



Gastronomic Getaways:

The Idaho Culinary Passport

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Photo credit: Jessica Hirsch / @cheatdayeats



It's Time for a Flavor-cation

Idaho is a food lovers paradise, with a vibrant culinary scene that's as diverse as it is delicious. Dive into restaurants featured on Diners, Drive-ins and Dives, get to know the state's James Beard-nominated chefs, chomp your way through iconic Idaho dishes and so much more ... One thing's for sure, you're in for an epic(curean) ride!

Get more inspiration for your foodie adventures by visiting the [Eat & Drink](#) page.



Award-Winning & Nominated Chefs

Idaho is home to an impressive group of award-winning and nominated chefs who consistently dazzle restaurant-goers with their culinary genius. These chefs draw inspiration from their cultural backgrounds, personal journeys and local ingredients to craft dishes that are nothing short of spectacular. Here's a closer look at the talent behind some of Idaho's most celebrated kitchens.

Kris Komori

KIN

Komori's innovative approach to dining has earned him five James Beard nominations, culminating in a historic win in 2023 as Idaho's first James Beard Award recipient. At [Kin](#), Komori creates a dynamic dining experience with a menu that changes every four weeks, driven by what can be sourced locally and seasonally. While the cuisine falls into the modern American genre, the influences are ever-evolving, reflecting the creativity of each cook. What makes Kin truly stand out is that the menus here always have a theme that ties together food, beverages and even music, offering diners a meal that tells a story.



Salvador Alamilla

AMANO

Alamilla's journey as a chef began with the inspiration he drew from watching his mother cook during his childhood. This passion led him to leave behind a career in architecture and start from the ground up in the culinary world, beginning as a dishwasher and a porter. Despite lacking formal training, Alamilla's determination propelled him to the forefront of the industry. His cooking style blends traditional Mexican techniques and the memories of his upbringing and travels. Not only did Alamilla's eatery [Amano](#) make the 2023 New York Times Top 50 Restaurants list, he has also been a James Beard nominee for three consecutive years (2022, 2023 and 2024).

Dan Ansotegui

ANSOTS

Deeply rooted in Basque tradition, Ansotegui's cooking style is a heartfelt homage to the recipes of his grandparents and mother. His menu at [Ansots](#) is a reflection of these cherished flavors, with the traditional chorizos crafted from his Grandma Epi's recipe as the cornerstone. A three-time James Beard semifinalist (2022, 2023 and 2024), Ansotegui views this recognition as an honor for Boise's entire Basque food scene. Signature dishes like the chorizo plate and clams with chorizo motzak are must-tries for any first-time visitor.



Ben Barlow & Heather Logan

STANLEY SUPPER CLUB

Barlow and Logan's journey began in 2012 at a guest ranch in Stanley, where they met and bonded over their love for the Sawtooth Valley while working in the kitchen. After years of fine dining experience and traveling the world, they returned to Central Idaho to create the [Stanley Supper Club](#), a restaurant that blends their flair for elegant food with a homey atmosphere. In 2024, their commitment to excellence earned them a James Beard semifinalist nomination for the Best Chef: Mountain category. Stellar offerings like their pierogi with dandelion greens and vegan eggplant dumplings demonstrate their skill in creating unforgettable, locally-inspired cuisine.



Adam Hegsted

REPUBLIC KITCHEN + TAPHOUSE

A native of the Pacific Northwest, Hegsted has become a culinary force in Idaho, renowned for his innovative approach to comfort food that celebrates local ingredients. Growing up amidst the rich flavors of the region, he developed a deep appreciation for farm-to-table dining, a passion that shines through in every dish at his restaurant, [Republic Kitchen + Taphouse](#). In 2016, his dedication to his craft earned him a James Beard semifinalist nomination in the Best Chef: Northwest category. At Republic Kitchen + Taphouse, Hegsted's menu features inventive takes on classic American fare, with standout dishes like chicken confit and dumplings, and deviled eggs made with beer mustard-whipped yolk, candied bacon and chili sauce.



