





# Deep Dive offers intergenerational vibes for all

BY JESS WILLIAMS  
STAFF WRITER

It is just 15 minutes after opening, and Deep Dive, located at 415 Old Taughannock Blvd, is already buzzing. On one evening, the act is contemporary soul group The Nth Power. The drummer is sound checking on stage for the show in just under three hours while the few groups of early patrons are seated outside on the back deck with the sun and the new spring warmth. Deep Dive's owner, TJ Schaper '13, is out there with them, donning sunglasses.

Deep Dive had its grand opening Sept. 6 along the waterfront of the Cayuga Lake Inlet, a location rich with live music history. The location started as "Salty Dog" back in 1971. After a series of ownership changes and eight name changes, Schaper has been bringing live music acts to this location for half a year now.

When Deep Dive opened, it served typical bar food, but as the winter was wrapping up, Schaper decided to change up the approach. The kitchen was breaking even, but running the food side of things proved to be too much for Schaper to handle.

"The winter months came and we were like, 'Are we really trying to do this?'" Schaper said. "Because once it gets cold here, people kind of go into hibernation. . . . My vote was no."

Now Deep Dive is moving to a new approach: a partnership with the Fittnell Barbeque food truck. The team at Fittnell will now be serving food out of the Deep Dive kitchen.

The partnership soft-launched on April 15.

Jacob Marnell, one half of the duo that is Fittnell Barbeque, reached out to Schaper after some other food trucks did pop-ups at Deep Dive. Marnell asked if it was still doing pop-ups, and Schaper said they would love for someone to just do it all the time. Marnell had been looking for commercial space for more than a year at this point, and Schaper needed a change in how the Deep Dive kitchen was run.

"They already have the space, they have a kitchen in it, so I can basically rent just a kitchen and put food out to people," Marnell said. "This opportunity just perfectly aligned where we were looking; they were looking, and it happened to work out so far."

The new menu hasn't been solidified, but the current arrangement has bar food served on Thursdays and Fridays with an expanded barbeque menu on Saturdays. Marnell has been cooking for about 10 years and has run the Fittnell Barbeque business for five years.

"It's more Kansas City, a little Memphis inspired, while kind of sticking to some of the traditional Texas barbeque aspects depending on the cut," Marnell said. "I like to keep brisket a little bit more traditional and pork and chicken a little bit more our style."

Unlike the many 21-and-up music venues of similar sizes in Ithaca, Deep Dive is an 18-and-up venue, which means it is open to most college students, making the location multi-generational and inclusive. Schaper said he is committed to upholding



Onlookers watch an electric live performance at Deep Dive. The recently opened waterfront venue serves as an intergenerational hangout spot for both college students and older Ithaca residents.

SPENCER PARK/THE ITHACAN

an environment that is welcoming, safe and accepting — an environment that can be felt the moment you walk through the entrance.

"The staff was all super welcoming," sophomore Katie Miller said. "Especially since I'm not 21 yet either. It felt really nice to be able to go into a bar and be fine."

Schaper said he sees the social environment of Ithaca as an "inter-generational hang," and he wants Deep Dive to become a place where younger people can get experience in the adult setting of a bar.

And it's not just the patrons: Deep Dive occasionally brings in younger acts to perform, many of them student bands from Ithaca College or Cornell University.

"There's been some young college bands where I see the minivan pull up and the doors slide open and all these 18-year-olds fall out of it, but that's awesome because there's nowhere else for young people to do that," Schaper said. "It's very important that young people have something to do."

Deep Dive is keeping Ithaca's rich

live music history alive at this historic location, perpetuating Ithaca as an epicenter for cultural growth and movement. Schaper's time in Ithaca as a student, a musician and now a business owner has fueled his dedication to the city.

"So many people pass through Ithaca at some point," Schaper said. "There's so many things you can dislike, but then you just can't get out of your skin; there's something that always keeps you here."

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# The inside scoop on a timeless sweet treat

BY JADYN DAVIS  
STAFF WRITER

The ice cream sundae, made with two to three scoops of fresh ice cream, a drizzle of warm syrup and toppings from crunchy peanuts to sweet fruit, is a staple dessert for many Americans. However, its origin is still up in the air as Ithaca and Two Rivers, Wisconsin, have claimed the creation of the frozen treat for many years. The history behind the tasty treat is contested; both Ithaca and Two Rivers have their own story on how and where the ice cream sundae came into existence.

