

seattle

THE PREMIER
SEATTLE MONTHLY

Seattle's 48 Best Sandwiches: The Classics



When you're craving something familiar, these are the sandwiches you just can't do without

The Classics

French Dip

Rizzo's French Dip
Ballard

If you're going to do only one thing, do it well. At Rizzo's, where the roast beef sandwiches (\$7.75) come with cheese (Swiss or American) and are dipped in house-made jus, they do one thing very well—and serve it with a side of Grandma Dinah's macaroni salad. Total comfort food in a foil wrapper.

Tuna Melt

Grand Central Baking Co.
Pioneer Square

This one takes the after-school favorite and turns it into a weekday treat for even the most discerning palate. Albacore tuna salad is brightened with the tart tang of capers and lemon, a brunoise of crunchy celery, and an ingenious combo of extra-virgin olive oil and mayonnaise before being topped with Beecher's cheddar and pressed on lightly grilled sourdough (\$6.75).

Clubhouse

Luna Park Café
West Seattle

Luna Park's triple-decker club sandwich—with smoky bacon, a hefty stack of sliced turkey, lettuce, tomatoes and mayo on toasted sourdough—reminds us of every great diner sandwich we've loved. Simple, familiar, totally satisfying (\$9.95).

Meatloaf

Three Girls Bakery
Pike place Market

The old-fashioned refrigerator classic at this iconic Pike Place bakery showcases a thick slice—a whoppin' one-third of a pound—of house-made meatloaf (\$7.70). Our preference: just a smear of mustard, mayo and whisper-thin slices of raw onion. But Three Girls will add lettuce, tomatoes and anything else you want.

Monte Cristo

Kiss Café
And Wine Bar
Ballard

We searched long and hard for Monte Cristo perfection, and here it is: griddled, egg-batter-dipped bread with ham, turkey and cheese inside, and strawberry jam for slathering on top (or dainty dipping, \$10.50).

Cheese Steak

Tat's Delicatessen
Pioneer Square

This cheese steak (\$8) comes close to a true taste of Philly, with thinly sliced beef or chicken and your choice of sweet, hot or mixed peppers, caramelized onions and any of seven cheeses (including the oh-so-traditional Cheez Whiz) crammed into a crusty Italian roll.

Grilled Cheese

Elliott Bay Café
Pioneer Square

Heaven is diving into Zephyr Paquette's grilled three-cheese sandwich. Fontina, herbed goat cheese and sharp cheddar are kicked up with Mama Lil's sweet-hot peppers and homemade tomato jam, all on Macrina Bakery semolina bread (\$7.50 whole, \$4.95 half). Amen.

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