CONVENTION CENTER
Show Your Badge

There are many perks when it comes to traveling to Pasadena – especially if you’re here for a conference or tradeshow.

Restaurant Discounts
Agnes – 10% off entire bill, excluding alcoholic beverages.
Boba Cha Cha – Up to two free toppings and a complimentary macaroon with the purchase of a boba/tea beverage.
Buca di Beppo - 10% off entire bill (cannot be combined with any other promotions)
Cervceria Del Pueblo – 20% off entire bill
Cordova Cafe – all day happy hour pricing
Craft by Smoke & Fire – 10% off entire bill
Dog Haus – Happy Hour pricing all day
El Cholo – One free guacamole per table
Fogo de Chao – 10% off entire bill
Hello You're Welcome - 10% off entire bill
Hotel Dena – 20% off food & beverage at Agents Only & Lyric
Hyatt Place Pasadena (The Placery) – 10% off entire food & beverage bill
I Like Pie – 10% off entire bill
Jumak - Free bread and butter with purchase of two mains or pasta; 15% off main menu
Kinrose Creamery - 10% off any order
The Kitchen – 10% off entire bill
Mama M Sushi - 10% off entire bill – Excluding happy hour or any other special promotion.
Miss Cheese - 10% off entire bill
The Mixx - 10% off entire bill
Star Leaf - $20 off a purchase o
Outdoor Dining in Pasadena

With warm weather and blue skies year-round, many Pasadena restaurants offer al fresco dining where diners can soak in the Southern California sunshine alongside some of the region's most tantalizing cuisine.

CAFÉ
Slow it down in the morning with a hot (or iced) cup of coffee and a pastry. Surround yourself with cobblestone walkways and whimsical décor outside of Coffee and Plants or try Republik Coffee for a bustling city-vibe and a lush greenery setup. My Place Café is a homey coffee shop that locals adore, and Little Flower is a quaint café with an atmosphere and food that embody the mantra of “cozy and sweet.”

BARS
Crack a cold one during happy hour on the dog-friendly patios of Congregation Ale House, a unique, converted cathedral-like space, or Lucky Baldwin's, Pasadena’s only British pub. With its impressive list of both American and imported labels, the Blind Donkey is a favorite location for whiskey lovers. For a more low-key experience, take a breather at Edwin Mills by Equator for a gastropub experience nestled in one of the picturesque alleys in the heart of downtown Pasadena.

LATIN AMERICA/SPANISH
Some of the region’s best Venezuelan food can be found at Amara Café and Restaurant in Old Pasadena and Chamo Venezuelan in the Playhouse Village. Anaya’s and Maestro, feature meals that are savory, well-seasoned, and have the perfect balance of spice to keep you and your tastebuds dancing. For even more dancing, head to El Portal for mariachi night, where you can enjoy good food, good drinks, and good music. Of course, Pasadena has plenty of other Mexican food options such as Mercado, Mijares, Taco Libre, Urbano Mexican Kitchen, and Yahaira’s, to name just a few. Other great eats can be found at Malbec for Argentinean cuisine, or you can indulge in some Spanish tapas at either Sorriso and Bar Celona.

ASIAN
Pasadena has a vibrant Asian food scene. And there are plenty of outdoor options if you’re looking for al fresco Asian dining. Find Thai food at Michelin-plate awarded Saladang Thai or head the Playhouse Village’s two staples - Chim! Thai Street Food and Janejira Thai Bistro. Have no fear, Old Pasadena also has its favorites like Tiffany's Coffee. On cooler days, warm up with brothy Vietnamese pho at Ginger and Spice Noodles, or indulge in a bowl of bone broth that's been stewed for 36 hours and packed with Indonesian flavors at Bone Kettle.
Boba Trail

Rooted in local Asian American history and cultural relevance, Pasadena’s boba culture is a vibrant celebration of the Taiwanese tea-based beverage typically containing tea, milk and milk alternatives, and tapioca balls known as boba or pearls. With a variety of flavors, toppings, and formats, boba is the perfect personalized drink to enjoy with friends, while shopping, and exploring the must-see places on Pasadena’s historic Route 66.

