Vancouver

The Culinary Traveller’s Guide

Neighbourhoods

GRANVILLE ISLAND The tiny peninsula under the Granville Bridge hosts Vancouver’s year-round public market and is crowded with culinary specialty shops and eateries.

KITSILANO Beachy Kits has lots of vegan and organic picks plus neighbourhood joints and fine dining. Grocery selections include Kitsilano Natural Foods.

DOWNTOWN You can eat well downtown throughout the day at top brunch institutions like Café Medina and Jam Café, a wealth of food trucks and coffee spots, innovative lunchtime eateries and great dinner selections.

GASTOWN Vancouver’s historic neighbourhood, just east of downtown, seems to have the highest concentration of the city’s cool restaurants. You’ll find craft beer, innovative cocktails, tasting flights of coffee, fried pickles, bao sandwiches and the city’s most innovative dishes.

CHINATOWN Great Chinese food, of course, but Japanese-Italian fusion, fantastic fried chicken, and some of the best cocktail bars in town.

COMMERCIAL DRIVE “The Drive”, once known as Vancouver’s Little Italy, certainly has great Italian but the 22-block strip has eateries from all over the world including El Salvador and Nepal, plus several go-to eateries along Davie and Denman.

THE WEST END The neighbourhood next door to Stanley Park includes a cluster of excellent ramen shops near Denman and Robson plus several go-to eateries along Davie and Denman.

EAST VAN Residents of this large area eat well at a wide range of neighbourhood cafés like Osteria Savio Volpe and Crowbar, plus pick up ingredients for their kitchens at shops like the no-packaging Nada Grocery.

RICHMOND Some say Vancouver’s airport suburb has better Chinese food than China and Hong Kong, but you can also find French cuisine and afternoon tea set in an Asian art gallery, a winery and over 200 farms.

Markets

GRANVILLE ISLAND PUBLIC MARKET Open daily, 9 am–7 pm. www.GranvilleIsland.com/Public-Market

VANCOUVER FARMERS MARKETS Various locations on Wednesdays, Thursdays, Saturdays and Sundays, some starting in April and May, others in June, all going until October. www.EatLocal.org

LADNER VILLAGE MARKET Every second Sunday from June to early September. www.LadnerVillageMarket.com

Cooking Classes

PACIFIC INSTITUTE OF CULINARY ARTS Wine and casual cooking classes, teen camps plus professional programs. 101-1505 W. 2nd Ave. www.PICACHEF.com

THE DIRTY APRON COOKING SCHOOL Hands-on classes, their own cookbook and a YouTube channel. 540 Beatty St. www.DirtyApron.com

PAstry TRAINING CENTRE OF VANCOUVER Pastry, baking and chocolate classes for pros and aspiring home chefs; the retail store provides tools and supplies. 818 Renfrew St. www.VancouverPastrySchool.com

NORTHWEST CULINARY ACADEMY OF VANCOUVER Classes for professionals and enthusiasts, including 6-evening basics, 2-week boot camps, 8-week intensives. 2725 Main St. www.NWCAV.com

Ming Wo Cookware Vancouver’s source for kitchenware since 1917. 2707 Granville St. and other locations. www.MingWo.com

Bosa Foods Specializing in Italian and Mediterranean ingredients and kitchenware. 1465 Kootenay St. and 562 Victoria Dr. www.BosaFoods.com

Vancouver’s great tastes.

• Nelson the Seagull sourdough
• Charcuterie from Oyama Sausage Co.
• Baguettes by Terra Breads
• Smits & Co.w chilli pepper goat gouda
• Tacofino’s fish tacos
• Vij’s keep-in-the-freezer meals
• Spot prawns
• The Juke Box from Juke Fried Chicken
• Temper Chocolate
• Soups by kitskitchen
• Rogers Best Brown sugar
• Amola sea salt
• Soups and stocks from The Stock Market
• East Van Jam’s high-fruit low-sugar spreads
• Umaluma’s non-dairy gelato
• Ice cream taco Tuesdays at Rain or Shine
• Doughnuts by Cartems Donuts
• The Wooden Boat’s nuoc cham

Vancouver’s great drinks.

• Café Medina’s lavender latte
• Sherry Bone Luge from Wildebeest
• Roots and Wings’ coffee-infused Double Vice Vodka
• JJ Bean coffee and JJ Leaf teas
• 49th Parallel Coffee
• Coffee beans from East Van Roasters
• Culture Craft Kombucha
• Nectar Juicery juices
• Long Table Distillery’s Cucumber Gin
• Bittered Sling bitters
• Domu stone-ground teas
• Osake small batch wines by Artisan Sake Maker
• Anything created by Kaitlyn Stewart, winner of World’s Best Bartender in 2017