



LOS ANGELES ^{#LASW21} SANDWICH WEEK MAY 24-31, 2021

THE OFFICIAL GUIDE

*Discover more than 100
sandwiches you just HAVE to try!*

*Enter our social media contests
to win FREE sandwiches!*

MADE POSSIBLE BY



TO BENEFIT



Welcome to Los Angeles Sandwich Week 2021!

I created L.A. Sandwich Week to bring attention and business to the small, often iconic neighborhood establishments that have been feeding our communities for years. I wanted to focus attention on those unique small businesses that were hit particularly hard during the pandemic. And I wanted to encourage people to go try new places a bit beyond their regular haunts. I mean, who doesn't love a great sandwich!?

By participating in L.A. Sandwich Week, you're supporting more than the small businesses we love. For every featured sandwich in this guide that you purchase, our friends at Wells Fargo will donate \$1 to Project Angel Food, up to \$25,000! They're an L.A.-based nonprofit that prepares and delivers healthy meals to feed people impacted by serious illness, bringing comfort and hope every day.

So let's go! Spread the word, assemble friends, and hit the streets for your own sandwich safari. Doing good never tasted so good!

Yours in community,

John

John Bwarie

Founder, Secret City Tours

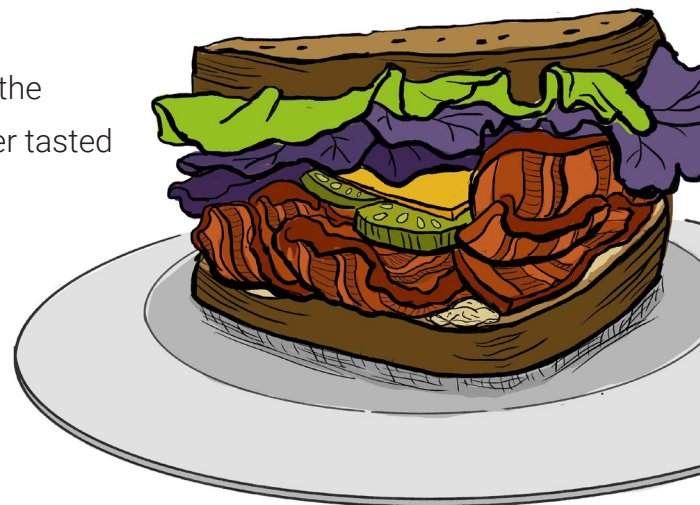


SECRET CITY

Founder & CEO, Stratiscope



STRATISCOPE



How to use this Sandwich Guide

This guide lists sandwiches across Los Angeles County, from famous places to neighborhood hole-in-the-walls. It reflects the diversity of the region, the flavors of the world, and the comfort of hospitality found from those who nourish us. This list is not a ranking — reveals delicious sandwiches you should try and small businesses you need to visit.

IMPORTANT! Make sure to check the hours and ordering protocols for each sandwich maker, as this year's list was developed during the dynamic time of the pandemic. Every listing was verified at press time, and even so, some locations are one-day only, pop-ups that move, or may have changed since the time of verification.

Using this L.A. Sandwich Week Guide is easy: Pick a sandwich, go order it online or in person, and enjoy the

experience. Talk to the sandwich makers and owners, go with friends and share a few sandwiches from a few places in creating your own sandwich safari, or use one of the mini-tours we've developed through Secret City LA.

And be social about it: use social media to share your favorites and participate in the online contests to win free sandwiches or funding for your favorite sandwich shop.

If your favorite sandwich in L.A. isn't on this list, let us know! We know there are many more out there that we wish we could include. We strived to include delicious sandwiches from across Los Angeles County so all parts of the region are included. You don't have to just use this guide to support your favorite small business sandwich maker — highlight your favorite using the hashtag #LASW21!

Get social with Sandwich Week

You could win \$50 in sandwiches from your favorite sandwich spot!

1. Follow **@SecretCityLA** on [Instagram](#) & [Twitter](#) for ongoing updates, including pop-up locations to get free sandwiches and other surprises.
2. Enter our social media contests throughout the week:



Daily Gift Card Contest

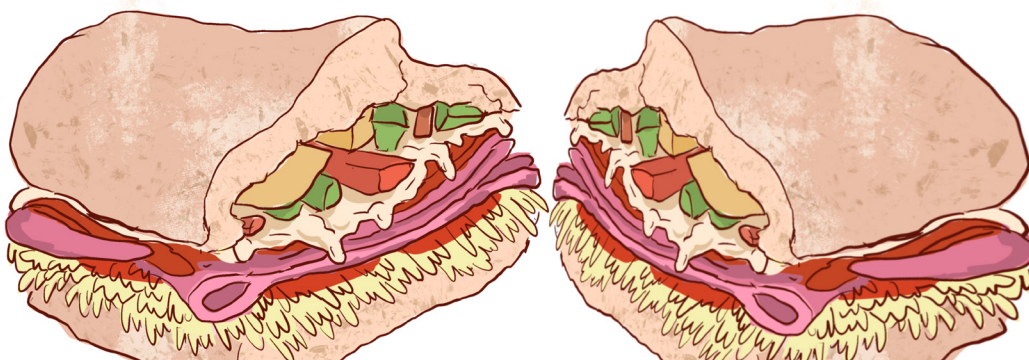
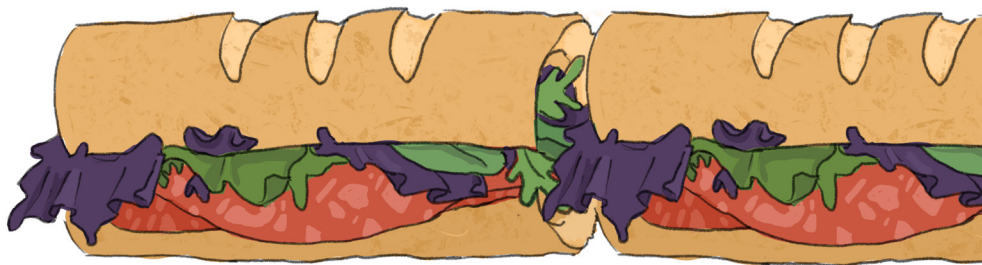
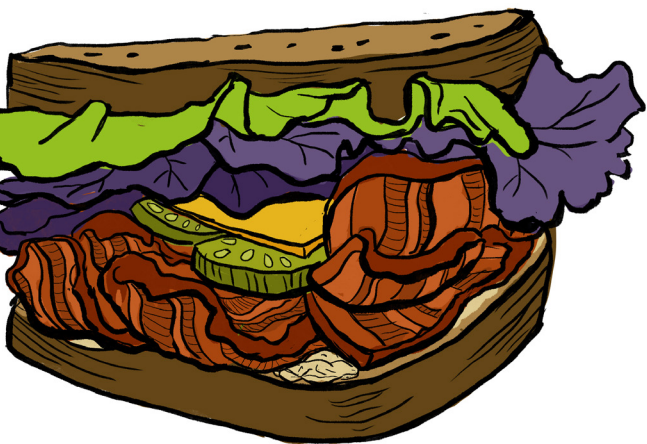
Post a pic of your favorite sandwich on Twitter or Instagram and tag it with **#BestOfLASW21**, **#LASW21**, the name of the shop and **@SecretCityLA**. One winner each day during Sandwich Week will be selected to win a \$50 gift card to that shop! (One winner per day across both platforms based on those tagged publicly.)

Sandwich Maker Community Grant

Support your favorite shop by tagging it on social media with **#BestLASandwichMaker**, **#LASW21** and **@SecretCityLA**, and tell us why they should get the community grant. One winner each day will be selected to be entered for a 1-in-8 chance to win the full \$1000 grant.