Breakfast on Route 66

The boba subculture begins around 11 a.m. or 12 p.m., so it’s not really a breakfast activity. Luckily, Pasadena is home to countless coffee shops, even celebrity-owned shops. Enjoy a drive through brew from locally owned Jones Coffee Hut, located on the historic Route 66 on Arroyo Parkway, or go to their full coffee shop with a wide selection of fresh breakfast pastries. If you keep heading north, you'll find yourself in Old Pasadena, where there's plenty to explore. Stop by the Trader Joe's nearby – it's the first location they ever opened.

Another great light breakfast spot is Tepito Coffee, located at Vroman's Bookstore in the Playhouse Village District. Opened by Emmy-nominated Richard Cabral and his business partner Mike De La Rosa, the coffee shop works with Homeboy Industries. Enjoy Mexican heritage coffee, locally made conchas, and apple empanadas. Inside the Arcade Lane here, you'll find Yahaira's Cafe, a cozy and down-to-earth Mexican eatery with a fantastic patio and delicious huevos yucatan. Afterwards, explore Vroman's, which is Southern California's largest bookstore. Pop in next door to Los Angeles' oldest record shop at Canterbury Records. When you're done, pop into 7 Tea freshly made boba to sip on.

If you are looking for a heartier breakfast, check out Russell's in Old Pasadena for generous servings of pancakes, sausage, omelets, and other classic American breakfast items in a chandeliered American diner setting. Or head on over to Popping Yolk for Nashville Hot Chicken eggs benedicts, French Toast, and the whole gamut of exciting brunch items. After brunch, take a leisurely stroll through the alleyways of Old Pasadena, and you'll be sure to run into a couple boba shops, such as 3Catea Go, Boba ChaCha and Prolece Tea.
5 Best Beer Bars in Pasadena

With warm weather and sunny, blue skies, it's completely understandable for Pasadena visitors to want to kick back and relax with an ice cold beer.

Luckily, for the beer enthusiasts out there, Pasadena's bar scene includes many wonderful locations that allow you to enjoy a fresh, craft beer. Our guide includes indoor and outdoor venues, the best places for hops and IPAs, and where to go when the big game is on.

Lucky Baldwin's

Lucky Baldwin's is a major hot spot in downtown Pasadena, especially on game day. With two levels, the large bar is able to project spots games on large white screens hanging from the walls. This authentic British pub also includes a full kitchen that serves traditional British meals with vegetarian options. If you're in town around some major European holidays, you definitely want to make this place a spot on your trip. Lucky Baldwin's holds special events for the Belgian Beer Festival, IPA festivals, Oktoberfest, and more.

Barney's Beanery

Not only does Barney's serve up some great beers, but the aesthetic of the bar is a feat in itself. The ceiling is covered with license plates and all things "wheels." There are televisions playing sports and bikes along the wall. The Pasadena location also has a full bus in the back that has been gutted and redesigned to house an array of arcade games. Of course, more classic games, like billiards and foosball, are also on site.

Freddie's 35er Bar

No matter what team you're rooting for, 35ers is the ideal sports bar to watch the game. There are 15 TVs positioned everywhere and anywhere, so no seat is a bad seat. Decked out in flags, jerseys, and other memorabilia, the walls of the bar are a sight to see. The main floor has pool tables in the back area as well as a bar with beers on tap, while the bottom floor includes a second bar along with a dance floor.

Kings Row Gastropub

Kings Row Gastropub is all about good food and craft beer. It's Old Pasadena's first and only gastropub set in a historic landmark. The full patio bar, beer garden, and classic pub cuisine makes it a popular stop for locals looking to watch the big game. They also have live music on Thursdays – Sundays and weekday happy hour from 4:00 p.m. – 7:00 pm.

Der Wolfskopf

Der Wolfskopf or "Der Wolf" for short, transports you right to Germany, without the jet lag. At this two story bar, you can enjoy a Bavarian pretzel with authentic beer cheese and wash it down with a stein of fresh, cold beer. The German and German-inspired craft beers will definitely fill you up so pace yourself. Their draft beer menu can also be found online.
Culinary Excellence – A Michelin Guide to Pasadena

Pasadena is the perfect place to sample global cuisine at a Michelin honored restaurant. Every foodie has at least one Michelin Star-rated restaurant on their bucket list.

