

Angie Ohler and Evangela Q. Oates

Minneapolis Food Guide

Where to Eat in the Twin Cities

While attending the ACRL 2025 Conference in the Twin Cities, you'll have the opportunity to explore a diverse and vibrant culinary scene. There is no shortage of good places to dine in Minneapolis. In this article we share some of the restaurants we have most enjoyed during our time here. This list is by no means exhaustive and is merely a representation of our experiences. Here are some iconic local dishes and notable establishments to consider.

Juicy (or Jucy) Lucy

A Minneapolis staple, the Juicy (Jucy) Lucy is a cheese-stuffed burger that oozes molten cheese with every bite. Try this delicacy at these two spots:

[Matt's Bar and Grill](#) (\$-\$\$): Now a Minneapolis landmark, it began in 1954 as a neighborhood burger eatery. *Distance from the convention center: 3.6 miles, 13-minute drive.*

[Crooked Pint Ale House](#) (\$-\$\$): Try the Poutine Lucy, stuffed with American cheese, then topped with more American cheese, plus chopped bacon, pub fries, cheese curds, and beef gravy. *Distance from the convention center: 1.1 miles, 6-minute drive.*

Hmong Cuisine

The Twin Cities boast a significant Hmong community, enriching the local food landscape with unique flavors.

[Diane's Place](#) (\$-\$\$): A Hmong American full-service restaurant serving breakfast, lunch, and dinner. Located in Northeast Minneapolis, Dianne's Place brings together Chef Diane's incredible talents in pastry and the comfort recipes of her Hmong heritage in an exceptional culinary experience. *Distance from the convention center: 4.5 miles, 9-minute drive.*

[Vinai](#) (\$\$-\$\$\$): A new restaurant by renowned Union Hmong Kitchen Chef Yia Vang. Hmong food draws on the flavors of the Southeast Asian countries that the nomadic Hmong people traveled through. The menu at Vinai (pronounced VEE-nye) features modern interpretations of the Hmong family dishes Yia grew up eating including large, shared mains, bright veggie sides, and bold sauces. *Distance from the convention center: 2.9 miles, 11-minute drive.*

Native American Fare

Experience Indigenous cuisine that pays homage to the region's original inhabitants.

[Owamni](#) (\$\$\$): In Sean Sherman's modern Indigenous kitchen, every dish is made without

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wheat flour, dairy, cane sugar, black pepper, or any other ingredient introduced to the continent after Europeans arrived. *Distance from the convention center: 1.2 miles, 7-minute drive.*

Local Favorites

Americana

[Red Cow Uptown](#) (\$\$) celebrates finely crafted eats and drinks with a focus on gourmet burgers, craft beers, and fine wine. Red Cow is a cozy, brick-walled brewpub and restaurant with house and guest taps, patio seating, and eclectic bar bites. Great gluten free options are available. *Distance from the convention center: 2.1 miles, 7-minute drive.*

[Hell's Kitchen](#) (\$\$) is an independent, employee-owned restaurant that's been making award-winning scratch food in the heart of downtown Minneapolis for more than 22 years. It has gluten-free options. *Distance from the convention center: half mile, 10 min walk.*

Pizza

[Young Joni](#) (\$\$) is James Beard award-winning chef Ann Kim's restaurant located in Northeast Minneapolis. The menu is inspired by wood fire cooking and features a diverse array of globally influenced dishes and signature pizzas. Tucked discreetly behind the restaurant is the back bar, serving craft cocktails, pizzas, and analog vibes in a warm setting. Take a walk down the alley alongside Young Joni and look for the red light. When the light is on, the back bar is open. *Distance from convention center: 4.5 miles, 9-minute drive.*



Basque and Korean BBQ pizzas from Young Joni. © @1105_jp, CC BY-NC-ND 2.0.

[Pizza Luce](#) (\$\$) is known for their innovative and award-winning pizzas, and they also serve a wide variety of hoagies, salads, appetizers, and desserts. They offer something for everyone and have vegan and vegetarian options as well as a gluten-free version of the menu. *Distance from convention center: 1.3 miles, 6-minute drive.*

Italian

[Red Rabbit](#) (\$\$-\$\$\$): Pizzas are prepared with a thin and crispy crust and pastas include lasagna, spaghetti and meatballs, tortelloni, and shrimp garganelli. A good range of delicious starters are great for sharing with friends. Gluten-free options are available. *Distance from convention center: 1.7 miles, 10-minute drive.*



Churasco steak entrée at Chimborazo. © @1105_jp, CC BY-NC-ND 2.0.