Sandwich Guide Listing

| | |
|-------------------------------|----|
| Central LA | 5 |
| Coastal LA | 12 |
| Gateway Cities | 13 |
| San Fernando Valley | 14 |
| West LA | 17 |
| South LA | 18 |
| San Gabriel Valley | 19 |



ATWATER VILLAGE

Tam O'Shanter

2980 Los Feliz Blvd.
Los Angeles<https://www.lawrysonline.com/tam-o-shanter/>

Brisket

A classic L.A. restaurant with an amazing way to eat a brisket sandwich. Their sandwich bar is unparalleled in the region, making this sandwich even more of a vessel of flavors to behold.

ATWATER VILLAGE

Village Bakery & Cafe

3119 Los Feliz Blvd.
Los Angeles<https://thevillagebakeryandcafe.com/>

Thanksgiving on a Bun

All the parts you love about Thanksgiving leftovers on an amazing housemade bun -- the moist turkey is appropriately augmented (but not overpowered) by crisped stuffing, savory gravy, and fresh cranberry sauce. Gobble 'til you wobble, indeed!

ATWATER VILLAGE

Dune

3143 Glendale Blvd.
Los Angeles<https://www.dunekitchen.com/>

Pickled Beets Sandwich

This unique sandwich has bright Mediterranean flavors that aren't usually found in a sandwich: sweet and tangy with an unexpected egg to tie it together. And while you're there, order the Fried Chicken "Shawarma" Sandwich -- you won't be disappointed.

BEVERLY GROVE

Potato Chips Deli

308 N Stanley Ave.
Los Angeles<https://www.potatochipsdeli.com/>

Caprese

This simple sandwich is perfectly constructed with each component shining bright, with the star being the fresh burrata.

BEVERLY HILLS

Prospect Gourmand

105 N Robertson Blvd.
Beverly Hills<https://gourmandola.com/>

Tri-Tip Sandwich Santa Maria Style

Beverly Hills Mayor Robert Wunderlich recommends this sandwich because it's "a farm-to-table sandwich, using local farmers market ingredients to enhance the palate with the flavors of the season, balancing French technique with seasonal California fare." What a thrill!

CHINATOWN

Philippe's the Original

1001 N Alameda St.
Los Angeles<https://www.philippes.com/>

Beef Double Dip

Maybe one of the most important sandwiches in L.A., the Beef Double Dip "French Dip" sandwich may be the true godparent to all other "French dips." With housemade hot mustard to clear your sinuses, the double dip drenches the bread so every bite is as flavorful as it can be. The bread is truly a vessel here.

CHINATOWN

Little Jewel of New Orleans

207 Ord St.
Los Angeles<https://littlejewel.la/>

Shrimp Po' Boy

Perfect combination of bread to meat to condiment ratio, with flavors that come kickin' out of the kitchen. This is just one of a menuful of sandwiches worth eating at this jewel of a restaurant.

CHINATOWN

Angry Egret

970 N Broadway Ste 114
Los Angeles<https://www.aedinette.com/>

The Olympic Blvd.

The Infatuation LA describes them as "Half-torta, half-something-completely-new, the sandwiches at Angry Egret are unique creations from Wes Avila, the former chef and brain behind Guerilla Tacos. Everything is served on a white, fluffy bun, but with a twist."

CHINATOWN

Katsu Sando736 N Broadway
Los Angeles<https://www.eatkatsusando.com/>**Seasonal Fruit Sando**

This dessert sandwich is Japanese classic of fruit and whipped cream on milk bread. It's grab and go and worth the trip (and try the Chicken katsu while you're there!).

CHINATOWN

Waxpaper736 N. Broadway Suite 106
Los Angeles<https://www.waxpaperco.com/>**Audie Cornish**

This NPR-themed sandwich shop doesn't disappoint, as Yelper Sara P says: "Honey butter was the key here and the contrast against the ham and sharp cheddar only leaves you wanting to scarf your sandwich 100x faster and order another one." (also in Frogtown)

CHINATOWN

East Side Market1013 Alpine St.
Los Angeles<https://esmdeli.com/>

#7

When you think about LA sandwiches, the #7 at Eastside Market is always mentioned. This messy, red-sauce-dripping, hot meat combination of roast beef and pastrami reminds you of LA's historic Little Italy that this market is one of the last remnants of.

DTLA

Poppy & Rose765 Wall St.
Los Angeles<https://www.poppyandrosela.com/>**Chicken Sandwich**

Poppy + Rose's craggily, crunchy fried chicken is served on your choice of a soft buttery roll or a buttermilk biscuit.

DTLA

Mike's Deli238 E 1st St.
Los Angeles<https://www.mikesdelionline.com/>**Big Lucky Special**

Sweet and spicy, the heated version of this sandwich makes you want to not put it down and just keep eating until it's gone. It's that good.

DTLA

Nickel Diner524 S Main St.
Los Angeles<https://www.nickeldiner.com/>**BLTA**

This BLT with avocado is a well-done classic made memorable by the spicy aioli. And Nickel Diner does everything full flavor only.

DTLA

Breadlam826 E 3rd St.
Los Angeles<https://www.breadlam.com/>**Holder**

With attention to the bread, the combination of spanish cheese, ham and honey make this sweeter sandwich a flavorful pick on any day. Order one of their more spicy sandwiches (Mount Vernon!) along with a friend and share... and you've got an even more amazing sandwich experience.

EAGLE ROCK

Eagle Rock Italian Deli1726 Colorado Blvd.
Los Angeles<https://www.facebook.com/Eagle-Rock-Italian-Bakery-Deli-155636991139577/>**Italian Combo**

Worth a wait in line, this traditional Italian sub is a steal (and don't forget to order their famous desserts while you're there!).

EAST HOLLYWOOD

Falafel Arax5101 Santa Monica Blvd. #2
Los Angeles<https://www.yelp.com/biz/falafel-arax-los-angeles>**Falafel**

A hole-in-the-wall falafel shop with a simple sandwich that explodes flavor and freshness that seems simple but can easily be greasy or dry -- this is neither.

EAST HOLLYWOOD

Ggiatta5009 Melrose Ave.
Los Angeles<https://www.ggiatta.com/>**The Lorri**

This meatless wonder packs so much flavor -- who needs meat?! The charred seeded bun holds a breaded eggplant cutlet and the star: roasted broccolini.. on a sandwich!!

EAST HOLLYWOOD

Friends and Family5150 Hollywood Blvd.
Los Angeles<https://www.friendsandfamilyla.com/>**Brie Baguette Sandwich**

This simple sandwich combines three simple flavors on an amazing housemade baguette -- the combination of brie, apricot, and almonds is full of great texture and flavor that pushes this sandwich towards the dessert end of the sandwich spectrum.

EAST HOLLYWOOD

Calabama<https://calabama.la/>**Breakfast Sandwich**

This Sunday-only popup breakfast sandwich that is lowered to you in a bucket drop from a top-floor fire escape is described by The Infatuation LA as "stuffed with fluffy eggs, bacon, and avocado, it's basically the world's greatest breakfast grilled cheese - and that's a superlative that should get absolutely everyone out of bed on a Sunday morning."

EAST HOLLYWOOD

Desano's4959 Santa Monica Blvd.
Los Angeles<http://www.desanopizza.com/>**Meatball Sandwich**

This flat, focaccia style bread holds sliced meatballs and gooey, melted cheese in a panini-style meatball sandwich that is full of flavor.

EAST HOLLYWOOD & DTLA

eStretto351 S Broadway
Los Angeles<https://www.strettobros.com/losangeles>**Ill Papa**

This spicy, bite-back Italian sandwich has as much attitude as the sandwich shop it hails from. (While there, check out the lighter yet equally as flavorful Chopped sandwich.)

ECHO PARK

Reggie's Deli & Cafe1910 Sunset Blvd.
Los Angeles<https://reggiesdeli.com/>**Lox Bagel Sandwich**

L.A. City Councilman Mitch O'Farrell recommends this sandwich, saying, "It's easy to see why Reggie's Lox Plate Sandwich is a favorite--toasted bagel with cream cheese, tomato, cucumber, onions, capers, lox, and lemons."

ECHO PARK

Trencher1305 Portia St.
Los Angeles<http://trencherla.com/>**Reuben**

The house-cured brisket is tender and flavorful, and combined with housemade kraut and melted cheese -- this sandwich is one to eat.