The Bib Gourmand is an esteemed rating given to friendly restaurants that serve good food at moderate prices. In the 2016 edition of the Paris guide, a brand new L’assiette or The Plate symbol was launched to recognize restaurants that simply serve good food. These are places where almost anyone can enjoy a fine meal without breaking the bank, and Pasadena is home to three such gems.

UNION

Union is a lively yet intimate California-inspired Northern Italian restaurant and wine bar. Enjoy their sustainably raised and prepared meats and fish, or try their seasonal varieties of handmade pastas. A menu favorite is the squid ink lumache. Shaped like a shell, covered in a lemon and truffle butter sauce, and topped with fresh Maine lobster, this dish is sure to please even the most seasoned palate. The menu is nicely complimented by a curated wine list featuring selections from both Italy and California.

AGNES

Agnes is a cheesery and restaurant that Michelin refers to as the coolest cat in Pasadena. Featuring a cheese shop, bar, full-service restaurant and outdoor patio, this newcomer is a welcome addition to Green Street. Some of the notable dishes mentioned by Michelin include a cornbread eclair with chicken liver mousse, cavatelli with braised lamb and lamb fat gremolata, and a half chicken with smoked jus. The latter is brined, steamed, and charred over open flames until the skin is crisp as a chip. If you were able to save room for dessert, try the tresleches with corn pudding.

PARKWAY GRILL

One of Pasadena’s longtime favorites is Parkway Grill. Opened in 1984, Parkway Grill has been at the forefront of combining American cuisine with classic French techniques and other global influences. They use a traditional wood-fired oven to prepare many of their entrees. A menu standout is their whole fried ginger catfish with yuzu-ponzu dipping sauce. Pair your dinner with a glass of wine from Parkway's award-winning wine cellar, comprised of upwards of three thousand bottles. And be sure to save some room for the crème brûlée Napoleon dessert; it will not disappoint.

PERLE

Perle’s menu features sustainable-focused, classic French dishes as well as modern, seasonal creations influenced by California's fresh cuisine. This cozy French bistro offers Parisian classics such as duck à l'orange, Burgundy snails, and Gran Marnier soufflé. The intimate décor and authentic food offerings from their Michelin-trained chef will transport you to France without having to leave Pasadena.
Top Vegan & Plant-based Hotspots

If you're vegan, semi-vegetarian, flexitarian, or undecided, the plant-based foodways in Southern California shines in Pasadena's foodscape. From innovative new culinary creations to the longstanding vegan staples in South Asian cuisine, take a closer look at these essential vegan restaurants and eateries that won't alienate omnivores.

MY VEGAN PASADENA
Located along Arroyo Parkway (Historic Route 66), My Vegan is a longstanding staple in Pasadena. This nondescript Thai restaurant is tucked away in a strip mall, casually serving up some of the best tasting plant-based Pad Thai and soups known Angelenos. The RIPP (Rest In Peace Porky) is another must-try dish of tangy plant-based "short ribs," along with a menu that boasts a fragrant selection of soup based dishes and curries.

SAGE PLANT BASED BISTRO & BREWERY
Nestled in Old Pasadena's Hugus Alley, Sage Vegan Bistro is a dog-friendly establishment that proves plant-based dishes can be filled with flavor. Enjoy the rustic farmhouse vibes inside, or opt to sit in the beautiful One Colorado Courtyard patio seating to savor the expansive menu items. This was the first restaurant to join the City of Pasadena's Zero Waste Partner Program. The restaurant group collects all their pre-consumer food scraps and sends them to their own Regenerative Organic Farm for composting. There's also a great selection of their homemade vegan ice cream and donuts, if you leave room for dessert.

REAL FOOD DAILY PASADENA
One of the true OGs of vegan cuisine, Real Food Daily is a locally owned mini-chain with locations throughout Greater Los Angeles. The 100% plant-based, organic restaurant is kosher and has a fabulous Pasadena location in the South Lake Ave Shopping District.

