

e Kates' Top 100 Restaurants



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Live Organic Food Bar

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Food is different things to different diners. Epicureans chowing down on charcuterie are not necessarily putting health first. The other one per cent go to Live Organic for their all-vegan, organic and mostly raw menu. They follow macrobiotic and ayurvedic principles; it's local, it's healthy, there's neither dairy nor meat - basically grains and veg. Live makes health food taste good enough to eat, although I do not enjoy the cashew cheese that does not taste remotely like cheese. Pizza crust is mashed together grains which bears no resemblance to the real thing, but I like crackers and it is cracker-like. The raw bacon cheese burger does not taste like a burger, but it is nonetheless pleasant.

Cuisine	Vegan	Neighborhood	The Annex
Chef Name	Sarah MacDonald	Sous Chef Name	
Address	264 Dupont Street Toronto, M5R 1V7	Phone	416-515-2002
Hours of Operation	11:30-10 pm Monday to Thursday, 11:30 am-11 pm Friday & Saturday, Brunch 11 am-3 pm on Sunday, Dinner 4 pm-9 pm on Sunday	Website	http://www.livefoodbar.com
Signature Dish	Raw combo	Signature Dessert	Tiramisu

Meals Brunch, lunch, dinner

Vegetarian Friendly

Yes

Avg. cost for two \$50.00

Credit Cards Accepted

Mastercard, Visa

Wines Available 6

Bring Your Own Bottle

No

Sommelier No

Corkage Fee

n/a

Year Opened 2002

Reservations

Only for parties of more than 5

Private Party Areas

Patio

Yes

Dress Code No

Wheelchair Accessible

No

Closest ATM Corner less than a block

Parking

Side streets nearby

Winterlicious/Summerlicious No