ECHO PARK**Konbi**1463 Sunset Blvd.
Los Angeles<https://www.konbila.com/>**Egg Salad Sandwich**

This is the place for egg salad sandwiches in the city – light, savory, and addictive. Make the trip to experience Bon Appetit's Restaurant of the Year!

GLASSELL PARK**Lemon Poppy Kitchen**3324 Verdugo Rd.
Los Angeles<http://lemonpoppykitchen.com/>**The Alpha**

This flavor-packed vegan sandwich is recommended by L.A. City Councilman Gil Cedillo, who says "This sandwich is not only delicious – it makes you feel ready to take on the world. On top of that, Lemon Poppy has been one of our NE LA stars when it has come to feeding people during the pandemic!"

HIGHLAND PARK**Jeff's Table**5900 North Figueroa St.
Los Angeles<https://www.jeffstablela.com/>**Dirty Baby**

From a semi-secret spot in the back of a liquor store, this sandwich begs you to eat it from the aroma alone. Then, pull the two halves apart and you'll reveal the loaded sandwich bursting with flavor. And you can order almost any sandwich on this menu to get the same begging.

HIGHLAND PARK**Holdaak**5054 York Blvd.
Los Angeles<https://holdaak.com/>**Fried Chicken**

Holdaak translates to "madly in love" in Korean. Their spicy, fried chicken sandwich has the perfect amount of kick and complemented by delicious daikon and tangy sauce on a fluffy bun. Love is in the air.

HISTORIC FILIPINOTOWN**Gigi's Cafe**2200 W Temple St.
Los Angeles<https://www.gigisbakeryla.com/>**Cubano**

With everything baked fresh daily at Gigi's, this signature sandwich celebrates the Cuban heritage of the third generation owners. With house made pickles - a key component to a great Cubano - this sandwich sets a new standard for the Cubano.

HISTORIC SOUTH CENTRAL**Torta Movil**2623 San Pedro St.
Los Angeles<https://www.instagram.com/tortamovilofficial/>**The Porky**

EaterLA calls this sandwich "a pork lover's trio of shredded pork, chorizo, and head cheese, in a crusty telera roll," explaining that Torta Movil "is one of a quartet of chilango sandwich veterans offering sandwiches as good as you'll find in Mexico's capital."

HISTORIC SOUTH CENTRAL**Chichen Itza**3655 S Grand Ave. c6
Los Angeles<https://www.chichenitzarestaurant.com/>**Torta de Poc Chuc**

Served on housemade ñan francesê bread, L.A. Taco ponders that when you "add citrusy, mesquite-grilled pork shoulder, black beans, roasted red onion, tomato and avocado, and you'll wonder why it took you this long to find such a unique and satisfying torta."

HOLLYWOOD**Caffe Etc.**6371 Selma Ave.
Los Angeles<https://www.facebook.com/Caffe-Etc-141404970985/>**Chicken Turkey Bacon Panini**

A favorite spot for Hollywood Farmers Market goers, this panini is just one example of the organic fare served here. The toasted bread hugs the grilled chicken with turkey bacon, gooey melted swiss cheese, fresh tomato, caramelized onions, and a tangy bleu cheese mayo.

HOLLYWOOD

Mashti Malone's1525 N La Brea Ave.
Los Angeles<https://mashtimalones.com/>**Ice Cream Sandwich**

At Mashti Malone's, you can turn any flavor of ice cream into a one of a kind sandwich between two crispy wafer cookies. We recommend the saffron rose water with pistachios for a truly one of a kind treat.

HOLLYWOOD

Saint Felix1602 N Cahuenga Blvd.
Hollywood<https://www.saintfelix.net/>**Wildfire Hot Chicken Sandwich**

This elevated crispy hot chicken breast sandwich with Saint Felix's Signature Louisiana Lightening Hot Sauce sits on an artisan BreadBar brioche bun with creamy avocado, crisp butter lettuce, and zesty paprika aioli.

HOLLYWOOD

Banh Oui1552 North Cahuenga Blvd.
Hollywood<https://www.banhoui.com/>**Fried Chicken**

This fried chicken sandwich has flavor that is off the charts! Taking influence from Japanese (katsu fried), Lebanese (garlic sauce), Mexican (chiles), and more – this sandwich will make you remember why LA is a great food city: for the food and for the people who are reflected in it. We could eat two of these back to back!

KOREATOWN

Open Market3339 Wilshire Blvd.
Los Angeles<https://openmarket.la/>**The Normandie**

This updated take on a French dip sandwich almost makes us not miss the original...almost. The shoyu dashi prime brisket is packed full of flavor and the mustard aioli, ginger pickled radish, scallion and melted provolone take this sandwich over the top. It will be hard to stop eating this one...so many grab an extra for later.

KOREATOWN & SILVER LAKE

Boo's3377 Wilshire Blvd. #103
Los Angeles<https://www.boosphilly.com/welcome>**Logan**

This play off of a traditional Philly Cheese Steak features thinly sliced chicken with a spice level to make you crave the Whiz cooked in. This Korean-owned sandwich shop is as close to Philly as you can get in LA!

LARCHMONT

Larchmont Wine & Cheese223 N Larchmont Blvd.
Los Angeles<https://www.larchmontvillagewine.com/>**El Conquistador**

This once-secret menu item has come out of the shadows to celebrate its spicy chorizo, prosciutto, and manchego filled roll that is worth the wait in line!

LINCOLN HEIGHTS

Gamboge1822 N Broadway Ave.
Los Angeles<https://gambogela.com/>**Grilled Spicy Pork Shoulder Numpang (Khmer Sandwich)**

The Los Angeles Times describes this sandwich like this: "Each bite is an addictive symphony of flavors with the lemongrass spiked meat, the tangy slaw, the fiery chile sauce and the rich, luxurious pate."

LITTLE ARMENIA

Sahag's Basturma Sandwich Shop5183 Sunset Blvd.
Los Angeles<https://www.facebook.com/SahagsBasturmaLA/>**Basturma**

This traditional Armenian sandwich has housesmoked basturma on a grilled, pressed roll with pickles and tomatoes that add just enough freshness to compliment the salty, smokey flavor of the basturma.

LITTLE ETHIOPIA

Buna Ethiopian Restaurant & Market1034 S Fairfax Ave.
Los Angeles<https://bunaethiopianmarket.com/>**Ketfo**

When going out for Ethiopian you might not think to order a sandwich, but at Buna, the Ketfo sandwich is a unique find. The only sandwich on the menu, it features the traditional Ethiopian version of beef tartar and will surprise you with its delicious simplicity.

LOS FELIZ

La Pergoletta Deli1802 Hillhurst Ave.
Los Angeles<https://www.lapergoletta.com/>**Prosciutto e Fichi**

The savory-sweetness from these five ingredients on an herbed focaccia create a crave-worthy sandwich that is salty, creamy, peppery, and sweet. So good.

LOS FELIZ

Cafe Los Feliz2118 Hillhurst Ave.
Los Angeleshttps://www.instagram.com/cafe_losfeliz/**Tuna Melt**

This classic diner favorite is full of flavor, heartiness, and a beckoning to eat more, even if you're full.

LOS FELIZ

Stamp Proper Foods4500 Los Feliz Blvd.
Los Angeles<http://www.stampproperfoods.com/>**Vegan Chickpea Sandwich**

This plant-based sandwich on buckwheat bread delivers on flavor and texture, reminding you that sandwiches don't have to meat on them to make them amazing!

LOS FELIZ

Rocco's Italian Market1761 N Vermont Ave.
Los Angeles<http://www.roccos-deli.com/our-menu/>**Meatball Sandwich**

This traditional meatball sub is everything you could want: flavorful, housemade meatballs with a gravy (sauce) that merges with melted cheese for a saucy, savory, bread-y bite every time.

