catherine D. Ansporn*



Vince Jones' Bologna Days, 2013,
 at Liliana Bloch Gallery

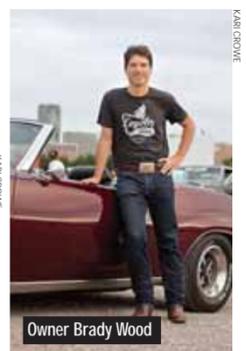
A HOWLING SUCCESS

Coyote Drive-In, 223 NE 4th St., Fort Worth, 817.717.7767;
 coyotedrive-in.com

Designed to appeal to nostalgic boomers, rowdy tweens and haute hipsters alike, **Coyote Drive-In** conjures up the charm of a bygone era, albeit one that includes the existence of state-of-the-art digital projectors. Inhabiting a 20-acre former parking lot on the banks of the Trinity, the Fort Worth drive-in theater boasts three screens (two 60'-by-90' and one 54'-by-60') devoted to first-run double features along with a playground, tin-roofed picnic pavilion and space left over for food trucks and live bands. Simply motor in, pop open the back of your SUV, get comfy and dial in the soundtrack on the FM radio, old-school style. Created by serial entrepreneur **Brady Wood** (of the Green Room, Trees and Gypsy Tea Room) and his partner, **Glenn Solomon**, the Coyote's draw is such that concessions can sell out before the opening credits roll. Moviegoers are advised to purchase tickets in advance, and soon they'll be able to order popcorn, burgers, pizzas, craft beers and wine on the drive-in's iPhone app, since bringing in refreshments is strictly verboten. Open 365 days a year, the Coyote is adding a real-deal hitching post in coming months, so cowboy cinemaniacs can ride Old Paint onto the premises. Wood and Solomon are finalizing plans for a Dallas satellite in 2014. *Kendall Morgan*



Coyote Drive-In



Owner Brady Wood