Kibrom Milash

KIBROM'S ETHIOPIAN AND ERITREAN CUISINE

Milash arrived in Boise as a refugee from east Africa in 2013, bringing with him a deep love for cooking and a desire to share the rich cultures of Eritrea and Ethiopia. Together with his wife, he opened [Kibrom's Ethiopian and Eritrean Cuisine](#) to introduce the community to the culinary traditions of their homeland. In 2023, his hard work and dedication earned him a James Beard nomination. Milash takes pride in crafting dishes like Red Tibs, a spicy sauté of lamb, onion and exotic spices and Bozena Shiro with beef, a mild dish made from ground chickpeas.

As Seen On TV

Idaho's dining scene has been featured on the hit show *Diners, Drive-ins and Dives* on numerous occasions, highlighting just how much of a foodie haven it is. Come hungry and eat your way through international delicacies, American classics and more, and you'll quickly discover why these eateries are so exceptional.



BAR GERNIKA

(SEASON 6, EPISODE 3: A LITTLE BIT OF EVERYWHERE)

Situated in Boise's historic Basque Block, [Bar Gernika](#) offers a cozy experience reminiscent of a traditional Basque tavern. This cherished spot serves classic dishes like croquetas and solomo sandwiches, featuring tender, marinated pork loin.



TANGO'S EMPANADAS

(SEASON 37, EPISODE 5: PICK-ME-UPS)

[Tango's Empanadas](#) brings a slice of Argentina to Boise, delighting visitors with its perfectly packed pockets of flavor. Each empanada is made with love and care, jam-packed with everything from beef and chicken to spinach and cheese.



CAPONE'S PUB & GRILL

(SEASON 10, EPISODE 12: WINGS 'N THINGS)

Known for its extensive beer selection and hearty pub fare, [Capone's Pub & Grill](#) has been featured on both *Diners, Drive-ins and Dives* and *Triple D Nation*. While you're here, treat yourself to fresh, grass-fed 1/3 pound burgers, grinders and more.



JIMMY'S DOWN THE STREET

(SEASON 11, EPISODE 7: FAVORITES WITH A TWIST)

[Jimmy's Down the Street](#) is a charming nod to the American diners of yesteryear. This nostalgic locale attracts restaurant-goers with its friendly service and generous portions of breakfast and lunch items, including fluffy pancakes and their signature chicken fried steak.



ALYONKA RUSSIAN CUISINE

(SEASON 37, EPISODE 4: A WORLD OF MEAT)

[Alyonka Russian Cuisine](#) invites visitors to take a deep dive into the comforting food traditions of its homeland. Magnificent morsels like chicken kebabs and pelmeni—delicate handmade dumplings filled with seasoned beef—are just a few of the entrées that await hungry diners.



MADRE BOUTIQUE TAQUERIA

(SEASON 37, EPISODE 7: DOWN SOUTH & SOUTH OF THE BORDER)

[Madre Boutique Taqueria](#) is all about quality ingredients, bold flavors and instilling a sense of community. Stop in, and you'll receive a warm welcome before sipping on margaritas made with freshly pressed juice and noshing on some drool-worthy tacos.



SAINT LAWRENCE GRIDIRON

(SEASON 37, EPISODE 5: PICK-ME-UPS)

[Saint Lawrence Gridiron](#) is a place where southern flair meets creativity. Known for its wood-smoked meats and indulgent sides, like its famous mac & cheese, this restaurant takes comfort food and elevates it with a gourmet twist.



TAJ MAHAL HOMESTYLE INDIAN AND PAKISTANI CUISINE

(SEASON 37, EPISODE 4: A WORLD OF MEAT)

Boasting a menu brimming with Indian and Pakistani specialties, [Taj Mahal](#) whisks visitors away on a spice-filled journey to south Asia. Get a taste of their perfectly balanced curries or enjoy hand-rolled naan baked in a seasoned tandoori clay oven.



Photo credit: Taj Mahal of Idaho Inc.