LOS FELIZ

Yuca's2056 Hillhurst Ave.
Los Angeles<https://www.yucasla.com/>**Cochinita Pibil Sandwich**

Unassuming from a James Beard Award-winning taco hut in a liquor store parking lot, this sandwich captures the flavors of the Yucatan in a simple sandwich form that is flavorful and easily devoured while standing at your car!

MELROSE

All about the Bread7111 Melrose Ave.
Los Angeles<https://orderallaboutthebread.com/>**The Godfather Sandwich**

The bread is baked fresh every 30 minutes, and this sandwich, with a nod to the LA classic Godmother at Bay Cities, captures the best of what a sandwich should be.

MID-CITY

Joan's on Third8350 W 3rd St.
Los Angeles<https://joansonthird.com/>**New York Breakfast Sandwich**

A perfectly balanced breakfast sandwich is everything you want your breakfast sandwich to be: from the toasted bread slathered with butter to the crispy bacon and a perfectly cooked egg all tied together with melted cheese. Yum. (also in Studio City)

MID-CITY

Top Round

1000 S. La Brea Ave.
Los Angeles<https://eattopround.com/>

Beef & Cheese

Chef-driven fast food, this sandwich oozes flavor with a napkin needed from just holding it. Worth every cheesy bite, especially when followed up with some of LA's best frozen custard.

MID-CITY

Uncle Paulie's Deli

8369 Beverly Blvd.
Los Angeles<https://unclepauliesdeli.com/>

Italian

The LA Times calls this Italian sub, "an essay in textures and a strong argument for slicing your meats as thin as possible."

SILVER LAKE

Eszette

3510 W Sunset Blvd.
Los Angeles<https://www.eszettla.com/>

Filet-uh-Fish

This crispy fish sandwich is made with sushi grade ahi, tartar aioli sauce and pickles on a soft potato bun. Forget the drive-thru, and try this upgraded classic!

WEST ADAMS

Open Face

5577 W Adams Blvd.
Los Angeles<https://openfacefoodshop.com/>

Signature Danish Open Face Sandwich Box

What a treat! This Danish sandwich shop features your choice of two traditional open face sandwiches. If we had to pick two for your first try, it would be the house smoked cod salad and the sirloin. Both are full of classic Danish flavors and focus on quality ingredients.

WEST ADAMS

Johnny's West Adams

4327 W Adams Blvd.
Los Angeles<https://www.johnnyswestadams.com/>

Brisket Sandwich

With crispy raw onions to offset the tender, juiciness of the brisket, this sandwich is a destination sandwich you'd drive for. It's a little messy, almost too big to bite, and quite delicious.

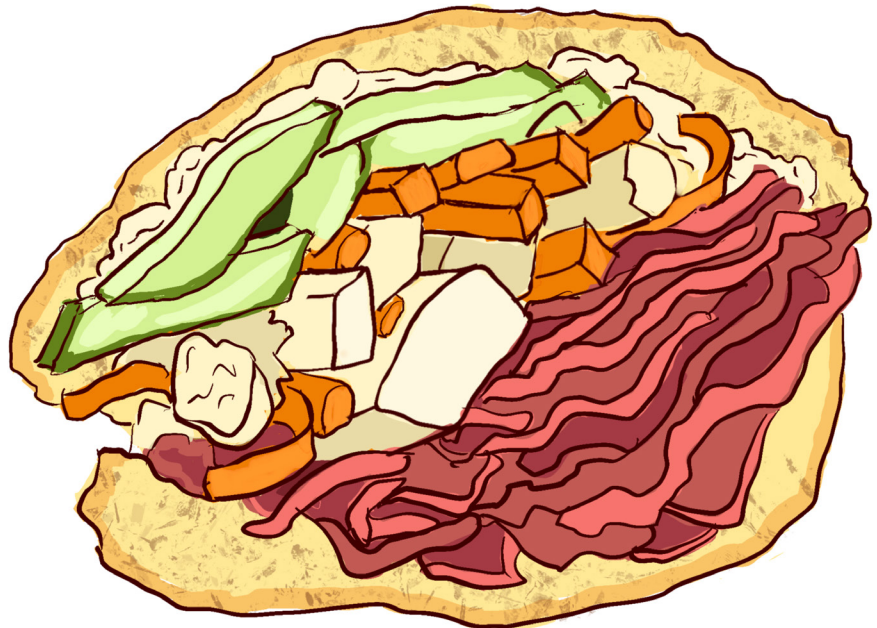
WESTLAKE

Langer's Delicatessen

704 S Alvarado St.
Los Angeles<https://www.langersdeli.com/>

#19 on Rye

This mountain of a sandwich is what Los Angeles Mayor Garcetti calls: "my all time favorite sandwich - an LA Classic!"



AVALON**Catalina Island Brew House**417 Crescent Ave.
Avalon<https://www.facebook.com/CatalinaIslandBrewHouse/>**Turkey Avocado Sandwich**

In this small, island city on Catalina, Mayor Anni Marshall surveyed neighbors to determine what was the best sandwich in her city. The winner: the Brewhouse for their Turkey sandwich because they prepare a limited number of sandwiches because they only can bake so much fresh bread.

CARSON**Uncle Darrow's New Orleans Grill**21720 S Avalon Blvd. #102
Carson<http://uncledarrows.com/aboutus>**Bayou Classic Po'Boy**

At Darrow's New Orleans Grill it might be hard to decide which Po'Boy to get, so we will help! The Bayou Classic has shrimp and oysters which are perfectly fried, and layered with all of the traditional fixings, it's balanced, flavorful and will transport you right to the Big Easy.

LONG BEACH**Little Coyote**2118 E 4th St.
Long Beach<https://www.littlecoyotelbc.com/>**The Classic Italian**

While they mostly serve pizza, you would be missing out if you came too Little Coyote and did not take a glance at their sub offerings. Start with a classic Italian to satisfy all of your Italian deli cravings.

MANHATTAN BEACH**Shellback Tavern**116 Manhattan Beach Blvd.
Manhattan Beach<https://shellback-tavern.business.site/>**Reuben Sandwich**

"This Reuben is the perfect combination of corned beef, sauerkraut, Swiss cheese and Thousand Island dressing," recommends Manhattan Beach Mayor Suzanne Hadley about this local favorite.

PALOS VERDES ESTATES**The Cove Cafe**36 Malaga Cove Plaza
Palos Verdes Estates<https://www.thecovecafevp.com/>**Chicken Panini**

With housemade jalapeno jam, this panini's flavor profile is why it's the Mayor's favorite: "The combination of ingredients and some bacon make this a tasty delight," says PVE Mayor Michael Kemps.

SAN PEDRO**Sandwich Saloon**813 S Gaffey St.
San Pedro<https://www.sandwichsalooneli.com/>**Submarine Sandwich**

L.A. City Councilman Joe Buscaino recommends the Sandwich Saloon's Submarine for its reflection of San Pedro's Italian roots. This local favorite is one of the culinary institutions of San Pedro.

SAN PEDRO**Busy Bee Market**2413 S Walker Ave.
San Pedro<http://busybeemarket.juicyfood.com/>**Belly Buster**

The "Belly Buster" comes packed with your choice of two meats — make sure you bring someone to share it with!

TORRANCE**Giuliano's**3849 Torrance Blvd.
Torrance<https://www.giulianosdeli.com/>**Crumbled Meatball Sandwich**

This unique sandwich has generations coming back to Giuliano's for a meaty, melty-cheesy bite that you can't find anywhere else. Peruse the market and take the manager's recommendation for this South Bay mainstay.

LAKEWOOD

Cassidy's Corner Cafe11132 Del Amo Blvd.
Lakewood<https://www.cassidyscornercafe.com/>**The Studebaker**

Sandwiches out of bagels are great, and this toasted beauty doesn't disappoint! L.A. County Supervisor Janice Hahn recommends this saying, "It's simply delicious!" referring to the fresh chicken salad paired with fresh avocado, tomato, and other veggies.

