

Filling up on animals and sauce, Texas style

By Stacy Davies

Ah, yes, it's time for another "famous" Route 66 spot, and I thank all the dead cowboys who croaked along the future Foothill trail for doing so, 'cause otherwise this strip would be a barren, anonymous wasteland. Well, a barren, anonymous wasteland without neon-signed eateries.

Parked a few long strides down from the secluded Buffalo Inn is Joey's Bar-B-Q, and while the Upland Joey's is not the original location started by Luria and Ray Moor—and named after their son Joe—it is only one of three that the Moor family have branched into. Three is the limit for authenticity, see.

Way back in the 1970s, when Luria and Ray moved out west from Texas so that Ray could work as a cameraman on shows such as *The Newlywed Game*, *The Dating Game*, and, er, *Silver Spoons*, the Texans decided that we Calipokes needed to try some seriously styled cowboy ribs and sauce. They opened up the first Joey's in Chino, and we've never been there—but we did slurp down some pig and cow at their Upland site, and damn if it didn't kick the Yankee right out of us.

First off, the place has that western feel—not really the authentic, clunky kind you might find at a hole in Hemet or Calico, but we'll trade that any day for a sense of cleanliness, which Joey's has in spades. On the walls are western accoutrements—yokes, spurs, horseshoes, lots of Texas flags, and a little cow thing in the center of the table with a Joey's flag on it—raise the cow flag, waitress comes. Neat.

They dip a bit deeper in Americana history in other spots, like a wall collage of photos of Indian chiefs looking regal (or pissed), including some we'd heard of, like Sitting Bull, and others we'd not, like Two Moons. They also have some of the country cool going on with old concert posters of Johnny and June Carter Cash and Willie Nelson. Oh, and ZZ Top. Ouch. With those touches of class and sass, we wondered why the Muzak system was piping in not Kitty Wells or Hank or Waylon, but instead that awful '90s commercialized country crap that's still the rage.

We came to stuff ourselves anyway, so we tuned out Faith Hill and ordered up the beef and pork ribs—slathered in sauce and pipin' hot. Normally we're beefeaters, but we just couldn't make up our minds between the two racks, so we ate them both. On the side, we had a fat spud cracked open and filled with butter and sour cream, and the yam frothed over with marshmallow butter. *Happy heart attack, here we is!*

The beans were sugary and sweet, just like the southern ones we had when we really *did* live in Texas once—really, even had the "Don't Mess With Texas" bumper sticker on our college PeeChee folder. (We were in college, see.) We passed on the corn cobette and veg-a-bob (gorgeous skewered-and-grilled veggies—though our psychic powers tell us they're great), but we did load up on the super light-and-buttery garlic bread. We also asked for a chili taster, and our very perky and punctual waitress brought it over pronto—and it was so deliciously decadent that we wished we'd ordered a whole dang bowl of it, but at this point, the seams in our jeans were popping and creaking.

Joey's also has a full bar, but being we were in a western joint, we opted out of our usual poser martini for a real Texas brew on tap—the Shiner Hefeweizen. Right, Texas via Germany. Still, the blond ale with lemon wedge was the best blond we've ever had since Dolly or Farrah (or was that in our dreams?).

The mouthwatering meats, though, are Joey's main attraction. Aside from the pork, there's sausage, catfish, chicken and turkey, all cooked up on outdoor mesquite, charcoal and hickory grills that fill the air with the savory scents. The place is *always* packed around dinner, though, so if you follow your snout on over, better make it late or early. Unless you can stand waiting in the bar for a table, raising a glass to all those dead cowboys. **IE**

JOEY'S BAR-B-Q, 1964 W. FOOTHILL BLVD., UPLAND, (909) 982-2128; WWW.JOEYSBBQ.COM. DINNER FOR 2, \$40-\$50 MINUS ALCOHOL. OTHER LOCATIONS IN POMONA AND CHINO.



Photo by Sally Egan

Dining Guide

If you'd like your restaurant included in our dining guide, please email your website link to calendar@ieweekly.com, or fax your menu to (951) 284-2596.

Average price per entree.

