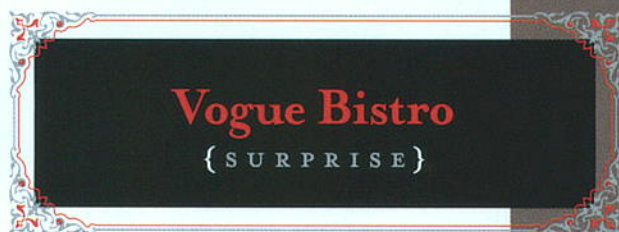


IF YOU HAVE AN ASBESTOS-plated palate and profuse head-sweating doesn't embarrass you, take your heat-seeking self to the original Los Dos, dishing out fiery New Mexico-style Mexican food since 1978. Decorated with cowboy hats and branding irons, this tidy operation is run by Antoinette Chavez (daughter of founder Victoria), who makes everything to her mother's specs, including signature adovada ribs, chile rellenos and blue-corn enchiladas smothered in red or green chile and topped with a fried egg. Save room for honey-dripped sopapillas, and come summer, ask for fruity house-made sangria. 900 E. Main Street, 928-333-4846 or losdosmolinosaz.com.



Los Dos Molinos

{ SPRINGVILLE }



Vogue Bistro

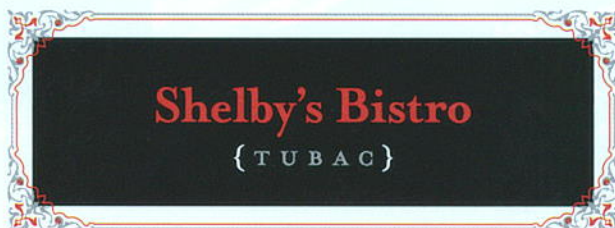
{ SURPRISE }

From its designer-named martinis and bold, black-and-white color scheme to its French-inspired menu and TV clips of fashion models walking the runway, Vogue is everything its name implies: a stylish restaurant that reflects trends without being trendy. Chef-owner Aurore de Beauduy brings her Le Cordon Bleu training to bear on an all-day menu that allows customers to eat as lavishly or budget-consciously as they please. Will it be a not-so-humble hamburger (topped with Gorgonzola, applewood-smoked bacon, arugula and caramelized onion chutney), buttery escargots swathed in puff pastry or foie gras cured in Cognac? 15411 W. Waddell Road, 623-544-9109 or voguebistro.com.

PAUL MARKOW

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hat tiny Shelby's lacks in size, it makes up for in charm, sporting an eclectic collection of tchotchkes and a pleasant patio overlooking a pond. Owner Anthony Tay's Mediterranean-inspired menu, which focuses on the foods of his childhood, features pastas; light, thin-crust pizzas (try the Mediterranean, topped with grilled chicken, pesto, kalamatas, artichokes and feta); and lots of seafood, including the signature Southwestern Seafood Bouillabaisse, accented with lime and cilantro. 19 Tubac Road, 520-398-8075.



Shelby's Bistro

{ TUBAC }