Photo credit:
Bahar Shams Amir.



Photo credit:
Kaitlyn Turner

Flavors From Afar

IDAHO'S INTERNATIONAL CUISINE

Discover Idaho's vibrant tapestry of international flavors, where local eateries bring the world to your plate. From Spanish nibbles to fragrant Middle Eastern fare, each dining experience promises a tasty escape.

AFGHAN FOOD

Sunshine Spice Café

Proudly bearing the title of Boise's first Afghan Bakery, Sunshine Spice Cafe is a warm and inviting spot where the culinary traditions of Afghanistan come alive. Founded by four sisters, their café offers a unique menu with dishes like pistachio baklava, saffron pudding and aash, a hearty noodle soup with lentils and sour cream.



Photo credit:
Bahar Shams Amir.

AFRICAN FOOD

Kibrom's Ethiopian & Eritrean Cuisine

Kibrom's dishes up decadent east African fare that's in a word, unforgettable. Enjoy everything from beef samosas, fried pastries filled with a savory meat filling, to spicy dishes like doro wot, tender chicken simmered in berbere sauce served with a boiled egg. They also have ample vegan, vegetarian and gluten free options.

Amina's African Sambusas

Stop by Amina's to indulge in deep fried goodness bursting with flavor. Their selection of sambusas come stuffed with potatoes, carrots, cilantro, onions, spices and a range of meats including goat, beef, chicken and fish. Additionally, you'll find other tempting offerings like fufu and pastas.





BASQUE FOOD

Leku Ona

Leku Ona (leh-koo oh-nuh), translating to "a good place," lives up to its name as an ideal spot for gathering with friends and family over a good meal. Their menu beckons foodies with authentic Basque favorites like cod stuffed peppers and croquettes—crispy golden brown bites filled with serrano ham, fennel kimchi, romesco and green onions.

Ansots

Ansots is a beloved Boise establishment that offers a little taste of Spain with a family touch. Their menu is a true celebration of Basque culture and is filled to the brim with savory options like house-made chorizo and patatas bravas, roasted potato wedges sprinkled with sea salt and served with salsa brava and aioli.

Epi's

Founded in 1999 by the granddaughters of Maria Epifania "Epi" Lamiquis-Inchausti, this family-owned restaurant is a welcoming spot that delights guests with its classic Basque fare, including smothered garlic chicken and slow-roasted leg of lamb.

The Basque Market

Visit The Basque Market to get your fill of tapas, paella and sangria! You can also join one of their monthly wine tastings or cooking classes to learn how to make these celebrated dishes on your own.



HAWAIIAN FOOD

Mo'Bettahs

Mo'Bettahs gives restaurant-goers a little taste of Hawaii with hearty plates featuring tender teriyaki chicken, savory kahlua pug and classic sides like macaroni salad. The laid-back, island-inspired vibe makes it a great spot to enjoy a comforting meal that feels like a mini getaway.

Photo credit:
Taj Mahal of
Idaho Inc.

INDIAN & NEPALESE

Himalayan Flavor

Himalayan Flavor aims to whisk diners away on a journey to culinary nirvana, and its diverse menu delivers just that. From creamy curries to tender tandoori, each dish is a harmonious blend of fragrant spices and fresh ingredients, bringing a true taste of India and Nepal to your plate.

ITALIAN FOOD

Mama Fla

Mama Fla brings the flavors of Italy to Idaho Falls with fresh pasta, lasagna, sauces and desserts made using imported ingredients straight from the homeland. While you're in town, place a pickup or delivery order for their alfredo, chicken parmigiana or tiramisù.



ITALIAN FOOD

Pepe Caldo Pizzeria

Pepe Caldo Pizzeria is committed to using only quality ingredients and crafting every dish with love. Gather around the table for handmade pizzas like the Flight of the Buffalo, topped with cayenne pepper sauce, oven-baked chicken, blue cheese, black olives and garlic. Or try their popular Wixy Nuggs—housemade bread bites available in both savory and sweet flavors.



