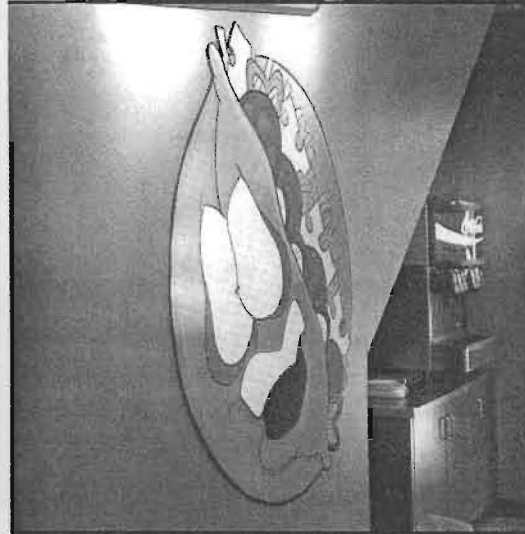




Deli Adria



Triple Crown



The Pita Pit



Fusion

Lexington Sampler

By Matt O'Neil Magazine Correspondent

All Photos by: Matt O'Neil

Lexington diners have two new choices outside of the ethnic mainstream. **El Campero** is now serving El Salvadorian dishes at 390 Waller Ave. The menu includes pupusas, cornmeal dough stuffed with a combination of meats, beans and cheeses. A few miles away, at 929 South Limestone, food from half a world away is served at **Deli Adria**, which serves Bosnian cuisine. Its specialties, made from scratch each day, include stuffed grape leaves and a variety of pitas, tubes of dough stuffed, spiraled and baked. Deli Adria also offers a selection of Eastern European dry goods.

Liquid, a new gay and lesbian nightclub, opened in the Woodhill Center on New Circle Road in mid-December. The space had been briefly occupied by the Starlight Music Lounge. Liquid is open Monday through Saturday for cocktails and dancing, with live drag shows twice nightly on Thursday, Friday and Saturday nights.

Bill Davis of the Del Mar, California-based Parisi Designs is responsible for the interior at the new **Triple Crown Lounge** on the corner of Limestone and Vine Streets. The result is a hip space with a trendy big-city feel, complete with Tempur-Pedic booths and chairs. The Triple Crown is operated by Southern California native Rich DePaso and is open for lunch six days a week from 11 a.m. to 4 p.m. A tapas menu is featured during evening hours.

Healthful fast food is the idea at the **Pita Pit**, opened at 315 South Limestone by the University of Kentucky. All the pita selections, like the Black Forest Ham and the Falafel, come with a choice of cheese and unlimited veggie toppings. The Pita Pit was founded in Canada in 1995 and focuses on markets with large student populations. The Lexington store is open until 3:30 a.m. Monday through Saturday, with a closing time of 1 a.m. on Sundays.

Rip Sidhu, co-owner of **Bombay Brazier** on High Street, and Serajul Maj Sam have joined forces in a new endeavor. Their **Fusion** restaurant opened January 3 at Victorian Square in the former ballroom of the **Phoenix Restaurant** (the Phoenix is still in operation downstairs). The eclectic menu features dinner entrees such as the Drunken Lobster, steamed lobster cooked with merlot, ginger and onions; the Bad to the Bone, a 10-ounce marinated T-bone served with sauteed mushrooms and onions; and the Billy Jean, boneless Swiss lamb cooked with fresh okra and spices. All entrees include a choice of two equally adventurous side dishes. Fusion is open for lunch Monday through Friday and for dinner seven nights a week. Live piano music is featured nightly during dinner hours. -PREP