

HANGOVER OBSERVATIONS

What We Ate at Outside Lands 2013

Monday, August 12, 2013, by [Allie Pape](#)



MOMO KAWA

Another Outside Lands has come and gone, and as usual, the festival managed to set the bar for some of the best festival food to be found in a festival milieu that too often lends itself to the soggy, cold, oversalted, and

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with crispy bits of lamb chorizo, more roasted lamb, fried herbs, and soft mozzarella curds on top. The line for the poutine was the longest we saw all weekend, so the word was clearly out; luckily, watching people's eyes roll into the backs of their heads with pleasure when they took their first bite provided pretty good entertainment during the wait.

Another source of rib-sticking goodness: 1300 on Fillmore's creamy shrimp and grits, which were added to the lineup for the first time this year. We only wish they'd been brought onboard sooner, as they're a genius pick for a cold-as-ice festival day. They may originate from the South, but they're the best weapon against Golden Gate Park fog we've yet discovered.

Meanwhile, at Wine Lands, we sampled something entirely new: draft sake from **Momokawa**. They're the first company ever to serve it on tap, and it proved to be a pretty genius pairing with BBQ (as Memphis Minnie's long ago discovered).

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