JAPANESE FOOD

Blue Hashi

Blue Hashi is the reel deal for sushi lovers, serving up fresh, artfully crafted rolls that will have you hooked with every bite. Dive into a menu swimming with bold and creative flavor pairings, like the Avatar—made with lemon slices, salmon, cream cheese, mango, lime juice and house raspberry sauce.



MEXICAN FOOD

Amano

The name "Amano" translates to "by hand" in Spanish, reflecting the restaurant's commitment to crafting every dish with care. Emphasizing their use of locally sourced ingredients, Amano's menu features several standouts like the L.A. birria tacos and the chilaquiles verdes, each designed to transport diners back to a traditional Mexican kitchen.



MEXICAN FOOD

Carniceria Coalcoman

Carniceria Coalcoman may be located in an unassuming strip mall, but don't let that fool you! This Mexican eatery boasts unbelievable tacos, tortas, sope, quesadillas and more, all of which can be loaded with al pastor, chorizo, carnitas, shrimp and many other proteins.

Taqueria Pelayo

Taqueria Pelayo dishes up authentic Mexican fare in Lava Hot Springs. Fill up on fajitas, crammed with shrimp, chicken or carnitas, dig into a seafood chimichanga or take your pick from the various burrito options.

THAI FOOD

Krung Thep

If you're in the mood for Asian cuisine, Krung Thep is a must-eat. Grab your chopsticks and enjoy yellowtail sushi and red snapper sashimi, or sample the many Thai dishes like pad see-ew and duck curry.





Small Towns, Big Flavors

Seasoned foodies know that some of the best culinary treasures often lie beyond the big cities. Venture into Idaho's small towns for an authentic dining experience packed with unique flavors and genuine hospitality.

Mejia's Mexican Food | Preston

Dig into carne asada tacos, spicy pork nachos, chile rellenos and more at Mejia's Mexican Food—a family-run eatery operating out of a school bus turned food truck.

Moscow Alehouse | Moscow

Pull up a bar stool or enjoy sips and sunshine on the patio at Moscow Alehouse. Here you'll find a variety of pub favorites, including craft beer, burgers, wings and pastas.

Teton Thai | Driggs

If you're craving pan-asian fare, look no further than Teton Thai. Feast on everything from bison pho and pad thai to panang mango curry and pineapple fried rice.

Pickle's Place | Arco

Whether you're stopping in for breakfast, lunch or dinner, Pickle's Place has plenty of homemade menu items that are sure to put a smile on your face. Chow down on offerings like blueberry hotcakes, juicy sirloins, and, of course, their infamous fried pickles.

Piggysue Bar-B-Que | Albion

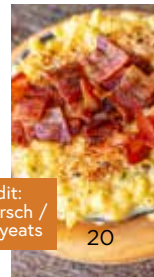
PiggySue Bar-B-Que tempts diners with slow-smoked, finger-lickin' Texas-style barbecue. Tuck into brisket nachos, pork ribs and other mouthwatering creations.

Chic-N-Shop | Bonners Ferry

If breakfast is your jam, Chic-N-Shop is the place for you. Here you'll find hearty all-day breakfast options ranging from omelets and french toast to biscuits and gravy.

If these small town eateries have awakened your appetite, head over to the [Beyond Known Destinations](#) page to continue your foodie adventure on the road less traveled.

Photo credit:
Jessica Hirsch /
@cheatdayeats



Scavenger

Hunt Down Local Ingredients

Ready to embark on a delicious adventure? Follow your culinary compass with this scavenger hunt list of places to experience Idaho's finest local ingredients.

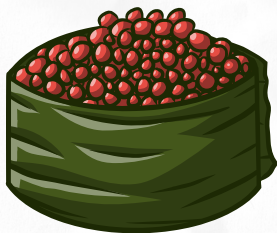


Illustration by: visuelcolonie

White Sturgeon Caviar

Known as "The American Beluga," Idaho's White sturgeon caviar is remarkably similar to the rare and highly coveted Beluga sturgeon caviar. Raised near Hagerman, the White sturgeon thrive in cold spring water farms, a factor that caviar enthusiasts say makes all the difference.

