



New Foodie Discoveries: Arizona's Culinary Champions Find Their Spot in Gilbert, Arizona

For immediate release

GILBERT, Ariz. -- Home to the nation's leading agri-hood **Agritopia** and the award-winning **Heritage District**, Gilbert, Arizona has been named a "top 5 foodie neighborhood in metro Phoenix" and boasts some of Arizona's most-favored culinary finds and top talents.

Now open, the long-awaited **Epicenter at Agritopia** is a love letter to Gilbert in the form of a one-of-a-kind mixed-use destination where healthy living and distinctive dining converge. Visitors now have the best of Arizona's indie restaurant community all in one locale. The collection of dining options, all concepts established and cherished in Arizona, showcase the state's best tastes from sunrise to sunset, in addition to offerings available well into the night. Choose from **Buck and Rider** featuring seafood flown in daily, **Matt's Big Breakfast** and their hearty helpings to start the day, or **Source** with their Mediterranean all-day menu spotlighting local farmers and artisans. Cap it off with a high-seas cocktail from **Undertow Gilbert**, who earned a coveted 2023 nomination for **Best New U.S. Cocktail Bar** as part of the international Spirited Awards®. In total, there are nine popular food and drink spots to choose from at Epicenter so return visits are highly encouraged.

Award-winning purveyors, **Hayden Flour Mills**, opened their first retail location and commercial kitchen in Gilbert this year and has been luring in top tier Arizona bakers and chefs in the process. Hayden Flour Mills has helped put Arizona on the nation's grain map in part because of their preservation efforts with **Native SEED Search** and their production of **Sonoran White Wheat**. An assortment of ancient and heirloom grains make up Hayden Flour Mills pantry of offerings – all available for sale and same-day pick up at their Gilbert location. In fall 2023, they launched a partnership with **Barrio Bread** and James Beard winning baker Don Guerra (2022 Outstanding Baker). The secret ingredient to his success - locally sourced heritage grains and a sourdough starter that just won't quit. Don can be found in the Gilbert kitchen every week serving up an assortment of signature breads and seasonal selections – from his spicy Chiltepin Cheddar Fougasse to the **Queen Creek Olive Mill** Polenta loaf. They are also breaking bread with Arizona's longtime bagel aficionados, Chompie's and together they have perfected the Sonoran White Wheat bagel. Also hopping on the grain train in Gilbert is **Sonoran Pasta Co.** Weekly lunch is provided on Tuesday afternoons in Gilbert, with their popular pasta bar also featuring the rich flavors of Hayden Flour Mills freshly milled grains. Hungry lunch-goers can select their favorite pasta shape and pair it with their favorite sauce and *Buon Appetito!*

Arizona Wilderness Brewing Co. made its debut more than a decade ago quickly raking up nods like the ‘World’s Best Brewery’ by RateBeer.com and featured in *Esquire* magazine as a result. Ten years later, this Gilbert-based leader in craft brewing is continuing to make headlines with their eco-conscious partnerships. They were one of a few handpicked breweries across the country to be part of **Patagonia Provisions**, the outdoor retailer’s curated food and beverage collection. As part of the partnership, brewers are using Kernza, a sustainable perennial whole grain harvested from wheatgrass, in their brewing process which is better for the environment. It’s all about the collaboration, advocacy and the local lift for Arizona Wilderness Brewing who also have forged a long-standing alignment with **The Nature Conservancy**, supporting the joint message of protection for Arizona’s streams and rivers. They proudly use Sinagua malt in their brewing process, a more sustainable barley grown in Arizona – and this change has kept tens of millions of gallons of water in the Verde River. When visiting, be sure to ask for a frosty **Cactus Juice**, infusing their signature brew with prickly pear nectar and hibiscus tea, or opt for the **AZ Dreamsicle**, showcasing the local citrus harvest from their Gilbert neighbor, **Agritopia Farm**.

Not to be left off the menu is all the organic and local dining establishments that make up **Agritopia** and **Barnone** – Gilbert’s award-winning neighborhood enclave centered around slow intentional living. With many of the restaurants here sourcing from the adjacent USDA certified organic farm, diners can choose from All-American fare at **Joe’s Farm Grill** to the vegan options at **the uprooted kitchen** and the stunning bakery case at **The Coffee Shop**. Be sure to make time for a wine flight at **Garage-East Wine Café**, featuring Southern Arizona wines and hand-crafted bevies including their signature Sonoran Spritz, Breakfast Wine and Rose wine freeze pops and an always-changing wine selection on tap. Steps away, **The Farm Store at Agritopia** has take-home culinary finds for those wanting to experience Arizona’s best flavors back home.

For more Gilbert, Arizona foodie offerings, visit www.DiscoverGilbert.com. Media Tours available, contact Michelle.Streeter@gilbertaz.gov.