ROOTS & RYE
Located adjacent to Real Food Daily, Roots & Rye is a fun vegan spot that celebrates fresh, organic fruit through customizable acai bowls and toasts. Add overnight oats, granola, nuts, shaved coconut, almond butter, and more. Enjoy as a meal, a snack, or a dessert!

TRUE FOOD KITCHEN PASADENA
An eco-chic national chain serving healthy and nutritious cuisine, True Food Kitchen menu is coded with "(v)" so it's easy to home in on what's vegan-friendly—from soups and salads to pizzas, bowls and burgers. They can also adapt dishes to suit diets like keto and paleo. The Pasadena location is situated in Old Pasadena, with an expansive outdoor patio and modern interior dining space.
Top Vegan & Plant-based Hotspots

**NAUGHTY VEGAN PANDA**
Along Old Pasadena's Union Street, Naughty Vegan Panda is a 100% plant-based Asian fusion eatery. A collaboration between pop-ups My Vegan Panda and Naughty Boy Sushi, this brick and mortar spot serves crab cakes, fried kimchi pickles, teriyaki chicken fries, and sushi - all made from plants. Anime lovers will enjoy the names of their dishes, like the Naruto Roll or the One Punch Combo Plate.

**FATHER NATURE LAVISH BISTRO**
Located in Old Pasadena, Father Nature is a second-generation family restaurant making Mediterranean food in Pasadena since 1984. There are gluten-free and vegan options clearly marked on the menu. Try the veggie and hummus wraps, eggplant pressed wraps with garlic aioli, falafel salads, an very popular lentil soup, and more.

**HIMALAYAN CAFE**
Located in Old Pasadena, Himalayan Cafe comes from Nepal-born chef Chudamani Adhikari. Nepalese cooking is his soul food and meat is scarce in Nepal, thus the vegan dishes are rich in flavor and serve as tummy-warming comfort food. Menu items are clearly marked vegan, gluten-free, or vegetarian. Try the eggplant, the chana masala, or the veggie momo dumplings.

**DAISY MINT**
If you're craving Thai food, Daisy Mint is a cute lunch and dinner spot along Colorado Boulevard. Inside, the brick lined walls are decorated with ornate vintage frames and chandeliers. Plant-based options include delicious staples like the Panang Curry Pumpkin, Spicy Eggplant, Fried Tofu, Summer Rolls, Mushroom Tom Yum, and more.

**HIRONORI CRAFT RAMEN**
HiroNori is a popular California ramen chain, known for its scratch made noodles, cut every morning. The Vegan Ramen on their menu is definitely something to write home about, made with sesame miso broth, tofu, baby kale, and soy meat.

**TIBET NEPAL HOUSE**
Step into Tibet Nepal House for a Himalayan food with vegan menu items clearly marked on the menus. Discover the difference between Indian food and Nepalese and Tibetan food with the a wide selection of veggie curries and a side of samosas.
Must-Visit Bakeries

Pasadena's baking scene is one of SoCal's most diverse, drawing on global culinary traditions to produce a wide range of sweet and savory creations.

Europane Bakery and Café
Europane is walking distance from the Pasadena Convention Center off of historic Route 66. Since 2010, Europane has served breakfast and lunch dishes including their famous egg salad. Europane is a casual space to enjoy a cup of coffee and is home to some of the best macarons in Los Angeles.

In addition to its notable assortment of pastries, Europane offers a variety of soups, salads, and sandwiches for a quick and refreshing meal. The daily special also consists of a mix-and-match deal that allows customers to choose two options – a cup of soup, salad, or 1/2 sandwich.

Frenchifornia
Thomas Dumont-Girard and Guillaume Delcourt are "two French guys who fell in love with California" and opened Frenchifornia, a bakery around the corner from Pasadena City Hall. The space sports white walls with paintings of Golden Gate Bridge, Eiffel Tower, and a Pasadena inspired rose. Atypical éclairs are filled with combos like smoked salmon and cream and avocado and shrimp. Both pastries tout choux pastry and a filling with cream and cream cheese base. Pain Suisse is crafted with croissant dough with custard and chocolate chips. They also sell cream puffs, croissants, quiche, fruit tarts, macarons, and bread: whole wheat, five-grain, and baguettes that help to fuel sandwiches.

