

# New Lo-Lo's Chicken & Waffles, Noca deal, music at Cartwright

by [Carey Sweet](#) - Jul. 17, 2009 02:45 PM  
*Special for The Republic*

## A lavish lounge act

Cartwright's owner Eric Flatt has listened to his customers, and now, he's giving them something to listen to.

His new lounge opened last week, taking over part of the Cave Creek restaurant's dining room and serving up live music Thursdays through Sundays.

"We kept hearing the same request," Flatt said: " 'Where can we go up here for some great live music, jazz, R&B, soft rock or anything which is not country?' "

The music also had to be "not so loud you can't talk to each other" and paired with "great drinks and great foodie lounge food."

On the music side, local acts include the Joe Costello Jazz Experience, Groove Shoot and the Eric McCay Band.

On the eats side, chef Aaron Geister has put together what's definitely not everyday bar fare. For one [appetizer](#), he blends warm Brie, Boursin and feta, rolls it in phyllo with sun-dried fruit and nuts, dunks it in butter, bakes it in a cast-iron skillet and serves it with house-made fennel flatbread. Another dish of house-made garlic sausage of elk, beef and buffalo is broiled over mesquite wood, sliced and arranged with grilled green apples and chiles for dunking in a silky Boursin-mascarpone fondue.

Even a [burger](#) gets special, bringing 10 ounces of mesquite-grilled

elk and buffalo topped with pepper Jack, Anaheim chiles, roasted tomatoes, house-made pickles, crispy onions and house-made ancho-chili ketchup.

The [menu](#) is huge, actually, ranging from Chicken Scratch (a trail mix of house-smoked almonds, cashews, candied pecans, peanuts, spicy sunflower seeds and dried tart cherries) to skillet-fried homemade potato chips dusted in gray salt, pink peppercorns and garlic to pan-roasted ahi and crab nachos with queso blanco and mango-jicama salsa.

For an uncommon nibble, there are also calf fries (aka "swinging steaks").

"The testicles are fresh veal, so they are a lot smaller than the normal frozen ones you see in most restaurants," Flatt said. "We crack the skin, pop the meat out, slice it in half and season it with Sonoran spices and bread it in crushed saltines and panko. They're sauteed in butter until crisp and served with a house-made tangy barbecue sauce. You just can't believe how many of these we are selling."

On the cocktail side, the Cartwright crew is playing liquid chef with house-made infusions from fresh ingredients like Arizona watermelon, blackberries, raspberries, strawberries and blueberries. The Hangman features fresh black [cherries](#), sugar cube, Effen black cherry vodka and club soda, while the One Eyed Jack is a wacky refresher of smoked bacon-infused Jack Daniels, muddled orange zest and pure Vermont maple syrup.

The lounge opens nightly at 4:30 p.m.

Details: Cartwright's, 6710 E. Cave Creek Road, Cave Creek. 480-488-8031, [azeats.com/cartwrights](http://azeats.com/cartwrights).