Ice cream floats were a popular item sold at soda fountains, according to TastingTable. However, blue laws, which were implemented in the colonies as early as 1619, prevented businesses from selling goods, food and drinks and engaging in any form of entertainment on Sunday. Because of the popularity of sodas as well as ice cream sodas, it was one of the items that were prohibited on Sunday. To combat this, pharmacies instead took away the soda and just served ice cream with toppings since that was not included in what was banned in the blue laws, according to Savannahnow.

The Rev. John M. Scott of the Unitarian Church in Ithaca and Chester Platt, owner of the Platt and Colt Pharmacy in Ithaca, regularly met at Platt's pharmacy after Sunday service, according to What's Cooking America.

In 1892, Platt fixed himself and Scott some ice cream and decided to garnish



It has long been debated whether the ice cream sundae was created in Ithaca or Two Rivers. Ithaca continues to have many thriving ice cream stands, including Purity.

JADYN DAVIS/THE ITHACAN

the plain, vanilla taste with a few cherries along with a splash of cherry syrup. As a result, Scott decided to name the dessert after the day it was created.

Though this is Ithaca's side of the story, in Two Rivers, the sundae was created after George Hallauer asked a soda fountain owner, Ed Berner, for a drizzle of chocolate syrup on his ice cream. Berner sold the sundae on Sundays until a little girl wanted one on a different day of the week, according to Roadside America.

Author Michael Turback has written books about cocktails and hot chocolate as well as the Ithaca Farmers Market. Turback

said that while it was common for people to put syrup on their ice cream before 1892, the ice cream sundae was created once a cherry was placed on top, which he said was done in Ithaca.

"You can never take it away from Ithaca because of the newspaper ad that Chester Platt put in papers," Turback said. "The idea of the cherry on top has become sort of part of the culture."

Turback said students from Cornell University helped make the sundae a national dessert because they were able to quickly spread the word.

"Cornell students from all over the

country would [come to Ithaca] and they would have the ice cream sundae at the Platt Pharmacy," Turback said. "But when they went home, they would tell their own druggists about the ice cream sundae. So you would have to assume that in order for the idea of a dessert to become a national dessert, it would have to come from a place that had people from a little town but had students that came from all over the country."

Holly Engelland, president and board member of Two Rivers Historical Society, a museum in Wisconsin, said the United States postal service launch of the ice cream stamp in 2016 solidified that the sundae was created in Two Rivers.

"Well, it's an interesting story," Engelland said. "Either way, for [Ithaca] or for us, it's a claim to fame kind of thing. And I'm sure that there are visitors that come to our museum. They say they come, you know, because of the ice cream sundae, notoriety and things like that."

Makaylah Hebbard, manager of Towers Eatery, who is from the town of Spencer, New York, said that dairy being a part of Ithaca's agriculture is the main reason she believes the sundae was created in Ithaca.

"I don't think I have visited anywhere else that has so many ice cream stands," Hebbard said. "That becomes something that we're known for."

Regardless of the sundae's contested origins, it will continue to be enjoyed around the world in all its forms no matter what the scoop is.

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# Ithaca pizza on a budget

BY GRACE CONDON  
CONTRIBUTING WRITER

Looking for a quick bite? Try a slice.

Pizza is an easy and enjoyable meal for both your wallet and stomach, and

Downtown Ithaca has plenty of spots to stop. A hot and ready slice from Franco's or Pat's or a personal-sized pizza from Eta Pie — all budget-friendly

pizzerias — will save both your money and time.

## Franco's Pizzeria: \$3.65 for a cheese slice

First up is Franco's Pizzeria, located on West State Street. Upon entering, pies are being carefully placed in a brick oven. Music from the 50s and 60s is playing. And in the back of the dining area, there is a mural that says, in giant lettering, "Viva Italia." The decor of checkered floors and the window seating with a street view gives it a cinematic feel — creating a perfect environment for dates or hangouts with friends. Behind the counter, fresh pizza

pies await hungry customers. Franco's authentic thin-crust pizza can come with 10 different toppings. The slices are larger than a face (most faces) and are served hot, ready and delivered straight to the table. A slice of cheese for just \$3.65 along with a drink for \$2.50 equals a meal for under \$10. Owned and operated by two Italian brothers, Franco's achieves that New York pizza taste with cheese that pulls into gooey string and a sauce that is carefully crafted with fresh herbs and tomatoes. Franco's also offers gluten-free crust for those with food allergies and cannolis for dessert.