Old Sasoon Bakery
Old Sasoon Bakery, one of L.A.'s best places to find traditional Middle Eastern flatbreads and cookies, is a legacy business from Joseph Geragosian, whose father Haroutioun founded back in 1948 in Aleppo, Syria. It's continued to be a family affair in Pasadena since 1986. They're best known for supple flatbreads like lahmajoune, topped with ground beef, tomato, onion, garlic, and parsley; and maneish, slathered with za'atar. The version with chile, onion, and cheese (a mix of feta and mozzarella) eats like a meal. Old Sasoon Bakery also sells flatbread sandwiches and boat-shaped khachapuri, a boat-shaped Georgian flatbread with a blend of cheeses, cracked egg, and Aleppo pepper.

Seed Bakery
Seed Bakery, Joseph Abrakjian's airy cafe in North Pasadena, houses canary yellow walls and a tantalizing two-tiered pastry counter. House-milled grains and natural fermentation yield loaves of bread like rye with cranberries, whole-wheat walnut, Kalamata olive boule, and 100% spelt. Their ham, cheddar and leek panini comes on rustic country sourdough with a sunny-side-up egg and dill. Breads also factor into standout toasts like avocado toast with stone fruit with za'atar; brioche French toast with jam, cashew cheese, seasonal fruit, and almond praline; and seasonal specials like chile relleno toast with cheese-stuffed Anaheim peppers, avocado, cilantro, and fried egg. Top pastries include maple rye Danish and coffee cake.
Savory Eats and Mouthwatering Meats in Pasadena

Alexanders Steakhouse Pasadena
dineLA Restaurant Week takes place twice a year. Two dozen Pasadena restaurants are offering dineLA menus during the two-week period. The 2-course lunch menus and multi-course dinner menus reflect savings of at least 20 percent off regular prices, making it an especially opportune time to try higher-end restaurants you might typically save for a special occasion. Lunch prices range from $15 to $35, while dinners start as low as $29 and go up to $99+.

Bone Kettle
Splurge on the elaborate 6-course Alexander's Steakhouse menu ($119), with optional upgrades including wine pairings ($55), caviar ($38) and bone marrow ($10). Treat your date to historic ambiance and refined fare at The Terrace at The Langham, Pasadena ($35 lunch/$49 3-course dinner) and Raymond 1886 ($20 lunch/$49 3-course dinner). Savor scrumptious Southeast Asian flavors at Bone Kettle ($20 lunch/$49 5-course dinner) and crowd-pleasing sushi at Sugarfish ($20 lunch/$39 5-course dinner) or Sushi Roku – Pasadena ($35 lunch/$49 3-course dinner). From Argentinian, Mexican and Italian to French, Hawaiian and Vegan, 18 additional restaurants invite you to get in on the good values during dineLA.

The Terrace
Pasadena's own Cheeseburger Week ups the decadence factor even further January 26-31—at very reasonable price points, no less! More than 40 restaurants participate in our city's tribute to the origin of the cheeseburger first created right here in 1924. Teenager Lionel Sternberger was the first known person to top a hamburger with cheese while working at the Pasadena Rite Spot. The restaurant is no longer there today, but his legacy and contribution to culinary greatness lives on with a plaque marking the "rite spot" at 1500 West Colorado Boulevard.

Edwin Mills (Pasadena)
Part of the fun of Cheeseburger Week is the sheer variety of delicious ways the humble, all-American classic can be interpreted and elevated—be it fast casual chains like The Stand and The Counter or go-to bars like Lucky Baldwins and Edwin Mills by Equator. Some of the less expected spots to get a burger include Mi Piacé. Purists won't want to miss Pie 'N Burger, which has been serving up some of the best cheeseburgers in the USA since 1963. And health-conscious eaters can beeline to the wholesome True Food Kitchen.

Lucky Baldwin's
Plot a cheeseburger crawl to try as many signature burgers and special cheeseburger-inspired concoctions as your stomach can handle in a week. And please don't forget to vote for your favorites as part of the "Cheeseburger Challenge" that goes live online January 26. Bon appetit!