Under \$10 \$
 \$10-\$20 \$\$
 Over \$20 \$\$\$

CHINO

Calfe Corner Veravilla Café
 They sell every kind of Mexican food imaginable. Although small, they also have very affordable dinner specials. 16307 Chino Corona Rd Frnt., Chino, (909) 393-7252. \$

Flo's Airport Café
 If only we could walk in and be waited on by Florence Jean Castleberry. Say it's so! Chino Airport, 7000 Meadow Ave., Bldg. A, Chino, (909) 597-3416. \$

Spunky Steer
 We're not sure how appetizing this sounds, but check it and let us know. 11979 Central Avenue, Chino, (909) 628-6763. \$\$

CHINO HILLS

Fazolli's
 This place is mostly known for their fast food. It is a medium-sized restaurant that seldom gets too crowded. Their most popular dish is something called the pizzarino and spaghetti combo. 13015 Peyton Dr., Chino Hills, (909) 364-2444. \$

Hayaci Japanese Restaurant
 Although not a tepanyaki, this Japanese restaurant still has a sushi bar and serves almost all kinds of Japanese foods. 4200 Chino Hill Pkwy. 87, Chino Hills, (909) 606-7866. \$\$

Las Altos
 This small restaurant occasionally gets packed but serves Mexican cuisine for a low price. Their specialties include the fajita shrimp platter and the quesadilla tequila. 13089 Peyton Dr., Chino Hills, (909) 517-3560. \$

Li'keLi'ke Hawaiian BBQ Grill
 Aloha! All your Hawaiian favorites, like BBQ chicken or Chicken *Kapsu*. If you love the food, you can buy your own franchise. Mahalo. 13089 Peyton Dr., #E, Chino Hills, (909) 628-0225. \$

CLAREMONT

Aruffo's
 Great Italian fare, especially the Aglio Arrostito appetizer—bruschetta, bread, fresh garlic, sun-dried tomatoes, olives and a variety of pestos to dip it all in. Yum. 126 Yale Ave., Claremont, (909) 624-9624. \$\$

BC Café
 Not the most beautiful place on Earth—looks like a regular old Ihop or something, BCC scores big points on fantastic food and friendly staff. The stuffed pancakes are to die for. 701 S. Indian Hill Blvd., Claremont, (909) 482-1414. \$

Danson & Espiau's Restaurant
 Formerly two separate restaurants that a few years ago decided to merge. They serve American and Mexican dishes and are most known

for their salad, dressing and chips. Espiau's has been serving salad since 1928. 109 Yale Ave., Claremont, (909) 621-1818. \$\$

Darvish
 This Persian palace offers all your favorite kabobs and there's a belly dancer on weekends, we hear. Call to confirm. 946 W. Foothill Blvd., Claremont, (909) 624-4910. \$\$\$

El Ranchero
 Authentic Mexican food in a mellow atmosphere. Great for the price. 984 W. Foothill Blvd., Claremont, (909) 624-8824. \$

Harvard Square Café
 Not a huge menu, HSC concentrates and perfects what they do serve. The eggs benedict are some of the best we've ever had, the penne arrabiata is killer, just like the shitake-encrusted pork loin. For light lunch fare, try the ham and Brie baguette sandwich. 206 W. Bonita, Claremont (909) 626-7763. \$\$

Inka Trails
 Peruvian food is the thing at this little known, but often passed by spot on Foothill Blvd. Small, intimate, with excellent food, try out the Lima-styled fare and check out the Peruvian artwork. 1077 W. Foothill Blvd., Claremont, (909) 624-8299. www.inkatrail-restaurant.com. \$\$

Nogi Japanese Restaurant
 Besides the fact that this place offers some of the best sushi and tempura around, you gotta come here just to meet the owner. A former fashion designer, Keiko is very friendly and determined that you have a perfect eating experience. 950 W. Foothill Blvd., Claremont (909) 626-1582. \$\$

The Press
 The place for cool people in the upper IE. Lots of artists, educators (The Colleges are just across the street), musicians writers, etc., with palatable food and excellent Key Lime martinis. 129 Harvard Ave., Claremont (909) 625-4808. \$

Tutti Mangia
 Upscale Italian restaurant with classy ambiance and great food. 102 Harvard Ave., Claremont (909) 625-4669. \$\$

Viva Madrid
 This restaurant is our favorite in all of the upper IE. Artistic and eclectic décor and the occasional flamenco band complement an authentic, extensive Spanish menu featuring paella and various potato, vegetable and warm fruit appetizers. The Sangria is superb. No reservations. 225 Yale Ave., B, Claremont (909) 624-5500. www.vivamadrid.com. \$\$\$

Yiannis Greek Restaurant
 Everyone I know loves this place. 238 Yale Ave., Claremont, (909) 621-2413. \$\$

COLTON

Hawaiian Blues
 There's nothing that goes better with oysters, lomi lomi, or the Kalua pork and cabbage than some grass-skirted blues singin'—that would be you, since this is a karaoke restaurant. But please, no more "Tiny Bubbles." It makes us burp them up. 1280 E. Washington St., Ste. 10, Colton, (909) 370-3100. \$

Jean's French Restaurant
 It's French food. In Colton. Let us know if