

Many of us have late night memories of 13 Coins after a long night at the bar or concert. This Seattle institution has been serving up high quality local cuisine for over 40 years. It's no wonder Seattleites were excited to see 13 Coins get some love with its fresh new makeover and continued high level of service.

Photographs by Jean-Marcus Strole

13 Coins
125 Boren Ave N
Seattle | WA | 98109

13 Coins Restaurants began in 1967 with its downtown location, followed by the opening of its sister location in Seatac in 1976. 13 Coins is an old-style cornerstone of metropolitan character serving up hearty fare 24 hours a day, 365 days a year. Dark, polished wood and high-back chairs characterize the restaurants while along the walls, booths with high, leather-padded walls rise all the way to the ceiling. The menu offers over 130 items varying from Crab Eggs Benedict to Filet Mignon and Lobster prepared in a manner that has earned 13 Coins' chefs the nickname of "pyro-technicians." Every mode of preparation is represented: grilling, scrambling, flipping, tossing, sautéing, frying and flaming, all at speeds that have made not only 13 Coins but the cooks famous.

The owners of 13 Coins asked DList Magazine to be a part of the festivities for the Grand re-opening on March 13th. We took it as a great way to feature a new beginning for 13 Coins and to celebrate the DList 1 year anniversary. Since many of our readers may only know 13 coins for their late night menu, we want to take this opportunity to open people's eyes to some of the changes that have been made in other areas. Due to the dim lighting and sexy ambiance, some of the improvements may be hard to see, but you definitely will appreciate them. Though it may look much the same, the new owners took the time to completely gut the place, clean it up like new, and then put it all back together again, in order to start with a new, clean slate. The kitchen is spotless with all new equipment, dishes, tables, utensils, pots, pans, etc. Walking through it, one can see the polished shine not only on the stainless steel, but on the smiles of the staff members, who are proud to have such fine equip-

ment to work with. Though the average customer will never see this amazing kitchen, we all will appreciate it. For over forty years the original kitchen was used, so as you can imagine it was a little out of date, and not necessarily in the best condition.

History is important to the new owners, so much of what you see looks and feels the same; but it's the behind-the-scenes upgrades that make the difference when offering up quality food and drink. A new kitchen and a new bar make all the difference in the world. And after knocking down a few walls, private rooms have been built in order to accommodate any type of function, including the one year anniversary dinner of DList magazine. It is DList's ultimate goal to become a staple of this beautiful metropolitan city, so we thought 13 Coins would be the perfect setting for our celebration. With the re-birth of a Seattle landmark for dining and drinking, we raised our glasses and celebrated with 13 Coins, and together now embark on history together. It was a fantastic celebration filled with fantastic food, great drinks, and the finest patrons. Together DList and 13 Coins reminisced about the past, but more importantly looked forward to the future, and of course thought about the next time we would be able to celebrate together! **D**

