I'm sure you've heard about the new patio at Margarita Azul in Wilkes-Barre. Seeing is believing and it is the newest hot spot in outdoor dining. It's truly a hidden gem in the city of Wilkes-Barre. I had heard that the food was excellent, but I had yet to make a visit. Now that the weather has finally turned for the better this weekend, we headed out to Wilkes-Barre. Margarita Azul is in a house on a city block, but they do have a parking lot right across from the Wilkes-Barre Fire Department on High Street. Upon arrival we were led to the patio area to the back of the property. Wow, it was obvious the owners did a lot of work to make this a fabulous looking patio. It was beautiful! Outdoor bar ready to go with brightly colored cocktails and margaritas! Rows of tables with umbrellas just waiting for you to sit down and enjoy! Nice landscaping to boot.

There is nothing better than ending a long day than sitting outdoors, sipping a cold one. The vast drink menu offers eight different kinds of margaritas. We saw a lot of people enjoying these. Sangria is also available plus other cocktail choices. You won’t be thirsty here! You can also order pitchers of Margaritas and Sangria how thoughtful! We chose Corona Premium as our drink of choice; Mexican restaurant, Mexican beer was certainly in order! They were served quickly, and they were cold. Any place that serves very cold beer is okay in my book.

The menu is set up in a way to satisfy any palate. If you like a milder flavor, you got it. If you like a little spice, you can have it that way too! I ordered two entrees just to get the lay of the land.

First, I had their nachos. Now, you know when you order nachos at a restaurant, it may be a mixed bag of what is served, but you can bet there is always some kind of gooey, yellow cheese. (Nothing wrong with that!) Margarita Azul’s version includes the freshest ingredients going! It included fresh steak bites, beans, shredded lettuce, tomato, fresh shredded cheese and sour cream. This was certainly a delight for me and I felt like it was a healthier choice than the normal nachos. I also chose the chicken quesadillas. Yes, I know that sounds boring, but that is what I enjoy. They do offer several choices with different fillings to fit any taste. They were delicious and overfilled with good flavorful chicken and cheese. I could only eat one and was thrilled to take the rest home.

My dining partner chose the avocado salad. When it was delivered to the table I was in awe of the display. It truly looked like a piece of art! A great mix of corn, romaine lettuce, onion, crisp croutons, topped with shrimp and an enormous amount of slices avocado, this salad is to die for. Everything is fresh and tasty. While a number of delightful dressings are available, this salad, sans dressing allowed you to get all the flavors. This a wonderful treat and large enough to take some home.

After those entrees, we didn’t have any room for dessert. Thank you, Margarita Azul, we will be back again to enjoy another peaceful night in Wilkes-Barre City! If you love sitting outside like I do, just check the weather forecast or call ahead. If the sky looks iffy, Margarita Azul may not open the outdoor patio for the night, but you can certainly enjoy all the tastes in their bar area or dining room.

Margarita Azul
91 Parrish St., Wilkes-Barre, PA 18702
570-829-0303
Tiffany Kline, of Plains Township, is owner of Kline’s Korner, a NEPA food photographer/blogger and a local marketing manager, established 2014. Tiffany is self-taught on food photography and advertising. She loves supporting the local community and bringing people together. She loves taking photos of food to make her audience hungry.


Her favorite foods are sushi from Miraku in Wilkes-Barre, burgers from Viva Farms on 315, wing bites from Nina’s, quesadillas from Ole Time Charley’s in Plains Township, and Italian food from Franco’s in Wilkes-Barre, among many other local favorites.

Check out Kline’s Korner: https://www.facebook.com/klineskorner/

Here are two recent reviews from Kline’s Korner that boast outdoor dining. Check them out!