Ecuadorian

[Chimborazo](#) (\$\$) is a small spot serving Ecuadorian and Andean foods with beer

and wine amid traditional decor with textiles. *Distance from convention center: 3.9 miles, 15-minute drive.*

North African, Middle Eastern

Cardamom (\$\$-\$\$\$) is a casual restaurant offering heaps of vegetables, herbs, and spices. Located at the Walker Art Center, you can wander the galleries, watch a film, or enjoy a performance and then enjoy brunch, lunch, or dinner. *Distance from convention center: 1.2 miles, 5-minute drive, 20-minute walk.*

Allergy Friendly

The Twin Cities have fantastic options for those with food allergies. Here are some of the best choices with a variety of menu options to accommodate most dietary restrictions.

French Meadow Minneapolis (\$\$ gluten-free, vegan, vegetarian): Organic, fresh, and sustainable farm-to-table cuisine in a welcoming environment. French Meadow was the first certified organic bakery in the US. The desserts are made daily, include many gluten-free choices, and go quick! *Distance from convention center: 2 miles, 9-minute drive.*

Brasa (\$\$ gluten-free, vegan options): Delicious food inspired by the traditional ingredients and flavors of the southern US, Caribbean, and Mexico. Brasa features fresh produce, 100% natural and regionally sourced meats, organic eggs, beans, and fair trade coffee and teas. *Distance from convention center: 1.8 miles, 9-minute drive.*



Brasa's famous pork. © @1105_jp, CC BY-NC-ND 2.0.

Francis (\$\$ vegan, dairy-free, gluten-free) is a vegan's delight. Nor should the herbivores be left out of the Juicy Lucy conversation: this Impossible patty or black bean riff comes with all the fixings and arrives between two brioche buns. Also ideal for anyone with a dairy or lactose intolerance (no dairy at all!) and extremely adaptable and friendly to other allergies and preferences—particularly gluten-free and celiac diners. *Distance from convention center: 1.8 miles, 9-minute drive.*

Splurge-Worthy Dining

For a special night out, consider these establishments.

Fhima's Minneapolis (\$\$\$) offers a modern take on French Moroccan cuisine using the highest quality ingredients in partnership with Minnesota and local farmers. One can trust the sommeliers to guide you to the perfect pairing of wines, liquors, and cocktails. *Distance from convention center: 0.8 miles, 4-minute drive.*

Colita (\$\$\$\$) integrates the incredibly diverse flavors of Mexico with barbecue and smoking techniques from all over the world. Its tapas-style small plates are easy for sharing. Colita's cocktails are unlike anything else in Minneapolis. The kitchen is gluten-free. *Distance from convention center: 6.6 miles, 14-minute drive.*

Northeast and Near UMTC's West Bank

[Curry Corner](#) (\$-\$\$) is a small, family-owned business located in northeast Minneapolis. The owner is from Mumbai and is serving one of the best Indian and Indian Street food menus in the Twin Cities. Make sure to try the lamb samosa and the mango chutney. *Distance from convention center: 1.7 miles, 8-minute drive.*

[K-Bop Korean Bistro](#) (\$-\$\$) is a sleek, relaxed bistro located in the heart of Dinkytown serving Korean classics, including bulgogi, bibimbap, and tonkatsu. *Distance from the convention center: 3.2 miles, 8-minute drive.*



Feast from K-Bop Korean Bistro. © @1105_jp, CC BY-NC-ND 2.0.

[The Red Sea Ethiopian Restaurant](#) (\$-\$\$) is located on the West Bank of the University of Minnesota Twin Cities campus. The Red Sea is Minneapolis' first Ethiopian restaurant. Since opening in 1990, it has been a destination for authentic Ethiopian and Eritrean food, with a variety of flavorful dishes, including many vegetarian options, along with a wide selection of beer, wine, and cocktails. *Distance from the convention center: 2.2 miles, 6-minute drive.*

Local Breweries and Bars

[Town Hall Brewery](#) (\$\$) is a brewery and restaurant featuring world-class beer, fantastic food, and an atmosphere worthy of both. It's a place where you can relax and enjoy yourself. They've been crafting great beer at Seven Corners in Minneapolis since 1997 and have been awarded more medals at the Great American Beer Festival than any other Minnesota brewery. *Distance from the convention center: 2.2 miles, 6-minute drive.*

Breakfast and Brunch Spots

[Lutunji's Palate](#) (\$-\$\$) is a Black-owned café and bakery known for its peach cobbler, plus sandwiches, soups, and salads. Come on the first Tuesday of the month for open mic. Luntuji's also features a tiny library for local authors. *Distance from convention center: 0.6 miles, 3-minute drive.*

[Berry Sweet Kitchen](#) (\$-\$\$) offers guests a casual, family-friendly dining experience. The cozy neighborhood restaurant boasts a menu full of mouth-watering breakfast and lunch favorites including delectable cakes and other desserts that are made in-house. They also have a full bar. *Distance from convention center: 9 miles, 12-minute drive.*

[Darling Seward](#) (\$-\$\$) is tucked discreetly in a quiet neighborhood near the University of Minnesota Twin Cities. Experience the delightful treats from their breakfast, lunch, and dinner menu. *Distance from the convention center: 3.4 miles, 10-minute drive.* ❧