Franco Evola at Franco's Pizzeria prepares dough behind the counter as customers wait to get their latest pizza fix. The atmosphere is perfect for dates or hanging out.  
BRENDAN IANNUCCI/THE ITHACAN



Tomato sauce is carefully laid out on top of dough at Pat's Pizzeria: the perfect place for a quick stop. The familiar chain has multiple locations in Upstate New York.  
LEILA MARCILLO-GÓMEZ/THE ITHACAN

## Pat's Pizzeria: \$4.50 for a cheese slice

Located on Elmira Road, Pat's Pizzeria is a convenient stop after an afternoon spent running errands. Pat's is a familiar pizza chain to many, as there are locations all over Upstate New York. Pat's is comparable to many other pizza chains that offer uniformity in branding, product and service. But for this reason, the quality is lower than the two previous small and

locally owned businesses. Pat's also offers that New York-style thin-crust pizza that many love. A cheese slice is \$4.50. Slices are kept in a warmer — a little less tempting than Franco's slices, which are reheated in a brick oven and come out still steaming. The cheese does not pull like string, but it is pizza nonetheless. The taste of the fresh herbs plus the bubbles and browning make for a yummy crust: little to complain about for a lunch that is under \$5.



Eta Pie is a great option for vegans, with plenty of gluten-free options in its large menu. What really makes this pizza place stand out is the sweetly crafted sauce.  
NOLAN SAUNDERS/THE ITHACAN

## Eta Pie: \$8.00 for an 8-inch pizza

A giant sign depicting a pizza pie on West Seneca Street marks the spot for Eta Pie. This on-trend vegan and gluten-free friendly pizzeria offers a large menu with easy ordering online. An 8-inch personal pizza with dairy or non-dairy cheese can be ready within thirty minutes. Dine-in is available, but there is less room for seating than Franco's. Pies are also made to go if there is too much of a crowd. The pizza slices have less of the gooey fresh-out-of-the-oven feel that Franco's offers,

but what stands out is the sauce. If you're picky with your sauce when it comes to pizza, Eta Pie offers a sweet, carefully crafted pizza base. It takes the team an hour and a half to slow cook their tomato base composed of plum tomatoes, sweet San Marzano juice, herbs and sugar. If that is not your thing, then Eta Pie offers plenty of other bases and you are in no way limited on your topping selections. If you have some cash to spare, Eta Pie offers exotic toppings like shrimp fra diavolo and fried oysters for an extra \$2.50. Order a drink and an 8-inch pie for a meal for just over or under \$10, depending on toppings and your beverage choice.



# The Ithacan

## Local dishes in Ithaca that



RAY MILBURN/THE ITHACAN

**Ray Milburn – Assistant Video Editor**  
**Black Bean Burger, Moosewood Restaurant**

The Black Bean Burger from Moosewood renewed my faith in meat substitutes. The plate is packed with flavor, using a fantastic aioli and pickled red onions to give the burger a robust taste. The black bean patty avoids the common dryness of other bean-based burgers and is delicious enough to hold its own against any beef patty. I can not get enough of it.



GRACIE GALLAGHER/THE ITHACAN

**Gracie Gallagher – Assistant Proofreader**  
**Sriracha Honey Chicken Tacos, Luna Inspired Street Food**

When it comes to food, I like it sweet, or I like it spicy. The Sriracha Honey Chicken Tacos from Luna are the perfect combination of the two. The crispy chicken offers the right amount of crunch and acts as the perfect vehicle for the sauce. The slaw and pickles complement with saltiness and more crunch. And the tortillas are never a miss — they hold everything together.



ARIANA GONZALEZ VILLARREAL/THE ITHACAN

**Ariana Gonzalez Villarreal – Assistant Design Editor**  
**Dinosaur Kale Salad, Moosewood Restaurant**

This salad has become one of Moosewoods' biggest hits. Tossed in a vinaigrette is a mix of textures and flavors including sweet squash, cranberry, pumpkin seeds and feta cheese. Each and every bite is always different from the other, keeping it exciting. This healthy dish certainly allows for guilt-free indulgence.

**Aidan Charde – Sports Editor**  
**Flower Power, Ithaca Beer Co.**

Simple. Iconic. Amazing. My go-to drink of choice whenever I find myself at a bonfire with my friends. It's a full-bodied beer with a perfect aftertaste that reminds you of summer sunshine. Grab some at Ithaca Beer Co. or pretty much any place that serves beer nearby.