Butcher Bobs BBQ
683 S. Mountain Blvd., Mountain Top, PA 18707
570-403-2145 • butcherbobsbbq.com

I had the pleasure of dining at Butcher Bobs BBQ in Mountain Top earlier this year. This is the first time a BBQ joint has been featured on Kline’s Korner. I never heard of this place before and thanks to my friend Phyllis, she referred me to Bob, and all is history.

Butcher Bob’s BBQ opened June 26, 2018 located at 683 South Mountain Blvd in Mountain Top, Pa. Upon my arrival I started to giggle due to the guy posted out front in a chair on the side of the road in a pig costume. It drew my attention as well as many others passing by. When I entered the restaurant, I was surprised by how small it was. I’ll get back to that later. We were immediately greeted by the waitress, seated and received a rundown of the menu, specials, and what Butcher Bobs BBQ is known for.

I sat down and spoke to the owner and asked him some questions about his BBQ joint. Bob opened Butcher Bob’s BBQ because Mountain Top needed something different besides Italian food and pizza. He had this idea in his head for more than 10 years. Bob has been in the food business since he was 15, “when Butchers were actually real butchers,” he said. Bob owned two shops and a restaurant in central New Jersey for about 24 years and he can tell what a good piece of meat is just by looking at it. He also managed a gourmet meat depart-

See BBQ | 3

Photo courtesy Tiffany Kline

Texas Style Burnt Ends. These are not always on the menu and are made by special request.
ment in Marco Island, Fla. before moving to Pennsylvania to help open the Wegman’s in Wilkes-Barre Township.

On a Sunday evening at 4 p.m. the smokers were smoking, the customers were enjoying their dining experience, and the staff and kitchen crew were very happy to share their passion with us. After a few minutes of looking over the menu and deciding what we wanted to order, Bob himself brought us out Texas Style Burnt Ends. These are not always on the menu and are made by special request. The seasoning and tenderness of the meat made my mouth water. I never experienced BBQ quite like this in all my 30 years. I knew from one bite this dining experience was going to be awesome.

The ambiance, atmosphere, and aromas brought me back to being a kid. This is the definition of a true mom and pop shop. Once we were presented with the famous “can’t beat my meatloaf” it was only a matter of seconds before I was craving every item on the menu. The specialty sandwich is exactly what it sounds like. YOU CAN’T BEAT THEIR MEAT. PERIOD. The bread was toasted to a golden perfection, with a savory buttery texture and flavor. As soon as I sank my teeth into this behemoth of sandwich, all my worries went away – until I realized I couldn’t eat every menu item available. This bad boy is made with smoked pork, beef, hot sausage meatloaf topped with BBQ sauce and cheddar cheese on Texas toast. Don’t try and compete with Butcher Bob, he will beat your meat.

Next on the menu is Bob’s most prized possession – The Po Boy Pulled Pork Sandwich. As soon as I took my first bite, I closed my eyes, and it brought me back to being a kid in Ohio. Growing up, my family would go to pig roasts down the road, the kids could hang out until dark, then we’d all go home while the parents had their fun. I can’t remember a time since those pig roasts 20 years ago that I had pulled pork as good as this. I looked at my partner in crime, and just smiled. I had no words – and if you know me you know that not having anything to say is either a good thing or very, very bad thing. In this case it was a good thing!

The pulled pork was jammed between two pieces of Texas toast and layered with their famous coleslaw. I was surrounded by good food and company. What else could beat that? Oh, I know ... Butcher Bob’s meat.

Mom’s stuffed cherry peppers arrived right after the Po Boy, and as usual, my eyes were bigger than my plate; but not to worry: I still had enough room to taste these delicious balls of fun. Stuffed with garlic, oil, Parmesan cheese, and Bob’s secret herbs and spices, it was served with slices of cheese and some meat samples. This snack was enough to make anyone salivate on command. Not too much to say about these delicacies besides the fact that they are amazing and shouldn’t be ignored when selecting items on your next dining experience at Butcher Bob’s BBQ.