LYNWOOD

La Pasta Restaurant3614 Martin Luther King Jr
Blvd.
Lynwood<https://www.lapasta.net/>**Grilled Chicken Sandwich**

According to Lynwood Mayor Marisela Santana, "The seasoning of the chicken with vinaigrette and arugula is incredibly delicious. This is a family owned restaurant who serves up a fresh and new spin on Italian food. You will love everything on their menu."

PARAMOUNT

Gus's Deli BBQ and Grill8320 Alondra Blvd.
Paramount<http://gusgrill.com/>**Steak Sandwich**

Paramount Mayor Brenda Olmos recommends this sandwich because "the meat is wonderfully charbroiled, tender, and juicy; and the bread is fresh and the perfect consistency for an amazing mouth feel." Can't argue with that!

SANTA FE SPRINGS

Maggie's Pub11900 Telegraph Rd.
Santa Fe Springs<https://www.maggiespub.com/>**Nell Gwynn Fish Sandwich**

Santa Fe Springs Mayor John Mora recommends the Nell Gwynn: "Perfectly cooked, fresh bread and homemade tartar sauce make for a perfect catch."

WHITTIER

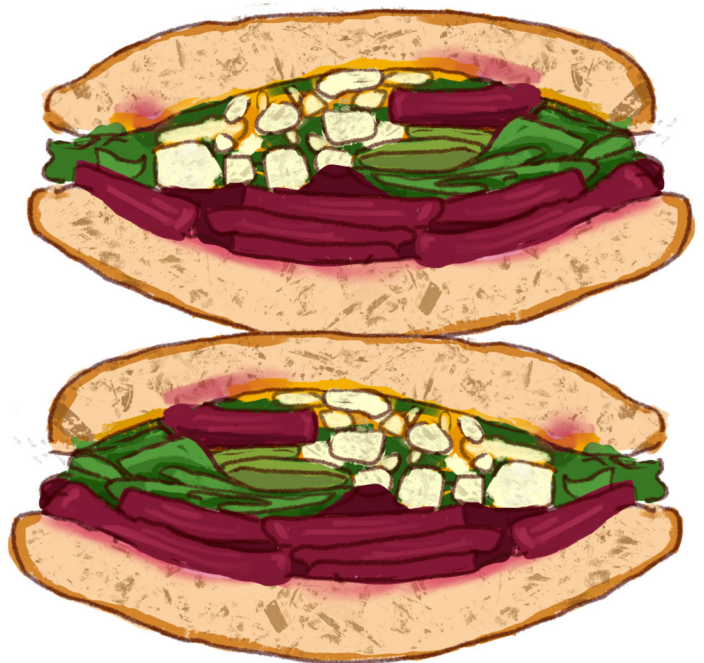
Mr. Sandwich13011 Philadelphia St.
Whittier<https://www.uptownmrsandwich.com/>**The Danny Boy**

Whittier Mayor Joe Vinatieri recommends their top seller because it "hits all the right spots, features corned beef and coleslaw, and can be served as a club!"

CUDAHY

T&A Taco7707 Wilcox Ave
Cudahy<https://www.facebook.com/pages/T-A-Taco/111671252198247>**Torta de Milanesea**

Recommended by Cudahy Mayor Jose R Gonzalez, "The tasty and crunchy milanese and the soft bread taste delicious with their home made hot sauce."



AGOURA HILLS**Italia Deli**5657 Kanan Rd.
Agoura Hills<http://italiadel.com/>**Ham and Cheese Sandwich**

Baking their soft and crispy rolls daily, Agoura Mayor Denis Weber recommends this sandwich on a soft roll as it has “always been my favorite, and they have been in business for many years and are consistent with service and great attitudes.”

BURBANK**The Carving Board**216 E Olive Ave.
Burbank<http://eattheboard.com/>**The Bentley**

“This sandwich is flavorful and unique,” recommends Burbank Mayor Bob Frutos. This signature sandwich from two L.A. brothers searching for the perfect sandwich.

BURBANK**Hank's Bagels**4315 W Riverside Dr.
Burbank<https://www.hanksbagels.com/>**#3**

No bagel sandwich could disappoint from Hank's, each one hand crafted on that chewy bagel you crave. But if we had to pick one, it would be the No. 3 with their housemade gravlax. Trust us, it will satisfy your bagel sandwich craving.

BURBANK**Submarine King**261 W Olive Ave.
Burbank<http://www.submarineking.net/>**Korean Beef**

This light, savory sandwich is flavorful and fresh; and with a recipe from the owner's wife, this sandwich is an homage to the Korean culture that permeates LA while being true to what a submarine sandwich should be.

BURBANK**Handy Market**2514 W Magnolia Blvd.
Burbank<https://www.handymarketburbank.com/service-deli>**Tri Tip Sub**

This tri tip sandwich is worth the smoke from the Saturday-only parking lot BBQ setup you can do that draws a crowd. It's fresh, flavorful, and likely better than one can do at home!

CAHUENGA PASS**Sandwich Shoppe**3171 Cahuenga Blvd. W
Los Angeles<https://thesandwichshoppe.com/>**Erik's Famous Russian Sandwich**

Tucked behind a gas station in the shadow of Universal Studios, you wouldn't expect to find the freshness, quality, and flavors that come from every sandwich Erik makes. Start with his signature sandwich, and then get at least three others while you're there. You will be surprised and delighted by these high-quality sandwiches.

CANOGA PARK**Chilenazo**7238 Canoga Ave.
Canoga Park<https://chilenazo.net/>**Barros Luco**

According to Los Angeles Magazine, “The Barros Luco, named after Chilean president Ramón Barros Luco, consists of a heap of melted cheese and grilled steak on a bun.”

CHATSWORTH**San Carlo Italian Deli**10178 Mason Ave.
Chatsworth<https://www.sancarlodeli.com/>**Prosciutto and Buffalo Mozzarella**

Thinly sliced fresh Prosciutto on warm, crusty housebaked bread with fresh herbs and mozzarella – a combination unmatched in the region. L.A. City Councilman John Lee recommends this particular sandwich, though goes on to say, “I could pick any sandwich because they are all outstanding.”

GLENDALE

Pecos Bill's BBQ1551 Victory Blvd.
Glendale<http://www.pecosbillsbarbecue.com/>**Shredded Okie Beef**

Since 1946, this tiny shack of a stand has been serving their version of BBQ sandwiches until they run out of meat! The BBQ sauce isn't red, and there are zero frills. It's full of flavor and an experience worth eating.

GLENDALE

Mario's Italian Deli740 E Broadway
Glendale<http://mariosdeli.com/>**The S.O.B.**

This classic Italian deli takes an Italian sub to a new level. The S.O.B. (spicy sopressata salami, oven-roasted turkey, and balsamic) hits the right notes -- ask for no middle bread to focus on the flavors! Glendale Mayor Paula Devine recommends the Bad Boy Sub, that has "crunchy bread, tasty pastrami and avocado with mayo and mustard."

GLENDALE

Monta Factory1208 W Glenoaks Blvd.
Glendale<https://montafactory.com/>**Alaskan Salmon Sandwich**

This simple, yet hearty, sandwich has a tangy marinated grilled salmon complimented with mixed greens and a slightly spicy tahini spread that is served warm on a toasted (yet chewy) ciabatta bun. It's an unexpected sandwich from an unexpected source.

GLENDALE

Wild Oak Cafe3111 E Chevy Chase Dr.
Glendale<https://www.wildoakcafe.com/>**Turkey Bacon Avocado**

Tucked in Chevy Chase Canyon, this former gas station-turned-cafe serves housemade potato chips along side simple yet delicious sandwiches with fresh ingredients. Their house smoked turkey fills this sandwich to meet their motto: "We Love to Eat and We Love to Feed Others."

GLENDALE

Schreiner's Deli73417 Ocean View Blvd.
Glendale<https://www.schreinersfinesausages.com/>**Black Forest Ham**

While there are many reasons to check out this German deli, do not leave without one of their black forest ham sandwich. Best on a roll, you will be surprised by its simplicity, value and flavor. The bread to meat ratio is perfect as is the thinly sliced, house-smoked ham, make sure you add pickles!