AIDAN CHARDE/THE ITHACAN



# Recommends

## the Editorial Board suggests

**Nolan Saunders – Photo Editor**  
**Aurora Street Burger, Red’s Place**

One of Red’s signature burgers, it comes with ancho citrus bacon, tomato (although I usually order it without), arugula, cheddar cheese and roasted garlic aioli. The meat is seasoned well, and it comes with a side of massive steak fries. Conveniently located just outside The Commons, Red’s Place is a great spot to enjoy a late lunch or early dinner and just relax with some friends.



NOLAN SAUNDERS/THE ITHACAN

**Eleanor Kay – Managing Editor**  
**Flower Fillip, The Watershed**

This non-alcoholic cocktail from The Watershed is a great, refreshing drink. It combines lavender syrup, grapefruit juice and orange bitters with tonic water to create a light but flavorful taste.



LEILA MARCILLO-GÓMEZ/THE ITHACAN

**Lorien Tyne – News Editor**  
**Sticky Pineapple Chicken Bowl, Luna’s Inspired Street Food**

It is jasmine rice with a sweet & spicy sauce topped with crispy chicken served inside half a pineapple. The dish is delicious, but it is also just fun to eat because it is inside a literal pineapple. It is my go-to treat-myself takeout food.



KALYSTA DONAGHY-ROBINSON/THE ITHACAN

**Maggie Bryan – Video Editor**  
**Ice cream sandwiches, Byrne Dairy and Deli**

Variety of ice cream flavors between two soft and chewy chocolate chip cookies. You can get it at the Byrne Dairy gas station on Elmira Road. It is the best ice cream sandwich I have ever had. The ice cream is nice and creamy and the cookies do not get too mushy on the ice cream. It is a perfect balance of sweet, soft and crunchy; it is a great treat after a long day and very reasonably priced! Not the most bougie dish in Ithaca, but very underrated.



MAGGIE BRYAN/THE ITHACAN



# Drinking out at Ithaca bars

BY CAITLIN HOLTZMAN, ELEANOR KAY  
EDITOR-IN-CHIEF, MANAGING EDITOR



With its plant-lined windows and tables, Greenhouse Cafe and Cocktail Lounge is the perfect place to stop by for either a coffee or libations.

Located just off The Commons, Greenhouse has an extensive cocktail, beer and wine list and offers the option to create a wine flight for the indecisive wine lovers. The homey atmosphere is great for conversation and can be used as a study space during the day. Coffee and pastries are available to fuel people during study sessions. If you are missing the greenery during gray Ithaca winters, Greenhouse is the perfect spot to surround yourself with lively energy.

Gin, grapefruit, green tea and honey are mixed to create the Blue Skies drink, which is topped with crème de violet.

ELEANOR KAY/THE ITHACAN



Down a dimly lit hallway lined with bookshelves is a large room filled with velvet couches, high tops and wooden tables. The menu at Argos Warehouse Lounge & Event Space features more basic cocktails, like margaritas, martinis and Aperol spritzes. While the drink options are extensive, the food options are more limited, with selections like seasoned popcorn and a mix of nuts and olives. The cocktails are on the pricier side, but the darker, “White Lotus”-like energy makes for an exciting and mysterious evening.

A popular cocktail at Argos Warehouse is the Flora & Fauna, which combines gin, local honey, lime and bitters to create a smooth yet light and fruity drink.

ELEANOR KAY/THE ITHACAN



Located near Buttermilk Falls is South Hill Cider, another option with indoor and outdoor seating but with a classier vibe than Ithaca Beer Co. When it’s warm, you can sit outside and view the orchards and sit around a fire pit. During the cooler months, you can enjoy the view from indoor comfort.

South Hill Cider offers a wide range of ciders, from dryer and still ciders to sweet and bold fizzy ciders — and you can try multiple in a cider flight. To enhance the experience, you can order cheese boards, sandwiches and housemade snacks.

South Hill Cider’s cider flight consists of the Farmhouse, the Baldwin, the OldTime and the Rosé, but customers can substitute any kind. The Pommeau, a port-style cider with brandy, was substituted for the Rosé in this flight.

ELEANOR KAY/THE ITHACAN

With options to sit outside on a backyard-like patio or inside the warehouse, Ithaca Beer Co. is the place to go if you are looking for a laid-back and relaxing evening out. It has an extensive food menu, which makes it the perfect spot to bring visiting friends and family. During the late afternoon, the space is not too crowded, but it can get busy very fast, so make sure you get there on the early side to ensure there’s an open table for you. Along with a flight of beer, you can get a french fry flight with three of Ithaca Beer Co.’s specialty dipping sauces.