We took a breather after inhaling pounds of smoked meats, coleslaw, and other goodies on the table. We couldn’t give up. We still had to experience the grand finale. A half a smoked chicken and a half rack of Baby Back Ribs. Could we do it? Could we beat Bob’s meat? We tried! But the meat beat us!

I wanted to try the chicken because grilled BBQ chicken legs on the grill are one of my favorite summer foods and since it’s been so cold and dreary here in Northeastern Pennsylvania I wanted to experience summer from the comfort of my seat. Glad I did! Wow! The smoke, spices, and summer flavors hit my mouth like a firecracker. Smothered in a dry rub, I was impressed. The half chicken is served with a side of pasta salad, tomato salad and baked beans. The rose tomato you see in the photo isn’t part of the combo. That was made specially for me but I’m sure they’d make one if you ask for it. The Grand Finale – the half rack of BBQ Baby Back Ribs. Served with a choice of two sides. This monstrous rack of ribs was the golden child, I never in my life had ribs smoked like these. This 1/2 rack of ribs is enough to feed two people. Smothered in herbs and spices, smoked to perfection, and just all around delicious, you cannot beat Bob’s meat.

Butcher Bob’s BBQ has an outside patio and will feature live bands; also, a future pig roast may be in the works. This place is a hidden gem in NEPA. I highly recommend you check this place out the next time you’re looking for a place to eat. It’s not the type of food you’re going to get anywhere else, and it’s worth the drive to Mountain Top. Trust me.

See more from Kline’s Korner! See more from Kline’s Korner! See more from Kline’s Korner! See more from Kline’s Korner! P. 6
The Beaumont Inn- Dallas
The Red Mill- Pittston
Four Blooms- Drums
King’s Pizza- Mountain Top
Cork Bar and Grille- Wilkes-Barre
Cavanaugh’s- Mountain Top
Kelsey’s- Ashley
Keeley’s- Kingston
Jasmine- Wilkes-Barre
Margarita Azul- Wilkes-Barre
Benny Brewing Company- Hanover
Three Guys Pizza- Kingston & Dallas
La Tolteca- Wilkes-Barre
Adelina’s- Mountain Top
Breaker Brewing Company- Wilkes-Barre Township
Irem Clubhouse- Dallas
Grotto Pizza- Harveys Lake
Woodlands Inn- Plains Township
Brews Brothers- Pittston
Charlie B’s- Plains Township
Dugan’s Pub- Luzerne
Checkerboard Inn- Trucksville
Arena Bar & Grill- Wilkes-Barre
Jack’s Grille- White Haven

Al Fresco Dining in NEPA

Rodano’s- Wilkes-Barre
River Grille- Wilkes-Barre
Kevins- Kingston
The Café- Wilkes-Barre
Damien’s on the Lake- Harveys Lake
Olde Brooke Inn- Springbrook Township
State Street Grille- Clarks Summit
Posh- Scranton
American Grill- Exeter
Lakeside Skillet- Harveys Lake
Instanbul Grill- Wilkes-Barre
Vesuvio’s- Wilkes-Barre
CJ’s Pizza & Subs- Wilkes-Barre
TGI Friday’s- Wilkes-Barre
Beer Boys- Wilkes-Barre
Franklin’s- Wilkes-Barre
Canteen Park- Kingston
Boulder View Tavern- Lake Harmony
Nick’s on the Lake- Lake Harmony
Indian Lake Inn- Bear Creek

Our Facebook friends like the following restaurants that offer Outdoor seating!

Start your summer tour today!
Thirst T's Bar and Grill
120 Lincoln Street, Olyphant, PA 18447
570-489-9901

From Kline’s Korner

Earlier this year, I traveled to Olyphant, Pa. to dine at Thirst T’s Bar & Grill located at 120 Lincoln Street.

