

COMING ATTRACTIONS

Modern Mexican Restaurant Alto Bajo Declares Opening Date Downtown

It sits adjacent to the Hi Lo Hotel and Huber's Cafe

by Mattie John Bamman | @ravenoustravelr | May 15, 2017, 9:40am PDT

Facebook/Alto Bajo

Helmed by a chef with experience working in some of Chicago's most acclaimed kitchens, Alto Bajo is the new Mexican restaurant connected to the Marriott's Hi Lo Hotel in downtown Portland, and the owners tell Eater it will serve its first hazelnut mole and sushigrade ceviche starting May 31. Alto Bajo appears to be angling equally toward locals, tourists, and hotel guests, with an ambitious menu of modern Mexican plates.

Chef Barnes brings experience from Chicago's **Acadia**, **Next**, and **Moto**, and the latter earned a Michelin star before closing in 2016. To create the Alto Bajo menus, Barnes collaborated with famous chef **Iliana de la Vega**, known for pushing the boundaries of traditional Oaxacan cooking.

Speaking with Eater, Barnes says he's most excited to show how diverse modern Mexican cuisine is. Look for Pacific Northwest twists, like the aforementioned mole with hazelnuts, and a heavy focus on pairing wines with the wide world of Mexican flavors. Wines made in Mexican will be a highlight.

Located at 300 SW Stark St., Alto Bajo takes up residence inside the Oregon Pioneer Building, built in 1906. Huber's Cafe — Portland's historic restaurant and bar known for its elaborate Spanish coffee service — is located on the same block, and the two restaurants — as well as the Hi Lo Hotel — are connected by a short hallway.

When Alto Bajo opens, it'll serve breakfast, lunch, and dinner on weekdays and brunch and

dinner on weekends. Stay tuned for a first look at the menus.

• Alto Bajo [Official]

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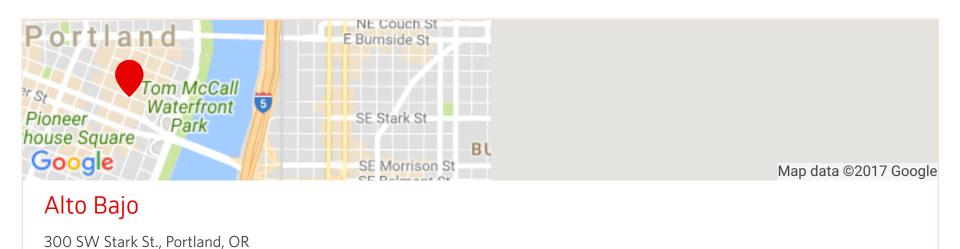
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