Ithaca Beer Co.’s beer flight allows beer lovers to enjoy any selection of four of their craft beers. It also offers a craft cocktail menu and non-alcoholic drinks, like house made ginger and root beer.

ELEANOR KAY/THE ITHACAN



Modern Alchemy Game Bar is the perfect spot for friends to chat over drinks while playing fun board games. After 9 p.m., the bar is reserved for people ages 21 and up, but any time before then is open to all. The craft cocktail list is adventurous and also features a mocktail section with non-alcoholic drink options. The food menu features pizzas, sandwiches and wraps along with multiple appetizers to keep you fueled while gaming. The bar also offers video games and holds weekly events like art night, trivia night and Magic: The Gathering league meetings. If you are looking for a fun but low-stakes night, Modern Alchemy Game Bar is the place to go.

The Persephone is a craft cocktail for people who enjoy mellowly fruity and bitter drinks. The pomegranate tequila, cranberry juice and elderflower liqueur work together to create a drier drink, best for warm days. It is the perfect accompaniment for a game of Battleship.

ELEANOR KAY/THE ITHACAN



# Tacos CDMX brings out the flavors of Mexico

BY ANDREW TELL  
STAFF WRITER

Nestled between the Ithaca ReUse Center and Pat’s Pizzeria along Elmira Road lives a metal shack. The shack has no electricity, but it has been churning out the best tacos in Ithaca ever since July 2022, much to the community’s admiration. The man running this business is Eduardo Acevedo, who seeks to capture the street food that runs rampant through major cities while still being authentic to his own Mexican cuisine.

The menu, while simple, is still

perfect. There are six types of tacos on the menu: al pastor, asada, pollo, chorizo, cow tongue and cow cheek, and you can wash it down with a variety of sodas. There is also a wide range of salsas to choose from, with varying degrees of spiciness — all of them are delicious in their own right. While the minimal exterior may be a sign of the simplicity of Taco CDMX’s menu options, it does not reflect the maximal flavors and heart that is put into its tacos. The asada taco has a perfectly marinated steak that harmonizes with its morita salsa

to create a triumphant chorus of flavor. The pollo taco provides a rich and tender flavor that shadows every chicken taco that has ever existed. And the al pastor taco uses adobe pork seasoning mixed with pineapple, definitive proof that we are in the good timeline. The sweetness of the pineapple enhances the sweetness in the flavor of the pork while the adobe seasonings provide grounding to this otherworldly experience. All that with some onions, cilantro and chipotle salsa work together to meld into a wonderful and authentic eating experience for all. And for those that wish to try something more unique than your standard taco fare, the cow tongue taco is a delicious treat that is far sweeter than one would imagine.

There are many things to admire about Acevedo’s humble taco stand, but what should be greatly appreciated is Acevedo himself. Business will slow down because he talks with customers in line, even making fun of them sometimes. He tries to create a “melting pot” where people of all backgrounds, classes and every marginal difference meet together and have some of the best tacos ever made in Central New York. While the \$5 per taco can be



Tacos CDMX, which set up shop outside the Ithaca ReUse Center, offers the authentic flavors of Mexico, despite a limited menu.

VAN HOANG/THE ITHACAN

seen as pricey, it is important to remember that this is not just any taco. It has the best meat, the best ingredients and authentic flavors that other restaurants in Ithaca have not captured. After talking with Acevedo, he spoke about the next steps for Tacos CDMX. It is planning to relocate in the next couple of weeks to Green Street, and the expanded kitchen will lead to an expanded menu, including stews and Guatemalan food. While the seating is essentially

non-existent at Tacos CDMX, with just two picnic benches, the tacos themselves make up for it with staggering efficiency. Whether the eater is playing it safe with a pollo taco with fresca salsa, or being adventurous and taking on a cow tongue taco with morita, there is always a great meal waiting to be had. If there is ever a taco that needs to be eaten, it’s obvious that it is at a small metal shack just down Elmira Road. CONTACT: [ATELL@ITHACA.EDU](mailto:ATELL@ITHACA.EDU)



Eduardo Acevedo, owner of Tacos CDMX, prepares food for customers. Customers can choose between six types of tacos.

VAN HOANG/THE ITHACAN

# Hawi brings fresh Ethiopian cuisine to Ithaca

BY MATT MINTON  
CO-LIFE AND CULTURE EDITOR

Immediately upon stepping into the tidy seating area, locals and foodies alike are greeted with the fresh smell of spices, meat and veggies being prepared. The checkered floor, delicate paintings and light music help make this restaurant feel as cozy as can be for people of all ages.