Upon my arrival, I had no idea what to expect. I lived up the road for more than a year, and believe me, now that I know what I was missing out on, I want to kick my own butt! I cannot believe I never ventured in to Thirst T’s Bar & Grill. Not only because I was amazed by how deep T’s establishment is (trust me I’d scrape my food on the floor and use it as a plate!), but because the entrees and menu items were not what I would expect from a bar & grill.

Thirst T’s Bar & Grill opened its doors in December of 2012: recently celebrating six and a half years, being a previous business owner in Scranton, Pa., T decided to open Thirst T’s because the place that T and the staff created was much needed in Northeastern Pennsylvania. Working since he was 14 years old, he had the drive to open a local bar with a variety of entertainment, food, drinks, and events. He calls Thirst T’s the “Hard Rock Café of Olyphant,” and I would have to agree. T offers a little bit of everything for everybody. Whether it be for young adults, groups, the older crowd, and even families looking for a place to enjoy some music and eat, he made sure Thirst T’s was and still is a place anyone and everyone can enjoy (kids are allowed with the supervision of an adult!). T thought it was necessary to create an atmosphere that could also let women feel safe in an establishment. He wanted to create a place people can bring their kids to but can also have a great time. The crowd is diverse, reaching mainly 21-80. Thirst T’s is a smoke free environment and though it can get crowded, he hasn’t had one fight or anyone getting sick (while sipping back on your grandpa’s old cough medicine!). Every Bartender and staff member is Ramp Certified because he prides himself on providing a safe establishment in the community.

To set Thirst T’s aside from the general same ole, same ole mom and pop bar, T made a point to create a menu that isn’t just (insert eye roll) bar food. His executive Chef Steffen, Chef Rich Rasol, Gina (manager), Thomas Tell Jr. “T” and his staff, created a menu offering a different type of food. Higher end, better quality entree items. Yes, they do offer typical appetizers and drinks but the fact that they offer entrees that aren’t what you would expect from a bar in NEPA, makes a world of difference. I was impressed, I go to a LOT of places, and I must say this one caught me off guard and impressed me in more ways than one. Hiring Steffen was a great decision. He used to be a chef at Glenoak and the Radisson, and is very open minded when it comes to creating menu items. I got the pleasure of sitting down with him, and I literally asked him what he’s been hiding under since I started Kline’s Korner 4 years ago. He told me he has worked at a few places showcasing his talents and decided to join the club at Thirst T’s. I am glad he did because I was again, impressed.

Time to Eat! First things first! I had to try the Filet Mignon Sandwich Mike Duffy from 97.9X WSIX recommended. O.M.G Now I knew by looking at the menu, this was something I wanted to try. Then, when Mike referred it, I knew it was a must have–made with grass fed Australian beef, provolone (my favorite), their signature horseradish sauce and seasoned veggies. If you love lemon, you’re going to love this! I did! Next up, the very cool and innovative Crab Bites– available only on Fridays through Easter weekend. Yes. Crab Bites. Fried to a golden perfection and served with lemon wedges. This is something I have never seen in NEPA, but it’s something I am glad I found!

Chicken Marsala Hoagie - shredded chicken simmered with sliced onions, grilled mushrooms, and garlic in a homemade Marsala sauce, topped with provolone and served with chips. Loaded Potato Bombs – They are exactly what you sound like loaded with potato goodness.

Finally, a fresh Sesame Tuna Salad which I believe to be the gold standard! Seared Ahi Tuna drizzled with Malibu sauce atop shredded romaine with pickled onions, red peppers & cucumbers topped with fried wonton strips and a sesame vinaigrette.

Blue Crush drink topped with a cherry, and a Nuclear Bomb that tastes just like a Bomb Pop! Yum!