Find It & Try It:

- [Fish Breeders of Idaho](#)

Potatoes

Idaho has been the top potato-producing state in the country since 1957, so it's no surprise there's an abundance of spud-tacular varieties to be found. From russets and fingerlings to Yukon golds, you're sure to get your starchy fix, whether you pop into a restaurant or visit a [local farm](#).

Find It & Try It:

- [Atomic Potato Chip Company](#)
- [BlueRock Farm & BlueRock Farm Market](#)
- [Bowmont Happy Valley Farm](#)
- [Global Gardens](#)
- [Idaho Potato Commission](#)
- [Idahoan Foods](#)
- [M&M Heath Farms](#)
- [ML Brand Beef](#)
- [Pack River Farm](#)
- [Peaceful Belly Farm](#)
- [Red Top Market](#)
- [Roots Potato Chips](#)
- [Southwind Farms](#)
- [Swore Farms](#)
- [Teton Valley Brands](#)
- [True Roots Organics](#)
- [Wada Farms](#)

Illustration by: rgbryand



Take a peek at this [travel tip](#) to get a list of must-eat potato dishes and must-see potato attractions around the state.

Huckleberries

Huckleberries, Idaho's state fruit, are a delightful blend of sweet and tart. These little beloved berries grow in mid- to high-elevation forest areas and are typically ripe for picking mid-June through August.

Find It & Try It:

- [Schweitzer](#)
- [Coeur d'Alene National Forest](#)
- [Payette National Forest](#)



Illustration by: Emily Rush

For info on how to safely and successfully forage for huckleberries, check out this [travel tip](#).

Morel Mushrooms

Due to their rich, earthy, nutty flavor, morel mushrooms are considered a delicacy. These gourmet morsels, which resemble a cross between a sea sponge and a honeycomb, come in a variety of colors ranging from blonde to gray to black

Find It & Try It:

- [Boise National Forest](#)

Take a look at this [travel tip](#) for expert advice on foraging for morels.

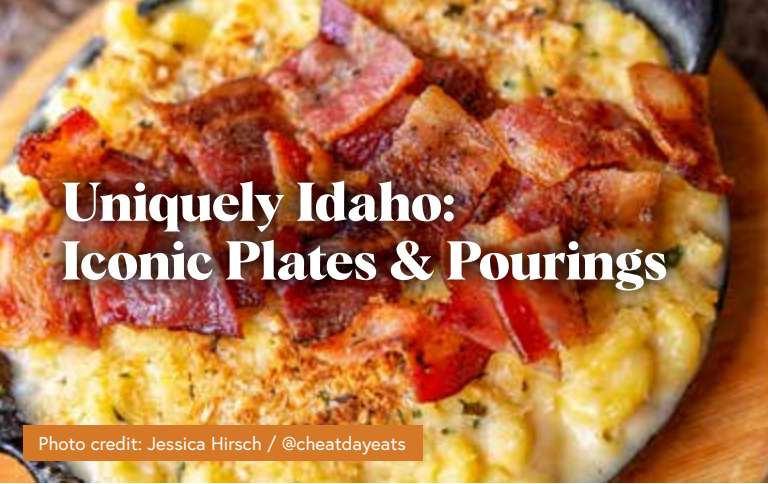


Illustration by: ilhamtaro

Care to learn more about the state's local ingredients? Hop over to the [Farmers Market page](#) to get the full scoop on Idaho-grown goodies.

Uniquely Idaho: Iconic Plates & Pourings

Photo credit: Jessica Hirsch / @cheatdayeats



Westside's Famous Idaho Ice Cream Potato

An ice cream potato might sound a bit out there, but once you take your first bite, you'll understand the hype. This confectionery concoction features vanilla ice cream shaped like a potato, dusted with cocoa powder and topped with whipped cream to mimic a dollop of sour cream.

