

HOLA! Los Arroyos has opened its third South Coast restaurant on Calle Real in Goleta next to Papa John's Pizza.



JOHN DICKSON

Los Arroyos Opens in Goleta

Readers Scott and Goleta Joe tell me that Los Arroyos Mexican restaurant has opened a new location at 5764 Calle Real in Goleta (formerly Paloma, Rudy's, and Presto Pasta). Los Arroyos also operates local restaurants at 14 West Figueroa Street and 1280 Coast Village Road in Montecito. In addition to lunch and dinner on Saturdays and Sundays, 9 a.m.-1 p.m., Los Arroyos will be offering a small breakfast menu of about 16 items for around \$7.50-\$7.95. Hours are Monday-Thursday, 11 a.m.-9:30 p.m.; Friday, 11 a.m.-10 p.m.; Saturday, 9 a.m.-10 p.m.; and Sunday, 9 a.m.-9 p.m. Call 770-8209 or visit losarroyos.net.

SAMBO'S CELEBRATES 60 YEARS IN BUSINESS: This just in from Chad Stevens, owner of Sambo's at 216 West Cabrillo Boulevard: "Hey John, We are going to have a 60 year anniversary party for the week of June 12 to June 17. Sambo's will be 60 years old. I plan on rolling back the prices of pancakes to the original prices of the old menu."

GERMAN RESTAURANT COMING TO STATE: Reader Steve H. tells me that a German sandwich place is coming to 413 State Street, the former home of The Mex Authentic, Pace, Momma Donna's, Billies, and Lettuce B. Frank.

STACKY'S CLOSES: Reader Ocean let me know that Stacky's Seaside at 2315 Lillie Avenue in Summerland closed its doors permanently a couple of weeks ago. I enjoyed many a great burger at Stacky's, which will transform into a Rusty's Pizza during the next year.

GUICHO'S OPENING SOON: Reader Primetime let me know that Guicho's Eatery, coming to 901 Linden Avenue, Carpinteria (formerly The Beach Bowl), looks like it will be opening very soon.

OLIVER'S UPDATE: In May 2012 (yes, more than five years ago), I wrote that Peabody's restaurant at 1198 Coast Village Road in Montecito was closing and would be replaced by vegan restaurant Oliver's, owned by cellular phone pioneer Craig McCaw. Readers Primetime and Chris let me know that construction barricades are finally down and the sign with the restaurant's name is up at Oliver's. As I understand it, the eatery is not yet open, but we welcome this first external sign of activity in half a decade.

BUCATINI COMING TO GOLETA? Reader Primetime heard that Bucatini, which recently closed its longtime home at 436 State Street, is in early dis-

cussions to possibly open in Camino Real Marketplace in Goleta. Previously, I reported that they were looking for a new home on State Street.

SOMERSET OFFERS LUNCH AND BRUNCH: Somerset restaurant at 7 East Anapamu Street, which opened for dinner last December, has expanded the menu to include lunch and brunch. Executive Chef Lauren Herman and Pastry Chef Christina Olufson have created a lunch menu made from local farmers' market ingredients. For lunch, vegetarian-friendly dishes like a coal-roasted leek sandwich with burrata, broccolini, and Calabrian chili bagna cauda and the quinoa fattoush salad join a lineup that includes a BBQ chicken sandwich, grilled salmon and market lettuce salad, and a Somerset burger. For brunch, in addition to the aforementioned plates, are market-driven dishes such as grilled asparagus, spring vegetables, morels, grits, soft-boiled egg, mascarpone, and sorrel pistou, which are paired with more classic dishes such as sunny-side-up eggs with grilled pork belly, broccolini, and romesco potatoes, or buttermilk pancakes, vanilla honey syrup, and market fruit and berries.

George Piperis, bar director of Somerset, will introduce new springtime cocktails inspired by the changing season that will join current specialty cocktail favorites like Somerset Collins and The Duck Hunter; a duck-fat-washed bourbon with thyme, gomme, and bitters. As the general manager and wine director at Somerset, Hayden Felice has created a wine list that "represents great local winemakers and much of what California has to offer, particularly in pinot noir and chardonnay, that additionally focuses on small family-run domaines from traditional old-world communes that farm either biodynamically, organically, or sustainably."

Lunch hours are Monday-Friday, 11:45 a.m.-2 p.m. Brunch hours are Saturday-Sunday 9:30 a.m.-2 p.m. Dinner hours are Monday-Friday, 5:30 p.m.-close, and Saturday-Sunday, 5 p.m.-close. Call 845-7112 or visit somersetsb.com.

STARBUCKS DRIVE-THROUGH: Reader Primetime says in the next year a drive-through Starbucks will be opening somewhere in Santa Barbara or Goleta. Currently, the only full-menu drive-through coffee places I know of are Zizzo's in Goleta and McDonald's on the Mesa. I believe city ordinances allow new drive-through places to open only where there is an existing drive-through business, so that limits the possible homes for the new Starbucks.

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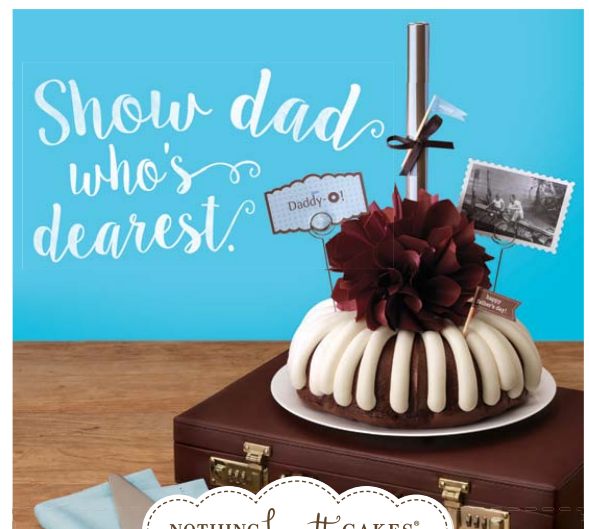
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John Dickson's reporting can be found every day online at SantaBarbara.com. Send tips to info@SantaBarbara.com.