NOHO

The Memphis Grill5759 Lankershim Blvd.
North Hollywood<https://www.thememphisgrill.com/>**Brisket Sandwich, Memphis style**

This new BBQ joint has a fresh brisket sandwich that celebrates the traditions of Memphis BBQ. With housemade sauces smothering the meat on a fresh bun, it's the smoky flavor that you crave when you want a BBQ sandwich.

NORTHRIDGE

Brent's Deli19565 Parthenia St.
Northridge<https://www.brentsdeli.com/>**Black Pastrami Sandwich**

Perfectly marbled and coated in black pepper seasoning, the black pastrami is Brent's Deli's most popular cut of meat and most-ordered sandwich.

SAN FERNANDO

Krazy Korner Restaurant901 San Fernando Rd.
San Fernando<https://www.yelp.com/biz/krazy-korner-restaurant-san-fernando>**Torta**

San Fernando Mayor Sylvia Ballin says, their torta is "all the best parts of a Mexican meal, but in a sandwich that is made fresh to order!" That's a tall order to fill, but they're up to the challenge.

SANTA CLARITA**California Bakery and Cafe**23021 Soledad Canyon Rd.
Santa Clarita<https://californiabakeryandcafe.com/>**Egg and Chorizo**

This 24-hour eatery features fresh baked goods to create what Santa Clarita Mayor Bill Miranda recommends: a "scrumptious croissant sandwich with rich chorizo, salsa and eggs."

SHERMAN OAKS**Nata's**13317 Ventura Blvd. Ste D
Sherman Oaks<https://www.nataspastries.com/>**Francesinha**

According to Los Angeles Magazine, "The Francesinha is one of the more elaborate melted cheese sandwiches, in which linguica, ham, and sausage in a small bread loaf are covered in melted cheese and a tomato-beer sauce." Get a fork for this one!

SHERMAN OAKS**Mizlala**4515 Sepulveda Blvd.
Sherman Oaks<https://mizlala.com/shermanoaks>**Falafel Wrap**

This sandwich is recommended by L.A. City Councilwoman Nithya Raman, who says, "Every ingredient is excellent, but the amba sauce really makes this dish spectacular." (also in West Adams)

STUDIO CITY**LaLa's**11935 Ventura Blvd.
Studio City<https://www.lalagrill.com/contact.html>**Chorizo Sandwich**

Though not much to look at, this sandwich wins with chimichurri adding slightly spicy tang and bread that fights you while bite into the sliced chorizo sausage. (also on Melrose and in DTLA)

SYLMAR**Kwik Market & Deli in Sylmar**15675 Roxford St.
Sylmar<https://kwikmarketanddeli.com/>**Heart Attack**

L.A. City Councilwoman Monica Rodriguez says, "This is a delicious, hearty, monster sandwich, worth every bite... if you can finish it. The sandwich brims with roast beef and pastrami that melts in your mouth on a fresh French roll. Finishing the sandwich in one sitting won't give you a heart attack, but you'll definitely end up in a food coma!"

VAN NUYS**DeFranko's Submarines**7532 Woodley Ave.
Van Nuys<http://defrankos.com/>**Pastrami Sub**

L.A. City Council President Nury Martinez calls this "A hidden gem in the Valley! A delicious hot pastrami sub with all the fixins' in an old-school setting." This sub will not disappoint.

WOODLAND HILLS**Dan's Super Subs**22446 Ventura Blvd.
Woodland Hills<https://www.danssupersubs.com/>**Endless Summer**

A true Valley original, Dan's has it all. L.A. City Councilman Bob Blumenfield says "There are many special sandwich shops and delis in the West San Fernando Valley, but for 40 years, Dan's Super Subs has been a unique staple in our community. Everything on their menu is incredible, but their Endless Summer sub is my favorite."

WOODLAND HILLS**Lodge Bread**20929 Ventura Blvd. #22
Woodland Hills<https://www.lodgebread.com/>**Pastrami Melt**

One of the best looking sandwiches, this open-faced pastrami with melted fontina cheese and Russian dressing is worth it for the looks alone -- and the flavor will remind you why it's one of the best in LA! And that bread!

PALMS

C&M Cafe

10640 Woodbine St. Suite
104
Los Angeles

<https://www.cmcafela.com/menu/>

Lil' Stacker

Whether you are looking for breakfast or lunch, this sandwich will not disappoint. It's an updated take on egg and a hole, and if you are looking for a meat option, add the sausage for a real treat!

SANTA MONICA

Heroic Italian

516 Santa Monica Blvd.
Santa Monica

<https://heroicitalian.com/>

OMG

L.A. County Supervisor Sheila Kuehl recommends this sandwich saying: "Prosciutto, salame, capocollo, mortadella, porchetta, mozzarella, artichokes, tomatoes, mustard, mayo and truffles on ciabatta. No wonder it's called OMG!" OMG, indeed!

SANTA MONICA

Bay Cities

1517 Lincoln Blvd.
Santa Monica

<https://www.baycitiesitaliandeli.com/>

Godmother

This L.A. classic sandwich does live up the hype! The freshly baked bread that bites back hugs the perfect proportions of a classic Italian fillings with a housemade dressing to seal the deal.

VENICE

Gjusta

320 Sunset Ave.
Venice

<https://gjusta.com/>

Tomato Confit Sandwich (with Burrata)

When a bakery is also a deli, you get this rich yet light sandwich on a fresh-baked "roll" seemingly designed to carry this particular sandwich contents.

WEST LA

Clementine

1751 Ensley Ave.
Los Angeles

<https://www.clementineonline.com/>

Grilled Cheese

Known across the city for being a leader in grilled cheese, this Century City mainstay offers a build your own grilled cheese option. You can't go wrong with any combination; our favorite is a classic -- country white bread with yellow cheddar cheese.

WESTWOOD

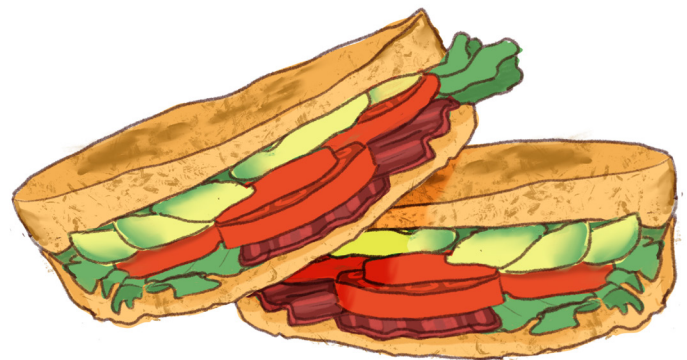
Broxton Brewery & Public House

1099 Westwood Blvd.
Los Angeles

<https://www.broxtonla.com/>

Buttermilk Chicken Sandwich

Recommended by L.A. City Councilman Paul Koretz, this crispy chicken sandwich (known as *that chicken sandwich*) is "simply delicious, tender, and mouth watering."



CRENSHAW**Earle's Grill on Crenshaw**3864 Crenshaw Blvd.
Los Angeles<https://www.earlesrestaurant.com/>**Pastrami Sandwich**

"Earl's on Crenshaw is a local mom-and-pop restaurant that represents the best of what we enjoy and love about Los Angeles," recommends L.A. City Councilman Mark Ridley-Thomas.

CRENSHAW**Hotville Chicken**4070 Marlton Ave.
Los Angeles<https://www.hotvillechicken.com/>**"The Shaw"**

With roots in Nashville going back to the 1930s, this sandwich by Kim Prince is a destination sandwich. "Bringing the best hot chicken sandwich to South Los Angeles," this sandwich is recommended by L.A. City Councilman Marqueece Harris-Dawson.

GARDENA**Yo-Way Eatery**17901 S Vermont Ste D
Gardena<https://yowayeatery.com/>**Poppin' Pastrami Sandwich**

Recommended by Gardena Mayor Tasha Cerda, "Yo-Way adds a zesty bbq sauce to the pastrami to spice it up from the traditional sandwich."

