



TOP GUN STYLE

LOOK SHARP • LIVE SMART

MATTHEW McCONAUGHEY AMERICA'S SPACE



THE 50 BEST THINGS TO EAT

...SPRINKLE, SNACK ON,

• After decades of being mocked by the West Coast, New York City may actually be having its first real moment with Mexican food. At The Black Ant, chef Mario Hernandez's *alegria de camarones* is one of the best dishes we ate all year, its shell-on shrimp perfectly tender.

THINGS YOU NEED TO EAT, DRINK, CHEW, TASTE (BURP!) ENJOY RIGHT NOW

THE GENIUS SWINDLER WHO PRINTED HIS OWN MONEY

SCARED SHITLESS 52 MOVIES THAT WILL MAKE EVERY MAN SCREAM LIKE A LITTLE GIRL

WE GO NITE-NITE WITH NICKI MINAJ

No.34

YES, NEW YORK CITY MEXI-CAN!

The founders of The Infatuation, N.Y.C.'s indie gastro-blog, on the Mexican Revolution in Nueva York

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And by the time you read this, N.Y.C. will have two new Mexican meccas: Alex Stupak's back-to-basics taco stand, Empellón al Pastor, and Cosme, by legendary Mexico City chef Enrique Olvera, who'll let his new hood influence his heritage style. (Think clam chowder with cactus.) N.Y.C.'s coming for you, L.A.—CHRIS STANG AND ANDREW STEINTHAL



High-end comfort food? Last year's news. Gelato? Gone cold. Plain old potato chips? Still pretty damn good, honestly, but not good enough. Because every year brings **CRAZY-DELICIOUS THINGS** to munch on and next-wave food movements to revive our weary palates. That's why we've found the fifty best for 2014, from the newest farmers' market obsessions (sorry, kale) to the elevated-toast phenomenon to, yes, the miraculously crispier, can't-stop-eating-it chip. Come hungry

NOW

CHRISTOPHER TESTANI