

*"I want everyone who walks through our doors to feel like family and enjoy our made-from-scratch sauces and tortillas that make our food so fresh and flavorful."*

-TONY CARRETO



*"I like simplicity and I don't try to mask flavors. I let good quality ingredients speak for themselves."*

-DARRELL CAMPBELL



*"Ever since I've been into cooking and running restaurants, I've always been about where food comes from, the connections and relationships with people bringing up food and honoring ingredients."*

-JON SLOAN



*"I really liked the pace and camaraderie of the kitchen. It's very team oriented and fast."*

-TIM KOLANKO



*"I work to master all types of food and to culturally explore it."*

-JAMES PYO



FROM BRISKET TO BURGERS, THESE **CARNIVORE CHEFS** COOK A MEAN MEAT

WRITTEN BY: EMILY TORRES  
PHOTOGRAPHED BY: NICK ISABELLA

While In-N-Out burgers or carne asada street tacos may be a California classic, we're looking to elevate our grub game when a craving for steak, fried chicken or a burger hits. These five chefs hit the nail on the head with meat-(and seafood!) focused menus that bring nothing but the best and freshest ingredients to the table. LOCALE Magazine sits down with these carnivore chefs to take a peek behind their meaty menus. We're not drooling, you're drooling...