Find It & Try It:

- [Westside Drive-In](#)

Your scrumptious scavenger hunt continues! Take your taste buds on a tour and sink your teeth into these quintessential Idaho must-eats.

Finger Steaks

Raved about by locals and visitors alike, finger steaks are an Idaho favorite that can't be missed. A top sirloin is cut into strips, marinated in a buttermilk mixture, coated in seasoned flour and deep-fried to golden-brown perfection.

Find It & Try It:

- [Jaker's Bar and Grill](#)
- [Lindy's Steak House](#)
- [Fanci Freez](#)



Photo credit:
Fanci Freez

Ice Wine

Ice wine is an exquisite dessert wine that can only be produced in climates like those in Idaho and Canada. This is because the temperatures must remain cold enough for an extended period, allowing the grapes to be picked and pressed while completely frozen.

Find It & Try It:

- [Koenig Vineyards](#)
- [Ste. Chapelle](#)
- Sip your way through more of the state's delightful bevies by exploring Idaho's [wineries](#) and [breweries](#).



Huckleberry Everything

These little berries pack a flavorful punch and are highly sought after as they take nearly two decades to mature. If you don't have room in your itinerary to go foraging on your own, never fear! Huckleberries can be found in a wide range of locally made treats across the state

Find It & Try It:

- Huckleberry honey, syrups, jams and more at [Idaho farmers markets](#) across the state
- Huckleberry Gem Bars at [Idaho Candy Co.](#)
- Huckleberry Vodka at [Grand Teton Distillery](#) and 44° North
- Huckleberry Ice Cream at [Victor Emporium](#) and [Panhandle Cone & Coffee](#)



Ruby Red Rainbow Trout

Ruby red rainbow trout, a member of the steelhead trout family, boasts a delicate, nutty flavor and vibrant red flesh, just as its name suggests. Its tender texture is similar to that of the salmon, and it's loaded with nutritional benefits, making it a true delicacy.

Find It & Try It:

- [Sandpiper Restaurant](#)

Food Tours & Cooking Classes

Ready for a more interactive culinary experience? Get a little slice of Idaho goodness on a food tour or grab an apron and join a cooking class.



[INDULGE BOISE](#)

Stroll through iconic neighborhoods and savor the flavors of southwestern Idaho with Indulge Boise's food tours! Pedal through Boise while enjoying tantalizing taters, explore the rich history and culinary offerings of Downtown Caldwell or sip exquisite wines in Garden City.



[RUDY'S: A COOK'S PARADISE](#)

Roll up your sleeves and get ready to learn the basics of cooking and baking at Rudy's. Here, you can try your hand at knife skills, simple doughs, stocks, rouxs and other techniques.



[THE CULINARY STONE](#)

The Culinary Stone welcomes beginners and experts alike to embark on a culinary journey with its master chefs. From hearty Italian cuisine to lip-smacking dim sum, guests will have the opportunity to make incredible dishes from all over the world.



THE BASQUE MARKET

If you've ever wanted to learn how to make paella, come on down the Basque Market! Classes begin with a tasting of carefully selected wines and tapas before diving into the finer points of this renowned Spanish dish.



MIMI AND FRANKIE'S KITCHEN

Pop into Mimi and Frankie's Kitchen and learn how to prepare a three-course Italian feast under the expert guidance of Chef Cara. After perfecting your dishes in a custom kitchen, relax lakeside with a glass of wine and savor the fruits of your labor with your fellow cooking enthusiasts.



AMPERSAND OIL & VINEGAR TAPHOUSE

Treat yourself to a delightful evening at Ampersand Oil & Vinegar Taphouse! Unwind with a bottle of wine while chefs demonstrate culinary techniques to elevate your home cooking. Enjoy generous portions of each dish, meet new friends and leave with fresh recipes and inspiration for your next kitchen adventure.



Travel With Care

Bite-sized Tips for Tasty Trips

As you venture throughout the state searching for huckleberries and morels, remember to be respectful to fellow foragers and practice bear safety.

[Learn more](#)