

# Try Sassy's for tasty late-night discounts

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**Posted: 9/24/07**

I've got the blues. As mid-semester doldrums begin to set in, I find myself rather bummed out that the days are getting shorter, the reading assignments are getting longer, and we haven't even made it to the halfway mark of dreaded midterms.

But instead of wallowing in self-pity, I've decided to take my blues to the experts and indulge myself in the most appropriate of music genres to ease my sorrows.

*Sassy Marie's*  
422 Foreland St.  
North Side  
412-246-0355  
Pricing: \$3-\$6 (weekend late night menu)



Enter Sassy Marie's, a recently opened restaurant and live music venue in the historic North Side. Every weekend, Sassy's offers live performances of jazz, soulful jam bands and (most importantly, in my opinion) blues. Oh yeah, they have great food, too. combines Cajun tastes from New Orleans, cedar and hickory planked preparations from Washington State and luscious, lump crabmeat reminiscent of the New England area. Moreover, the food is fresh - Sassy's makes regular trips to the Strip District to ensure its guests get some the finest ingredients Pittsburgh has to offer.



Media Credit: *MARK RAWLINGS/STAFF PHOTOGRAPHER*  
Sassy's Big Eye Ahi seared tuna is a delectable sesame-crusted treat, served with sweet soy sauce, mango slaw, pickled ginger and wasabi.

Serving lunch, dinner and a weekly Sunday brunch, Sassy's upstairs dining room has a classy yet traditional feel. Consider the colonial yet homey feel of "Cheers" combined with the upscale dining ambiance of a place like the Grand Concourse.

As nice as the upstairs dining area is, the pricing of the dinner entrees equivalently reflects the high-class feel. In other words, dinner at Sassy Marie's might break the average college student's dining budget. But don't fret, you penny-pinching students; Sassy's offers a fabulous, and extremely affordable, late-night menu.

This half-off appetizer menu is full of delectable eats that complement the late-night music wailing out of the speakeasy, Sassy's downstairs seating area. The speakeasy includes a small stage, a well-stocked bar and plenty of tables and booths where diners can eat, drink and soak up the tunes.

During a set break, musicians tend to mingle with the patrons, emphasizing the intimate feel Sassy's exudes. On one of these occasions, I got hold of this infamous late-night menu. Only offered Fridays and Saturdays after 11 p.m., the "Appy Hour" menu ranges from \$3-\$6 and contains items to satisfy any taste.

The spinach and artichoke dip was scrumptiously cheesy and exquisitely complimented by chunks of sourdough bread for dipping. The same bread, coated with an egg and cheese batter, served as the base for another dish called "Drunken Mushrooms."

Although the sliced mushrooms that adorn the French-toasted bread are flamed with brandy and topped with a chardonnay sauce, don't expect them to give you a buzz - although cooking with alcohol does provide a fine flavor to foods, all the alcohol content is cooked off, leaving only the flavor.

My favorite offering on the late-night menu is the "Blue-Crab Margarita."

Served in a tall, salted martini glass, this chilled blend of lump crab meat, avocado, lime and cilantro is no less than heavenly in every tantalizing way. And at \$5 a glass, it's most certainly a steal.

Another dish I'd recommend for seafood lovers is the Ahi tuna. Seared rare with a sesame crust, this sashimi-like dish melts in your mouth with all its meaty and fishy goodness. It is also served with tasty mango slaw. Be sure not to go overboard with the wasabi, however. My date made this mistake and spent a painful minute tearing up, his mouth aflame with the way-too-spicy effect of wasabi overload.

After the music had ceased and our plates had been cleared, we gave our compliments to the band and made our way out of Sassy Marie's. With a stomach full of delicious and cheap eats and a soul full of blissful blues, I found my once down-in-the dumps mood lifted. The next time you need a little cheering up with some soulful music and tasty treats, be sure to visit Sassy Marie's for late-night fare.

*To visit Sassy's for yourself, hop on a 500 heading outbound on Fifth Avenue. Get off at the corner of Sandusky and E. Ohio. Hang a right on E. Ohio and walk a few blocks until reaching James Street. Make a left on James. Sassy's is on the corner of James and Foreland. Look out for the big white sign, or just follow the sounds of the sweet tunes.*