INGLEWOOD**The Sammiche Shoppe**222 E Regent St.
Inglewood<https://www.sammicheshoppe.com/>**Lucy Mae Air Fried Chicken Sammiche**

A one of a kind place in Inglewood features a simply delicious selection of sandwiches, with their signature being the Lucy Mae. It's a light and yet absolutely satisfying sandwich featuring air fried chicken with fresh toppings paired with a perfect ciabatta bun.

INGLEWOOD**Orleans & York**400 E Florence Ave.
Inglewood<http://orleansandyorkdeli.com/>**Catfish Po' Boy**

With flaky and airy bread that tastes like it's straight from New Orleans, this po' boy is the one to get to remind you of the Big Easy.

LADERA HEIGHTS**Mike's Deli**4859 W Slauson Ave.
Los Angeles<https://www.mikesdelionline.com/>**Chicken Salad Supreme**

LA County Supervisor Holly Mitchell recommends: "This sandwich is my favorite. It's fresh and the portion is enough for two meals. I have been coming to this location for a long time and I can tell you it is worth the drive!"

WEST ADAMS**Mel's Fish Shack**4524 West Jefferson Blvd.
Los Angeles<https://melsfishshack.com/>**Fried Red Snapper Po' Boy Sandwich**

This crispy, cornmeal battered fried fish is some of the best fish in L.A.; and when you add the house-made dill sauce and the tang of the pickles to fish done right, you've got a sandwich worth waiting for!

Torta Hula Hula8716 S. Central Ave.
Los Angeles<https://la.eater.com/2020/8/21/21377765/el-salvador-sandwich-torta-mexicano-hula-hula-vernon-south-la-dining-dime>**Tortas estilo Hula Hula**

Bill Esparza writes, "Each torta estilo Hula Hula is served on a broad 10-inch or foot-long pan flauta (flute bread)... is covered in mayo and mashed avocado, then layered with mustardy curtido, beef patties, strips of ham, salsa dulce, and mayo. Then, the entire sandwich gets toasted on a flat top grill; it's big, meaty, crispy, and delicious."

ALHAMBRA

Banh Mi My Tho

304 W Valley Blvd.
Alhambra<http://www.banhmimytho.com/>

Grilled Pork Banh Mi (#8)

The LA Times says is all: "The bread's fluffy interior cradles the meats and generous garnishes; on contact the bronzed crust fractures like cracked earth." This cheap eat might not cost a lot, but it's high on flavor. (also in Rosemead!)

ARCADIA

Claro's Italian Market, Arcadia

19 East Huntington Dr.
Arcadia<https://www.claros.com/contact-2.html>

Great Grandpa Joe

Recommended by Arcadia Mayor Roger Chandler, this "tasty Italian sandwich" is a classic across the San Gabriel Valley, with the Claro Family running their delis for generations making them an institution and family tradition for many.

DUARTE

Janet's Mediterranean Cuisine

1402 Huntington Dr.
Duarte<http://www.janetscuisine.com/>

Falafel Wrap

Duarte Mayor Bryan Urias recommends this sandwich because "it's unique and delicious!" The fresh flavors on this vegan sandwich are the hallmarks of mediterranean cuisine.

EL MONTE

Tito's Market

9814 Garvey Ave. #15
El Monte<http://ordertitosmarket.com/>

Milanesa Sandwich

El Monte Mayor Jessica Ancona recommends this Argentinian classic sandwich since she's enjoyed it since she was a little girl. She says, "this breaded beef sandwich is just tasty with the right seasoning and not too filling, unless you eat the whole thing."

MONTEREY PARK

Cook's Tortas

1944 South Atlantic Blvd.
Monterey Park<https://www.cookstortas.com/>

Bombero #6

This torta does not mess around with a combination of seasoned meat and cool, fresh avocado on housemade bread. Monterey Park Mayor Yvonne Yiu says, "The Bombero #6 is their most popular sandwich: a torta-style sandwich prepared on handmade bread with unique flavors and the ingredients are always fresh."

PASADENA

Little Flower

1424 W Colorado Blvd.
Pasadena<https://littleflowercandyco.com/>

Curried Chicken Sandwich

Although it does not seem like it would be a traditional classic, this Curried Chicken sandwich from Little Flower will quickly become one of your personal classics. The savory curry flavor is perfectly complemented by crisp sweet grapes, lettuce, and a apricot chutney that will make you realize why it's a unique classic.

PASADENA

Roma Market

918 N Lake Ave.
Pasadena<https://www.latimes.com/food/story/2020-07-10/roma-market-deli-sandwich>

"The Sandwich"

One of the most iconic classic sandwiches in LA, this simple yet cravable sandwich made by an octogenarian that gives you no choice: it's his choice of meats, cheese, and olive oil on bread his cousin bakes. That's it.

PASADENA

Pasadena Sandwich Company

259 Sierra Madre Villa Ave.
Ste 102
Pasadena<https://pasadenasandwichcompany.com/>

"Trust the Cook"

L.A. County Supervisor Kathryn Barger says, "Pasadena Sandwich Company is a third-generation family deli, and you can tell a lot of care and tradition goes into making their fresh, delicious sandwiches." This sandwich is a gamble, but you won't be disappointed (just know that it's more sandwich than you can imagine!).

PASADENA

Float

380 S Lake Ave.
Pasadena<https://www.floatcoffeeshop.com/>

Pastrami Banh Mi

The fresh carrots, cucumbers and pickled daikon with the salty pastrami packs a flavorful punch on a Dutch crunch roll that makes for a perfectly balanced sandwich.

PASADENA

Perry's Joint

2051 Lincoln Ave.
Pasadena<https://perrysjoint.com/>

Hey Joe!

This hot sandwich is served hot and has heat from the hot link add diced jalapeños. Along with the roast beef, pastrami, and gooey cheese, this sandwich is served with heart from Perry, who is committed to the community and "real sandwiches." He's the real deal, and this sandwich is for real.

PASADENA

Lee's Hoagie House

2269 E Colorado Blvd. #101
Pasadena<http://leeshoagie.com/>

Lee's Famous Chicken Sandwich

This well-seasoned grilled chicken sandwich has a tangy, finely shredded, heavily dressed salad that adds freshness to every bite.

SAN GABRIEL

Pulciano's Deli

327 S Mission Dr.
San Gabriel<https://pulcianos.com/>

California Mafia

Recommended by San Gabriel Mayor Chin Ho Liao, he calls this "a delicious sub with your choice of deli meat and cheese topped with avocado and served between two pieces of toasted garlic bread. A house favorite!"

SAN MARINO

San Marino Cafe & Marketplace

2507 Mission St.
San Marino<https://www.cafesanmarino.com/>

Marketplace Panini

The most popular sandwich in San Marino is the Marketplace Panini with grilled chicken breast, applewood smoked bacon, gruyère, avocado, tomato, and aioli, as recommended by San Marino Mayor Ken Ude.

SIERRA MADRE

Mary's Market

561 Woodland Dr.
Sierra Madre<https://www.facebook.com/marysmarketcafe1>

The BLAST

A classic bacon, lettuce, avocado, Swiss, and tomato, this sandwich is recommended by Sierra Madre Mayor Rachelle Arizmendi, who says "The BLAST is perfectly balanced and satisfying!"

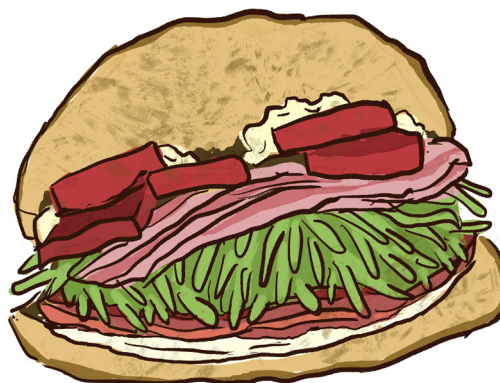
SOUTH PASADENA

Fiore Market Cafe

1000 Fremont Ave.
South Pasadena<https://fioremarketcafe.com/>

Roast Chicken

Served on housemade bread with a slow roasted chicken with fresh burrata and pesto, this sandwich is a winner. South Pasadena Mayor Diana Mahmud says that "Customers rave about the homemade bread, and unless you're a vegetarian, the roast chicken is universally liked. And everyone I know loves pesto!"



