

Lake Worth's "Goat Man"
Revealed 40 Years Later

Cowtown's Real Estate
Weathers Storm Gracefully

Alfresco Living: Tour 3
Luxe Outdoor Retreats

Fort Worth, Texas

The City's Magazine

BEST PLACES TO LIVE

REAL ESTATE REPORT ON **55**
NEIGHBORHOODS AND TOWNS

HOW ARE
HOME PRICES
HOLDING UP IN
YOUR TOWN?

FIND OUT ON PAGE 36

Gantt Bumstead, his wife,
Robin, and his three children,
Bass, 9, Merrill, 7, and Mary
Evans, 4 months, pictured at
their home in Monticello.

fwtx.com

JULY 2009 • \$3.95



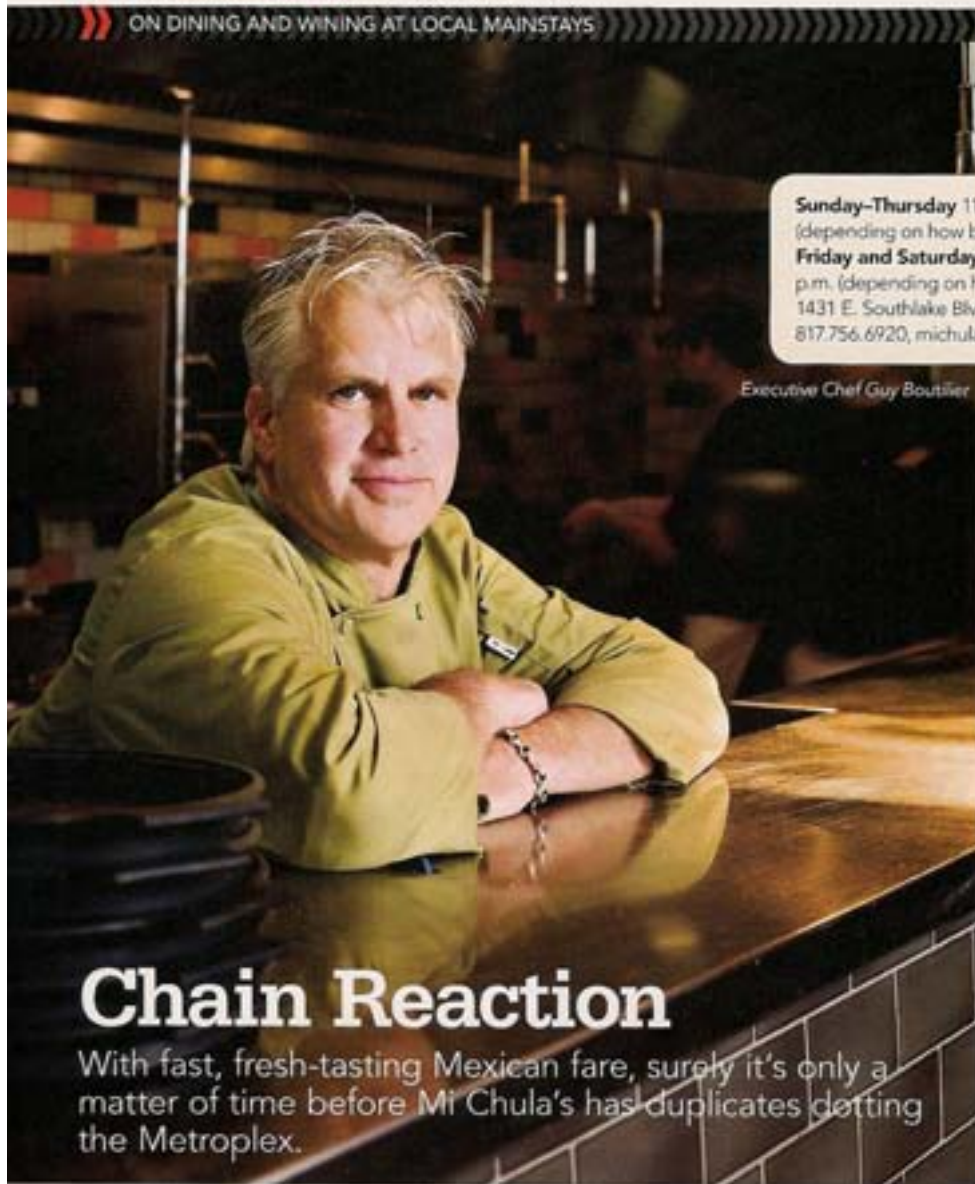
0 1486-02796-6

Feisty Fajitas

Mi Chula's Good Mexican in Southlake serves high-quality Mexican food on the fly in a modern setting.