Upcoming Event: This August Thirst T’s is featuring Jonathan Coyle from “Tarot for Living” on August 5th called “Tarot for Living- Under the Stars”. On the “Patio” with every reading, the inquirer will receive a complimentary drink and energy stone/crystal. Readings are approximately 30 minutes and a RSVP will be required. To reserve your timeslot to reserve, go to www.facebook.com/tarotforliving.
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570-675-7100 • thebeaumontinn.com

Serene and picturesque, The Beaumont Inn’s outdoor dining experience is one that truly connects you to nature. Enjoy world class cuisine on the patio or sip on your favorite cocktails as you take in all the gardens have to offer. You won’t be disappointed!

Kevin’s Bar & Restaurant
247 Wyoming Ave, Kingston, PA 18704
570-285-3071 • kevinsrestaurant.us

The chic, industrial vibe of Kevin’s dining room extends to its patio. With the exterior’s red brick as your backdrop, the surrounding hanging plants, and covered awnings, it feels like you might be dining at a hip Manhattan restaurant.

Cork Bar & Restaurant
463 Madison St, Wilkes-Barre, PA 18705
570-270-3818 • corkdining.com

We’ve called Cork Bar & Restaurant a “north end gem” in previous reviews, and their outdoor patio is no different. Totally private from the bustle of the surrounding neighborhood, it’s a great spot to dine al fresco. Plus, it’s pet-friendly, so grab your friends and uncork, whether they walk on two legs or four!
As the warmer weather finally arrives, we find ourselves seeking out places to eat outside. Long cold winters and rainy springs create an itch to be outside as soon as the sun starts to blanket us with warmth. With hundreds of interactive websites and many social media portals feeding us opinions and recommendations, it can be overwhelming to choose the special spot we dreamt of enjoying during the winter and spring months.

As an employee in the hospitality industry, I often ask what our customers are looking for when choosing the Beaumont Inn. Where did they find out about us? Why do they choose us? What type of experience can I provide for them? My initial conclusion – the experience is just as important as the food being served.

We've powerwashed our patios, dusted off the umbrellas, we brought out the patio furniture out from storage, and our team is exhilarated with excitement that our patios are now open and ready for an upcoming amazing summer – Al Fresco Dining at its best! Our team is focused on creating a gorgeous table layout, so every table has a view, as the rest of us design areas for fun and relaxation. Some last-minute details also include setting up our lawn games and additional casual seating perfectly placed along the creek or around a fire pit so diners can enjoy a pre-dinner cocktail or to relax and take in the view. Lastly, we uncover and light the fire pits to ensure all our summer ambiance items are in proper working order.

Our setup has ended, and we all sat back to enjoy the view from tables our guests now sit. We reflect on how beautiful our property really is and how lucky we are to have such amazing jobs to serve incredible food in such a spectacular environment. Our staff and property rely heavily on the amazing team of landscapers, maintenance crew and many other hard-working people who bring the gardens back to life each spring and summer. Every employee at the Beaumont has a very influential part of creating our outdoor dining concept to bring it all together. Every outdoor dining space is unique to itself, and it's no wonder why we enjoy our food with the very nature from where it originates. Sometimes “nature” can be a little too natural so careful consideration and planning are also a large part of creating that perfect “dining” space.

As professionals, we hope to offer an environment that is mildly interrupted by our great pollinators and other creatures gifted to us by Mother Nature. Weather is always a key concern as we watch the skies each day and strategically plot out our reservations in hopes that we can share our gardens and offer our guests dinner with a view! Some items we plan for might be which table at which time may need an umbrella to be shielded by the sun? What tables as the sun starts to set may need additional warmth with a patio heater positioned near them or would our guest prefer a Beaumont shawl? On windy days, additional details are added in the daily routine and set up for the staff. Summer uniforms to keep everyone cool are always eagerly anticipated, and soon our polos are worn to celebrate and welcome the sunshine!

Dinner among nature and a table with a view can be a spectacular experience. I encourage you to try it and just watch the skies as you plan your next dinner reservation.

Sheila Humphrey is Operations Manager for Friedman Property Management and General Manager and Special Events Manager at The Beaumont Inn.
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