## Traveler



## Where you'll find us eating

Che Fico is hands-down the city's coolest new restaurant—the food and cocktails are fantastic, the decor feels fresh, and, all too rare in San Francisco, there's a palpable, buzzy energy to the place. Which is why we're really excited that the team behind this rising star has just opened Theorita in the space below its second-story Che Fico in the hip NOPA neighborhood. Theorita, named after pastry chef Angela Pinkerton's grandmother, is a modern take on America's classic dinette, serving breakfast treats like scrambled eggs with local ham and cheddar on a housemade English muffin, and fried chicken sandwiches for lunch in a cozy, tin-ceilinged, park-it-at-the-counter space. But the real treat, and the true focus of Theorita, are Pinkerton's pies, like her raspberry and white nectarine pie or the racier passion fruit and bay leaf cream one.

## ...And because we like drinking almost as much as we like eating...

We're also feeling the brand new Laureate Bar in the The Laurel Inn in Laurel Heights. It's pretty and airy with a terrazzo-tile fireplace, lots of blush pink and goldenrod yellow accents (it's the kind of sunny, uplifting bar you want for afternoon drinking), with California-influenced cocktails like the Fog City Brew: Casa Magdalena Rum, Redbreast 12, a local cold brew coffee, cinnamon, and coconut cashew milk.

## Plus, a Thiebaud twofer

Starting this month, beloved NoCal-based artist Wayne Thiebaud is celebrated in two side-by-side exhibits at (a) San Francisco Museum of Modern Art. One exhibit, Wayne Thiebaud: Paintings and Drawings, spans 50 years of his career, from his classic still lifes to his more recent landscapes. The other, Wayne Thiebaud: Artist's Choice, displays paintings that Thiebaud curated from the museum's vast storage vault and includes works by Henri Matisse, Joan Miró, Georgia O'Keeffe, and his California peers, Richard Diebenkorn, and John McLaughlin.