Conveniently located on 113 S Cayuga St. right near The Commons, Hawi Ethiopian Cuisine aims to bring the traditional dishes of Ethiopia to Ithaca — and it succeeds with flying colors.

The restaurant first opened in 2015 and has been filling the stomachs of Ithaca residents and tourists ever since. There’s no other place like it in the area, with the nearest Ethiopian restaurant located an hour away in Syracuse.

As the gracious servers tell customers, Ethiopian food has its own unique etiquette of eating with one’s hands. The main dish is served with a large piece of injera, a soft teff-flour-based bread laid under the meal. It’s typical for Ethiopians to consume this bread on a daily basis.

A variety of spices, meat and veggies are placed on top of the injera. With an extra basket of injera, Ethiopians break off a piece of the bread and dip it into the steaming hot food on their plate. It’s even better that way.

There are plenty of choices on the menu with options for meat lovers, vegetarians and vegans alike. Each food item also has a label indicating how spicy it is, ranging from mild to medium to hot, which is extremely helpful for people who do not want to eat super spicy food.

Each table gets an unlimited serving of injera and in the past, the restaurant has



The meat combo freshly served with Tibs Wat, Yebeg Wat, Misir, Shiro and Kik comes with delicious injera to break off and dip into the meal for extra flavor.

BRENDAN IANNUCCI/THE ITHACAN

offered gluten-free bread if customers call in advance, although they are currently not able to serve that anymore because of understaffing issues. It’s clear that Hawi Ethiopian Cuisine makes great efforts to be inclusive in its food selection. For appetizers, the crunchy wrap Sambusa is a great starter option, with the ability to fill the shells with lentils, chicken or beef. The creamy dipping sauce that it’s served with adds a nice kick of flavor without taking away from the succulent meat. Sambusa is also one of the cheaper options on the entire menu, costing just \$5 for two delicious pieces. When looking at the main course, there

are multiple choices that can satisfy any hungry stomach. While some other U.S.-based Ethiopian restaurants exclusively offer platters of pre-chosen meats and veggies, Hawi Ethiopian Cuisine gives customers more choice with some of their dishes to select their own meat and veggies. And the choice can be quite overwhelming with so many to choose from. The first option is an entree for one, with the ability to select one meat or one veggie for the main portion and two smaller portions of veggie on the side. The veggie combo is a great option for vegans, including all seven veggies offered: Misir Wat, Yater Kik Alich, Shiro, Keysir, Gomen,

Yata Kilt Alich and Fasolia. The meat combo allows for more variety with two meats and three veggies. The lamb is always an excellent choice, with the Yebeg Alich cooking lamb cubes in onion stew and the medium spicy Yebeg Wat providing a special hint of tomato. For chicken, the Doro Tibs is a go-to choice. The Doro Wat is also great, but it can be difficult to eat it with injera since it’s a drumstick and egg. If that sounds appetizing, make sure to ask for a fork. And for beef, the Tibs and the spicy Tibs Wat are always perfectly cooked beef cubes, with just the right amount of crunch and juicy flavor. Any meat platter is missing without at least one choice of beef. The veggie sides also offer terrific options for non-meat eaters, with the Misir Wat, Kik and Shiro being the best choices. But don’t overlook the Gomen: even for people who may not typically eat vegetables, the impressively cooked diced greens add a unique mix of flavor to any Ethiopian dish. There’s really no way to go wrong, though, and coming back multiple times allows for the great luxury of trying new meats and veggies on the menu. The food is admittedly on the pricier side, with the meat dishes ranging anywhere from around \$17.50–\$19.50 a piece and the chef specials all costing \$22.50. With an appetizer or drink alongside it, the money can quickly add up. So while Hawi Ethiopian Cuisine may not be affordable enough to frequent every few weeks, it’s a great place to revisit every few months. After trying any entree or dish just once, customers may very well find themselves having a brand new craving to fill, with the extra satisfaction of supporting a small local business. CONTACT: [MMINTON@ITHACA.EDU](mailto:MMINTON@ITHACA.EDU)





A customer ofTacos CDXM enjoys a signature taco from its menu selection. Owned by Eduardo Acevedo,Tacos CDXM had its humble origins as a metal shack outside of the Ithaca ReUse Center.The restaurant is planning to relocate to Green St. in the near future but will still offer high quality authentic Mexican food.

VAN HOANG/THE ITHACAN