The epitome of Mi Chula's union between fast-food dining and upscale Mexican cuisine, the Southlake restaurant's Puerto Escondido dish couples fajitas with shrimp brochette. Tender beef or chicken fajitas are served alongside three mesquite-grilled, bacon-wrapped jumbo shrimp. The Gulf shrimp are stuffed with cheese and a sliver of fresh jalapeño. A side of melted butter is the perfect dipping sauce for the smoky seafood. Warm, fresh tortillas—along with Mexican rice and your choice of refried, black or bor-racho beans—complete the dish. —*Camille Torres*





Executive Chef Guy Boutlier

Sunday–Thursday 11 a.m.–8 or 8:30 p.m. (depending on how busy)
Friday and Saturday 11 a.m.–9:30 or 10 p.m. (depending on how busy)
 1431 E. Southlake Blvd., #551, Southlake
 817.756.6920, michulas.com **\$\$**

Chain Reaction

With fast, fresh-tasting Mexican fare, surely it's only a matter of time before Mi Chula's has duplicates dotting the Metroplex.

Serving high-quality Mexican food on the fly, Mi Chula's Good Mexican is dishing out "upscale" fast food—think Pei Wei goes south of the border. Open across from Southlake Town Square since December, the restaurant has a fresh, contemporary vibe.

Throughout the casual eatery, marigold-colored walls are broken up by modern art, chocolate-brown booths and accents of avocado green. Thick wooden beams stretch across the center of the ceiling. Large, circular chandeliers make a statement, and concrete floors anchor the space.

After ordering at the counter near the entrance, patrons pick their seats and wait for the friendly staff to bring their meals. An open kitchen with tan, chocolate-brown and orange tiled walls gives diners a peek behind the scenes. Outside, the landscaped patio invites you to relax with a bucket of Coronas or the restaurant's sweet Signature Frozen Prickly Pear Margarita.

Dishes are characterized by fresh ingredients and slightly smoky flavors from a mesquite charcoal grill. Deep burgundy with black flecks from roasted tomatoes and peppers, the salsa, which is served warm, has a spicy kick. Chips are thin and crispy, and servers keep them coming. Mi Chula's creamy queso is a good consistency—just thick enough to cling to a chip—with chopped tomatoes, peppers and onions adding flavor and texture.

The spicy Shrimp Cocktail (\$4.95) has petite shrimp, crunchy chopped jalapenos, onions, bell peppers, julienned jicama (a sweet, nutty Central and South American root vegetable), avocado and cilantro in a spicy tomato sauce, garnished with a slice of lime. Though you have to dig to the bottom to find most of the shrimp, it's a tasty appetizer with enough food for a light meal.

The Guisada entrée (\$9.95), my per-

sonal favorite, is bursting with flavor. Sautéed sliced onions, mushrooms, chopped red and green peppers, and cubes of moist chicken or beef fajita meat are coated in a butter and wine sauce. The richness of the butter permeates the meat and vegetables, deeply flavoring each bite. Wrapped in a warm, fresh tortilla, it's an indulgent alternative to fajitas.

Those in the mood for pescado will enjoy the Mi Chula's Fish Tacos (\$8.95). Crunchy carrot strings and cabbage top fried or grilled fish in two toasted tortillas. Black pepper and a somewhat-spicy roasted poblano sour cream sauce add punches of flavor. Although the fried fish was a bit dry in the past, the restaurant recently replaced the farm-raised tilapia with higher-quality mahi mahi.

More traditional Tex-Mex plates—like enchiladas and tacos (\$7.95 to \$8.95)—are also on the menu, and rice with your choice of refried, black or borracho beans complete most dishes. The refried beans—not super smooth with the beans' texture still discernable—are topped with cheese. Black beans with tomatoes and onions are more complex than those from run-of-the-mill restaurants. The borracho beans are speckled with chopped cilantro, and if they're like traditional "drunk beans," the pinto beans get much of their flavor swimming in their beer-based sauce. They're not what you would expect to find at a place where you order at the door and where most entrées are less than \$10.

It's through this marriage of upscale Mexican dishes and fast-food dining that Mi Chula's has created its own class of Tex-Mex restaurants. It's already set to kick off its second location in Plano this month, and we can only hope that it will someday make it to Fort Worth. **fw**



Mi Chula's Signature Frozen Prickly Pear Margarita is the ideal companion for any dish on the menu. The fruity sweetness of the pink prickly pear juice cuts the margarita's sour lime undertones. With salted chips and spicy salsa, what more could you ask for?