



# BAR PEACHED

Find bright cocktails and Asian fusion at Clarksville's newest happy hour haunt.

BY JOLÈNE M. BOUCHON

Even if you haven't eaten at the Peached Tortilla's Burnet Road restaurant, chances are you've run across it at a festival, wedding, or, as of last year, the airport. What started in 2010 as a single truck has grown into a bona fide local empire for owner Eric Silverstein, with three brick-and-mortars (counting the airport space), two food trucks, an event space, and a brisk catering business.

Bar Peached is the newest member of the Peached family. Tucked along West Sixth in the former Winflo Osteria space, it relies on the same Asian-Southern comfort fusion formula that's worked so well for Silverstein's other properties. As the name suggests, the Peached team is emphasizing the "bar" a bit more in this concept.

The food-to-drink ratio at Bar Peached is about on par with the Peached Tortilla's, though the new spot offers a slightly longer wine list, made-to-order cocktails, and a selection of tipples on tap, including its signature spicy-herbal Thai basil- and

habanero-infused Margarita de Peached. Whereas the Peached Tortilla's bar menu relies heavily on whiskey, the offerings at Bar Peached favor lighter-hued spirits, such as gin, vodka, and tequila. Tastes run the gamut from the sweet Cosmonaut, a lemongrass-infused, vodka-based cocktail mixed with ginger liqueur, pomegranate, and sparkling wine, to the paleo-friendly Yoga & Chill, a vodka, lime, and cucumber water concoction that's got a kick.

But it isn't so bar-y that kids aren't welcome—indeed, I brought mine, and spotted several families during my visits. Even the literal bar doesn't dominate; honestly, it'd be hard to do in the diminutive bungalow that houses the main restaurant.

The drinking vibe is most apparent in the inviting outdoor space at Bar Peached. Winflo's former deck is gone, replaced by a rambling patio tucked into the hill, which manages to feel intimate and shielded from the rush of traffic along West Sixth. There's also a lovely porch running alongside the restaurant, perfect for sitting around and feeling Southern.

Indoors, Bar Peached is cozy and cute:



PHOTOS BY DIMITRI STASZEWSKI



homey but modern with a mix of warm woods and bright pops of color, including an accent wall of whimsical cactus wallpaper. A portrait of Lady Bird Johnson hanging over the mantle brings a bit of humor. It's a comfortable space, but still, it's small. Expect crowds and be prepared to wait. On one cold February Friday night, we were quoted (and actually waited) nearly two hours for dinner. My advice: Take advantage of their early opening time and hit them up for discounted drinks and snacks during social hour, from 4 to 6:30 p.m.

Like its sister restaurant, the menu at Bar Peached is comprised of small- to medium-size plates meant to be shared, but its offerings are fewer and a bit more snacky. As I have with their other properties, I found the food at Bar Peached uneven. I could eat mounds of the perfectly crisp Kale Tempura, which is light on the batter and boasts just enough warmth and tang from the chiles and maple ponzu to make it compulsively snackable. Same for the Korean Chicken Wings, which strike the perfect balance between sticky and crunchy, thanks to the gochujang-soy glaze. And if you can order anything with the cilantro chimichurri, do yourself the favor. Even after we



THIS PAGE: (ABOVE) A New Chapter cocktail, made with rum, pineapple, roasted tomato, and lime; (LEFT) Bar Peached's homey but modern interior.

OPPOSITE PAGE: (CLOCKWISE FROM TOP LEFT) Birthday Cake Bingsu; fried panko-encrusted whitefish tacos with herb salad, cilantro chimichurri, and Sriracha mayo; Korean Chicken Wings, Mapo Bolognese, and maple-roasted carrots.

polished off the maple-roasted carrots and crisp panko fish, I found myself going back for spoonfuls of the fresh, herby sauce. We also quite enjoyed the Malaysian Fried Rice, a mix of chicken, shrimp, and eggs lifted by a clean-tasting citrus-based flavoring paste. Fried rice that tastes refreshing rather than heavy is something I can get behind. And the dessert menu, featuring Korean bingsu—basically sweet cream shaved ice—is fun and indulgent, without being overly rich. Bingsu serves as the base for a fun mix of ingredients: My favorite combo was the choco-monster, which features popcorn ice cream from Amy's Ice Creams, crushed Oreos, caramel, and a sprinkle of salt.

My son enjoyed the Confit Duck Foldies (basically, a toasty cross between taco and quesadilla filled with mozzarella and tamarind hoisin), but I found

them cloying, with a flat, too-rich flavor. I was also disappointed in the Mapo Bolognese, the gummy wheat chow fun noodles swimming in oil. And while I found the spiced cauliflower tacos wonderfully satisfying, the banh mi and barbecue brisket tacos were just OK.

In fact, I've always taken exception to Peached Tortilla's regional "Southern" claim. There's nothing quintessentially Southern about tacos, burgers, wings, and toasts—or pasta for that matter. But I will give them the "comfort" qualifier. No matter how exotic an ingredient may seem, every dish is familiar and accessible. It also describes the vibe that the Peached family excels at. No matter truck, restaurant, or bar, the Peached properties are cheerful, relaxed, and inviting. And from the crowds, looks like Bar Peached has already established itself as a Clarksville hang. **AM**

## Bar Peached

★★★★★

### FOOD

★★★★★

### ATMOSPHERE

★★★★★

### SERVICE

★★★★★

### VALUE

★★★★★

**CONTACT:**  
1315 W. Sixth St.  
(512) 992-0666  
barpeached.com