Sandwich Safaris

Below are some sandwich safari itineraries for sandwich tours you might take during LA Sandwich Week. It's a great way to explore a neighborhood, try new food, and support multiple small businesses. You can do it on your own, but it's more fun with friends. Consider how many sandwiches you want to try on your tour, and eat so you don't fill up. It's going to be hard, because these sandwiches are delicious.

These self-guided "safaris" are modified versions of what you might find on a Secret City Tour, which begin again later in 2021. Secret City Tours hosted its first food tour in 2012, with its first Sandwich Tour (by bus) in 2013 featuring some of the sandwiches listed here!

Chinatown

In this historic neighborhood just north of downtown and the birthplace of Los Angeles (El Pueblo, home of Olvera Street), LA's Chinatown is full of flavor with classic and new sandwich shops. Parking can be challenging, so take the Metro L Line (formerly Gold Line) to the Chinatown Station and start your adventure.

First, start with a classic that is over 100 years old: **Phillippe's the Original**, which is the originator of the *French Dip*. From custom rolls baked in Burbank to the housemade spicy mustard, the *Beef Double Dip* sandwich is a classic to start (and clear your sinuses if you put too much mustard on it!).

Next, head up the block to the **Little Jewel of New Orleans** where you step into the Big Easy with the smells and flavors of this husband and wife owned cafe. Their *Shrimp Po'Boy* has some of that voodoo magic that makes you want to eat the whole thing -- but hold back - there's more to come.

Around the Corner on Broadway is a newcomer, **Katsu Sando**, which is bringing Japanese-style sandwiches to LA. We love their grab and go case, especially their *Seasonal Fruit Sando*, which is a dessert sandwich that you have to have. Equally delicious is their egg salad in the front case, and their signature *Chicken Katsu Sando*, which you should order in advance so you don't have to wait!

From there, head north on Broadway to **Angry Egret**, where noted chef Wes Avila of Guerilla Taco fame has opened a cafe that provides LA inspired sandwiches, like *The Olympic*.

From here, you can head back to the Metro Station, or if you're ready for more, take the short trip to **Wax Paper**, or a longer walk up to one of the last remnants of Old Little Italy: **Eastside Market & Deli**.

Chinatown is truly the heart of LA's sandwich scene; and while you're there, make sure to check out and support the other legacy businesses from bakeries to retail shops.



Hillhurst Avenue in Los Feliz

If one street in Los Angeles had to change its name to Sandwich Street, it just might be Hillhurst Avenue in Los Feliz. From LosFeliz Blvd. on the northern end down to just below Sunset in the south, this stretch has five notable sandwich-makers, who have dozens of options between them. And by walking the mile or so route up and back, you'll make room for more sandwiches!

First stop would be the light and flavorful **Vegan Chickpea Sandwich** at **Stamp Proper Foods**. This almost-needing-a-fork sandwich is filling, so make sure you're sharing it as you walk just a block to the next sandwich at **Cafe Los Feliz**. Here, you'll indulge on a **Classic Tuna Melt** that sets a standard for tuna melts!

Another few blocks and you'll find the tiny, James Beard-Award winning **Yuca's Hut**, which offers an array of options, but for this tour, you're getting the **Cochinita Pibil Sandwich**. If you're lucky, Mama will take your order, and you'll get the full Yuca's experience from their 40+ years at the tiny stand.

You'll walk a bit farther south on Hillhurst to the authentic Italian **La Pergoletta Deli**, where the **Prosciutto e Fichi** will give you a light, slightly sweet AND savory experience. This is an easy sandwich to grab and go and eat as you walk the longest stretch of your trip down to **Boo's Philly Cheesesteak**. Named after the grandmother of the owner, this as-close-to Philly-as-you-can-get-in-LA shop is bursting with flavor. The once off-menu **Logan Sandwich** is slightly nontraditional (it features thinly sliced Chicken, not beef), but worth the venture away from the classic. And this one, you'll need to sit down for.

Once you've completed your trip down Hillhurst, take a minute, and then walk back to where you started to celebrate the flavors of LA on LA's Sandwich Street.



Pasadena

A sandwich safari in Pasadena is conducted by car, bike or other method, as the locations of Pasadena's signature sandwich shops span the Rose City. Being the second city to incorporate in LA County in the late 1880s, Pasadena has a deep, rich history; is known globally for the Tournament of Roses, and has a diverse population reflected in its sandwich offerings.

To start off, you must go to the **Roma Market** to get **"The Sandwich,"** which has been featured in many publications -- but it's more than just eating a simple, delicious meat-cheese-olive oil sandwich. While there, talk to owner Rosario Mazzeo, the maker of the sandwich and ask him for cheese or olive oil recommendations.

From there, head over to **Perry's Joint** up on Lincoln (almost Altadena!) to grab a **Hey, Joe! Sandwich**. Again, this owner, Perry, who is about both the best sandwich and service to the community, is worth the trip for a conversation. Head back south and eat the **Curried Chicken Sandwich** from **Little Flower Candy Co.** (yes, a candy company!). While there, make sure to sample some of their famous salted caramels. More than just a large, flowered-covered chassis riding down Colorado Blvd during the Rose Parade, **Float** is your next destination, located South Lake on Shoppers Lane where the **Pastrami Banh Mi** shines. Grab the sandwich and walk two-ish blocks to Caltech to share the sandwich while taking in the brilliance of the campus.

Continue east down Colorado Blvd to **Lee's Hoagie House** for their **Famous Chicken Hoagie**, served with friendly service and classic sandwich shop vibe. By now, you could be full, so you can eat those five sandwiches, or just go to **Pasadena Sandwich Company**, where the **"Trust the Chef"** Sandwich is like five sandwiches in one! This small sandwich shop with a big heart does the Pasadena name proud.

Pasadena has a lot to offer, and you coordinate with your fellow sandwich eaters, a great option is to get one from each and meet at the Huntington (yes, in neighboring San Marino), Eaton Canyon, or even back at Caltech to enjoy them in a picnic setting that celebrates the SoCal outdoors that is part of Pasadena's legacy.



About Secret City LA

Secret City LA is your key to unlocking the city to reveal new experiences, opportunities, and connections in Los Angeles. Using food as the great connector, we lead bus, walking, and transit tours to provide unparalleled experiences that focus on the culture, history, politics and people of the many communities in Los Angeles. Every experience and event is custom-designed to offer insight and access not found in other activities. Launched in 2012, Secret City LA hosts its events and activities with the primary audience being local leaders and residents and enjoyed by visitors from around the globe. Find out more at secretcitytours.com.

Thank you for joining us in support of this difference-making organization!



About Stratiscope

Every Stratiscope initiative is grounded in deep understanding of individual communities.

Using the signature exercise of Groundtruthing™ to discern community needs and perceptions and gain overall intelligence, Stratiscope has raised the bar on what it means to build, engage, and activate a community. In addition to serving clients, Stratiscope hosts signature events and programs that build and support communities and leaders, including the annual Impact-Makers to Watch Awards, the Community Brand Accelerator, and the City Impact Lab.

Stratiscope has grown to become one of the few firms anywhere that is focused on true community engagement and activation, as well as individual and team training in community engagement strategy and practice. Corporations, nonprofits, and government entities seek Stratiscope out to help them address their critical, ongoing brand challenges of relevance, reputation, and resilience. Find out more at Stratiscope.com



About Project Angel Food

Since 1989, Project Angel Food has prepared and delivered more than 13 million healthy meals to feed people impacted by serious illness, bringing comfort and hope every day.

With your help LA Sandwich Week will drive up to \$25,000 in donations to Project Angel Food. You can visit angelfood.org to learn more about their mission and other ways you can help. you can also donate directly online by scanning this QR code.



Thank you for joining us in support of this difference-making organization!

